

Niccolo Kitchen 欣厨

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 | 欣
KITCHEN | 厨

CREATING A FULLY SENSORIAL EXPERIENCE 创造一场全感官体验盛宴

Our Chefs are constantly finding new ways to wow their guests—and creating fully sensorial meals is at the top of the list. Taste has long been the prioritized sense when it comes to enjoying our food, but other factors like smell, sight, sound and touch all come to play when choosing and enjoying a meal.

我们的厨师们不断探索惊艳客人的新方式——创造全感官化的用餐是其中最为重要的。当享用佳肴时，味觉一直是被公认为优先考虑的因素，但诸如嗅觉、视觉、听觉和触觉等其他因素也会影响我们选择和享用食物。

SEE 视



From our days as foragers, we've used our sense of smell to inspect food, but today it's more about eating with the eyes. Scientists have found that the way a meal is presented directly affects how its taste is perceived.

从我们作为觅食者的时候起，我们就用嗅觉来检查食物，但如今更多的是凭靠我们的双眼。科学家发现，一餐的呈现方式直接影响着人们对其味道的感知。

SMELL 嗅



As mammals, we use our sense of smell to determine the quality of what we eat—but as humans, it can do a lot more. The fresh aroma of coffee can transport you from work-mode to vacation-mode and the familiar smell of a meal can take you back to childhood. Scent has long been associated with memory—and the better the meal smells, the sweeter the memories will be.

作为哺乳动物，我们利用嗅觉决定我们食物的质量，但作为人类，嗅觉会起到更多作用。咖啡的清香可以使你从工作模式进入到度假模式，菜肴熟悉的味道可以带你回到童年。气味，长期以来与记忆联系在一起——饭菜闻起来越香，记忆也就越为甜蜜。

 Niccolo Signatures 尼依格罗 金牌推介
 Vegetarian 素食

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HEAR 听



It is believed that our love of crunchy-sounding foods stems from our bug-eating days millions of years ago. Thankfully, that has evolved into crunch correlating with nutrient-rich and fresh foods like fruits and veggies. The more we hear our food, the more we eat—movie theater popcorn anyone? That is because the crunchiness takes away our ability to multitask as we eat, allowing us to fully immerse ourselves in the flavor we are enjoying.

大部分人认为，我们对听起来脆脆的食物的喜爱源于数百万年前我们吃虫子的日子。谢天谢地，这类喜爱的原因已经演变成了与富含营养的新鲜食物如水果和蔬菜相关的嘎吱声。用餐时听到的清脆声越多，我们就越吃那一类食物——比如电影院里的爆米花。这是因为我们吃东西时，脆脆的声音占有了我们处理多个任务的能力的大部分，让我们完全沉浸于正在享受的美味中。

TOUCH 触



Sure, touch may be the least important factor in a highly sensorial meal, but adding the final touch just adds to the experience.

当然，触觉可能是一顿全感官体验盛宴中最易被忽视的因素，然而最后触觉的增加却更加丰富了本次体验。

When creating a culinary experience, our talented team know taste is important—but the goal is to make the entire experience more memorable. To the delicious aromas that meet people at the door to crave-worthy garnishes that get people excited to discover new flavors.

在打造用餐体验时，我们卓越团队深知味觉的重要性，但我们的目标是让整场体验更加难忘。满足客人自入口即感知到美食的芳香，致力于发现新美味的渴望。

Chefs Premium Treasures 主厨推荐

- | | | |
|---|--|--|
|  | <p>N Niccolo Kitchen Seafood Tower 1288
欣厨海鲜塔
Whole Boston Lobster, Live Abalone, Tiger Prawns
Imported Oyster, Scallops, Green Mussels
波士顿龙虾, 鲍鱼, 老虎虾
进口生蚝, 扇贝, 青口</p> | |
| | <p>Assorted Seafood Platter 788
精致海鲜盘
Live Abalone, Prawns, Imported Oyster
Scallops, Green Mussels
鲍鱼, 大虾, 进口生蚝
扇贝, 青口</p> | |
| | <p>½ Dozen or Dozen 328 / ½ Dozen 半打
Imported Oyster Grilled
精选进口生蚝
Garlic, Chili Butter, Lemon
蒜蓉, 辣味黄油, 柠檬</p> | |

