

STAYCATION EXPERIENCE – NICHOLINI'S

GRANCHIO

SNOW CRAB SALAD, MEDITERRANEAN COUSCOUS, AVOCADO CREAM,
SORRENTO LEMON DRESSING, MARINATED FENNEL
雪蟹肉沙律, 地中海古斯米, 牛油果忌廉, 檸檬汁, 醃茴香

OR

ZUPPA DI FUNGHI

SUMMER MUSHROOM SOUP, BURRATA, TOASTED ALMOND
蘑菇湯, 水牛芝士, 杏仁

PENNE

MARSIGLIESE STYLE, TIGER PRAWNS, BRANDY SAUCE
長通粉, 虎蝦, 蕃茄白蘭地汁

OR

FUSILLI

MUSHROOM CREAM, FAVA BEANS, TALEGGIO
螺絲粉, 蘑菇汁, 蠶豆, 意大利牛奶芝士

ORATA

PAN-FRIED SEA BREAM, GUAZZETTO SAUCE, ZUCCHINI,
CHERRY TOMATOES, POMINO WHITE WINE, BLACK MUSSELS
鯛魚, 意大利青瓜, 車厘茄, 白酒, 青口

OR

MANZO

GRILLED U.S BEEF SIRLOIN, YELLOW POLENTA,
RED WINE SAUCE, GREEN ASPARAGUS
西冷牛扒, 玉米忌廉, 紅酒汁, 青蘆筍

TIRAMISU

意大利芝士蛋糕

OR

CASSATA

ICED PARFAIT, CANDIED ORANGE & LEMON PEEL,
ROASTED PISTACHIO
西西里卡撒塔雪糕蛋糕

CRAFTED COCKTAILS	135
SELECTED WINE PAIRING WITH 2 GLASSES PER GUEST	220
SELECTED WINE PAIRING WITH 3 GLASSES PER GUEST	280

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。

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食物過敏而希望瞭解食物成分, 請您聯繫餐廳經理