# NICCOLO | 欣 KITCHEN | 厨

## FUSION MENU 四川融合菜



#### Sichuan Style Sous-vide Beef Short Ribs 四川风味低温香辣牛肋排 308

Spicy Potatoes, Tomatoes, Coleslaw, Chilli Powder 辣味土豆, 番茄, 卷心菜沙拉, 辣椒面

# Roasted Salmon Steak Confit with Sichuan Peppercorn 烤四川花椒风味三文鱼排 238

Spicy Provencal Vegetables, Sun-dried Tomato Salsa 辣味普罗旺斯烩蔬菜, 风干番茄莎莎

#### Tom Yum Goong Seafood Risotto 冬阴功海鲜烩饭 158

Prawns, Squids, Mussels, Scallops, Asparagus, Sichuan Chilli Oil 大虾. 鱿鱼, 青口, 带子, 芦笋, 四川辣椒红油

#### Sichuan Hot Pot Pizza 四川火锅脆皮披萨 98

Spicy Wagyu Beef, Mozzarella Cheese, Spicy San Marzano Tomato Sauce, Coriander 香辣和牛肉, 马苏里拉芝士, 辣味圣马扎诺番茄汁, 香菜

#### Sichuan Style Spaghetti Carbonara 四川风味奶油意大利直面 78

Sichuan Sausage, Sichuan Cured Meat, Spring Onion Oil 四川辣肠, 四川腊肉, 葱油



Niccolo Signatures 尼依格罗特别推荐

▲ Spicy 辣味

🦒 Sustainable Seafood 海鲜

⟨ Vegetarian 素食

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#### **NICCOLO KITCHEN SIGNATURES**

## 欣厨招牌

## Niccolo Kitchen Seafood Tower № 欣厨招牌海鲜塔

Serve 2 Persons 2人份 998 Serve 4 Persons 4人份 1988

Imported Oysters, Green Lobster, Boston Lobster, Abalones, Scallops, Shrimps, Caviar, Mignonette, Marie Rose, Wasabi and Soy Sauce 进口生蚝, 小青龙虾, 波士顿龙虾, 鲍鱼, 扇贝, 大虾, 鱼子酱, 红酒醋海鲜汁, 玛丽玫瑰酱, 芥末和酱油

#### Charcuterie and Cheese Platter 火腿芝士拼盘

Cold Cuts Platter 258 冷切盘荟萃

San Daniele Ham, Iberico Ham, Salami Served with Piparra Peppers, Carasau Bread 圣丹尼尔火腿, 伊比利亚火腿, 萨拉米香肠配巴斯克腌辣椒, 撒丁岛薄脆面包

Cheese Platter 238 芝士拼盘

Served with Carasau Bread, Dried Apricot Jam, Confit Tomatoes and Mixed Nuts 精选芝士配撒丁岛薄脆面包片, 干杏肉果酱, 油浸番茄和混合坚果 Imported Oysters 进口生蚝

France-Gillardeau 法国吉拉多生蚝 6pcs 半打 598 12pcs 一打 1088

New Zealand-Marlborough 新西兰马尔伯勒生蚝 6pcs 半打 498 12pcs 一打 928

Served with Red Wine Mignonette, Lemon Wedges 配以红酒醋生蚝汁,柠檬角



All prices in RMB, net and inclusive of service charges and all taxes 以上价格均以人民币计算, 并已包含服务费及所有税项

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#### **COLD APPETIZERS**

## 冷食头盘

#### Scottish Style Smoked Salmon 苏格兰风味烟熏三文鱼 158

Capers, Red Wine Vinegar and Shallots, Crème Fraiche, Chives 水瓜柳, 红酒醋干葱, 法式酸奶油, 法香葱

#### Niccolo Kitchen Salad 欣厨招牌沙拉 Nalad 148

Tiger Shrimp, Bacon, Cherry Tomatoes, Onion, Beans, Bell Pepper 老虎虾段, 培根粒, 番茄, 洋葱, 四季豆, 甜椒

#### Mediterranean Salad 地中海沙拉

138

Mixed Greens, Grilled Vegetables, Parma Ham, Shaved Parmesan Cheese 混合绿叶蔬菜. 扒蔬菜. 帕尔玛火腿. 帕玛臣芝士

#### Artisan Burrata 布拉塔芝士 128





Cobb Salad 科布沙拉 108

Grilled Chicken, Cherry Tomatoes, Avocado, Cheddar Cheese, Boiled Eggs, Honey Mustard Dressing 扒鸡肉, 樱桃番茄, 牛油果, 车达芝士, 煮鸡蛋, 蜂蜜芥末酱

