IF THIN

Yue Hin

Yue Hin is a Chinese restaurant at Niccolo Chengdu specializing in authentic Cantonese and Sichuan cuisine. "Capturing the natural flavours of fine ingredients" is the culinary concept of Yue Hin. Here at Yue Hin we source produce along the country and present to our distinguished guests.

With its contemporary interiors of our dining hall and elegant atmospheric private dining rooms, we provide you the most ideal venue for both business and leisure gatherings.

玥轩

明轩中餐厅,位于酒店二层,主理正宗粤菜及地道川菜。 餐厅秉承"尊重食材本味,食材优选"之烹饪理念,尽可能地将全国各地优质食材 融入到菜单,匠心呈献给每一位食客。餐厅设计时尚别致, 拥有宽敞明亮的开放式大厅以及雅致的私人包间, 是您商务宴请及亲朋好友聚会的休闲场所。

YUE XIANG 玥享

STARTER 凉菜

Marinated Pork's Trotter with Home-made Sauce 酱香脱骨猪蹄

Chilled Jellyfish with Vinegar Sauce 老醋海蜇花

Marinated Melon with Vinegar Sauce 酸辣玉女瓜

HOT DISH 热菜

Double-boiled Sandworm with Scallops and Kelp 瑶柱昆布炖沙虫

Wok-fried Scallops with Asparagus and Lily 百合芦笋炒帆立贝

Stir-fried Pork, Pineapple and Onion with Sweet & Sour Sauce 鲜菠萝咕噜肉

Double-boiled Vegetable with Mashed Peas 四川耙豌豆烩蔬菜

MAIN COURSE

主食

Udon Noodles with Thai Shrimp Paste 泰式虾膏烩稻庭面

> Baked BBQ Pork Puff 酥皮叉烧包

DESSERT 甜品

Boiled Red Bean Paste with Dried Tangerine 陈年果皮红豆沙

Fresh Fruit Platter 时令水果拼盘

Set Menu RMB398 Per Person 套餐价格为人民币398元每位

Wine Suggestion 葡萄酒搭配建议

Craggy Range Sauvignon Blanc, Marlborough, New Zealand 克拉吉酒庄长相思白葡萄酒, 新西兰, 马尔伯勒

105/Glass

Agricola de Cadalso, Madrid, Spain, 2017 卡达索西拉, 西班牙, 马德里2017 108/Glass

Niccolo Signatures 尼依格罗金牌推介

🦒 Sustainable Seafood 海鲜

⟨ Vegetarian 素食

HIN YI 轩意

STARTER 凉菜

Poached Qing Yuan Chicken with Minced Ginger 白切山林清远鸡

Marinated Sea Whelk with Spicy Soy Sauce 豉味辣卤花螺

Li Pu Taro Jelly with Hawthorn and Milk 荔浦香芋山楂冻

HOT DISH 热菜

Double-boiled Pine Mushrooms Soup with Pork and Chicken 高山松茸菌功夫汤

Braised Sturgeon Tendon with Black Truffle 黑松露酱焖鲟龙鱼筋

Stir-fried Wagyu Beef with Basil and Scallions 九层塔葱爆和牛粒

Poached Vegetables with Preserved Eggs and Salted Eggs Soup 金银蛋浓汤泡蔬菜

MAIN COURSE 主食

Deep-fried Rice with Shrimp, Dried Scallop, Coriander with Lobster Soup 海鲜龙虾汤泡饭

Deep-fried Spring Roll with Wagyu Beef and Mushrooms 金枕和牛春卷

DESSERT 甜品

Ginger Milk 姜撞奶

Fresh Fruit Platter 时令水果拼盘

Set Menu RMB698 Per Person 套餐价格为人民币698元每位

> Wine Suggestion 葡萄酒搭配建议

Legacy Peak Chardonnay, Yinchuan, Ningxia, China 留世锦羽白葡萄酒,中国,宁夏银川 168/Glass

Legacy Peak Cabernet Sauvignon (CHIYU), Ningxia, China 留世锦羽红葡萄酒,中国,宁夏

168/Glass

Niccolo Signatures 尼依格罗金牌推介

🦒 Sustainable Seafood 海鲜

⟨ Vegetarian 素食

Cold Dish | 冷菜







0	Marinated Turnip with Home-made Sauce 蜜汁酱萝卜	28 / Portion 份
0	Marinated Cherry Tomato with Plum Sauce 话梅小番茄	28 / Portion 份
	Poached Mushrooms with XO Sauce XO酱绣球菌	38 / Portion 份
0	Marinated Eggplant with Vinaigrette Dressing 油醋卤杭茄	38 / Portion 份
0	Poached Chinese Kale with Peppercorns and Scallion 椒麻芥兰笋	38 / Portion 份
0	Cordyceps Flower with Black Truffle Oil 油香脆口虫草花	38 / Portion 份

