

N I C C O L O | 欣
K I T C H E N | 厨

OUR PLANET | OUR HOME

Niccolo Suzhou looks to make a positive impact on the environment and takes a proactive approach to social responsibility and the impact that we have on the environment.

Niccolo Kitchen menus have been designed to give you a wide variety of quality dishes that are socially and sustainably sourced as well as offering health-conscious dishes.

We work with local suppliers to provide us with the best quality and fresh products for our chefs to work with.

Our team of talented Chefs take pride in the dishes they create, always keeping in mind the social impact that they have.

Our teams work to reduce wastage that goes back into our environment.

We ask only that you eat responsibly and do your part to save our planet by reducing leftover food waste.

我们的地球 | 我们的家

苏州尼依格罗酒店希望对环境产生正面影响，积极履行社会责任和减低对环境的破坏。

欣厨的菜单旨在为您提供各种优质菜肴。我们与本地供应商合作，采取可持续采购的方式，为我们的厨师提供最优质的新鲜产品，以烹饪出注重健康的菜肴。

我们才华横溢的厨师团队对我们创造的菜肴感到自豪，并致力于减少浪费。

希望您能负责任地选择食物，通过减少浪费食物来拯救我们的地球。



contains
seafood
含海鲜



contains
nuts
含坚果



gluten
free
不含麸质



contains
gluten
含麸质



contains
pork
含猪肉



spicy
dish
辣



vegan
dish
纯素菜



vegetarian
dish
素菜



signature
dish
招牌菜式



sustainable
dish
可持续菜式



healthy
balance
营养均衡



sourced
locally
采用本地食材

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NICCOLO KITCHEN HEALTHY MENU

欣厨精选膳食

WESTERN | CHEF JACKY SPECIALTY

西式 | 主厨JACKY特别推荐

Roasted Plant-Based Meat Ball 	156
炙烤植物基肉丸	
Polenta Vegetables Velouté Raspberry Compote	
玉米糊 蔬菜浓汁 树莓酱	
Black Truffle Fregola  	206
黑松露颗粒面	
Snap Bean Pistachio Porcini	
蜜豆仁 开心果 牛肝菌	
Poached Sea Bass Tiger Prawn 	286
慢煮海鲈鱼老虎虾面	
Mussel Seafood Foam Herbs Oil	
贻贝 海鲜泡沫 香草油	

CHINESE | CHEF NICK SPECIALTY

中式 | 主厨NICK特别推荐

Air-Fried Crispy Taro Sweet Soy Sauce 	76
豉油糖荔浦芋头	
Lipu Taro Capsicum	
荔浦芋头 彩椒	
Air-Fried Shredded Mushrooms Shallot oil 	76
响油素膳	
Shiitake Mushroom White Sesame Ginger	
香菇 白芝麻 姜丝	
Stir-Fried Seasonal Vegetables 	142
上素罗汉斋	
Baby Corn Snow Pea Bamboo Fungus Yellow Fungus	
玉米笋 荷兰豆 竹荪 黄耳	

PASTRY | CHEF VINCENT SPECIALTY

烘焙 | 主厨VINCENT特别推荐

Spiced Pineapple Carpaccio 	66
香料菠萝	
Sichuan Pepper Marinate Pineapple Low Fat Yoghurt Pineapple Sorbet	
花椒菠萝 低脂酸奶 菠萝雪芭	
Matcha Raw Chocolate	76
抹茶生巧	
Milk Matcha Powder Corn Starch	
牛奶 抹茶粉 玉米淀粉	