> Tuna Tartare 吞拿鱼塔塔 98

Confit Egg Yolks, Avocado, Fresh Wasabi 低温蛋黄, 牛油果, 新鲜山葵

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#### **HOT APPETIZERS**

## 热食头盘



with Herbs Butter 煎香草黄油带子 N 198

Stewed Mushrooms, Cauliflower Puree, Sweet Beans, Grated Bottarga 奶油烩蘑菇, 花菜泥, 甜豆, 乌鱼子碎

#### Teriyaki White Eel 照烧白鳗鱼 178

Broccolini, Sautéed Mushrooms, Sesame, Miso Soup 西兰苔, 炒混合菌菇, 芝麻, 味增汤

#### Slow Cooked Grilled Octopus 慢烹章鱼 168

Baked Vegetables, Romance Sauce, Chimichurri, Paprika 烤蔬菜, 罗曼斯酱, 香草酱, 甜椒粉

#### Seared Asparagus with Iberico Ham 香脆芦笋佐伊比利亚火腿卷 148

Sous-vide Egg, Seasonal Mushrooms 低温红心温泉蛋

#### Niccolo Kitchen Nachos

玉米脆片 🚫 128

Guacamole, Tomato Salsa, Jalapenos, Sour Creme, Hot Cheddar Sauce

牛油果酱,番茄莎莎,墨西哥辣椒,酸奶油,切达芝士酱

#### Pan-seared Foie Gras 香煎鹅肝 № 98

Caramelised Fruits, Brioche, Pistachio, Arugula Salad 焦糖水果, 布里欧修, 开心果, 芝麻菜沙拉



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Brittany Style Lobster Bisque 布列塔尼风味龙虾浓汤 188

> Served with Scallops and Prawns 配带子和大虾

> > Tom Yum Goong 🦶 冬阴功汤

Served with Prawns and Straw Mushrooms 配大虾和草菇 Creamy Mushroom Soup ★ 法式奶油野菌汤

Served with Milk Foam and Sautéed Mushrooms 配牛奶泡沫和炒蘑菇

Green Asparagus "Cappuccino" ◎ 绿芦笋卡布奇诺

Served with Sugar Glazed Pistachio and Peas 配糖衣开心果和蜜豆

#### FROM SEA AND LAND

# 海陆精选主菜

Grilled Boston Lobster with Herbs Butter 炙烤香草黄油波士顿大龙虾 🛝 498

Roasted Baby Potatoes, Caramelised Lemon, Apple Fennel Salad 芝士小土豆, 焦糖柠檬, 苹果茴香沙拉

#### Roasted Cod Fish 炙烤鳕鱼 358

Stewed Chorizo with Squid, Almond Cannellini Bean Puree, Herbs Oil 西班牙风味香肠烩鱿鱼, 杏仁白豆泥, 香草油

#### Roasted Lamb Chops 280g 香草烤羊排280克 248

Seared Baby Broccolini, Mint Chimichurri 迷你西兰苔,奇米丘里辣酱





#### Roasted Whole Turbot Fish 烤多宝鱼 218

Fennel, Olives, Cherry Tomatoes, Spring Onions 茴香, 橄榄, 樱桃番茄, 青葱

#### Pan-seared Sea Bass Steak 香煎深海鲈鱼排 168

Puttanesca Sauce, Shaved Fennel, Kalamata Olives, Misticanza Salad 意式风味酱. 茴香片. 卡拉马塔橄榄. 意式沙拉

#### Rotisserie Baby Chicken (Half or Whole) 明炉烤鸡 (半只或整只) 118/228

Roasted Potatoes with Herbs, Grill Vegetables, Black Pepper Sauce 烤香草土豆. 烤蔬菜, 黑椒汁

#### STRAIGHT OFF THE GRILL

## 炙烤牛排

#### Wagyu Beef 品质和牛牛排

Enjoy the finest seletion of premium Australian wagyu beef seared to perfection in the finest, top of the line STAUB Cocotte, cast iron pots from France to enhance the flavour. All done right in front of your eyes! 享受优质的澳洲和牛与铸铁锅的完美搭配,使用法式STAUB珐琅铸铁锅使其风味更佳,以上均可在您眼前完美地呈现.

Chargrilled Australian Rangers Valley Black Angus Porterhouse Steak 1kg 碳烤澳洲游骑兵谷黑安格斯T骨牛排1千克 1568

Australian Rangers Valley Full-blood Wagyu Rib Eye M7 300g 澳洲游骑兵谷纯血和牛肉眼牛排7级300克 998

Australian Rangers Valley Full-blood Wagyu Sirloin M7 300g 澳洲游骑兵谷纯血和牛西冷牛排7级300克 988 Australian Rangers Valley Wagyu Rib Eye M5 300g 澳洲游骑兵谷和牛肉眼牛排5级300克 758

