

NICHOLINI'S

LA FESTA DI SAN VALENTINO

OSTRICA

FRENCH OYSTERS, PICKLED MELON, GIN TONIC ESPUMA, OSETRA CAVIAR
法國生蠔, 醃蜜瓜, 松子酒泡沫, 魚子醬

GAMBERO ROSSO

RED PRAWN CARPACCIO, CLEMENTINE GEL
STRAWBERRY TARTARE, OSETRA CAVIAR
生紅蝦薄片, 柑橘, 草莓, 魚子醬

OR

FEGATO GRASSO

PAN-FRIED FOIE GRAS, GREEN ASPARAGUS
EGG YOLK CREAM, FONTINA CHEESE, WINTER BLACK TRUFFLE
煎鵝肝, 青蘆筍, 蛋黃醬, 意大利芝士, 黑松露

BOTTONI DI ASTICE

HOMEMADE BLUE LOBSTER RAVIOLI
IN LOBSTER BISQUE SAUCE
自家製藍龍蝦雲吞, 法式龍蝦濃汁

OR

TAGLIOLINI

PIGEON RAGOUT, BLACK TRUFFLE
自家製幼麵, 乳鴿肉醬, 黑松露

BRANZINO

BAKED SEA BASS, SEA URCHIN ESPUMA
FAVA BEAN MOUSSELINE, PUMPKIN FLOWER
焗海鱸魚, 海膽泡沫, 蠶豆慕絲, 南瓜花

OR

WAGYU

BEEF TENDERLOIN, MARINATED WHITE RADISH, HONEY MUSTARD
和牛柳, 醃白蘿蔔, 蜜糖芥末

VALENTINE'S HEART

VANILLA MOUSSE, STRAWBERRY COMPOTE, YOGHURT ICE CREAM
雲呢拿慕絲, 草莓醬, 乳酪雪糕

5 COURSE MENU PRICED AT HK\$1,388 PER PERSON

6 COURSE MENU PRICED AT HK\$1,588 PER PERSON

ADDITIONAL FRESHLY SHAVED ITALIAN BLACK TRUFFLE PER GRAM HK\$88

WITH 4 / 5 WINES PAIRING ADD \$480 / \$580

OUR FOOD AND BEVERAGE MAY HAVE TRACES OF ANY ALLERGEN, AS OUR KITCHEN IS AN ENVIRONMENT WHERE ALL ALLERGENS MAY BE PRESENT. FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES 我們的食物和飲料可能含有微量過敏原, 因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分, 請您聯繫餐廳經理。PRICES ARE IN HONG KONG DOLLARS, SUBJECT TO 10% SERVICE CHARGE 所有價目另加一服務費, 均以港元計算