Niccolo Signatures 尼依格罗金牌推介

🦒 Sustainable Seafood 海鲜

⟨ Vegetarian 素食

Cold Dish | 冷菜







Marinated Melon with Vinegar Sauce 酸辣玉女瓜	48 / Portion 份
Poached Chicken with Chilli Sauce 麻香红油鸡	48 / Portion 份
Pickled Chicken Feet with Chilli 泡椒去骨凤爪	58 / Portion 份
Deep-fried Spareribs with Sweet and Sour Sauce 糖醋小排	58 / Portion 份
Deep-fried River Eel with Chilli Oil 香辣脆鳝丝	58 / Portion 份
Beef Shank with Peppercorns Sauce 椒麻牛腱子	58 / Portion 份

Niccolo Signatures 尼依格罗金牌推介

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🦒 Sustainable Seafood 海鲜

Cold Dish | 冷菜



Starter Platter A

YUE (Poached Chicken with Chili Sauce, Deep-fried Spareribs with Sweet and Sour Sauce, Marinated Melon with Vinegar Sauce)

玥(麻香红油鸡、糖醋小排、酸辣玉女瓜)

48 / Person 位

Starter Platter B

HIN (Foie Gras with Caviar, Poached Qing Yuan Chicken with Minced Ginger, Marinated Cherry Tomato with Plum Sauce)

轩(鱼子酱鹅肝塔、姜茸清远鸡、话梅小番茄)