Australian Rangers Valley Wagyu Filet Mignon M5 220g 澳洲游骑兵谷和牛菲列牛排5级220克 698

Australian Rangers Valley Wagyu Sirloin M5 300g 澳洲游骑兵谷和牛西冷牛排5级300克 658

Served with Avocado Ice Lettuce Salad, Sautéed Asparagus, Black Pepper Sauce, Red Wine Sauce, Dijon Mustard and Sea Salt 配以牛油果冰草沙拉, 炒芦笋, 黑胡椒汁, 红酒汁, 黄芥末及海盐



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#### STRAIGHT OFF THE GRILL

## 炙烤牛排

#### Grain Fed Black Angus 谷饲黑安格斯牛排

Australian Black Angus Rib Eye 300g 澳洲黑安格斯肉眼牛排300克 528

Australian Black Angus Sirloin 300g 澳洲黑安格斯西冷牛排300克 498 Australian Black Angus Filet Mignon 220g 澳洲黑安格斯菲列牛排220克 468

Chef's Recommendation Add-on Pan-seared Foie Gras 40g 厨师推荐-香煎鹅肝配牛排 (40克) 88

Please Choose One Side Dish and One Sauce to Pair with Your Steak 请选择一款配菜及一款汁酱搭配牛排

#### Side Dishes and Sauce 配菜及汁酱

炸薯条

Grilled Broccolini with Confit Garlic 扒西兰苔和油浸大蒜	58	Creamy Mashed Potatoes 奶油土豆泥	48
Sautéed Mushrooms with Pancetta 炒菌菇和烟肉	58	Red Wine Shallot Sauce 红酒干葱汁	
Grilled Asparagus with Parmesan Cheese 烤芦笋配帕玛臣芝士	58	Black Pepper Sauce 黑椒汁	
Mesclun Salad 蔬菜沙拉	48	All Steaks Served with Mustard and Sea Salt	
French Fries	48	同时供应芥末酱和海盐	



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## PASTAS & RISSOTO 意面&烩饭



Half Boston Lobster, Red Shrimp, Lobster Bisque 半只波士顿大龙虾, 红虾, 龙虾浓汤

Spaghetti Bolognese 意大利风味肉酱直面 128

Ground Beef, Caramelised Brunoise, Shaved Parmesan Cheese 牛肉酱, 焦香蔬菜丁, 帕玛臣芝士

Seafood Pesto Linguine 海鲜青酱意面 128

Clams, Squids,Shrimps, Parmesan Cheese 文蛤, 鱿鱼, 大虾, 帕玛臣干酪 Bechamel, Bolognese Sauce, Basil 白奶油, 番茄牛肉汁, 罗勒叶

> Rissotto ai Funghi 蘑菇烩饭

> > 98

Braised Mushrooms, Parmesan Espuma, Black Truffle 烩蘑菇,帕玛臣芝士奶泡,黑松露



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### **PIZZAS**

## 披萨

Stone Oven Pizzas 石烤炉披萨

Niccolo Signature 尼依格罗招牌披萨 № 228

Mascarpone, Buffalo Mozzarella, Crab Meat, Caviar 10g, Lemon, Baby Spinach 马斯卡泊尼乳酪, 大水牛芝士, 蟹肉, 鱼子酱10克, 柠檬, 小菠菜



#### Curry Seafood 咖喱海鲜披萨 148

Mozzarella Cheese, Daily Seafood, Curry Sauce, Fennel, Coriander 马苏里拉奶酪, 每日海鲜, 咖喱酱, 茴香, 香菜

Peking Duck 北京烤鸭披萨 148

#### Calypso 地中海火腿披萨 138

Parma Ham, Mozzarella Cheese, Buffalo Mozzarella, San Marzano Tomatoes, Arugula 帕尔玛火腿, 马苏里拉奶酪, 大水牛芝士, 圣玛尔扎诺番茄, 芝麻菜

#### Diavola 魔鬼披萨 128

Mozzarella Cheese, San Marzano Tomatoes, Parmesan Cheese, Pepperoni, Kalamata Olives 马苏里拉奶酪, 圣玛尔扎诺番茄, 帕玛臣干酪, 意式辣香肠, 卡拉马塔橄榄

#### Tartufata 蘑菇松露披萨 ( 128

Buffalo Mozzarella, Truffle Sauce, Black Truffle, Parmesan Cheese, Mushrooms 大水牛芝士, 松露酱, 黑松露, 帕玛臣干酪, 蘑菇

#### La Margherita 玛格丽特披萨 78

Buffalo Mozzarella, San Marzano Tomatoes, Basil 大水牛芝士, 圣马扎诺番茄, 罗勒叶

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## A TASTE OF ASIA 亚洲风味

#### Singapore Chilli Crab 新加坡辣椒蟹 🦜 198

Chilli Sauce, Deep Fried Bun, Coriander 辣椒汁,炸馒头,香菜

#### Hainanese Chicken Rice 海南鸡饭

128

Poached Boneless Chicken, Ginger and Lemongrass Rice, Chilli Sauce, Sweet Soy Sauce, Minced Ginger Sauce 无骨白切鸡, 生姜柠檬草米饭, 辣椒酱, 甜酱油, 姜蓉

