

STAYCATION EXPERIENCE – NICHOLINI'S

SALMONE

SALMON TARTARE, CANDY FENNEL, PINE NUTS,
GREEN ASPARAGUS, SORRENTO LEMON
三文魚他他, 甜茴香, 松子仁, 青蘆筍, 意大利檸檬

OR

RIBOLLITA TOSCANA

TUSCAN VEGETABLE SOUP, GARLIC CROUTONS
意式蔬菜湯, 蒜蓉麵包粒

CAVATELLI

ALASKAN KING CRAB, SPICY N'DUJA PORK SAUSAGE, TOMATO SAUCE
貓耳粉, 阿拉斯加蟹腳, 辣肉腸, 蕃茄汁

OR

FUSILLI AI FUNGHI

CHAMPIGNON CREAM, SAUTÉED KALE, TALEGGIO
螺絲粉, 蘑菇汁, 香煎羽衣甘藍, 山羊芝士

HALIBUT

PAN-FRIED HALIBUT, GREEN PEA CREAM, TOASTED HAZELNUTS,
PARMA HAM
香煎比目魚, 青豆蓉, 香烤榛子, 巴馬火腿

OR

MANZO

GRILLED ANGUS BEEF TENDERLOIN, CHIANTI WINE SAUCE
POLENTA CREAM, RED CABBAGE
香烤安格斯牛柳, 紅酒汁, 玉米糕蓉, 紅卷心菜

TIRAMISU

COFFEE, MASCARPONE
意大利芝士蛋糕

OR

MILLEFOGLIE ALLA FRAGOLA

STRAWBERRY MILLE FEUILLE WITH CRÈME ANGLAISE
士多啤梨千層酥, 雲尼拿汁

SELECTED WINE PAIRING WITH 2 GLASSES PER GUEST 220
PREMIUM WINE PAIRING WITH 3 GLASSES PER GUEST 280

PRICES ARE IN HONG KONG DOLLARS, SUBJECT TO 10% SERVICE CHARGE.
PLEASE INFORM OUR TEAM MEMBERS OF ANY FOOD RELATED ALLERGIES.