88 / Person 位





Foie Gras with Caviar 鱼子酱鹅肝塔 198 / Portion 份

Marinated Fresh Abalone with Chinese Yellow Wine 绍兴花雕醉鲜鲍

68 / Portion 份

Poached Iberia Pork with Minced Garlic and Chilli Sauce 蒜泥伊比利亚黑猪肉

68 / Portion 份

Marinated Sea Whelk with Spicy Soy Sauce 豉味花螺

88 / Portion 份

Niccolo Signatures 尼依格罗金牌推介

🦒 Sustainable Seafood 海鲜

⟨ Vegetarian 素食

BBQ|明炉烧味



Barbecued Pork with Honey Sauce 碳烤蜜汁叉烧

98 / Portion 份





Roasted Crispy Pork Cube 挂炉爆烧三层肉 98 / Portion 份

68/Piece 只

 ■ Braised Crispy Pigeon 红烧妙龄乳鸽

Roasted Crispy Duck with Chinese Five Spices 98/Piece 只

Barbecued Iberia Pork with Home-made Sauce and Lime 138 / Portion 份 青柠碳烤猪爽肉

BBQ Platter 138 / Portion 份 烧味三拼

Roasted Crispy Goose 148 / Portion 份 炭烧脆皮烧鹅

Niccolo Signatures 尼依格罗金牌推介

五香脆皮乳鸭仔

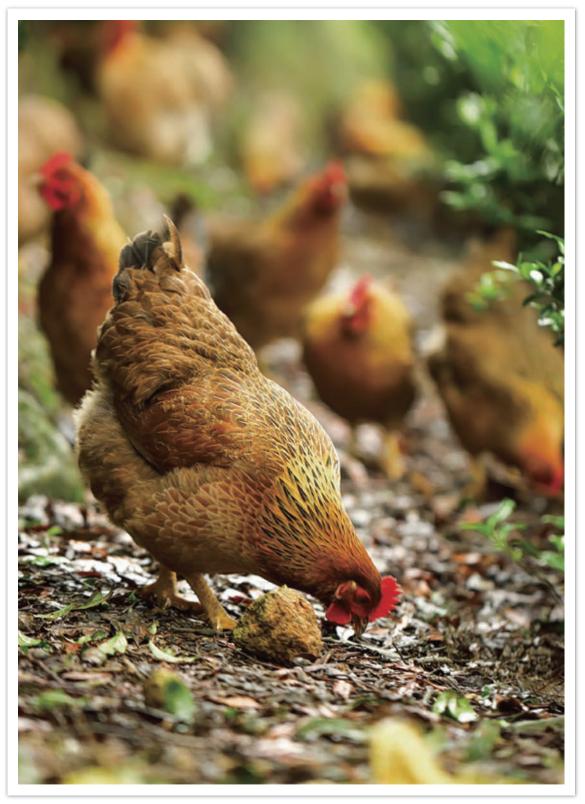
🦠 Sustainable Seafood 海鲜

Picture are only for reference 图片仅供参考

⟨ Vegetarian 素食

Qing Yuan Chicken | 山林清远鸡





Qing Yuan Chicken 山林清远鸡

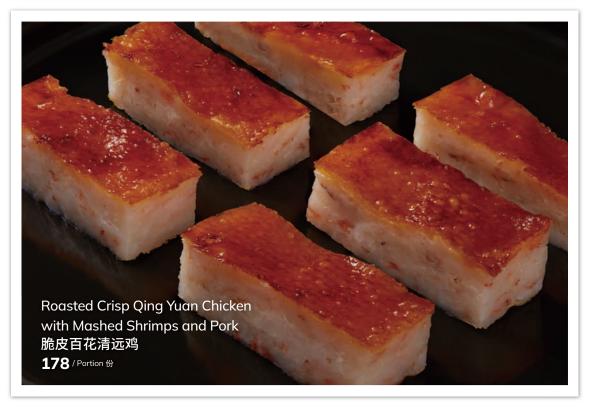
Qing Yuan chicken originated from Qing Yuan, Guangdong Province. It is one of the most precious local agricultural resources and has thousands of years of cultivation history. Farmers here have kept the most traditional way of raising these chickens in mountains with fresh air and natural food. This is the secret of why Qing Yuan chickens taste tender and with intense flavour.

来自原产地广东省清远市土生土长的清远鸡,是清远宝贵的农业产品品种资源,有着上千年的养殖历史。在这里农户坚持不改变鸡的生活习性,山林啄食,雨露滋养,自由放养,饲养时间足,加上优美的自然生长环境,因而饲养出来的清远鸡皮脆肉嫩鸡味浓郁,在广东无鸡不成宴,清远鸡因其品质优良而成为宴席不可或缺的食材之一。

Qing Yuan Chicken | 山林清远鸡







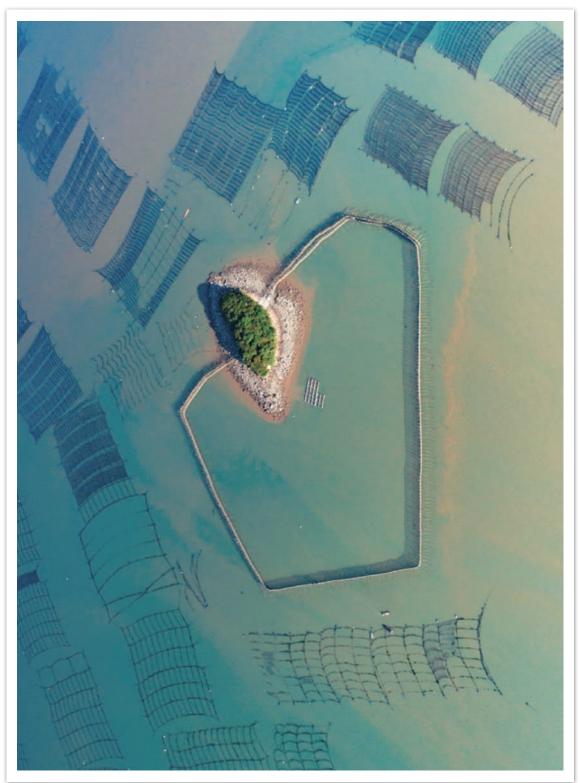
Baked Qing Yuan Chicken Hakka Style 盐焗山林清远鸡 178 / Portion 份

N Poached Qing Yuan Chicken with Minced Ginger/Shallots 姜茸 / 红葱头白切山林清远鸡

178 / Portion 份

Large Yellow Croaker | 深海大黄鱼





Large Yellow Croaker 深海大黄鱼

Speical selected large yellow croaker from Yue Hin is sourced from San Du Ao coastal area of Ning De, Fujian Province. They're raised in the ocean where the temperature is between 12°C - 30°C all year long. After a decade of aquaculture tests within the region it has become a well-developed breeding base for large yellow croakers. Any croaker is above two years old are fed with only fresh water minnows and which keeps their flesh tender and palatable.

