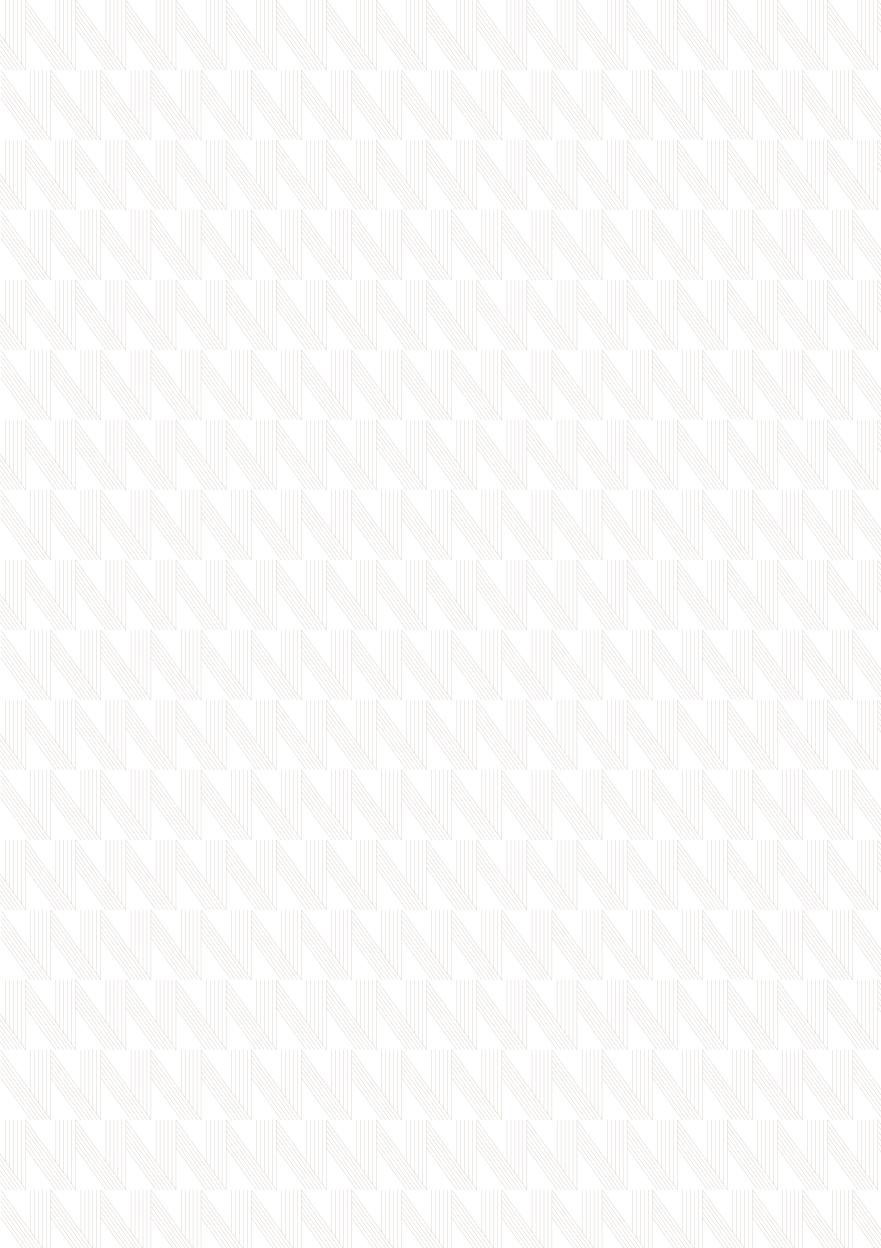
Niccolo Kitchen inspires guests to experience a culinary journey, similar to Niccolo Polo who throughout his travels, encountered and experienced different kitchens representing

Western and Oriental culinary delights.

Niccolo Kitchen offers all patrons the option to enjoy those timeless recipes or explore the excitement of new tastes and flavours sampling new culinary encounters. All dishes may be served a la carte or in the traditional Asian way of family style, the choice is the journey.

