# NICCOLO | 欣 KITCHEN | 厨

#### NICCOLO KITCHEN

"Niccolo Kitchen reimagines the modern bistro experience through a lens of cultural dialogue. Our menu explores the intersection of contemporary European techniques and progressive Asian flavors—where handmade pastas share the stage with precisely wok-seared creations, and elevated bistro classics meet innovative small plates.

This is global gastronomy, served with an effortless style."

欣厨以现代小酒馆的视角重构美食文化对话。 主厨将欧陆料理的当代技法与亚洲风味的创新表达巧妙融合 ——手工意面与镬气十足的小炒同台,经典小酒馆菜式邂逅创意小碟。 用举重若轻的方式,呈现世界味。

#### 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減低对环境的破坏。

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 含有海鲜



contains nuts 含有坚果



gluten free 无麸质



contains gluten 含有麸质



contains pork 含猪肉



spicy dish 转萃



vegetarian dish 素菜



signature dish 主厨拿手菜



sustainable locally sourced 采用本地食材



balance

健康平衡

#### NICCOLO SIGNATURES

#### 尼依格罗主厨印记

NK Peking Duck Pizza 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 166

NK Peking Duck 尼依格罗片皮鸭 Half Duck / Whole Duck 半只鸭 / 整只鸭

226 / 436

Serving with Pancake | Spring Onions | Cucumber | Duck Sauce | Cantaloupe配有荷月饼 | 京葱 | 青瓜 | 鸭酱 | 哈密瓜

NK Tiramisu 🔕 📞 招牌提拉米苏

96

Mascarpone Cheese | Kahlua Liqueur | Lady Finger Sponge | Hazelnut Ice Cream 马斯卡彭芝士 | 咖啡利口酒 | 手指饼干 | 榛子冰淇淋

# STARTERS | SMALL PLATES 精选前味

# AX COVAP PREMIUM SPANISH HAM 西班牙AX COVAP火腿

AX COVAP was born in the Dehesa pastures of southwestern Spain. Its Black Label ham is crafted from 100% purebred Iberian black pigs, meticulously produced using century-old traditional methods. It embodies the sustainable "from pasture to plate" philosophy.

AX COVAP 诞生于西班牙西南部德埃萨牧场,其黑标火腿甄选100%纯种伊比利亚黑猪,遵循百年传统工艺精制而成。传递"从牧场到餐桌"的可持续理念。

Hand Sliced 50 / 100g 手切50或100克 456 / 746

# PREMIUM IMPORTED OYSTERS 优质进口生蚝

Synonyme Oyster N2 | France | 6/12 pcs 圣白露生蚝N2 | 法国 | 6或12只 526 / 996

# EUROPEAN CHARCUTERIE PLATTER 欧洲熟食拼盘

Antipasto **②** 意式冷拼

296

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

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# SAVORY LOCAL DELIGHTS PLATTER

### 本地风味冷盘

Steamed Chicken   Sichuan Flavor 🐧 新派口水鸡	126
Suzhou-Style   Osmanthus Smoked Fish 👸 苏式桂花熏鱼	186

SALADS 沙拉 sml 小份 / Irg 大份 NK Healthy Salad Bowl 6.0 🔇 🏖 🔕 76 / 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 Citrus Avocado Salad 🔑 96 / 196 柑橘牛油果沙拉 Smoked Salmon | Quinoa | Kale | Pomelo | Bloody Orange Vinaigrette 烟熏三文鱼 | 藜麦 | 羽衣甘蓝 | 柚子 | 血橙油醋汁 NK Caesar 96 / 196 欣厨凯撒沙拉 Roasted Chicken Breast | Cajun Shrimp | Bacon | Apple | Anchovy Romaine Heart 烤鸡胸肉 | 卡真虾仁 | 培根 | 苹果 | 银鱼柳 | 罗马菜心 Allium Chive Oil | Cane Shoots 76 沙葱油茭白 Allium Chive | Cane Shoots | Spring Onion Oil 沙葱 | 茭白 | 葱油 Black Truffle | Cauliflower Mushroom 76 黑松露绣球菌 Black Truffle Paste | Truffle Oil | Cauliflower Mushroom 黑松露酱 | 松露油 | 绣球菌