玥轩精选的大黄鱼,来自福建宁德三都澳复鼎屿海域,是东海与南海的交界处,海水常年保持在12-30度之间,潮流通畅,水质优良。经十多年的养殖测试,这片海域已经成为"深水半野生大黄鱼"养殖基地。两年以上的大黄鱼,渔农只喂食小鱼小虾以补充营养,所以有"三年放养、不长一两"的说法。成鱼体型修长、肚小尾长,鱼体颜色金黄、鱼口鲜红,鱼肉口感鲜嫩美味、肉质细腻。

Large Yellow Croaker | 深海大黄鱼





Large Yellow Croaker Cooking method 深海大黄鱼做法:

XO Sauce/ Minced Ginger N XO酱啫/姜茸生啫

Steamed with Chinese Yellow Wine

Steamed Chicken Oil with Yellow Pepper 鸡油黄椒蒸 Steamed with Spring Onion Oil and Soy Sauce 葱油

Steamed with Soy Sauce 原味清蒸

N Steamed Large Yellow Croaker with Minced Ginger and Egg White 姜茸蛋白蒸大黄鱼

168 / Person 位

Large Yellow Croaker
 深水海黄鱼 (1.3-1.4斤/条)

468 / 500g

► Large Yellow Croaker
深水海黄鱼 (1.5-1.7斤/条)

568/500g

Large Yellow Croaker [Reserve 3 days in advance]
 深水海黄鱼[请提前三天预定] (2.1-2.3斤/条)

988/500g

Large Yellow Croaker [Reserve 3 days in advance]
 深水海黄鱼[请提前三天预定] (2.6-2.8斤/条)

1688/500g

Large Yellow Croaker [Reserve 3 days in advance]
 深水海黄鱼[请提前三天预定] (2.9-3.0斤/条)

2888/500g

Niccolo Signatures 尼依格罗金牌推介

🦒 Sustainable Seafood 海鲜

Soup|炖汤·羹





78 / Person 位





N Braised Chicken Soup with Fish Maw and Rice 米珍珠金汤烩花胶 **98**/Person 位

N Double-boiled Pine Mushrooms Soup with Pork and Chicken	
松茸菌功夫汤	

68 / Person 位

Double-boiled Duck with Salty Lemon and Pork 咸柠檬炖老鸭

68 / Person 位

Double-boiled Sandworm with Scallops and Kelp 瑶柱昆布炖沙虫

68 / Person 位

Double-boiled Pigeon with Ginseng 吉林参炖乳鸽

高山松茸花胶汤

68 / Person 位

Double-boiled Pine Mushrooms with Fish Maw and Bamboo Fungus

98 / Person 位

Braised Sturgeon Tendon with Chicken Soup 浓汤鸡丝鲟龙鱼筋 168 / Person 位

Niccolo Signatures 尼依格罗金牌推介

🦒 Sustainable Seafood 海鲜

Bird's Nest|珍馐百味 燕窝





Braised Bird's Nest with Almond Cream and Sesame Ball 灯芯燕影 78 / Person 位

Double-boiled Bird's Nest with Almond Sauce 生磨杏汁烩燕窝 198 / Person 位

Superior Bird's Nest 龙牙官燕窝 368 / Person 位

Almond Sauce| Double-boiled with Rock Sugar| Coconut Juice| Papaya 推荐(生磨杏汁|冰花|椰汁|原只木瓜炖)

Abalone|珍馐百味 鲍鱼





Braised Abalone with Abalone Sauce (12 Head) 鲍汁12头干鲍 498 / Person 位

Braised Abalone with Abalone Sauce (6 Head)
 鲍汁6头干鲍

1388 / Person 位

Braised Abalone with Abalone Sauce (14 Head)
 鲍汁扣14头吉品鲍

1588 / Person 位

Seafood|珍馐百味 海味





Braised Fish Maw with Abalone Sauce 鲍汁扣花胶筒	188 / Person 位
Braised Fish Maw with Black Truffle Sauce 黑松露汁烩花胶筒	188 / Person 位
N Braised Sea Cucumber with Millet, Nuts and Pumpkin Sauce 干果小米烩刺参	188 / Person 位
Braised Sea Cucumber with Black Truffle Sauce (70 Head) 黑松露汁烩70头刺参	188 / Person 位

Fresh River & Seafood | 游水河 海鲜





New Zealand Black Abalone

1388 / 500g

黑金鲍

Lobster Soup | Wok-fried with XO Sauce | Boiled with Abalone Sauce [Reserve in advance] 龙虾汤灼 | XO酱炒|鲍汁扒片 [请提前预订]