欣厨是一次激发宾客味蕾体验的美食旅程。 就如同尼依格罗·波罗,在他的旅程中不断邂逅 并体验着不同美食带来的或西式或东方的味觉盛宴及愉悦。

> 在欣厨既可以品尝全球各地传统的地道美食, 也可以品尝到大厨心血来潮充满创意和灵感的 私人菜式。探索并体验全新的味道带来的刺激。 所有的菜品将以零点或是传统的亚洲家庭 风格呈现,不同的选择即是不同的旅程。



NICCOLO KITCHEN HEALTHY MENU

欣厨精选膳食

WESTERN | CHEF JACKY SPECIALTY 西式 | 主厨JACKY特别推荐

▼Black Truffle Fregola 黑松露颗粒面 Snap Bean Pistachio Porcini 蜜豆仁 开心果 牛肝菌	186
Poached Sea Bass and Tiger Prawn 慢煮海鲈鱼老虎虾面 Mussel Seafood Foam Herbs Oil 贻贝 海鲜泡沫 香草油	286
▼Roasted Plant-Based Meat Ball 炙烤植物基肉丸 Polenta Vegetables Velouté Raspberry Compote 玉米糊 蔬菜浓汁 树莓酱	156
▼Vegetable Ceviche 酸橘汁腌蔬菜 Seaweed Focaccia Seasonal Vegetables Citrus Dressing 海苔佛卡夏 时令蔬菜 柑橘汁	86
CHINESE CHEF NICK SPECIALTY 中式 主厨NICK特别推荐	
▼Air-Fried Crispy Taro with Sweet Soy Sauce 豉油糖荔浦芋头 LiPu Taro Capsicum 荔浦芋头 彩椒	66
Bean Curd Soup with Spinach 碧波文思豆腐 Black Truffle Chicken Mousse 黑松露 鸡豆花	126
▼Air-Fried Shredded Mushrooms with Shallot oil 响油素膳 Shiitake Mushroom White Sesame Ginger 香菇 白芝麻 姜丝	66
▼Stir-Fried Seasonal Vegetables 上素罗汉斋 Baby Corn Snow Pea Bamboo Fungus Yellow Fungus 玉米笋 荷兰豆 竹荪 黄耳	126

NICCOLO KITCHEN HEALTHY MENU

欣厨精选膳食

PASTRY | CHEF LAEM SPECIALTY 烘焙 | 主厨LAEM特别推荐

Coconut-Flavor Oat Tart 椰香燕麦挞 Banana Oat Milk Coconut Ice Cream 香蕉 燕麦奶 椰子冰淇淋	66
Matcha Raw Chocolate 抹茶生巧 Milk Matcha Powder Corn Starch 牛奶 抹茶粉 玉米淀粉	76
Spiced Pineapple Carpaccio 香料菠萝 Sichuan Pepper Marinate Pineapple Low Fat Yoghurt Pineapple Sorbet 花椒菠萝 低脂酸奶 菠萝雪苗	66

JOSELITO PREMIUM SPANISH HAM 西班牙JOSELITO火腿

Since 1868 and with more than a century of experience, Joselito has carefully amassed the secrets of a long-standing tradition of six generations that have shared one single goal: To Make the Best Ham in the World.

自1868年以来,Joselito凭借一个多世纪的经验精心收集了六代人悠久传统的秘密,他们只有一个目标:生产世界上最高品质的火腿.