SIGNATURE BREAD

餐前面包

Options for gluten free bread upon request.
提供无麸质面包可供您选择

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  456 / 746
手切50或100克

PREMIUM IMPORTED OYSTERS

优质进口生蚝

Marlborough Oyster | New Zealand | 6 / 12 pcs  516 / 996
马尔伯勒生蚝 | 新西兰 | 6或12只

Synonyme Oyster N2 | France | 6 / 12 pcs  616 / 1,166
圣白露生蚝N2 | 法国 | 6或12只

EUROPEAN CHARCUTERIE | CHEESE PLATTER

欧洲熟食及芝士拼盘

Cheese Platter  296
手工芝士盘
Selection of 5 of the Finest Cheeses | Condiments
精选5种风味芝士配调味小料

Antipasto  296
意式冷拼
Selection of 5 Premium Cured Meats | Mixed Olive | Pickles
精选5种意式冷切肉配混合橄榄及腌菜

Charcuterie Board  336
芝士及冷盘
Choice of 3 Cheeses | 3 Cold Cuts
精选3种芝士及3种冷切肉

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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 Imperial 30g 	366
帝王鱼籽30克	
Niccolo Baeri 30g 	486
西伯利亚鲟鱼籽30克	
Niccolo Amur 30g 	666
施氏鲟鱼籽30克	
Niccolo Kaluga 30g 	966
达氏鳇鱼籽30克	

INDULGENT MOMENTS

放纵时刻

Grilled Seafood Platter 	1,166
碳烤海鲜拼盘	
Whole Spiny Lobster Scallop 4 pcs White Shrimps 6 pcs	
Oyster 4 pcs Salmon 4 pcs Jade Whelk 8 pcs	
青龙虾整只 带子4只 南美白虾6只 生蚝4只 三文鱼4片 翡翠螺8只	
NK Seafood Tower  	1,266
尼依格罗海鲜塔	
Marlborough Oysters 4 pcs Whole Spiny Lobster Scallop 3 pcs Sea Urchin Tiger Shrimp 6 pcs	
Tuna Crab Meat Salmon Niccolo Baeri 10g	
马尔伯勒生蚝4只 青龙虾整只 扇贝3只 海胆刺身 黑虎虾6只 黄鳍金枪鱼 蟹肉 三文鱼	
西伯利亚鲟鱼籽10克	
Chives Celery Wasabi Tabasco Lemon Wedge	
配有韭菜 西芹 青芥辣 辣椒仔 柠檬角	

APPETIZER | SALAD

开胃菜 & 沙拉

NK Healthy Salad Bowl 5.0  	126
欣厨能量沙拉碗 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	
Seared Scallops   	186
嫩煎澳带 Fennel Orange Gorgon Seed Parmesan Crisp 茴香橙 鸡头米 芝士脆片	
Salmon Scallop Carpaccio  	196
三文鱼与扇贝薄片 Sea Urchin Mayo Chardonnay Gel Lime 海胆酱 葡萄酒冻 青柠	
Moules A La Creme 	196
奶油贻贝 Fennel Garlic Baguette Cream 茴香 蒜香法棍 淡奶油	
Garlic Butter Prawn  	196
蒜香黄油大虾 Herbs Butter Semi Sun-dried Tomato Sliced Garlic 香草黄油 风干番茄 蒜片	
Oven-Baked Duck Liver	196
香煎肥鸭肝 Parsnip Caramelized Hazelnut Brioche Aged Balsamic 防风根 焦糖榛子 布里欧修 意式黑醋	
Citrus Avocado Salad  	216
柑橘牛油果沙拉 Smoked Salmon Quinoa Kale Pomelo Blood Orange Vinaigrette 烟熏三文鱼 藜麦 羽衣甘蓝 柚子 血橙油醋汁	
Char Grilled Lobster Caesar  	256
龙虾凯撒沙拉 Bacon Apple Anchovy Romaine Heart 培根 苹果 银鱼柳 罗马菜心	

