



Served to Table

Seasonal Oysters

Beef Tartare with Caviar

Tiger Prawn and Avocado Crostini

Omelette with Black Truffles and Chive

Poached Egg with Smoked Salmon and Hollandaise Sauce

Sinful Desserts

Signature Tiramisu, Dessert platter (3 kinds),
Traditional Crème Brûlée, Churros, Fresh Fruit Platter

Mains

Please choose one from our selection

Beef Tagliata

Arugula Salad, Truffle Polenta, Parmesan Cheese

Barramundi Fillet

Roasted Tomatoes, Bell Peppers, Chilli

Chicken Coq Au Vin

Bacon, Seasonal Mushrooms

Grilled Calamari

Roasted Romanesco, Salmoriglio Dressing

Gnocchi Alla Sorrentina

Mozzarella Cheese, Tomato Sauce

Sides

Sautéed Broccoli | Zucchini Trifolati
Mashed Potatoes | French Fries

From Buffet Tables

Seafood

Boston Lobster, Snow Crab Legs, King Prawns, Mussels, Whelks

Seafood Crudo

Tuna Carpaccio, Salmon Carpaccio and Tartare, Alaskan Crab Salad, Skate Wing in Gin Tonic Espuma,
Marinated Anchovies

Antipasti

Premium Cold Cuts, Raspadura, Mozzarella Cheese, Artisan Cheese, Cream of Tomato

Mediterranean Delights

Spanish Paella, San Daniele Ham, Cacciucco alla Livornese, Sicilian Arancini

Carving Station

Australian Prime Rib, Tuscan Porchetta, German Sausages

Nicholini's Homemade Pasta Station

Free-flow Drinks

Juices | Soft Drinks | Mocktails HK\$988

Perrier-Jouët Champagne | Red and White Wine | Port Wine | Dessert Wine | Cocktails | Draught Beer HK\$1,188

Child (aged 4-11) HK\$588