96

#### SOUPS

Creamy Pumpkin Soup

### 汤

奶油南瓜汤 Blue Crab | Coconut Cream 兰花蟹 | 椰奶油 Truffle & Mushroom Velouté 96 黑松露蘑菇汤 Mushroom Cracker | Cèpes | Black Truffle 蘑菇脆片 | 牛肝菌 | 黑松露 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

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# PASTA | NOODLES | RICE

### 意面 | 面 | 饭

Braised Beef Ribs Fettuccini 慢炖红酒牛肋宽面 Short Ribs | Balsamic | Quinoa 牛肋排 | 意式黑醋 | 藜麦 186

Truffle Risotto

186

松露蘑菇烩饭 Romariso Arborio | Braised Mushroom | Mascarpone | Black Truffle 意大利烩饭 | 混合蘑菇 | 马斯卡彭芝士 | 黑松露

Wagyu Beef Cheek Risotto 📞

206

和牛脸颊肉烩饭

Romariso Arborio | Wagyu Beef Cheek | Red Wine Reduction 意大利烩饭 | 和牛脸颊| 浓缩红酒

sml 小份 / lrg 大份

Yangzhou Fried Rice & 扬州炒饭

166 / 266

Fragrant Rice | Shrimp | Sea Cucumber | Ham香米 | 虾仁 | 海参 | 火腿

Simmered Rice | Mantis Shrimp Broth 🖫

166 / 266

虽页趴冲饭 Crispy Rice | Preserved Cabbage 脆米 | 冬菜

### PIZZA

# 披萨

Margherita 的	126
Lake Catch Trio 湖鲜三重奏 Silver Fish   River Shrimp   Fish Floss   Aged Balsamic (15 Years) 银鱼   河虾   鱼松   陈年葡萄醋 (15年)	186
Tuscan 圣达涅尔火腿	186

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

### MAIN COURSE

# 主菜

### FROM THE LAND

### 陆焰

Wok-Fried Jinhua Pork Belly   Chili 企 金华两头乌小炒肉 Zhangshugang Chili   Garlic   Black Beans   Steamed Rice 樟树港辣椒   蒜   豆豉   白米饭	186
Oriental Spring Chicken 炙烤整只春鸡 Mango Chutney   Kumquat   Vegetables 芒果酱   金桔   蔬菜	236
Char-Grilled Beef Tongue 炙烤牛舌 Pickled Ginger   Homemade Pepper Sauce   Crispy Chips 寿司生姜   自制烧椒酱   脆片	316

#### FROM THE SEA

# 海韵珍馐

Butter Poached Cod Fish 黄油浸煮银鳕鱼 Parsnip Puree   Green Pea Puree   Hazelnut 欧洲萝卜泥   青豆泥   榛子	326
Seared Norway Salmon Fillet 嫩煎挪威三文鱼 Leek   Tarragon Oil   Sweet Corn Sauce 韭菜苔   龙蒿草油   甜玉米酱	326

#### ASIAN SIGNATURES

# 锦绣亚洲

Sweet and Sour Pork   Foie Gras   Sake 清酒鹅肝咕噜肉 Foie Gras   Pork Belly   Pineapple 鹅肝   五花肉   菠萝	266
Bamboo Prawns   Curry Sauce 咖喱汁浸手剥斑节虾球 Almond   9 Years Lily Bulb 杏仁片   九年百合	286
Cashew Nut   Crackling Beef Chuck Short Rib 雪茸脆皮小牛肉 Cashew   Lime 腰果   青柠	466

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#### SIGNATRURE STEAKS

### 主厨推荐牛排

Wagyu 9+ Picanha Steak 300g 和牛9+臀腰肉盖 300克	496
Wagyu M4/5 Striploin 500g 和牛M4/5西冷500克	966
Wagyu M4/5 Rib Eye 500g 和牛M4/5肉眼500克	996

Individual cut, served with choice of 1 side & 1 sauce 分切,配有1份配菜和1份酱汁

#### Sauces

#### 酱汁

Salsa Verde | Black Pepper Sauce | Chipotle Mustard | Fig & Red Wine Sauce | Black Truffle Mushroom Sauce

香草酱 | 黑椒汁 | 墨西哥辣椒芥末 | 无花果红酒汁 | 松露蘑菇汁

#### Sides

#### 配菜

Niccolo Fries | Asparagus Hollandaise | Roasted Maitake Mushroom | Creamy Mashed Potato 尼依格罗薯条 | 荷兰汁焗芦笋 | 碳烤舞茸 | 奶油土豆泥