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SOUP

汤

Truffle Mushroom Veloute 	96
黑松露蘑菇汤	
Mushroom Cracker Cepes Black Truffle	
蘑菇脆片 牛肝菌 黑松露	
Creamy Parsnip Cappucino 	96
奶油防风根卡布奇诺	
Parsnip Blue Crab Coconut Crisp	
防风根 兰花蟹 椰子脆片	
La Bouillabaisse de Marseille  	326 / 626
马赛海鲜汤锅	
Lobster Scallop Mussel MSC Halibut Tiger Prawn Rouille Garlic Baguette	
龙虾 带子 贻贝 比目鱼 黑虎虾 法式蛋黄酱 蒜香法棍	
Half Portion / Whole Portion	
半份 / 整份	

RISOTTO | PASTA

意大利烩饭 | 意面

Truffle Risotto 	186
松露蘑菇烩饭	
Romaris Arborio Braised Mushroom Mascarpone Black Truffle	
意大利烩饭 混合蘑菇 马斯卡彭芝士 黑松露	
Beef OX Tail Risotto	206
慢炖牛尾烩饭	
Romaris Arborio Beef OX Tail Red Wine Reduction	
意大利烩饭 慢炖牛尾 浓缩红酒	
Cod Fish Tortellini Mascarpone 	226
鳕鱼芝士饺子	
Lobster Bisque Kimchi Cheetos	
龙虾汁 泡菜 辣味玉米泡芙条	
OX Tail Paccheri	226
慢炖牛尾管面	
Confit Garlic Burrata Parsley	
浸大蒜 布莱塔 欧芹	
Spaghetti All'astice - Serves 2  	496
龙虾意面 - 供2位享用	
Chitarra Style Spaghetti Whole Spiny Lobster Bagna Cauda Sauce / Lobster Sauce	
吉他意面 青龙虾整只 香蒜鳀鱼酱或龙虾酱	

GOURMET PIZZA

美食家比萨

Margherita 	126
玛格丽塔	
San Marzano Tomatoes Buffalo Mozzarella Basil	
圣玛尔扎诺蕃茄 水牛芝士 罗勒	
Peking Duck 	166
北京烤鸭比萨	
Hoisin Creme Fraiche Leek Spring Onion Chili	
海鲜酱 发酵奶油 大葱 春葱 辣椒	
Porcini Sausage 	186
牛肝菌香肠	
Pork Sausage Marinated Egg Yolk Arugula	
意大利香肠 腌制咸蛋黄 芝麻菜	
Tuscan 	186
圣达涅尔火腿	
San Marzano Tomatoes Buffalo Mozzarella Mortadella Porchetta Finocchiona Parma	
圣玛尔扎诺蕃茄 水牛芝士 莫特台拉 意大利猪肉卷 佛罗伦萨萨拉米 帕尔玛火腿	
Signature Black Truffle 	256
招牌黑松露	
Black Truffle paste 3 Types of Cheese Organic Egg	
黑松露酱 芝士三重奏 有机鸡蛋	
Niccolo 	266
尼依格罗	
Mascarpone Buffalo Mozzarella Crab Meat Caviar 10g Baby Spinach	
马斯卡彭奶酪 水牛芝士 蟹肉 鱼子酱10克 小菠菜	
Lake Catch Trio 	266
湖鲜三重奏	
Silver Fish River Shrimp Fish Floss Aged Balsamic(15 Years) Niccolo Caviar 10g	
银鱼 河虾 鱼松 陈年葡萄醋(15年) 精选鱼子酱10克	

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 1,266

澳大利亚和牛M4/5肉眼 500克

Dry Aged 21 Days 干式熟成21天

Angus Porterhouse 1kg 1,386

澳大利亚安格斯T骨牛排 1公斤

SIGNATURE STEAK | GRILL

经典牛排 | 烤肉

To guarantee the best quality, our Beef Steak will be baked upon ordering.
Please allow 30 minutes to be served.
为保证最佳品质, 我们的牛排将在您下单后现烤.请预留 30 分钟上菜时间。