Appetizers 前菜

- | | | |
|---|---|--|
|  | <p>Crab Cake 228
炸蟹饼
Rocket and Lime Dressing
芝麻菜青柠汁</p> | |
| | <p>Iberian Ham with Figs 50g 208
伊比利亚火腿配无花果
Served with "Pan Tomate "
烤番茄</p> | |
| N | <p>Pan-Fried Foie Gras 188
香煎鹅肝
Fig Chutney, Strawberry Jam
酸辣无花果酱, 草莓酱</p> | |
| | <p>Smoked Salmon Plate 188
烟熏三文鱼盘
Horseradish Cream, Condiments
辣根奶油, 香料</p> | |
|  | <p>Seafood Frito Misto 188
酥炸海鲜拼盘
Local Fish, Squid, Prawns
Zucchini and Tartar Sauce
鱼肉, 鱿鱼, 大虾, 节瓜, 鞑靼酱</p> | |

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Grilled Prawn "Tagliata"

炙烤大虾

Sun Dried Tomato, Roquette Leaves

Balsamic Sauce

番茄干, 芝麻菜, 黑醋汁

148



Bocconcini Salad

博康奇尼沙拉

Vine Tomato, Basil

番茄, 罗勒

128

Caesar Salad

凯撒沙拉

Parmesan Cheese, Crisped Bacon

Focaccia Croutons

帕尔马干酪, 脆培根, 火腿面包

108

Soups

汤

N Tom Yam Khon

冬阴功

Shrimps, Fragrant Herbs

虾, 香草

128



Clam Chowder

蛤蜊浓汤

Paprika Grissini

意式面包棒

88

Mushroom Cappuccino

蘑菇汤

Milk Foam

奶泡

58



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From the Grill 扒类

Grass Fed Beef
银蕨农场草饲牛排



In New Zealand, the climate, clean air and plentiful pure water fuel the year-round growth of lush, green pastures. The animals are raised year-round with the ability to roam and graze freely. The animals can eat and live as they would naturally – reducing stress and promoting better animal welfare. The ability to grow quality, nutritious grass year-round, means the animals produce more naturally, with little intervention. The result is high quality, tasty, tender red meat. A diet of nutrient-rich grass produces natural marbling and gives a fine, delicate texture.

在新西兰，气候、清新的空气和充沛的纯净水为郁郁葱葱的绿色牧场提供了全年生长的燃料。动物自由地漫步于牧场，如此经过全年的饲养。这些动物可以自然地进食和生活——减轻压力，并更好地促进动物的幸福感。全年都能种植的优质且营养丰富的草料，意味着动物的生产更加贴近自然，几乎无干预。最终养成了高品质、且美味、又鲜嫩的红肉。富有营养的草料饲养使肉品拥有天然的大理石花纹，和细腻的质地。

Tenderloin 牛柳	200g	308
Rib-Eye 肉眼	200g	208
Sirloin 西冷	200g	208

Wagyu 和牛

Rib Eye MSA 5-6 肉眼牛排 5-6级	250g	688
Strip Loin MSA 5-6 西冷牛排 5-6级	250g	658

Others 其他

Lamb Chops 羊排		368
Venison Chop 鹿排		328

Sauces & Sides 汁酱和配菜



Please select one side dish and one sauce to accompany your grill
请选择一款配菜及一款汁酱搭配扒类

Side 配菜

Roasted Baby Potato with Rosemary, French Fries, Mousseline Potatoes
Baked Potato, Roasted Asparagus with Hazelnut, Creamed Spinach
Baked Tomato with Parmesan Cheese and Basil, Broccoli with Almonds
Grilled Zucchini, Glazed Baby Carrots, Garlic Button Mushrooms
烤土豆配迷迭香，薯条，土豆泥，焗土豆，烤芦笋配榛子，奶油菠菜
帕玛臣芝士焗番茄配罗勒，杏仁西兰花，烤节瓜，迷你胡萝卜，炒野菌

Sauces 汁酱

Red Wine Shallot Reduction, Black Pepper Sauce, Béarnaise Sauce
Café De Paris Butter, Mushroom Sauce, Garlic Butter Sauce
红酒干葱汁，黑椒汁，荷兰汁，巴黎咖啡黄油酱，蘑菇酱，蒜泥黄油酱