象拔蚌

Lobster Soup | Boiled with Sake| Wok-fried with XO Sauce 龙虾汤灼 | 清酒煮 | XO酱炒

东星斑

Soy Sauce | Fermented Soybean Sauce | Spring Onion Oil with Soy Sauce | Chilli with Soy Sauce | Wok-fried with XO Sauce 清蒸 | 豉汁蒸 | 葱油 | 椒圈蒸 | XO酱炒

Sand Goby Fish 258 / 500g

笋壳鱼

Soy Sauce | Fermented Soybean Sauce | Deep-fried with Homemade Sauce | Spring Onion Oil with Soy Sauce | Chilli with Soy Sauce | Chilli and Bean Sauce | Pork with Mushrooms

清蒸|豉汁蒸|油浸|葱油|椒圈蒸|豆瓣烧|干烧

Sea Garoupa
238 / 500g

海石斑

Soy Sauce | Fermented Soybean Sauce | Spring Onion Oil with Soy Sauce | Chilli with Soy Sauce | Wok-fried with XO Sauce 清蒸 | 豉汁蒸 | 葱油 | 椒圈蒸 | XO酱炒

Mandarin Fish 198 / 500g

桂花鱼

Soy Sauce | Fermented Soybean Sauce | Spring Onion Oil with Soy Sauce | Sweet and Sour Sauce | Chilli with Soy Sauce | Chilli and Bean Sauce | Pork with Mushrooms

清蒸|豉汁蒸|葱油|五柳糖醋|椒圈蒸|豆瓣烧|干烧

Turbot Fish 148 / 500g

多宝鱼

Soy Sauce | Fermented Soybean Sauce | Spring Onion Oil with Soy Sauce | Chilli with Soy Sauce | 清蒸 | 豉汁蒸 | 葱油 | 椒圈蒸

Fresh Water Perch 88 / 500g

淡水鲈鱼

Soy Sauce | Fermented Soybean Sauce | Spring Onion Oil with Soy Sauce | Chilli with Soy Sauce | 清蒸 | 豉汁蒸 | 葱油 | 椒圈蒸

Niccolo Signatures 尼依格罗金牌推介

🦒 Sustainable Seafood 海鲜

⟨ Vegetarian 素食

Fresh River & Seafood | 游水河 海鲜





Red Hairy Crab 988 / 500g

红毛蟹

Frozen Chao Zhou Style| Ginger with Spring Onion| Chilli and Garlic| Spicy Chilli | Steamed Egg with Chinese Yellow Wine

潮式冻 | 姜葱炒 | 避风塘 | 香辣炒 | 花雕芙蓉蒸

Dungeness Crab 598 / 500g

珍宝蟹

Frozen Chao Zhou Style | Ginger with Spring Onion| Chilli and Garlic| Spicy Chilli | Steamed Egg with Chinese Yellow Wine 潮式冻 | 姜葱炒 | 避风塘 | 香辣炒 | 花雕芙蓉蒸

Australian Lobster 1588 / 500g

澳洲龙虾

Steamed with Egg | Thai Shrimp Paste | Pumpkin Sauce | Spicy Chilli | Ginger with Spring Onion | Chilli and Garlic 龙虾汤芙蓉蒸 | 泰式大虾膏焗 | 南液龙虾球 | 香辣炒 | 姜葱炒 | 避风塘

Baby Lobster 598 / 500g

小青龙虾

Thai Shrimp Paste | Cheese | Minced Garlic and Vermicelli | Steamed with Egg 泰式大虾膏焗 | 芝士焗 | 蒜茸开边蒸 | 龙虾汤芙蓉蒸

Boston Lobster 568 / 500g

波士顿龙虾

Ginger With Spring Onion| Thai Shrimp Paste | Cheese | Chilli and Garlic | Spicy Chilli | Minced Garlic and Vermicelli | Black Pepper

姜葱炒 | 泰式大虾膏焗 | 芝士焗 | 避风塘 | 香辣炒 | 蒜茸粉丝蒸 | 黑椒炒

Shrimp 188 / 500g

游水基围虾

Poached with Soy Sauce | Salt and Pepper| Spicy Chilli | Minced Garlic 白灼 | 椒盐 | 香辣炒 | 蒜蓉开边蒸

Scallop
32 / Piece 只

元贝

Minced Garlic and Vermicelli | Fermented Soybean Sauce 金银蒜粉丝蒸 | 豉汁蒸

大连鲜鲍鱼

Minced Garlic and Vermicelli | Fermented Soybean Sauce | Tangerine Peel 金银蒜粉丝蒸 | 豉汁蒸 | 陈年果皮蒸

 \star Note: Additional RMB18/person to make lobster soup.