#### SIDES

### 配菜

Asparagus Hollandaise 荷兰汁焗芦笋	66
Creamy Mashed Potato 奶油土豆泥	66
Boiled Vegetables with Master Stock	76
Sautéed Asparagus   Shaved Black Truffle 黑松露炒双笋 White Beech Mushroom   Asparagus   Bamboo Shoots 白玉菇   芦笋   笋片	96

### DESSERTS

# 甜品

Choice of Your Ice Cream (Per Scoop) 冰淇淋自选 (每球)	36
Inspired Lemon   Lemon Basil Laputa   Coconut Sorbet 柠檬罗勒天空之城   椰子雪芭	86
Bavarian Tropical Love Letter   Tangerine Sorbet & 巴伐利亚的热带情书   桔子雪芭	86
Chilled Mango Sago Ice Cream Soup   Pomelo 冰激凌杨枝甘露	86
	sml 小份 / Irg 大份
Fruit Platter	76 / 126

Fruit Platter 鲜果拼盘 Fresh Seasonal Fruit | Berries Selection 时令水果 | 混合莓果

### BEVERAGE

# 酒水

FRESH JUICE 时令健康果汁	Glass 杯
Fresh Watermelon Juice 鲜榨西瓜汁	58
Carrot Juice 胡萝卜汁	58
Kale Juice 羽衣甘蓝汁	68
Fresh Orange Juice 鲜榨橙汁	68
SOFT DRINKS 软饮料	Glass 杯
Coke   Sprite   Diet Coke   Fanta 可乐   雪碧   健怡可乐   芬达	28
Ginger Ale   Soda   Tonic Water 干姜水   苏打水   汤力水	28
SPARKLING WATER 气泡水	Bottle 瓶
San Pellegrino 500ml 圣培露500毫升	68
Voss Sparkling 800ml 芙丝气泡水800毫升	78
STILL WATER 天然矿泉水	Bottle 瓶
Voss 800ml 芙丝800毫升	78

### BEVERAGE

# 酒水

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
SPARKING WINE 起泡酒	Glass 杯 / Bottle 瓶
Jacobs Creek Moscato Sparkling Rose 杰卡斯莫斯卡托桃红起泡酒	98 / 480
Niccolo Prosecco 尼依格罗普罗塞克定制起泡酒	108 / 580
WHITE WINE 白葡萄酒	Glass 杯 / Bottle 瓶
Tenuta S.Anna Pinot Grigio DOC 2023, Italy 尚安娜·灰皮诺白,意大利	98 / 480
Villa Maria Private Bin Sauvignon Blanc 2022, New Z 新玛利庄园珍匣长相思白,新西兰	ealand 98 / 480
Dr. Loosen Wehlener Sonnenuhr Riesling Kabinett 20 露森卫恩日晷园雷司令珍藏,德国	22, Germany 128 / 580
RED WINE 红葡萄酒	Glass 杯 / Bottle 瓶
Château Timberlay Rouge 2018, Bordeaux Superieur 亭柏利优等波尔多红,法国	AOC, France 118 / 580
Celeste Crianza, Spain 2020 星空红,西班牙	128 / 580
Stony Bank Pinot Noir Forrest Estate, New Zealand 20 富利来石岸黑比诺红,新西兰	022 128 / 580

### BEVERAGE

# 酒水

FRESHLY BREWED COFFEE 现煮咖啡	Person 位
Decaffeinated Coffee 低咖啡因咖啡	58
Espresso Single   Double 意式浓缩  单   双	58
Americano 美式咖啡	58
Latte 拿铁	58
Cappuccino 卡布奇诺	58
Milk 牛奶	28
EUROPEAN CLASSICS 传统欧式茶	Person 位
English Breakfast Tea 英式早茶	58
Earl Grey Tea 伯爵红茶	58
CHINESE CLASSICS 传统中式茶	Person 位
Tie Guan Yin Tea 铁观音	58
Jasmine tea 茉莉花茶	58
SPECIALTY TEA 特调茶	Person 位
Lemon Black Tea   Ice 柠檬红茶   冷	58
Passion Fruit Lemon Tea   Ice 百香果柠檬茶   冷	58