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

Tomahawk 1.3kg+  1,786

澳大利亚和牛战斧牛排 1.3公斤+

Individual cut, choice of 1 sides | 1 sauces
分切, 配有1份配菜和1份酱汁

Wagyu M9+ Picanha Steak 300g 496

和牛M9+臀腰肉盖300克

Wagyu M9+ Oyster Blade 300g 596

和牛M9+牛牡蛎肉300克

Wagyu M4/5 Tenderloin 220g 626

和牛M4/5牛里脊220克

Wagyu M4/5 Striploin 500g 966

和牛M4/5西冷牛排500克

Wagyu M4/5 Rib Eye (Center Cut) 500g 996

和牛M4/5肉眼牛排(中段)500克

Side Dishes 配菜 66

Asparagus Hollandaise | Cheese Potato | Sweet Potato Fries | Grilled Cane Shoots
Niccolo Fries | Roasted Maitake Mushroom
荷兰汁焗芦笋 | 芝士土豆 | 红薯薯条 | 扒烤茭白 | 尼依格罗薯条 | 炭烤舞茸

Sauces 酱汁 46

Black Pepper | Red Wine | Truffle | Black Sesame | Chimichurri | Chipotle Mustard
黑胡椒汁 | 红酒汁 | 松露汁 | 黑芝麻汁 | 阿根廷香草酱 | 墨西哥辣椒芥末

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SIGNATURE STEAK | GRILL

经典牛排&烤肉

NSZ Wagyu Beef Burger 	256
和牛牛肉汉堡	
Chinese Grill Green Chili Twist Aged Balsamic Honey Mustard Aioli	
焦化辣椒 年份黑醋 蜂蜜芥末蛋黄酱	
If you are sensitive to chili peppers, please inform the service staff.	
如果您对辣椒有敏感, 请告知服务人员	
Center Cut Salmon 220g  	266
三文鱼排220克	
BBQ Iberico Pork Ribs 300g 	306
美式碳烤 伊比利亚猪肋排 300克	
Whole Spiny Lobster Herbs Garlic Butter 400g 	566
香蒜黄油焗整只龙虾400克	
Bull Claw 	1,766
海陆双拼	
Char-Grilled Wagyu M4 / 5 Rib Eye 500g & Whole Spiny Lobster	
碳烤和牛M4 / 5肉眼 500克和整只青龙虾	

MAIN COURSE

主食

Fish Fries  	186
炸鱼薯条	
MSC Halibut Tartare Sauce Lime	
MSC比目鱼 塔塔酱 青柠	
 Oriental Spring Chicken	 236
炙烤整只春鸡	
Mango Chutney Kumquat Vegetables	
芒果酱 金桔 蔬菜	
 Seared Hamachi 	 266
嫩煎琥珀鱼	
Wasabi Spinach Caviar	
芥末 菠菜 鱼子酱	
 48 Hours Sous Vide Shank Au Jus	 306
48小时低温慢煮羊膝骨	
Morel Pumpkin	
羊肚菌 南瓜	
 Sous Vide Toothfish  	 356
低温慢煮犬牙鱼	
Green Peas Beurre Blanc Clam	
蜜豆仁 香槟蛤蜊汁	
 New Zealand Lamb Rack	 376
新西兰羊排	
Pea Mint Black Garlic	
甜豆 薄荷 黑蒜	
 Smoked Bone-in Prime Beef Ribs 	 426
烟熏带骨牛肋排	
Black Truffle Mashed Potato Beef Tendon Cashew	
黑松露土豆泥 牛筋 腰果	