备注:龙虾汤灼每位加收18元

Niccolo Signatures 尼依格罗金牌推介

🦒 Sustainable Seafood 海鲜

⟨Vegetarian素食

Picture are only for reference 图片仅供参考

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness 注意:食用生的或未煮熟的鸡蛋、肉、家禽、海鲜或贝类都可能增加食物引起的疾病风险

Fresh River & Seafood | 游水河 海鲜









N Stewed Sea Whelk with Salt and Ginger 沙姜盐焗花螺

168 / Portion 例

Stewed Sea Cucumber and Mushrooms with Abalone Sauce 鲍汁鲜菌海参煲 168 / Portion 例

Wok-fried Sea Cucumber Viscera with Pickled Cucumber and Chilli 泡椒脆瓜爆珊瑚蚌

198 / Portion 例

Braised Han Shou Turtle with Pork, Mushrooms, Ginger and Garlic 家烧汉寿甲鱼

388 / 5000

N Braised Sturgeon Tendon with Black Truffle 黑松露酱焖鲟龙鱼筋

168 / Person 位 888 / Portion 例

Niccolo Signatures 尼依格罗金牌推介

🦒 Sustainable Seafood 海鲜

Beef|牛肉类



N Braised Hai Nan Beef with Home-made Sauce and Ling Shui Chilli 陵水胡椒焖海南小黄牛

198 / Portion 例





Wok-fried Wagyu Beef with Scallions and Onions 双葱炒雪花和牛粒 498 / Portion 例

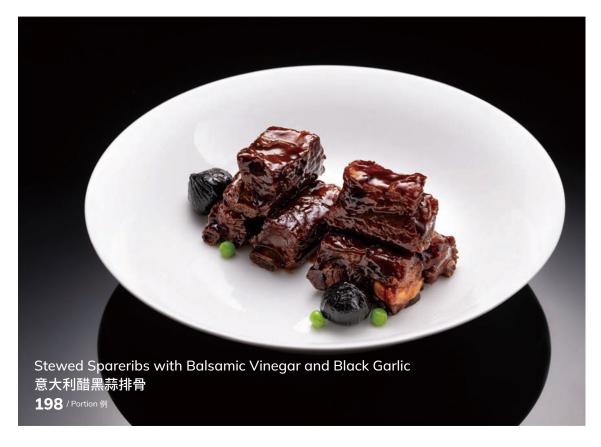
Stir-fried Beef Tenderloin with Mushrooms, Basil and Scallions 九层塔葱爆牛肉粒 198 / Portion 例

Pan-fried Angus Beef Tenderloin with Crisp Garlic 蒜片安格斯牛肉粒 198 / Portion 例

Pork|猪肉类







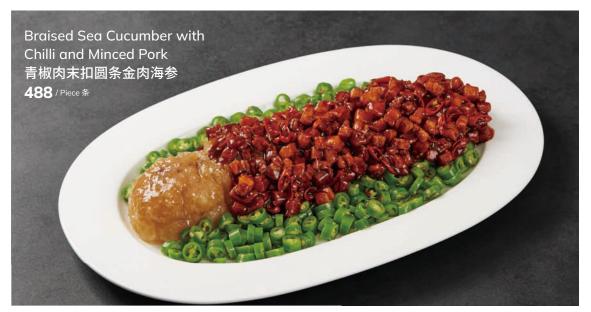
Stir-fried Pork, Pineapple and Onion with Sweet and Sour Sauce 68 / Portion 例 鲜菠萝咕噜肉

N Stir-fried Iberia Pork with Liu Yang Pickled Peppers 98 / Portion 例 浏阳白辣椒炒伊比利亚黑猪腩