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Stone Oven Pizzas 石炉烤披萨

-  Niccolo Pizza 258
尼依格罗披萨
Crab, Wilted Spinach, Baeri Cavair (10g)
蟹肉, 腌菠菜, 鱼子酱 (10克)
-  Fruite De Mare 158
海鲜披萨
Clams, Mussels, Prawn, Squid, Tomato Sauce
and Mozzarella Cheese
文蛤, 青口, 虾仁, 鱿鱼, 番茄酱和马苏里拉芝士
- Prosciutto E Funghi 138
火腿蘑菇披萨
Mascarpone, Ham, Mushroom
马斯卡彭奶酪, 火腿, 蘑菇
-  Anatra 138
法式鸭肉披萨
Duck Confit, Caramelized Onion Pizza
油封鸭, 焦糖洋葱披萨
-  Capricciosa 138
卡布里秋莎披萨
Tomato Sauce, Mozzarella, Ham, Artichokes, Mushroom, Olive
番茄酱, 马苏里拉芝士, 火腿, 洋蓟, 蘑菇, 橄榄
-  Margherita 98
玛格丽特披萨
Buffalo Mozzarella, Tomato, Basil
马苏里拉芝士, 番茄, 罗勒

Niccolo Pasta 尼依格罗意大利面

-   Lobster Tagliolini 298
龙虾意大利手工面
Boston Lobster, Chili Flakes
半只龙虾, 辣椒碎
- Linguine Gamberoni 128
海鲜意大利扁面
Clams, Mussels, Shrimps, Cherry Tomato, Basil
大虾, 青口贝, 番茄, 罗勒
- Spaghetti Bolognese 98
意大利肉酱细面
Ground Beef, Tomato, Parmesan Cheese
牛肉酱, 番茄, 帕玛森芝士
-  Tagliatelle with Creamy Mushroom and Bacon 98
奶油蘑菇意大利面

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Risotto 意大利烩饭



Risotto Alla Pescatora

298

意大利海鲜烩饭

Lobster, Shrimps, Clams, Squid

龙虾, 虾仁, 蛤蜊, 鱿鱼



Mushroom Risotto

98

蘑菇烩饭

Parmesan Cheese, Parsley

巴马臣干酪, 法香

Main Courses 主菜



Beer Braised Beef Short Ribs

328

啤酒炖牛仔骨

Potato Fondant, Tarragon Oil

土豆泥, 龙蒿油



Iberico Pork Spare Rib

298

西班牙伊比利亚黑猪排

Baked Potato, Grilled Corn

烤土豆, 烤玉米



Poached Chilean Cod Fish

268

水煮智利银鳕鱼

Saffron Sauce, Green Peas Puree, Glazed Carrots

番红花酱, 青豌豆泥, 糖汁胡萝卜

Pan Seared Norwegian Salmon

188

香煎挪威三文鱼

Braised Fennel, Puttanesca Butter Sauce

茴香, 银鱼番茄酱

Thai Prawns Yellow Curry

178

泰式黄咖喱大虾



Nk Cheeseburger

138

欣厨特色芝士汉堡

Double Beef Patty, Cheese, Fried Onions

Thousand Island, French Fries

百分百澳洲牛肉, 芝士, 烤洋葱, 千岛酱, 炸薯条

Chinese Selection 中式

Cold 凉菜



N Sliced Bacon with Garlic Sprout

118

苔香培根卷



Chongqing's Cold Pot Assortment

78

重庆冷锅串串



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Cucumber Flower with Dried Chili 58
炆拌黄瓜花

Sliced Asparagus in Shallot Oil 58
葱油芦笋

Soup (Individual) 汤(位)