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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	
Osmanthus Cantaloupe	
配有荷月饼 京葱 青瓜 鸭酱 哈密瓜	
Half Duck / Whole Duck	226 / 436
半只鸭 / 整只鸭	
Add 10g or 30g of Baeri Caviar to Enjoy Your Duck at its Best	188 / 488
另外可以搭配10克或30克鱼子酱味道更好	
Home Made Crispy Tofu 	106
蒜香自制豆腐	
Spinach Bean Curd	
菠菜 豆腐	
Braised Pork Lemon Essence 	136
柠檬红烧肉	
Old Rock Sugar Green Lemon	
老冰糖 青柠檬	
Wok Fried Jinhua Pork Belly Chili  	186
金华两头乌小炒肉	
Zhangshugang Chili Garlic Black Beans	
樟树港辣椒 蒜 豆豉	
Char-Red Scallops Shrimp Broth 	216
龙虾汤带子	
Butter Ginger Green pea	
黄油 姜 蜜豆	
Oceanic Pork Fusion (Individual)  	226
臊子炭火银鳕鱼 (位)	
Bamboo Shoots Pork Belly Green Onions	
笋 五花肉 大葱	
Bamboo Prawn with Curry Sauce  	286
咖喱汁浸手剥斑节虾球	
Almond 9 Years Lily Bulb	
杏仁片 九年百合	
Cashew Nut Crackling Veal 	466
雪茸脆皮小牛肉	
Cashew Lime	
腰果 青柠	
Signature Wok-Fried Wagyu Beef M5 	556
烹汁一口M5和牛	
Fresh Sichuan Pepper Dry Chili Wasabi	
鲜花椒 干辣椒 芥末	

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BROTH SPECTRUM

汤羹

WENSI Tofu Soup 	68
文思豆腐羹(位)	
Tender Tofu Ham Black Truffle	
绢豆腐 金华火腿 黑松露	
Slow-cooked Turtle Soup 	106
朱桥甲鱼羹(位)	
Black Pepper Broth Coriander	
黑胡椒 浓汤 香菜	
Tricholoma Matsutake in Chicken Broth 	116
清鸡汤松茸菌(位)	
Old Chicken Ginger Cordyceps Flower Pork Meat	
老鸡 姜 虫草花 赤肉	
Fig Flower Gum Soup 	186
无花果花胶汤(位)	
Chicken Soup Pork Meat Ginger	
鸡汤 赤肉 姜	

VEGETABLES

绿色蔬菜

Boiled Vegetable Master Stock 	76
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	
Sautéed Asparagus Shaved Black Truffle 	96
黑松露炒双笋	
White Mushroom Asparagus Bamboo Shoots	
白玉菇 芦笋 笋	

NOODLES | RICE

面 | 饭

Jiangnan Style Noodle Soup 	136
雪菜黄鱼面	
Udon Noodle Fujianese Yellow Croaker	
稻庭面 闽东黄鱼	
Hainanese Chicken Rice 	176
海南鸡饭	
Chili Sauce Ginger Paste Dark Soy Sauce	
辣椒酱 姜蓉 鸡饭老抽	
Crispy Rice in Mantis Shrimp Broth 	186
富贵虾泡饭	
Crispy Rice Preserved Cabbage	
脆米 冬菜	

LIVE SEAFOOD

生猛海鲜 🐟

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

Marble Goby 56 / 100g 克
笋壳鱼

Tiger Grouper 66 / 100g 克
老虎斑

Dungeness Crab 86 / 100g 克
珍宝蟹
Fried 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

DESSERTS

甜品

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
Citrus Trio Lemon Grapefruit Lemon Sorbet 柑橘三重奏 柠檬 西柚 柠檬雪芭	98
Dahongpao Tea Pudding Toffee Sauce Caramel Ice Cream 大红袍焦糖炖蛋 太妃酱 焦糖冰淇淋	98
Napoleon Rum Raisin Ice Cream 拿破仑 朗姆提子冰淇淋	98
Signature Tiramisu    招牌提拉米苏 Mascarpone Cheese Kahlua Liqueur Hazelnut Ice Cream 马斯卡彭芝士 咖啡利口酒 榛子冰淇淋	108
Basque Cheesecake Hazelnut Ice Cream  巴斯克芝士蛋糕 榛子冰淇淋	108
Inspired Strawberry Raspberry Ice Cream 灵感草莓 树莓冰淇淋	108
Chocolate Hazelnut Cake Vanilla Ice Cream  巧克力榛子蛋糕 香草冰淇淋	108