Wagyu Beef Noodle Soup with Sichuan Style 川味老汤和牛肉面 118

Wok-fried Wagyu Beef Tenderloin, Cantonese Choy Sum, Spring Onions 火爆和牛柳肉, 广东菜心, 青葱

Chicken Satay 沙爹鸡肉串 98

Peanut Paste, Pickle Vegetables 花生酱,泡菜

#### Niccolo Kitchen Pecking Duck 尼依格罗片皮鸭 348

Served with Pancakes, Beijing Scallion Julienne, Cucumber Sticks, Hami Melon Sticks, Duck Sauce 配面皮, 京葱丝, 黄瓜条, 哈密瓜条, 鸭酱

(Whole, Served 2 to 3 Persons, Order 4 Hours in Advance) (整只, 供2至3人享用. 请提前4小时预订)

Wok-fried, Pepper and Salt or Soup

Duck Meat and Bone

鸭架,椒盐或烧汤

98





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#### **DESSERTS**

## 甜品

#### Niccolo Tiramisu 尼依格罗提拉米苏 78

Mascarpone Crème, Crumble, Ristretto Ice Cream 马斯卡泊尼乳酪, 酥粒, 特浓咖啡冰淇淋

#### New York Cheesecake 纽约芝士蛋糕 78

Strawberry Ice Cream, Mixed Berry Compote 草莓冰淇淋, 混合莓果蜜饯

#### Chocolate Souffle 巧克力舒芙蕾 78

Mango Passion Fruit Sorbet, Strawberry Compote 香芒热情果雪芭, 草莓蜜饯

#### Apple Tarte Tain 焦糖苹果

78

Caramelised Apple, Vanilla Ice Cream, Caramel Sauce 焦糖苹果, 香草冰淇淋, 焦糖酱

#### Fruit Platter 水果拼盘 68

Fruits, Mixed Berries 水果, 混合莓果



#### Mandarin Sphere 柑橘球

68

Almond Sponge Cake, Strawberry Confiture, Mandarin Orange Chantilly 杏仁蛋糕, 低温草莓酱, 橘子香缇

#### Swiss Ice Cream (One Scoop) 瑞士冰淇淋 (单球) 48

Vanilla Dream, Chocolate, Strawberry, Blueberry Cheese 梦幻香草, 巧克力, 草莓风味, 蓝莓芝士



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## **BEVERAGE LIST**

# 饮品

**Coffee and Tea** 

咖啡和茶	杯
Regular or Decaffeinated 普通咖啡或低因咖啡	
Fresh Coffee/Americano/Espresso/Double Espresso 现磨咖啡/美式咖啡/意式特浓/双份意式特浓	68
Cappuccino/Cafe Latte 卡布奇诺/拿铁	68
Flavoured Cafe Latte (Vanilla, Caramel, Hazelnut) 风味拿铁 (香草, 焦糖, 榛果)	78
*Selection of Whole Fat Milk, Skimmed Milk, Oat Milk 可选择全脂牛奶. 脱脂牛奶. 燕麦奶	
	Person 位
Green Tea/Jasmine Tea/Pu'er/Chrysanthemum Tea 毛峰山/茉莉龙珠/宫廷普洱/菊花茶	68
Western Tea / OR Tea 西式茶	
Tiffany's Breakfast/Duke's Blues 早安蒂芬妮/杜克的蓝调	68
Signature Coffee 招牌咖啡	Glass 杯
Waken Your Sense 沁柠百香冰咖	78
Passion Fruit, Tonic Water and Lime 百香果, 汤力水, 青柠	
Tipsy with Coffee 桂花酒酿冰咖 Osmanthus Syrup, Dry Tangerine Peel Syrup, Sweet Fermented Rice Wine	78

桂花糖浆, 陈皮糖浆, 酒酿

## **BEVERAGE LIST**

**Freshly Squeezed Juices** 

# 饮品

鲜榨果汁	Glass 杯
Apple Juice 苹果汁	62
Orange Juice 橙汁	62
Watermelon Juice 西瓜汁	62
Cucumber Juice 黄瓜汁	62
Wellness Drinks 健康饮品	Glass 杯
Beetroot Power 甜菜之源 Beetroot, Apple, Carrot 甜菜头, 苹果, 胡萝卜	78
Ginger Detox 畅轻旋律 Apple, Lemon, Cucumber, Ginger 苹果, 柠檬, 黄瓜, 生姜	78
Mineral and Sparkling Water 矿泉水和气泡水	Bottle 瓶
VOSS Still Water 375ml/800ml 芙丝矿泉水	68/98
VOSS Sparkling Water 375ml/800ml 芙丝气泡水	68/98
Aqua Panna 750ml 普娜天然矿泉水	98
San Pellegrino 750ml 圣培露	98
Perrier 330ml 巴黎水	60

