

STAYCATION EXPERIENCE – NICHOLINI'S

GRANCHIO

SNOW CRAB SALAD, MEDITERRANEAN COUS COUS , AVOCADO CREAM,
SORRENTO LEMON DRESSING, MARINATED FENNEL

蟹肉, 地中海粗麥沙律, 牛油果忌廉, 檸檬汁, 茴香

OR

ZUPPA DI FUNGHI

SUMMER MUSHROOMS SOUP, BURRATA CHEESE, TOASTED ALMOND

蘑菇湯, 水牛芝士, 杏仁

PENNE

MARSIGLIESE STYLE, PRAWNS RAGOUT BRANDY SAUCE, CHIVES

長通粉, 虎蝦, 蕃茄白蘭地汁, 香草

OR

FUSILLI

LIGHT CREAM OF MUSHROOMS, GREEN PEAS, TALEGGIO CHEESE

螺絲粉, 蘑菇汁, 青豆, 意大利牛奶芝士

MERLUZZO

PAN-FRIED CHILEAN SEABASS, "GUAZZETTO SAUCE", ZUCCHINI,
CHERRY TOMATOES, POMINO WHITE WINE, BLACK MUSSELS, THYME

鱸魚, 意大利青瓜, 車厘茄, 白酒, 青口, 香草

OR

MANZO

GRILLED US BEEF SIRLOIN, YELLOW POLENTA,
CHIANTI WINE SAUCE , GREEN ASPARAGUS

西冷牛扒, 玉米忌廉, 紅酒汁, 蘆筍

TIRAMISU

TRADITIONAL TIRAMISU

意大利芝士蛋糕

OR

CASSATA

SICILIAN ICED PARFAIT,
CANDIED ORANGE & LEMON PEEL, ROASTED PISTACHIO

西西里卡撒塔雪糕蛋糕

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.
PLEASE INFORM OUR TEAM MEMBERS OF ANY FOOD RELATED ALLERGIES.