Hand Sliced 50 / 100g 手切50或100克 396 / 596

PREMIUM IMPORTED OYSTERS

优质进口生蚝

Synonyme Oyster N2 | France | 6 / 12 pcs 圣白露生蚝N2 | 法国 | 6或12只 466 / 866

Marlborough Oyster | New Zealand | 6 / 12 pcs 马尔伯勒生蚝 | 新西兰 | 6或12只

426 / 836

EUROPEAN CHARCUTERIE & CHEESE PLATTER 欧洲熟食及芝士拼盘

Charcuterie Board

芝士及冷盘 Choice of 3 Cheeses & 3 Cold Cuts 精选3种芝士及3种冷切肉 286

Cheese Platter

手工芝士盘 Selection of 5 of the Finest Cheeses with Condiments 精选5种风味芝士配调味小料 266

Antipasto 意式冷拼 266

Selection of 5 Premium Cured Meats with Mixed Olive & Pickles 精选5种意式冷切肉配混合橄榄及腌菜

EXCLUSIVE NICCOLO CAVIAR SELECTION 尼依格罗独家精选鱼子酱

Accompanied with Blinis | Sour Cream配有咸饼 | 酸奶油

Niccolo Kaluga 30g 达氏鳇鱼籽30克	1366
Niccolo Imperial 30g 帝王鱼籽30克	986
Niccolo Amur 30g 施氏鲟鱼籽30克	786
Niccolo Baeri 30g 西伯利亚鲟鱼籽30克	488

INDULGENT MOMENTS

放纵时刻

NK Seafood Tower 996 尼依格罗海鲜塔
Marlborough Oysters 4 pcs L 1/2 Maine Lobster L Abalone 4 pcs L Scallon 3 pcs

Marlborough Oysters 4 pcs | ½ Maine Lobster | Abalone 4 pcs | Scallop 3 pcs White Shrimp 6 pcs | Jade Whelk 8 pcs | Niccolo Baeri 10g 马尔伯勒生蚝4只 | 缅因州龙虾半只 | 鲍鱼4只 | 扇贝3只 | 南美白虾6只翡翠螺8只 | 西伯利亚鲟鱼籽10克

NGrilled Seafood Platter 1066

碳烤海鲜拼盘

Whole Maine Lobster | Scallop 4 pcs | White Shrimps 6 pcs Oyster 4 pcs | Salmon 4 pcs | Jade Whelk 8 pcs 缅因州龙虾整只 | 带子4只 | 南美白虾6只 | 生蚝4只 | 三文鱼4片 | 翡翠螺8只

All served with Shallot & Red Wine Vinegar | Thai Chili Sauce | Cocktail Sauce | Tabasco | Lemon Wedge 配有小葱头红酒醋 | 泰国辣椒汁 | 鸡尾酒汁 | 辣椒仔 | 柠檬角

APPETIZER & SALAD

开胃菜&沙拉

♥NK Healthy Salad Bowl 3.0 欣厨能量沙拉碗	116
Mix Greens & Sprouts Avocado Fava Beans Zucchini Pumpkin Seeds Lentil Crispy Tofu Skin Lemon Dressing 绿色蔬菜与菜苗 牛油果 蚕豆 西葫芦 南瓜籽 小扁豆 豆腐脆片 柠檬油醋汁	
N Char-Grilled Seafood "Caesar" 海鲜凯撒沙拉 Bacon Apple Anchovy Romaine Heart 培根 苹果 银鱼柳 罗马菜心	176
N Roasted Beef Salad 烤牛肉沙拉 Quinoa Beef Sliced Cucumber Peanut Mint Leaf Red Onion Thai Vinaigrette 藜麦 牛肉片 黄瓜 花生 薄荷叶 红洋葱 泰式油醋汁	176
\$\$ Salmon & Scallop Carpaccio 三文鱼&扇贝薄片 Sea Urchin Mayo Chardonnay Gel Lime 海胆酱 葡萄酒冻 青柠	186
Pâté de campagne à l'ancienne 法式乡村肉派 Pork Meat Prague Ham Parma Ham Foie Gras Pistachio Nut Gherkin Pickle Mushroom Mustard Seeds Sour Bread 猪肉 布拉格火腿 帕玛火腿 鹅肝 开心果 酸黄瓜 腌蘑菇 芥末籽 酸面包	166
Spanish Garlic Prawn 西班牙蒜香大虾 Homemade Sauce by Chef Aaron Parsley Brioche 主厨特制酱汁 欧芹 黄油面包	176
Seared Scallops 嫩煎澳带 Fennel Orange Gorgon Seed Parmesan Crisp 茴香橙 鸡头米 芝士脆片	166
12-Hours Octopus 慢烤章鱼 Sea Urchin Rice Crispy Squid Sago Romesco Sauce 海胆饭 墨鱼汁西米脆片 彩椒酱	166
Oven-Baked Duck Liver 香煎肥鸭肝 Parsnip Hazelnut Passion Fruit Melon 防风根 榛子 热情果 蜜瓜	166

