

APPETIZER 頭盤

NICHOLINI'S ANTIPASTI

SELECTION FROM THE ANTIPASTI TABLE, CAESAR SALAD,
DAILY SOUP

自助意寧谷頭盤、凱撒沙律、熱湯

OR 或

MINISTRONE GENOVESE

TRADITIONAL MINISTRONE SOUP

傳統意大利雜菜湯

OR 或

SMOKED SALMON

TOAST BREAD

煙三文魚、多士

OR 或

FOIE GRAS

PAN-FRIED DUCK LIVER, GRILLED APRICOT

香煎鴨肝、烤杏桃

ADD 另加 \$150

PASTA 意大利麵

CAPELLINI

BOSTON LOBSTER, ANGEL HAIR PASTA, TOMATO SAUCE, BASIL

波士頓龍蝦天使麵、番茄汁、羅勒

OR 或

RIGATONI

PORCINI MUSHROOM, GREEN PEAS, GARLIC CREAM, PECORINO CHEESE

粗管麵、牛肝菌、豌豆、蒜香忌廉、羊奶芝士

OR 或

LITTLE NICHOLINI'S

HOMEMADE RAVIOLI, BLACK TRUFFLE AND CHEESE SAUCE

自家製意大利雲吞、黑松露芝士醬

ADD 另加 \$150

MAIN COURSE 主菜

MERLUZZO

PAN-FRIED SEA BASS, GREEN PEAS MOUSSELINE,
BABY CARROT, RED RADISH

香煎鱸魚、綠豆慕絲、小紅蘿蔔、櫻桃蘿蔔

OR 或

AGNELLO

GRILL LAMB RACK, EGGPLANT CAPONATA,
ROMANESCO, RED WINE REDUCTION

烤羊架、酸甜茄子、羅馬花椰菜、紅酒汁

OR 或

WAGYU

ROASTED AUSTRALIAN WAGYU SIRLOIN,
GRILLED ASPARAGUS, MASHED POTATO, BLACK TRUFFLE

烤澳洲和牛西冷、烤蘆筍、薯蓉、黑松露 ADD 另加 \$250

DESSERT 甜品

TIRAMISU

傳統意大利芝士蛋糕

OR 或

CRÈME BRULÉE

VANILLA, COCONUT ICE CREAM

法式焦糖燉蛋、雲呢拿椰子雪糕

OR 或

GELATI O SORBETTI

SELECTION OF ICE CREAM OR SORBET

精選雪糕或雪葩

OR 或

FRUTTA

SEASONAL FRESH FRUITS

鮮果碟

WINE PAIRING 精選餐酒搭配

2 GLASSES 杯 \$ 228

3 GLASSES 杯 \$ 328

4-COURSE 四道菜 \$ 598

3-COURSE 三道菜 \$ 568

2-COURSE 兩道菜 \$ 538

OUR FOOD AND BEVERAGE MAY HAVE TRACES OF ANY ALLERGEN, AS OUR KITCHEN IS AN ENVIRONMENT WHERE ALL ALLERGENS MAY BE PRESENT. FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE CONTACT THE MANAGER.

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。

PRICES ARE IN HONG KONG DOLLARS, SUBJECT TO 10% SERVICE CHARGE
所有價目另加一服務費，均以港元計算