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## **BEVERAGE LIST**

# 饮品

软饮	Car 確
Coca Cola 330ml 可乐	48
Coca Cola Zero 330ml 零度可乐	48
Sprite 330ml 雪碧	48
Ginger Ale 330ml 干姜水	48
Tonic Water 330ml 汤力水	48
Soda Water 330ml 苏打水	48
Beer 啤酒	Bottle 雅
Tsingtao Gold, 296ml 青岛金标	48
Corona, 275ml 科罗纳	48
Heineken, 330ml 喜力	48
Vedett Extra White, 330ml 白熊	48

## WINE BY THE GLASS

**CHAMPAGNE & SPARKLING WINES** 

# 杯卖酒

香槟及起泡酒	M 杯	瓶
Niccolo Prosecco, Veneto, Italy 尼依格罗气泡酒, 意大利威尼托	108	580
Bel Star Prosecco, Italy 亮丽之星起泡酒, 意大利	128	580
Perrier Jouet Grand, France 巴黎之花经典香槟, 法国	260	1,580
WHITE WINES 白葡萄酒	Glass 杯	Bottle 瓶
Les Jamelles Chardonnay, France 莱礼士沙当尼白葡萄酒, 法国	108	580
Nuala Sauvignon Blanc, Marlborough, New Zealand 纽埃拉长相思干白葡萄酒, 新西兰, 马尔堡	108	580
Louis Jadot Macon-Villages Blanc, France 路易雅都白葡萄酒, 马孔, 法国	138	680
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand 沁可馥长相思白葡萄酒, 马尔堡, 新西兰	138	680
Craggy Range Sauvignon Blanc, Marlborough, New Zealand 克拉吉酒庄长相思白葡萄酒, 马尔堡, 新西兰	138	680
Legacy Peak Chardonnay, Ningxia, China 留世锦羽白葡萄酒, 宁夏, 中国	208	980
RED WINES 红葡萄酒	Glass 杯	Bottle 瓶
Mapu Merlot, Chile 菲利普罗思柴尔德男爵大地梅洛红葡萄酒, 智利	108	580
Campo Viejo Reserva, Spain 帝国田园珍藏干红葡萄酒, 西班牙	108	680
Wairau River, Pinot Noir, Marlborough, New Zealand 维拉河黑比诺红葡萄酒新西兰, 马尔伯勒	138	680
Jean-Louis Chave Selection Cotes Du Rhone Rouge Mon Coeur AOC, France 珊瑚酒园精选罗纳谷红葡萄酒, 法国	138	680
E.Guigal Cote du Rhone Rouge, France 吉佳乐世家罗纳山麓法定产区干红葡萄酒, 法国	138	680
Legacy Peak Cabernet Sauvignon, Ningxia, China 留世赤羽红葡萄酒, 中国, 宁夏	208	980

Niccolo Signatures 尼依格罗特别推荐

**Spicy** 辣味

🖔 Sustainable Seafood 海鲜

Vegetarian 素食

# IF THIN

#### Yue Hin

Yue Hin is a Chinese restaurant at Niccolo Chengdu specializing in authentic Cantonese and Sichuan cuisine. "Capturing the natural flavours of fine ingredients" is the culinary concept of Yue Hin. Here at Yue Hin we source produce throughout the country and present them to our distinguished guests. With the contemporary interiors of our dining hall and elegant atmospheric private dining rooms, we provide you the most ideal venue for both business and leisure gatherings.

#### 玥轩

明轩中餐厅,位于酒店二层,主理正宗粤菜及地道川菜。 餐厅秉承"尊重食材本味,食材优选"之烹饪理念,尽可能地将全国各地优质食材 融入到菜单,匠心呈献给每一位食客。餐厅设计时尚别致, 拥有宽敞明亮的开放式大厅以及雅致的私人包间, 是您商务宴请及亲朋好友聚会的休闲场所。

## Cold Dish | 冷菜





0	Marinated Tree Tomato 冰镇树番茄	28 / Portion 份
0	Marinated Turnip with Home-made Sauce 蜜汁酱萝卜	38 / Portion 份
0	Deep-fried Lotus Root with Chilli and Home-made Sauce 灯影藕片	38 / Portion 份
0	Marinated Melon with Vinegar Sauce 酸辣玉女瓜	48 / Portion 份
	Marinated Trotters with Chinese Brine 老卤脱骨猪蹄	58 / Portion 份
	Poached Chicken with Chilli Sauce 麻香红油鸡	58 / Portion 份
	Shredded Taro and Qing Yuan Chicken 脆芋丝捞清远鸡	68 / Portion 份
	Pickled Chicken Feet with Chilli 泡椒去骨凤爪	68 / Portion 份
	Deep-fried Spareribs with Sweet and Sour Sauce 糖醋小排	68 / Portion 份
	Beef Shank with Peppercorns Sauce 椒麻牛腱子	68 / Portion 份
	Blood Cockle with Sand Ginger Sauce 沙姜汁血蛤贝	68 / Portion 份