SOUP

汤

Bouillabaisse 海鲜浓汤 Calamari Scallop Mussel Salmon Prawn Seafood Stock 鱿鱼 带子 贻贝 三文鱼 大虾 海鲜汤	166
Truffle & Mushroom Veloute 黑松露蘑菇汤 Mushroom Cracker Cepes Black Truffle 蘑菇脆片 牛肝菌 黑松露	96
Creamy Lentil Soup 奶油扁豆汤 Lentil Puree Smoked Duck Caviar 扁豆 烟熏鸭 鱼子酱	96
RISOTTO & PASTA	
意大利烩饭&意面	
■ Spaghetti All'astice - Serves 2 龙虾意面 - 供2位享用 Chitarra Style Spaghetti Whole Maine Lobster Bagna Cauda Sauce / Lobster Sauce 吉他意面 整只缅因州龙虾 香蒜鳀鱼酱或龙虾酱	496
Mezza Manica 奶油意面 Carbonara Sauce Lemon Caviar 奶油酱 柠檬 鱼子酱	226
// Truffle Spinach Tortellini with Ricotta 松露菠菜芝士饺子 Spinach Stuffing Basil Butter Black Truffle 菠菜填馅 罗勒黄油 黑松露	186
《Truffle Risotto 松露蘑菇烩饭 Romariso Arborio Braised Mushroom Mascarpone Black Truffle 意大利烩饭 混合蘑菇 马斯卡彭芝士 黑松露	166
Wagyu Beef Cheek Risotto 和牛脸颊肉烩饭 Romariso Arborio Wagyu Beef Cheek Red Wine Reduction 意大利烩饭 和牛脸颊 浓缩红酒	186
Pumpkin & Scallop Rissoto 南瓜澳带烩饭 Romariso Arborio Pumpkin Cream Aged Balsamic 意大利烩饭 南瓜奶油 年份意大利黑醋	166

GOURMET PIZZA

美食家披萨

欣厨鱼- Mascarp	e NK Caviar 子酱披萨饺 one Artisan Burrata Crab Meat Lemon Parfait Caviar 10g 奶酪 布莱塔芝士 蟹肉 柠檬冻糕 鱼子酱10克	256
招牌黑木 Black Tru	ure Black Truffle 公露 uffle paste 3 Types of Cheese Organic Egg i 芝士三重奏 有机鸡蛋	256
		266
		126
		186
Artichok		146
		168

NICCOLO KITCHEN RESERVE DRY AGED BEEF 欣厨特供干式熟成牛排

Dry Aged 14 Days 干式熟成14天

№ Wagyu M4/5 Cube Roll 500g 澳大利亚和牛M4/5肉眼 500克	1086
Dry Aged 21 Days 干式熟成21天	
Nangus Porterhouse 1kg 澳大利亚安格斯T骨牛排 1公斤	1386

SIGNATURE STEAK & GRILL 经典牛排&烤肉

With bone to share, served with choice of 2 sides & 2 sauces 带骨牛排,配有2份配菜和2份酱汁

NTomahawk 1.3kg+ 澳大利亚和牛战斧牛排 1.3公斤+	1786
№ Porterhouse 1.3kg+ 澳大利亚安格斯T骨牛排1.3公斤+	1586
Individual cut, served with choice of 1 sides & 1 sauces 分切,配有1份配菜和1份酱汁	
Wagyu M4/5 Tenderloin 220g 和牛M4/5牛里脊220克	526
Wagyu M4/5 Striploin 500g 和牛M4/5西冷牛排500克	866
Wagyu M4/5 Rib Eye (Center Cut) 500g 和牛M4/5肉眼牛排(中段)500克	886
Side Dishes 配菜 Asparagus & Hollandaise Gratin Potatoes Roasted Cauliflower Chili & Cheese Fries Carrot & Orange Puree Rosemary Mushrooms 荷兰汁焗芦笋 芝士土豆 炙烤花菜 香辣芝士薯条 橙味胡萝卜泥 迷迭香炒蘑菇	66
Sauces 酱汁 Black Pepper Red Wine Truffle Black Sesame Red Wine Mustard Chipotle Mustard 黑胡椒汁 红酒汁 松露汁 黑芝麻汁 红酒芥末 墨西哥辣椒芥末	36

