

NICHOLINI'S

LET THE ROMANCE BEGIN

踏上浪漫邂逅

RICCIOLA

AMBERJACK FISH CARPACCIO, AMALFI LEMON,
SEA URCHIN FOAM, SUN DRY TOMATO, BOTTARGA

生油甘魚片配鮮海膽, 乾魚子

UOVO

SLOW COOKED ORGANIC EGG,
BLACK TRUFFLE, FONTINA CHEESE, ALMONDS

慢煮溫泉蛋配黑松露, 牛奶芝士

RAVIOLO

WAGYU BEEF CHEEK, VEAL REDUCTION, TROPEA ONION

和牛面頰意大利雲吞配醃製紅洋蔥

OR

LINGUINE

SQUID INK LINGUINE, BOSTON LOBSTER, ROMA TOMATO

龍蝦墨魚汁麵, 羅馬蕃茄





CACCIUCCO

TRADITIONAL LIVORNO SEAFOOD SOUP

意式傳統海鮮湯

OR

PICCIONE

PIGEON ROYAL, FOIE GRAS, BLACK TRUFFLE, HONEY MUSTARD

白鴿配蜜糖芥末, 黑松露

OR

AGNELLO

LAMB RACK, TROPEA RED ONION, SOUR CABBAGE, CARROTS, MINT

燒羊鞍, 甜洋蔥, 酸椰菜, 蘿蔔, 薄荷

FORESTA NERA D'AMORE

BLACK FOREST CAKE

意式黑森林蛋糕

COFFEE & TEA SELECTION

NICHOLINI'S SMALL CONFECTIONERIES

5 COURSES MENU FOR 2

HK\$ 2,988

6 COURSES MENU FOR 2

HK\$ 3,188

(2 APPETIZERS, 2 PASTAS, 1 MAIN, 1 DESSERT)

BLACK TRUFFLE BY GRAMS

HK\$ 88

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES
WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE ASK FOR THE MANAGER
如有特殊飲食要求或對某些事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