Black Garlic with Mushroom 78
黑大蒜炖养身菌

Stewed Chicken with Mushroom and Wolf Berry 78
鹿茸菌杞子炖土鸡汤

Stewed Black Bone Chicken with
Changbai Mountain Ginseng 78
长白山参炖乌鸡

Chefs Premium Treasures 主厨推荐

Dalian Abalone and E-Fu Noodles 780 / Whole 只
in Abalone Sauce
鲍汁伊面扣大连吉品鲍8#


Braised Fresh Abalone with E-Fu Noodles 398 / Whole 只
and Abalone Sauce
鲍汁伊面扣鲜鲍

Stew Bird's Nest with Rock Candy in Papaya 398
泰国木瓜炖官燕

Stew Hasma with Lotus 138
and Red Date in Papaya
红莲木瓜炖雪蛤


Braised Sea Whelk with Brown Sauce 98 / Individual 位
明炉烧汁焗海螺


Barbecue 烧味

 N Roasted Peking Duck 398
北京片皮鸭

Roasted Marinated Chicken 138
with Fermented Red Bean Curd
脆皮南乳吊烧鸡

Boiled Chicken with Soy Bean Sauce 198 / Half 半只
and Shallot 328/ Whole 只
香葱白切鸡

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Cantonese Cuisine

粤菜

	Fried Sliced Whelk with Chicken Oil and Brown Sauce 鸡油酱爆海螺片	268
	Pan-Fried Codfish Cube with Lily 百合香煎鳕鱼粒	268
	Steamed Mandarin Fish 清蒸桂花鱼	238 / pc 条
	East Sea Yellow Croaker 东海大黄鱼 Steamed With Oil, Steamed With Soy Bean Sauce 清蒸, 豉汁蒸, 茄汁烧	238 / pc 条
	N Fried Australian Shrimp with Tea Leaf 茶香澳洲大红虾	208
	Braised Sea Eel with Preserved Plum 梅子烧鳗鱼	198
	Steamed Grouper with Soy Bean Sauce 清蒸深海瓜子斑	198
	Deep-Fried Pork with Sour and Sweet Sauce 菠萝咕嚕肉	168
	Fried Shrimp Cake with XO Sauce and Corn, Pine Nut XO酱爆玉米松仁虾胶	168
	Braised Bean Curd with Preserved Egg Yolk and Seafood 咸蛋黄海鲜豆腐	168
	Pan-Fried Snow Flake Wagyu Beef with Black Truffle 黑松露香煎雪花和牛	168
	Fried Shrimps with Eggs and Black Truffle 黑松露虾仁滑蛋	168
	Fried Pig's Large Intestines with Tea Leaf 烧汁茶香肥肠	168
	Deep-Fried Bean Vermicelli with Crab 帝皇蟹肉捞粉丝	118
	Cantonese Choy Sum 广东菜心 Soy Bean Sauce, Oil 白灼, 生炒	98
	N Leaf Mustard 水东芥菜 Stir Fried, Boiled in Broth 生炒, 文蛤上汤浸	88
	Fresh Vegetable 生菜梗 Soy Bean Sauce, Oyster Sauce 白灼, 蚝油扒	78
	Braised Kelp with Preserved Eggs in Broth 金银蛋浸海带苗	78

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Sichuan Cuisine 川菜

	Baked Boston Lobster with Butter and Black Pepper 牛油黑椒焗波士顿龙虾	688
	N Braised Mandarin Fish with Chili and Pepper 沸腾飘香桂花鱼	268
	Braised Mandarin Fish with Preserved Chili and Vegetables 酸菜鱼	268
	Boiled Beef with Pickled Pepper in Sour Soup 泡椒酸汤肥牛	168
	Chongqing Spiced Fried Chili Chicken with Bones 歌乐山辣子鸡	138
	Braised Assorted Meats and Vegetables with Chili and Pepper 重庆毛血旺	128
	Braised Bean Curd with Chili and Pepper 麻婆豆腐	58

Main Course 主食

	Braised Thai Rice with Abalone and Lotus Leaf 鲍鱼荷叶饭	268
	Braised Thai Rice with Fish Maw and Chicken 鲍汁花胶鸡饭	168 / Individual 位
	Rice Seafood Soup 龙虾汤泡饭	138
	Fried Rice with Assorted Seafood 海皇酱油炒饭	98
	Braised Chongqing Beef Noodles 重庆牛肉面	78
	Wonton Noodle Soup 云吞面	78
	Chongqing Dandan Noodles 重庆担担面	48

 Niccolo Signatures 尼依格罗 金牌推介
 Vegetarian 素食

*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

All prices are in RMB and are subject to 10% service charge and any government taxes and
value-added tax payable on the prices together with the service charge
以上价格均为人民币, 并需加收10%服务费及在上述价格与服务费总额上计征的政府税及增值税

