# THE TEA | 悦 LOUNGE | 廊

#### 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.

The Tea Lounge 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。

悦廊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 辣菜



vegetarian dish 素菜



signature dish 主厨拿手菜



sustainable locally sourced 采用本地食材



healthy 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 Tiramisu A 图 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

# SATRTERS | 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 含意式冷拼

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

# 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

#### SANDWICHES

# 三明治

Vietnamese Wagyu Beef Sandwich 😭 🕾 越南和牛三明治



156

Mini Baguette | Burata Cheese| Crispy Shallot | Meat Floss | Spicy Beef Spread 迷你法棍 | 布莱塔芝士 | 酥脆干葱 | 肉松 | 辣牛肉酱

Smoked Salmon Sandwich



156

烟熏三文鱼三明治 Truffle Mayo | Chanterelle Cream | Avocado 松露蛋黄酱 | 鸡油菌奶油 | 牛油果

# MIAN COURSE

## 主菜

Truffle Risotto 📞 & 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	186
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

## SIGNATRURE STEAKS

# 主厨推荐牛排

Wagyu 9+ Picanha Steak 300g 和牛9+臀腰肉盖 300克	496

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

#### Sauces

## 酱汁

Black Pepper Sauce | Black Truffle Mushroom Sauce 黑椒汁 | 松露蘑菇汁

#### Sides

#### 配菜

Niccolo Fries | Asparagus Hollandaise | Creamy Mashed Potato 尼依格罗薯条 | 荷兰汁焗芦笋 | 奶油土豆泥

# SIDES

## 配菜

Niccolo French Fries 尼依格罗薯条	66
Asparagus Hollandaise 荷兰汁焗芦笋	66
Creamy Mashed Potato 奶油土豆泥	66

#### 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

sml 小份 / Irg 大份

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

76 / 126

## T9 PREMIUM TEA

	Person 位
CHINESE CLASSICS 传统中式茶	
High Fragrance Golden Peony 高香金牡丹	58
Jujube Fragrant Old White Tea 枣香老白茶	58
Alpine Cloud Green Tea 高山云雾绿茶	58
Tangerine Peel Pu-erh Tea 陈皮普洱茶	58
Darjeeling Spring Picking Black Tea 大吉岭春摘红茶	58
Jasmine Tea 茉莉花茶	58
Tieguanyin 铁观音	58
EUROPEAN CLASSICS 传统欧式茶	
English Breakfast Tea 英式早茶	58
Earl Grey 伯爵红茶	58
SPECIALTY TEA 特调茶	
Orange Rooibos 橙香博士茶	58
Seine Sunshine Fruit Tea 塞纳水果茶	58
Pomegranate & Lime Fruit Tea 石榴青柠檬水果茶	58

# EXCLUSIVE COFFEE

浓醇咖啡	Person 位
Americano 美式咖啡	58
Decaffeinated Coffee 低咖啡因咖啡	58
Espresso Single I Double 意式浓缩  单   双	58
Au Lait 欧蕾	58
Flat White 澳白	58
Latte 拿铁	58
Mocha 摩卡	58
Cappuccino 卡布奇诺	58
Niccolo Coffee 云端咖啡 Oat Milk   Hazelnut Capsule 燕麦奶   榛果胶囊	78
Milk 牛奶	28
Hot Chocolate 热巧克力	58

#### SKYLINE HOUR

## 天际惬享

Daliy from 5:30 p.m. to 7:30 p.m. 每日下午5时30分至晚上7时30分

Three Desserts (Choose any 1) 三款甜品(任选1款)

Citrus Trio 柑橘三重奏

Bavarian Troical Love Letter 巴伐利亚的热带情书

Chocolate Hazelnut Cake 巧克力榛子蛋糕

Six Drinks (Choose any 1) 6款特饮(任选1款)

Above the Cloud 2.0 云端之上 2.0

Drink Sonderzug 午后早班车

P.T.W. 梅茶酒

Top Secrete 今晚的秘密

Ruggeri Argeo Prosecco / glass 鲁杰里阿吉奥/杯

Passion Punch 热带风暴

CNY 118 | Set 套

#### POWER LUNCH

#### 能量午餐

「from Monday to Friday 周一至周五 12:00 - 13:30」

Choose 1 Starter | 1 Soup | 1 Main Course | 1 Dessert | 1 Drink 任选一道前菜 | 一份汤 | 一道主菜 | 一份甜品 | 一杯精选饮品