SIGNATURE STEAK & GRILL

经典牛排&烤肉

BBQ Iberico Pork Ribs 300g 美式碳烤 伊比利亚猪肋排 300克	306
№ Bull & Claw 海陆双拼 Char-Grilled 14 Days Dry Aged Wagyu M4/5 Cube Roll 500g & Whole Maine Lobster 500g 碳烤14天干式熟成和牛M4/5肉眼500克和整只缅因州龙虾500克	1666
Whole Lobster with Herbs Garlic Butter 500 / 600g 香蒜黄油焗整只龙虾500 / 600克	566
Grilled Paprika Jumbo Prawn 生焗两头大明虾	396
\$\$ Center Cut Salmon 220g 三文鱼排220克	246

MAIN COURSE

主食

12-Spices Rubbed Beef Ribs "12种香料"烤牛肋排 Beef Tendon Romaine Heart Cashew 牛筋 罗马菜心 腰果	386
Niccolo Kitchen Osso Buco 低温慢炖牛膝骨 Pancetta Black Truffle Mashed Potato Crispy Black Rice 意式五花肉 黑松露土豆泥 脆黑米	386
New Zealand Lamb Rack 新西兰羊排 Pea Mint Black Garlic Yogurt 甜豆 薄荷 黑蒜 酸奶	296
♥Oriental Spring Chicken 炙烤春鸡 Mango Chutney Kumquat Vegetables 芒果酱 金桔 蔬菜	286
S Pan-Seared Black Cod 香煎黑线鳕 Green Peas Beurre Blanc 蜜豆仁 香槟黄油汁	326
Seared Deep-Sea Barramundi 香煎海鲈鱼 Caviar Black Garlic Corn & Lime Coconut Sauce 鱼子酱 黑蒜 玉米 & 青柠椰汁	256

CHEF NICK'S SPECIALTY 主厨NICK特别推荐

Foie Gras Roll 清酒鹅肝卷 Black Truffle Soil Foie Gras Toast 黑松露泥 鹅肝 吐司	208
Double-Boiled Chicken Soup 球葱竹丝鸡汤 Figs Fish Maw Chicken Broth 无花果 鱼胶 竹丝鸡	166
French Lamb Chops 嫩煎法式羊排 Mackerel Floss Lamb Chops Pesto 鲅鱼松 羊排 罗勒酱	286
Spicy & Sour Sea Conch 酸辣海螺片 Fresh Lime Sea Conch Cauliflower Fungus 青柠檬 海螺 绣球菌	276
Abalone & Udon 九孔螺与乌冬 Truffle Sauce Matsutake Home-made Spicy Sauce 松露酱 姬松茸 自制辣酱	166
Braised Beef Short Ribs 文火牛小排 Oyster Almonds Balsamic Vinaigrette 生蚝 杏仁片 意大利黑醋汁	206
Chili & Pepper Wagyu Beef Cube 烧椒和牛粒 Roasted Chili Wagyu Beef Cube Roll Taro Cake 烧椒 和牛眼肉 香芋	398