## Cold Dish | 冷菜





**48** / Piece 只





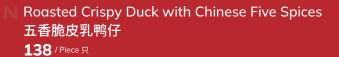
Foie Gras with Caviar 鱼子酱鹅肝塔 198 / Portion 份

Marinated Sea Whelk with Spicy Soy Sauce 豉味花螺 98 / Portion 份

Da Lian Abalone and Scallion Oil 葱油鲍片 148 / Portion 份

## BBQ|明炉烧味









Roasted Crispy Pork Cube 挂炉爆烧三层肉 138 / Portion 份

## N Braised Crispy Pigeon 红烧妙龄乳鸽

68 / Piece 只

Barbecued Pork with Honey Sauce 碳烤蜜汁叉烧 98 / Portion 份

Marinated Goose's Feet, Goose's Wings and Tripe 卤水拼盘 158 / Portion 份

BBQ Platter 烧味三拼

158 / Portion 份

Niccolo Signatures 尼依格罗特别推荐

🦙 Sustainable Seafood 海鲜

⟨Vegetarian素食

## Qing Yuan Chicken | 山林清远鸡







Baked Qing Yuan Chicken Hakka Style 盐焗山林清远鸡 198 / Portion 份

Poached Qing Yuan Chicken with Minced Ginger/Shallots 姜茸/红葱头白切山林清远鸡 198 / Portion 份

## Large Yellow Croaker | 深海大黄鱼





Large Yellow Croaker Cooking Method 深海大黄鱼做法:

- XO Sauce/ Minced Ginger XO酱啫/姜茸生啫
- Steamed with Chinese Yellow Wine 陈年花雕蒸

Steamed Chicken Oil with Yellow Pepper 鸡油黄椒蒸 Steamed with Spring Onion Oil and Soy Sauce  $\overline{\text{M}}$ 

Steamed with Soy Sauce 原味清蒸

N Steamed Large Yellow Croaker with Minced Ginger and Egg White 姜茸蛋白蒸大黄鱼

188 / Person 位

► Large Yellow Croaker
深水海黄鱼 (1.3-1.4斤/条)

538/500g

► Large Yellow Croaker
深水海黄鱼 (1.5-1.7斤/条)

668/500g

## Soup|炖汤·羹





**88** / Person 位





N Braised Chicken Soup with Fish Maw and Rice 米珍珠金汤烩花胶

**98** / Person 位

Double-boiled Pork with American Ginseng 58 / Person 位 花旗参炖土猪肉汁(孕妇哺乳期妇女及婴幼儿不建议食用)

Double-boiled Chicken with Mushroom 58 / Person 位 黑虎掌菌炖老鸡

N Double-boiled Pine Mushrooms Soup with Pork and Chicken 68 / Person 位 松茸菌功夫汤

Double-boiled Duck with Salty Lemon and Pork 68 / Person 位 成柠檬炖老鸭

Double-boiled Pine Mushrooms with Fish Maw and Bamboo Fungus 118 / Person 位 高山松茸花胶汤

## Bird's Nest|珍馐百味 燕窝





Braised Bird's Nest with Almond Cream and Sesame Ball 灯芯燕影 88 / Person 位

Double-boiled Bird's Nest with Almond Sauce 生磨杏汁烩燕窝 198 / Person 位

Superior Bird's Nest 龙牙官燕窝 398 / Person 位

Almond Sauce| Double-boiled with Rock Sugar| Coconut Juice| Papaya 推荐(生磨杏汁|冰花|椰汁|原只木瓜炖)

## Abalone|珍馐百味 鲍鱼





Braised Abalone with Abalone Sauce (12 Head) 498 / Person 位 鲍汁12头干鲍

Braised Abalone with Abalone Sauce (8 Head) 988 / Person 位 鲍汁8头干鲍

Braised Abalone with Abalone Sauce (6 Head) 1388 / Person 位 鲍汁6头干鲍

## Seafood|珍馐百味 海味





Braised Fish Maw with Abalone Sauce 鲍汁扣花胶筒	198 / Person 位
Braised Fish Maw with Black Truffle Sauce 黑松露汁烩花胶筒	198 / Person 位
Braised Sea Cucumber with Black Truffle Sauce (70 Head) 黑松露汁烩70头刺参	198 / Person 位
Braised Grouper Skin and Sea Cucumber with Abalone Sauce 動汁扣龙豆皮拼金肉参	298 / Person 位