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本菜单包含坚果及其它过敏源。如有特殊饮食需求或食物过敏请告诉我们，我们很高兴为您提供更好的用餐体验

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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
San Pellegrino 500ml 圣培露500毫升	68
Earth Sparkling 750ml 洱思水气泡水750毫升	78
STILL WATER 天然矿泉水	Bottle 瓶
Earth 750ml 洱思750毫升	78
BEERS 啤酒	Bottle 瓶
Hoegaarden Belgium 福佳白 比利时	58
Tsingtao China 青岛 中国	58
Asahi Japan 朝日 日本	58
Corona Mexico 科罗娜 墨西哥	58

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BEVERAGE

酒水

FRESHLY BREWED COFFEE 现煮咖啡	Person 位
Americano 美式咖啡	38
Decaffeinated Coffee 低咖啡因咖啡	38
Espresso 意式浓缩	38
Double Espresso 双份意式浓缩	38
Latte 拿铁	48
Cappuccino 卡布奇诺	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

NICCOLO SUZHOU 4TH ANNIVERSARY
SPECIAL MENU
四周年特惠菜单

All dishes are eligible for a 40% discount
所有菜品均可享受6折优惠

STARTER 前菜

Homemade Crispy Tofu 蒜香自制豆腐 Spinach Bean Curd 菠菜 豆腐	126
Citrus Avocado Salad 柑橘牛油果沙拉 Smoked Salmon Quinoa Kale Pomelo Blood Orange Vinaigrette 烟熏三文鱼 藜麦 羽衣甘蓝 柚子 血橙油醋汁	216

SOUP 汤

Truffle & Mushroom Velouté 黑松露蘑菇汤 Mushroom Crips Capes Black Truffle 蘑菇脆片 牛肝菌 黑松露	96
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MAIN COURSE 主菜

Oriental Spring Chicken 炙烤春鸡 Mango Chutney Kumquat Vegetables 芒果酱 金桔 蔬菜	236
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	186
Dry Aged 21 Days Australia Angus Porterhouse -1KG 干式熟成21天澳大利亚T骨牛排1公斤	1386

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DESSERT 甜品

Basque Cheesecake Hazelnut Ice Cream 巴斯克芝士蛋糕 榛子冰淇淋	108
Chocolate Hazelnut Cake Vanilla Ice Cream 巧克力榛子蛋糕 香草冰淇淋	108
Citrus Trio Lemon Grapefruit Lemon Sorbet 柑橘三重奏 柠檬 西柚 柠檬雪芭	98
Dahongpao Tea Pudding Toffee Sauce Caramel Ice Cream 大红袍焦糖炖蛋 太妃酱 焦糖冰淇淋	98

COCKTAIL 鸡尾酒

Equinox 彼岸花 Gin Violet Apple Brandy Lemon Juice Flower Flavor 金酒 紫罗兰 苹果白兰地 柠檬汁 花香	108
Above the Cloud 2.0 云端之上2.0 Rum Pear Rose Citrus Osmanthus Fragrans Cinnamon Syrup Lemon Juice 朗姆酒 梨 玫瑰 柑橘 桂花 肉桂糖 柠檬汁	108

WHISKEY 威士忌

Michter's Sour Mash Bourbon 铭帝诗酸麦芽波本	1880
Michter's Straight Rye 铭帝诗纯正黑麦波本	1880
Singleton 12Yrs 苏格登12年	1280
Co Ll La 12Yrs 卡尔里拉12年	1080