Wok-fried Iberia Pork with Mushrooms 128 / Portion 例 鹿茸菌炒伊比利亚黑猪爽肉

Sichuan Cuisine | 川菜







Wok-fried Vermicelli with Minced Pork and Chilli 酸辣肉末水晶粉	48 / Portion 例
Braised Tofu with Minced Beef and Sichuan Pepper 麻婆豆腐	48 / Portion 例
Wok-fried Chicken with Chilli and Peppercorns 香酥辣子鸡	78 / Portion 例
Stir-fried Chicken with Green Pepper and Garlic 鲜椒旧院鸡	88 / Portion 例
Poached Bullfrog with Chilli and Taro 沸腾水煮牛蛙	138 / Portion 例
Wok-fried Prawns Kung Pao Style 宫保大虾球	158 / Portion 例
Poached OX-Tongue with Vegetables, Dried Pepper and Chilli Oil 麻辣水煮牛舌	178 / Portion 例
Poached Duck Blood, Asian Eel, Abalone, Squid, Tripe and Mushrooms with Dried Chilli 四川海味毛血旺	178 / Portion 例
Boiled Fish with Pickles, Vermicelli and Garlic 鲜汤酸菜鱼	178 / Portion 例
Wok-fried Soft-shelled Turtle with Chilli and Lotus Root 鲜椒火爆本土甲鱼	298 / Portion 例

🦒 Sustainable Seafood 海鲜

Niccolo Signatures 尼依格罗金牌推介

⟨ Vegetarian 素食

Bean Curd & Egg | 豆制品和蛋类





Steamed Egg with Foie Gras and Black Pepper 黑椒鹅肝蒸滑蛋 58 / Portion 例

Steamed Egg White with Shrimp and Crab Meat 鲜虾蟹肉蒸蛋白 58 / Portion 例

Vegetable | 田园青蔬





Seasonal Vegetables

48 / Portion 例

时令田园蔬菜

Stir-fried| Garlic Stir-fried| Poached 清炒| 蒜蓉炒| 白灼

Boiled Seasonal Vegetables 时令田园蔬菜

48 / Portion 例

ਸਾਰ ਸਾਹਿਤ Tomato Soup | Peas Soup | Preserved Eggs and Salted Eggs Soup

浓汤番茄泡 | 耙豌豆扒 | 金银蛋浓汤泡
Stir-fried Choy Sum with Pork and Garlic

48 / Portion 例

生炒广东 / 宁夏菜心

Work fried Groop Roop with Mincod Bork and Oli

48 / Portion 例

Wok-fried Green Bean with Minced Pork and Olive Pickles 榄菜肉沫炒四季豆

Niccolo Signatures 尼依格罗金牌推介

Sustainable Seafood 海鲜
Vegetarian 素食

Picture are only for reference 图片仅供参考

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness 注意: 食用生的或未煮熟的鸡蛋,肉,家禽,海鲜或贝类都可能增加食物引起的疾病风险

Rice and Noodles | 特色粉·面·饭







	Boiled Congee with Minced Pork and Preserved Egg 皮蛋瘦肉粥	22 / Person 位
	Boiled Congee with Shrimp and Ginger 生拆鲜虾粥	28 / Person 位
	"Dan Dan" Noodles with Minced Pork and Pickles 麻香担担面	22 / Person 位
	Poached Japanese Udon with Thai Shrimp Paste 虾膏烩稻庭面	68 / Person 位
	Fried Rice with Olive Pickles, Egg White and Dried Scallop 榄菜金柱炒饭	68 / Portion 例
	Fried Rice with Foie Gras and Black Truffle Sauce 松露酱鹅肝炒饭	298 / Portion 例

Niccolo Signatures 尼依格罗金牌推介

🦒 Sustainable Seafood 海鲜

Dim Sum|中式点心







0	Steamed Dumpling with Mixed Mushrooms 竹笙菌菇水晶饺	10 / Piece 只
	Steamed Shrimp Dumpling with Pork and Bamboo Shoots 笋尖鲜虾饺	12 / Piece 只
	Steamed Siu Mai with Pork 鲜肉烧麦	18 / Piece 只
	Custard Puff 流心奶天鹅酥	12 / Piece 只

Dim Sum|中式点心







Dessert | 精美甜品







Osmanthus Cake with Coconut Juice and Milk 椰香桂花糕	18 / Person 位
Home-made Almond Juice and Egg White and Milk 生磨蛋白杏仁茶	22 / Person 位
Ginger Milk 姜撞奶	28 / Person 位
Chilled Mango Sago Cream with Pomelo 杨枝甘露	28 / Person 位
N Mashed Li Pu Taro, Purple Sweet Potato, Pumpkin and Coco 地雷阵	onut Juice 38 / Person 位
Fresh Fruit Platter 时令水果拼盘	38 / Person 位 128 / Portion 份