## Fresh River & Seafood | 游水河 海鲜





Geoduck Clam 象拔蚌 1388 / 500g

Lobster Soup | Boiled with Sake| Wok-fried with XO Sauce 龙虾汤灼 | 清酒煮 | XO酱炒

Red Grouper 东星斑 988 / 500g

Soy Sauce | Fermented Soybean Sauce | Spring Onion Oil with Soy Sauce | Chilli with Soy Sauce | Wok-fried with XO Sauce | 清蒸 | 豉汁蒸 | 葱油 | 椒圈蒸 | XO酱炒

Sand Goby Fish 笋壳鱼 288 / 500g

Soy Sauce | Fermented Soybean Sauce | Deep-fried with Homemade Sauce | Spring Onion Oil with Soy Sauce | Chilli with Soy Sauce | Chilli and Bean Sauce | Pork with Mushrooms

清蒸|豉汁蒸|油浸|葱油|椒圈蒸|豆瓣烧|干烧

Sea Garoupa 海石斑 248 / 500g

Soy Sauce | Fermented Soybean Sauce | Spring Onion Oil with Soy Sauce | Chilli with Soy Sauce | Wok-fried with XO Sauce | 清蒸 | 豉汁蒸 | 葱油 | 椒圈蒸 | XO酱炒

Fresh Water Perch 淡水鲈鱼 138 / 500g

Soy Sauce | Fermented Soybean Sauce | Spring Onion Oil with Soy Sauce | Chilli with Soy Sauce | 清蒸 | 豉汁蒸 | 葱油 | 椒圈蒸

Red Hairy Crab 红毛蟹 1288 / 500g

Frozen Chao Zhou Style | Ginger with Spring Onion | Chilli and Garlic | Spicy Chilli | Steamed Egg with Chinese Yellow Wine 潮式冻 | 姜葱炒 | 避风塘 | 香辣炒 | 花雕芙蓉蒸

Crab 肉蟹 398 / 500g

Chilli with Garlic | Spicy Chilli | Black Pepper | Ginger with Spring Onion 避风塘 | 香辣炒 | 黑椒炒 | 姜葱炒

Dungeness Crab 珍宝蟹 668 / 500g

Frozen Chao Zhou Style | Ginger with Spring Onion | Chilli and Garlic| Spicy Chilli | Steamed Egg with Chinese Yellow Wine 潮式冻 | 姜葱炒 | 避风塘 | 香辣炒 | 花雕芙蓉蒸

## Fresh River & Seafood | 游水河 海鲜





#### Australian Lobster 澳洲龙虾

1988 / 500g

Steamed with Egg | Thai Shrimp Paste | Pumpkin Sauce | Spicy Chilli | Ginger with Spring Onion | Chilli and Garlic 龙虾汤芙蓉蒸 | 泰式大虾膏焗 | 南液龙虾球 | 香辣炒 | 姜葱炒 | 避风塘

#### Mozambique Lobster 玫瑰龙虾

1388 / 500g

Steamed with Egg | Thai Shrimp Paste | Pumpkin Sauce | Spicy Chilli | Ginger with Spring Onion | Chilli with Garlic 龙虾汤芙蓉蒸 | 泰式大虾膏焗 | 南液龙虾球 | 香辣炒 | 姜葱炒 | 避风塘

#### Baby Lobster 小青龙虾

798 / 500g

Thai Shrimp Paste | Cheese | Minced Garlic and Vermicelli | Steamed with Egg 泰式大虾膏焗 | 芝士焗 | 蒜茸开边蒸 | 龙虾汤芙蓉蒸

#### Shrimp 游水海围虾

**198** / 500g

Poached with Soy Sauce | Salt and Pepper| Spicy Chilli | Minced Garlic 白灼 | 椒盐 | 香辣炒 | 蒜蓉开边蒸

#### Razor Clam 蛏子

138 / 500g

Minced Garlic and Vermicelli | Fermented Soybean Sauce | Ginger with Spring Onion 金银蒜粉丝蒸 | 豉汁蒸 | 姜葱炒

#### Scallop 元贝

38 / Piece 只

Minced Garlic and Vermicelli | Fermented Soybean Sauce 金银蒜粉丝蒸 | 豉汁蒸

#### Dalian Abalone 大连鲜鲍鱼

38 / Piece 只

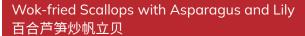
Minced Garlic and Vermicelli | Fermented Soybean Sauce | Tangerine Peel 金银蒜粉丝蒸 | 豉汁蒸 | 陈年果皮蒸

\* Note: Additional RMB18 / person to lobster soup.