STARTER

Home Made Crispy Tofu | Spinach | Bean Curd 蒜香自制豆腐 | 菠菜 | 豆腐

Lotus Root | Glutinous Rice | Sweet Osmanthus Sauce 藕 | 糯米 | 桂花酱

Roasted Pumpkin & Quinoa Salad | Kale | Cashew Nut | Lemon Honey Vinaigrette 🕜 🔕 南瓜藜麦沙拉 | 羽衣甘蓝 | 腰果 | 柠檬蜂蜜油醋汁



Salted Pork Terrine with Ginger Vinegar | Pork Knuckles | Ginger Vinegar 水晶肴肉 | 猪蹄 | 姜汁醋



NK Caesar Salad | Bacon | Apple | Endive | Baby Cos Lettuce Salad | Chicken Breast 🗬 欣厨凯撒沙拉 | 培根 | 苹果 | 菊苣 | 长叶莴苣沙拉 | 鸡胸肉



Healthy Salad Bowl | Mix Greens Sprouts | Avocado | Fava Beans | Peas | Zucchini Pumpkin Seeds | Lemon Dressing 能量沙拉碗 | 绿色蔬菜 | 菜苗 | 牛油果 | 蚕豆 | 豌豆 | 西葫芦 | 南瓜籽 | 柠檬汁

SOUP

Truffle & Mushroom Veloute | Mushroom Cracker | Cepes | Black Truffle 🚺 黑松露蘑菇汤 | 蘑菇脆片 | 牛肝菌 | 黑松露



Double Boiled Chicken Soup with Mushroom | Old Chicken | Ginger 姬松茸炖老鸡汤 | 老鸡 | 姜



MAIN COURSE

Sweet & Sour Pork | Pork Neck | Plum Sauce 鲜果咕噜肉 | 猪颈肉 | 梅汁



Wok-fried Shrimp | Curry Sauce 虾仁 | 咖喱汁

Grilled Center Cut Salmon 120g | Chili & Cheese Fries | Herb Butter 📢 🦹 烤三文鱼排120克 | 香辣芝士薯条 | 香草黄油



Grilled Angus Beef Striploin 120g | Creamy Mash Potato | Black Pepper Sauce 烤安格斯西冷120克 | 奶油土豆泥 | 黑胡椒酱

Sanpei Chicken | Rice Wine | Soy Sauce | Shallot | Garlic 桃园三杯鸡 | 米酒 | 酱油 | 干葱 | 蒜

Mushroom Risotto | Romariso Arborio | Braised Mushroom | Mascarpone 蘑菇烩饭 | 意大利烩饭 | 混合蘑菇 | 马斯卡彭芝士



DESSERT

Bavarian Troical Love Letter 巴伐利亚的热带情书

Citrus Trio | Lemon | Grapefruit | Lemon Sorbet 柑橘三重奏 | 柠檬 | 西柚 | 柠檬雪芭

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

Choice of Drinks 精选饮品

> This menu may contain Nuts and other Allergens. Please let us know if you have any allergies, special dietary needs, or restrictions and we will happily enhance your dining experience. 本菜单包含坚果及其它过敏源。如有特殊饮食需求或食物过敏请告诉我们,我们很高兴为您 供更好的用餐体验

## SPECIAL COFFEE MENU

悦廊特调咖啡

CNY 68 / Cup 杯



Lychee Rose Sweet Dew 荔枝玫瑰甘露

French Roses | Lychee Syrup | Lemon Juice 法兰西玫瑰 | 荔枝糖浆 | 柠檬汁



Coffee | Pandan Syrup | Jasmine Tea 咖啡液 | 斑斓糖浆 | 茉莉花茶





## Osmanthus Latte 夏影浮桂

Osmanthus Molasses | Coffee | Whipping Cream | Milk 桂花糖蜜 | 咖啡浓缩 | 淡奶油 | 牛奶

Coconut Americano 椰林青语

Coconut Water | Coffee 椰子水 | 咖啡浓缩





## Avocado Smoothie 一颗牛油果

Avocado | Yoghurt | Milk 牛油果 | 酸奶 | 牛奶



#### Green Apple Paradise 青苹果乐园

Tieguanyin Tea | Apple Syrup | Green Apples 铁观音茶水 | 苹果糖浆 | 青苹果片