CHINESE SPECIALTY

中式菜推荐

Niccolo Peking Duck

尼依格罗片皮鸭 Serving with Pancake Spring Onions Cucumber Duck Sauce Porcini Osmanthus Red radish 配有荷月饼 京葱 青瓜 鸭酱 牛肝菌酱 桂花蜜 心里美萝卜	
Half Duck / Whole Duck 半只鸭 / 整只鸭	256 / 450
Add 10g or 30g of Baeri Caviar to Enjoy Your Duck at its Best 另外可以搭配10克或30克鱼子酱味道更好	188 / 488
Signature Wok-Fried Wagyu Beef M5 烹汁一口M5和牛 Fresh Sichuan Pepper Dry Chili Wasabi 鲜花椒 干辣椒 芥末	586
№ 63°C Slow-Cooked Dry Aged Beef 63度低温煎焗干式熟成牛肉 Black Pepper Sauce Sea Urchin 黑椒酱 海胆	526
N Crispy Beef & King Crab 蜂窝牛肉帝王蟹配鱼香汁 Batter Beef Rib King Crab Leg Black Bean Chao Chili Sauce 肩胛牛肋排 帝王蟹腿肉 豆豉 潮汕甜辣汁	186
№ 116 Pomelo Pork 焦糖香韵酥肉 Braised Pork Belly Pomelo 五花肉 柚子	166
Crispy Beef Ribs with Pecans 山核桃脆皮小牛肉 Prime Beef Ribs Tangerine Peel 雪花牛肋 老陈皮	526
N Stewed Boston Lobster Mapo Style 和牛麻婆烧波士顿龙虾 Silky Tofu Minced Wagyu Beef 嫩豆腐 和牛肉碎	516
Bamboo Prawn with Curry Sauce 咖喱汁浸手剥斑节虾球 Almond 9 Years Lily Bulb 杏仁片 九年百合	286
Wok Fried Jinhua Pork Belly with Chili 金华两头乌小炒肉 Zhangshugang Chili Garlic Black Beans 樟树港辣椒 蒜 豆豉	266

CHINESE SPECIALTY

中式菜推荐

Specialty Sweet & Sour Pork 冰镇咕噜肉 Pork Neck Plum Sauce Pomelo 猪颈肉 梅汁 柚子	136
Braised Shredded Eel with Shallot Oil "海派"鳝糊 Braised Shredded Eel Brittle Biscuit Black Pepper Cucum Spring Onion Tortilla 鳝鱼丝 茶馓子 黑胡椒 黄瓜 香葱 玉米饼皮	206 ber
N Braised Sze-Chuan Sea Cucumber 欣厨烧辽参 Leeks Quinoa 葱 藜麦	166

APPETIZER & SOUP

开胃菜&汤

■8 Hours Simmered Red Mushroom with Fish Maw 红菇炖花胶汤 Dry Scallop Ginger 瑶柱 姜	186
Double Boiled Beef Broth with Tiger Fungus 黑虎掌菌炖牛牡蛎肉汤 Black Garlic White Pepper 黑蒜 白胡椒	126
Matsutake Mushroom Bean Curd Soup 顶汤菊花沁松茸 Matsutake Mushroom Bean Curd Chicken Broth 松茸 菊花豆腐 清鸡汤	126
Huodiao Chicken and Foie Gras 吉品双拼 Wenchang Chicken Yellow Rice Wine Beetroot Juice Foie Gras 文昌鸡 花雕 红菜头汁 鹅肝	186
Crispy Duck Salad 香酥鸭沙拉 Pomelo Pine Nuts Shallot Mix Sprouts Plum Sauce 柚子 松子 干葱 混合芽菜 梅子酱	166
Home Made Crispy Tofu 蒜香自制豆腐 Spinach Bean Curd 菠菜 豆腐	106

LIVE SEAFOOD

生猛海鲜

Steamed with Soy Sauce or Yellow Lantern Chili 葱油头抽蒸或黄椒酱蒸

Tiger Grouper 老虎斑	96 / 100g 克
Marble Goby 笋壳鱼	66 / 100g 克
Mandarin Fish 桂鱼	66 / 100g 克
Yellow Croaker 闽东大黄鱼 Steamed with Chinese Yellow Wine Sauce 古法酒香汁蒸	106 / 100g 克
Boston Lobster 波士顿龙虾 Fried with Crispy Garlic Fried with Soy Sauce Onion 避风塘炒 三葱爆	86 / 100g 克
Green Crab Female 膏蟹 Steamed with Jinhua Pork Chicken Oil Chinese Wine Sauce 两头乌肉碎蒸 鸡油花雕蒸	96 / 100g 克
Dungeness Crab 珍宝蟹 Fried with Crispy Garlic Jinhua Pork Steamed Chicken Oil Chinese Wine Sauce 避风塘炒 两头乌肉碎蒸 鸡油花雕蒸	86 / 100g 克