备注:龙虾汤灼每位加收18元

## Fresh River & Seafood | 游水河 海鲜





**248** / Portion 例





N Braised Fish Head with Pork, Ginger, Garlic, Fresh Fish Maw and Bean Curd 滋味大鱼头煲

**168** / Half 半只 **298** / Whole 整只

Stir-fried River Shrimp, Roasted Meat, Dried Octopus, Leek Flower, Dried Radish with XO Sauce 玥轩小炒皇

98 / Portion 例

Deep-fried Mashed Shrimps and Fatty Pork 怀旧金钱虾盒 98 / Portion 例

N Baked Sea Whelk with Salt and Ginger 沙姜盐焗花螺 198 / Portion 例

## Beef|牛肉类





Double-boiled Beef Brisket with Mooli
古法清汤牛腩

Stir-fried Beef Tenderloin with Mushrooms, Basil and Scallions
九层塔葱爆牛肉粒

Pan-fried Angus Beef Tenderloin with Crisp Garlic
蒜片安格斯牛肉粒

## Pork|猪肉类



Braised Pork with Dried Bamboo Shoots 坛子笋干红烧肉

**158** / Portion 例





N Barbecued Iberico Pork with Home-made Sauce and Lime 青柠烤伊比利亚猪爽肉 **138** / Portion 例

Stir-fried Pork with Ginger, Scallion and Salted Black Bean 姜葱豆豉肉筋煲 78 / Portion 例

N Stir-fried Pork with Pickled Peppers 白辣椒炒五花腩肉

98 / Portion 例

Braised Trotters with French Beans 豆酱芸豆焖拐肉 98 / Portion 例

## Sichuan Cuisine 川菜







Braised Tofu with Minced Beef and Sichuan Pepper 麻婆豆腐	48 / Portion 例
Stir-fried Pork with Thick Broad-bean Sauce 四川回锅肉	78 / Portion 例
Stir-fried Chicken with Green Pepper and Garlic 鲜椒旧院鸡	88 / Portion 例
Wok-fried Prawns Ball with Kung Pao Style 宫保手打虾丸	178 / Portion 例
Poached Duck Blood, Asian Eel, Abalone, Squid, Tripe and Mushrooms with Dried Chilli 四川海味毛血旺	198 / Portion 例
Boiled Fish with Pickles, Vermicelli and Garlic 鲜汤酸菜鱼	198 / Portion 例
Poached Angus Beef with Vegetables, Dried Pepper and Chilli Oil 麻辣水煮安格斯牛肉	258 / Portion 例

## Bean Curd & Egg | 豆制品和蛋类





Steamed Egg with Foie Gras and Black Pepper 黑椒鹅肝蒸滑蛋 78 / Portion 例

Steamed Egg White with Shrimp and Crab Meat 鲜虾蟹肉蒸蛋白

68 / Portion 例

## Vegetable | 田园青蔬





Wok-fried Green Bean with Minced Pork and Olive Pickles 榄菜肉末炒四季豆 48 / Portion 例

Wok-fried Chinese Cabbage with Fatty Pork 油渣酸辣白菜 48 / Portion 例

Vegetables 田园蔬菜 58 / Portion 例

Vegetables (Stir-fried | Garlic Stir-fried | Poached | Tomato Soup | Salted Eggs Soup ) 田园蔬菜(清炒 | 蒜蓉炒 | 白灼 | 浓汤番茄泡 | 金银蛋浓汤泡)

Stir-fried Choi Sum with Pork and Garlic 拍蒜生炒菜心

58 / Portion 例

Niccolo Signatures 尼依格罗特别推荐

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⟨ Vegetarian 素食

## Rice and Noodles 特色粉·面·饭







Boiled Congee with Minced Pork and Preserved Egg 皮蛋瘦肉粥	22 / Person 位
Boiled Congee with Shrimp and Ginger 生拆鲜虾粥	38 / Person 位
"Dan Dan" Noodles with Minced Pork and Pickles 麻香担担面	28 / Person 位
Poached Japanese Udon with Thai Shrimp Paste 虾膏烩稻庭面	68 / Person 位
Fried Rice with Olive Pickles, Egg White and Dried Scallop 榄菜金柱炒饭	68 / Portion 例
Fried Rice with Foie Gras and Black Truffle Sauce 松露酱鹅肝炒饭	338 / Portion 例

## Dim Sum|中式点心







Egg Tart 怀旧酥皮蛋挞	12 / Piece 只
Steamed Beancurd Sheet Roll with Pork, Mushrooms and Abalone Sauce 鲍汁腐皮卷	38 / Portion 份
Steamed Chicken Feet with Honey Sauce 蜜汁蒸凤爪	38 / Portion 份
Steamed Rice Roll with Pork and Mushrooms 香菇鲜肉肠粉	38 / Portion 份
Steamed Rice Roll with Shrimp and Chives 红米肠粉	48 / Portion 份

## **Dessert** | 精美甜品