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CHAMPAGNE 香槟

Bollinger Special Cuvee

堡林爵特酿香槟

WA 90, WS 93

2380

WHITE WINE 白葡萄酒

Glass杯 Bottle瓶

Vina Casablanca, Cefiro Sauvignon Blanc, Chile

卡萨布兰卡酒庄, 天逸珍藏系列 长相思白, 智利

98480

Paul Jaboulet Aine, Parallèle 45 Blanc", Côtes du Rhône AOP, France

嘉伯乐酒庄罗纳河谷北纬45度白, 法国

108580

M. Chapoutier Domaine de Bila-Haut,

Les Vignes de Bila-Haut"Blanc Cotes du Roussillon AOP

莎普蒂尔贝岚馥酒庄贝岚馥之藤白葡萄酒

98480

Tommasi, Le Rosse Pinot Grigio, IGT

托马斯酒庄, 罗斯庄园灰比诺白

580

RED WINE 红葡萄酒

Glass杯 Bottle瓶

Autoritas Syrah 2020

奥多塔西拉红

680

Church Road Grand Reserve Syrah

虔途红标珍藏西拉红葡萄酒

880

M. Chapoutier Domaine de Bila-Haut"Les Vignes de Bila-Haut"

Rouge Cotes du Roussillon Villages AOP, France

莎普蒂尔贝岚馥酒庄贝岚馥之藤红, 法国

98480

Vina Casablanca, Cefiro Merlot

卡萨布兰卡酒庄, 天逸珍藏系列 梅洛红

88380

Paul Jaboulet Aine, Parallèle 45 Rouge, Côtes du Rhône AOP

嘉伯乐酒庄罗纳河谷北纬45度红葡萄酒

108580

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SPRING'S EPHEMERAL OVERTURE

春味初醒

Jiangnan's Awakening | A Taste of Transient Spring
春风又绿江南岸，桃花笑迎春光来。
The chef encounters the tender bamboo shoots of the season, and with modern techniques, recreates the spring breeze of Jiangnan—sweetness and freshness dance on the tip of the tongue sweetness and oceanic umami waltz on the palate. Each bite melts into poetry.
Suzhou Niccolo Hotel unveils 「Spring's Secret Tableau」 —an ephemeral culinary sonnet for the discerning. 主厨邂逅当季嫩笋，主厨以摩登技法复刻江南春风——清甜与鲜美在舌尖翩跹。一口入魂，春意化作唇齿间的诗。苏州尼依格罗匠心呈献「春飧限时剧幕」邀您品鉴时光的鲜迹。

ENTRÉE 开胃菜

Ocean's Whisper Seafood Velouté Bamboo Cloud Miso Nectar 海鲜汤 春笋慕斯 味噌蜂蜜酱	96
Awakening Spring Scallop Crudo Tender Shoots Sichuan Citrus Pepper 带子 春笋 四川椒麻酱	166

SOUP 汤

Verdant Tide Asparagus Mussel Spring Essence 芦笋 贻贝 春笋 Stuffed Morel Silken Essence 酿羊肚菌·春笋奶油汤	96
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MAIN COURSE 主食

Western 西式

Ebony Earth Truffle Chicken Miso-Cured Roots Perilla Veil 香煎松露鸡 味噌根芹 春笋 紫苏酱	166
Golden Coast Yellow Croaker Roll Basil Velvet XO Essence 鲜酿黄鱼卷 罗勒奶油 XO酱	266

Chinese 中式

Sour Soup Bamboo Shoots Fish Balls 酸汤 春笋鱼丸	96
Fennel Shrimp Stuffed Bamboo 茴香 百花春笋	166
Kung Pao Shrimp Tender Shoot 鲜虾 宫保春笋	186

DESSERT 甜品

Bamboo Pistachio Puff Hazelnut Ice Cream 春笋开心果泡芙 榛子冰淇淋	66
Spring Bamboo Ice Cream 春笋冰淇淋	66
Bamboo Mousse Coconut Ice Cream 春笋慕斯 椰子冰淇淋	66

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