



Served to Table

Seasonal Oysters

Pâté en Croûte with Figs

Scrambled Egg, Fontina Cheese,

Black Truffle Sauce

Poached Egg, Guacamole,

Hollandaise Sauce

Sinful Desserts

Signature Tiramisu, Milk Chocolate Mandarin Cake, Sakura Strawberry Mousse Cake, Black Sesame Tart, Vanilla Crème Brûlée, Fresh Fruit Platter

Mains

Please choose one from our selection

Beef Tagliata

Green Pepper Sauce

Roasted Lamb Chop

Herbs Crust, Eggplant Caponata

Halibut Fillet

Celery Root Mousseline, Grilled Asparagus

Cod Croquettes

Spicy Tomato Sauce, Shaved Romanesco

Cannelloni Pasta

Spinach and Ricotta Cheese, Aurora Sauce

Sides

Sautéed Broccoli | Zucchini Trifolati
Mashed Potatoes | French Fries

From Buffet Tables

Seafood

Boston Lobster, Snow Crab Legs, King Prawns, Mussels, Whelks

Seafood Crudo

Tuna Carpaccio, Salmon Carpaccio and Tartare, Alaskan Crab Salad, Cuttlefish Salad with Purple Potato Espuma, Marinated Anchovies

Antipasti

Premium Cold Cuts, Raspadura, Mozzarella Cheese, Artisan Cheese, Italian Melon

Mediterranean Delights

Spanish Paella, Cacciucco alla Livornese, Sicilian Arancini, Frittata, Fried polenta

Carving Station

Australian Prime Rib, Tuscan Porchetta, German Sausages

Nicholini's Homemade Pasta Station

Cavatelli Cacio e Pepe, Black Mussels, Green Peas

Free-flow Drinks

Juices | Soft Drinks | Mocktails HK\$988

Perrier-Jouët Champagne | Red and White Wine | Port Wine | Dessert Wine | Cocktails | Draught beer HK\$1,188
Child (aged 4-11) HK\$588