Niccolo Signatures 尼依格罗金牌推介

🦒 Sustainable Seafood 海鲜

⟨ Vegetarian 素食

CHINESE LIQUOR 中国白酒	Bottle 瓶
Lu Zhou Lao Jiao 52%Vol. 500ml 泸州老窖特曲52度	688
Jian Nan Chun 52%Vol. 500ml 剑南春52度	1,188
Shui Jing Fang 52%Vol. 500ml 水井坊52度	1,388
Wen Jun 52%Vol. 500ml 文君52度	1,688
Wu Liang Ye 52%Vol. 500ml 五粮液52度	2,388
Moutai 53%Vol. 500ml 贵州茅台53度	5,288
Wu Liang Ye 15 Years 500ml 五粮液15年陈酿	6,588
Moutai 15 Years 500ml 茅台15年陈酿	16,888

CHINESE YELLOW WINE 中国黄酒	Bottle 瓶
Gu Yue Long Shan 10 Years 500ml 古越龙山10年	298
Pagoda Brand 10 Years 500ml 塔牌手工冬酿10年	388
Gu Yue Long Shan 20 Years 500ml 古越龙山20年	758
Kuai Shan 20 Years 500ml 会稽山20年	848
Pagoda Brand 20 Years 500ml 塔牌手工冬酿20年	1,288
Lan Qiao Feng Yue 500ml 蓝桥风月	1,688

BEER 中酒 Bottle | 瓶

Tsingtao Gold, China 296ml 青岛金标,中国	28
Corona, Mexico 330ml 科罗纳,墨西哥	28
Heineken, Holland 330ml 喜力,荷兰	28
Kronenbourg Blanc, France 330ml 1664白啤,法国	38
Vedett Extra White, Belgium 330ml 白熊小麦白啤,比利时	38
Duvel Blond, Belgium 330ml 督威黄金艾尔,比利时	48
Chimay Red, Belgium 330ml 智美红帽,比利时	48
Rochefort 8, Belgium 330ml 罗斯福8号,比利时	58
32 Via dei Birrai TRE+DUE, Italy 750ml 32号啤酒3+2,意大利	198
32 Via dei Birrai OPPALE, Italy 750ml 32号啤酒欧宝,意大利	198
32 Via dei Birrai CURMI, Italy 750ml 32号啤酒库米,意大利	198
32 Via dei Birrai ADMIRA, Italy 750ml 32号啤酒阿德米勒,意大利	198
32 Via dei Birrai ATRA, Italy 750ml 32号啤酒阿特拉,意大利	198
32 Via dei Birrai AUDACE, Italy 750ml 32号啤酒奥达斯,意大利	198
32 Via dei Birrai NEBRA, Italy 750ml 32号啤酒娜波,意大利	208
32 Via dei Birrai NACTAR, Italy 750ml 32号啤酒纳克塔,意大利	258

FRESH JUICE 鲜榨果汁	Glass 杯
Watermelon Juice 西瓜汁	48
Orange Juice 橙汁	48
Apple Juice 苹果汁	48
Cucumber Juice 黄瓜汁	48
Carrot Juice 胡萝卜汁	48
Orange and Apple Juice 香橙苹果汁	48
Carrot and Apple Juice 胡萝卜苹果汁	48
Carrot and Orange Juice 胡萝卜橙汁	48
Honey Melon Juice 蜜瓜汁	48
Dragon Fruit Juice 火龙果汁	58
Dragon Fruit and Pineapple Juice 火龙果菠萝汁	58

MINERAL & SPARKING WATER 矿泉水和含气矿泉水	Bottle 瓶
VOSS Still Water 375ml / 800ml 芙丝矿泉水	38 / 58
VOSS Sparkling Water 375ml / 800ml 芙丝气泡水	38 / 58
Aqua Panna 500ml / 750ml 普娜天然矿泉水	38 / 58
San Pellegrino 500ml / 750ml 圣培露	38 / 58
	20
Perrier 330ml 巴黎水	38

SOFT DRINK 软饮	Can 听
Coca Cola 330ml 可乐	20
Coca Cola Zero 330ml 零度可乐	20
Sprite 330ml 雪碧	20
Ginger Ale 330ml 干姜水	20
Tonic Water 330ml 汤力水	20
Soda Water 330ml 苏打水	20

COFFEE 咖啡	Cup 杯
Espresso 意式特浓	26
Ristretto 意式超浓	26
Americano 美式咖啡	26
Decaffeinated 低因咖啡	26
Brewed 现磨咖啡	26
Cafe Latte 咖啡拿铁	26
Macchiato 玛琪雅朵	26
Cappuccino 卡布奇诺	26
Double Espresso 双份意式特浓	26