VEGETABLES

绿色蔬菜

Nok Fried Asparagus with Truffle 黑松露炒芦笋 Fresh Truffle Mushroom Crispy Pastry 新鲜黑松露 白玉菇 脆网酥	126
Boiled Vegetable with Master Stock 浓汤浸时蔬 Chicken Soup Cherry Tomato Dry Shrimp Jinhua Ham 浓鸡汤 樱桃小番茄 虾干 金华火腿	76
NOODLES & RICE 面&饭	
Crispy Rice in Mantis Shrimp Broth 富贵虾泡饭 Crispy Rice Preserved Cabbage 脆米 冬菜	166
Malay Nasi Goreng 马来炒饭 Sambal Prawn Crackers Crispy Chicken 叁巴酱 虾片 炸鸡	196
Hainanese Chicken Rice 海南鸡饭 Chili Sauce Ginger Paste Dark Soy Sauce 辣椒酱 姜蓉 鸡饭老抽	186
Jiangnan Style Noodle Soup 雪菜黄鱼面 Udon Noodle Fujianese Yellow Croaker 稻庭面 闽东黄鱼	126

DESSERTS

甜品

N Signature Tiramisu 招牌提拉米苏 Mascarpone Cheese Kahlua Liqueur Lady Finger Sponge Hazelnut Ice Cream 马斯卡彭芝士 咖啡利口酒 手指饼干 榛子冰淇淋	96
Nalrhona Chocolate Lava 巧克力熔岩蛋糕 Chocolate Chips Caramel Ice Cream Vanilla Sauce 巧克力脆片 焦糖冰淇淋 香草荚酱汁	96
N Bird's Nest & Avocado Mousse 牛油果燕窝 Wagyu Beef & Puff Pastry 脆皮和牛包	126
Forest Berries Tango 森林浆果探戈 Red Fruits Cremeux Strawberry Ice Cream Forest Berries Hazelnut Crumble 红莓蛋奶酱 草莓冰淇淋 森林浆果 榛子牛油酥粒	86
Grand Marnier Parfait 香橙金蔓怡冻糕 Orange Tulip Tangerine Jelly Mandarin Orange Sorbet 香橙脆卷 橘子啫喱 柑桔雪芭	86
Double Cheese Cake 芝士蛋糕 Raspberry Ice Cream Forest Berries Compote Raspberry Sorbet 芝士蛋糕 莓果酱 树莓雪芭	86
Red Dates & Toffee Pudding 太妃红枣布丁 Palm Sugar Sauce Vanilla Ice Cream 椰糖汁 香草冰淇淋	86
Choice of Your Ice Cream (Per Scoop) 冰淇淋自选 (每球)	36
▼ Fruit Platter 鲜果拼盘 Fresh Seasonal Fruit Berries Selection 时令水果 混合莓果	
Small / Large 小份 / 大份	76 / 126

BEVERAGE

酒水

FRESH JUICE 时令果汁	Glass 杯
Seasonal Fresh Juice 季节精选果汁	58
SOFT DRINKS 软饮料	Glass 杯
Coke 可乐	28
Diet Coke 健怡可乐	28
Sprite 雪碧	28
Fanta 芬达	28
Ginger Ale 干姜水	28
Soda 苏打水	28
SPARKLING WATER 气泡水	Bottle 瓶
Earth Sparkling 750ml 洱思水气泡水750毫升	68
San Pellegrino 500ml 圣培露500毫升	58
STILL WATER 天然矿泉水	Bottle 瓶
Earth 750ml 洱思750毫升	68
BEERS 啤酒	Bottle 瓶
Hoegaarden Belgium 福佳白 比利时	48
Tsingtao China 青岛 中国	48
Asahi Japan 朝日 日本	48
Corona Mexico 科罗娜 墨西哥	48

BEVERAGE

酒水

FRESHLY BREWED COFFEE 现煮咖啡	Person 位
Americano 美式咖啡	38
Latte 拿铁	38
Cappuccino 卡布奇诺	38
Decaffeinated Coffee 低咖啡因咖啡	38
Espresso 意式浓缩	38
Double Espresso 双份意式浓缩	48
Or Tea?	Person 位
Tiffany's Breakfast 早安蒂芬妮	38
Duke's Bluse 杜克的蓝调	38
Merry Peppermint 快乐薄荷	38