

N I C C O L O | 欣
K I T C H E N | 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减低对环境的破坏。

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
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

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NICCOLO SIGNATURES

尼依格罗主厨印记

NK Seafood Platter 尼依格罗海鲜塔 Marlborough Oysters 4 pcs Whole Boston Lobster Scallop 3 pcs Tiger Prawn 6 pcs Sea Urchin Tuna Crab Meat Salmon Niccolo Baeri 10g 马尔伯勒生蚝4只 波士顿龙虾整只 扇贝3只 黑虎虾6只 海胆刺身 黄鳍金枪鱼 蟹肉三文鱼 西伯利亚鲟鱼籽10克 All Served with Dressing-Mignonette Wasabi Dip Tabasco Lemon Wedge 配有木犀草酱 芥末酱 辣椒仔 柠檬角	1266
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 Serving with Pancake Spring Onions Cucumber Duck Sauce Cantaloupe 配有荷月饼 京葱 青瓜 鸭酱 哈密瓜	226 / 436
Add 10g / 30g of Baeri Caviar to Enjoy Your Duck at its Best 🐟 另外可以搭配10克 / 30克鱼子酱味道更好	188 / 488
NK Tomahawk Tomahawk 1.3kg+ 澳大利亚和牛战斧牛排 1.3公斤+ With bone to share, served with choice of 2 sides & 2 sauces 带骨牛排, 配有2份配菜和2份酱汁	1886
NK Tiramisu 🍷🌿 招牌提拉米苏 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	96

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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 456 / 746
手切50或100克

PREMIUM IMPORTED OYSTERS

优质进口生蚝

Marlborough Oyster | New Zealand | 6 / 12 pcs 466 / 906
马尔伯勒生蚝 | 新西兰 | 6或12只

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

EUROPEAN CHARCUTERIE | CHEESE PLATTER

欧洲芝士拼盘

Cheese Platter  296
手工芝士盘
Selection of 5 of the Finest Cheese | Condiments
精选5种风味芝士配调味小料

Antipasto  296
意式冷拼
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  126
新派口水鸡

Suzhou-style Osmanthus Smoked Fish  186
苏式桂花熏鱼




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SALADS

沙拉

sml 小份 / lrg 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 | Blood Orange Vinaigrette

烟熏三文鱼 | 藜麦 | 羽衣甘蓝 | 柚子 | 血橙油醋汁

NK Caesar96 / 196

欣厨凯撒沙拉

Roasted Chicken Breast | Cajun Shrimp | Bacon | Apple | Anchovy | Romaine Heart


烤鸡胸肉 | 卡真虾 | 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

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S O U P S

汤



Creamy Pumpkin Soup 奶油南瓜汤 Blue Crab Coconut Cream 兰花蟹 椰奶油	96
Truffle & Mushroom Velouté  黑松露蘑菇汤 Mushroom Cracker Cèpes Black Truffle 蘑菇脆片 牛肝菌 黑松露	96
Tricholoma Matsutake in Chicken Broth 清鸡汤松茸菌 (位) Old Chicken Ginger Cordyceps Flower Pork Meat 老鸡 姜 虫草花 赤肉	116
Fig Flower Gum Soup 无花果花胶汤 (位) Chicken Soup Pork Meat Ginger 鸡汤 赤肉 姜	186

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PASTA | NOODLES | RICE

意 面 | 面 | 饭

Truffle Risotto 

186

松露蘑菇烩饭

Romaris Arborio | Braised Mushroom | Mascarpone | Black Truffle

意大利烩饭 | 混合蘑菇 | 马斯卡彭芝士 | 黑松露


Braised Beef Ribs Fettuccini 

186

慢炖红酒牛肋宽面

Short Ribs | Balsamic | Quinoa

牛肋排 | 意式黑醋 | 藜麦

Wagyu Beef Cheek Risotto 

206

和牛脸颊肉烩饭

Romaris 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 

166 / 266

扬州炒饭

Fragrant Rice | Shrimp | Sea Cucumber | Ham

香米 | 虾仁 | 海参 | 火腿

Simmered Rice | Mantis Shrimp Broth 

166 / 266

富贵虾泡饭

Crispy Rice | Preserved Cabbage

脆米 | 冬菜

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PIZZA

披萨

Margherita  	126
玛格丽塔	
San Marzano Tomatoes Buffalo Mozzarella Basil	
圣玛尔扎诺蕃茄 水牛芝士 罗勒	
Lake Catch Trio 	186
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)	
Tuscan 	186
圣达涅尔火腿	
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	
Porcini & Sausage 	186
牛肝菌&香肠	
Pork Sausage Marinated Egg Yolk Arugula	
意大利香肠 腌制咸蛋黄 芝麻菜	
Chef's Obsession: Black Truffle  	256
招牌黑松露	
Black Truffle Paste 3 Types of Cheese Organic Egg	
黑松露酱 芝士三重奏 有机鸡蛋	

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MAIN COURSE

主菜

FROM THE LAND

陆焰


Braised Pork Lemon Essence 柠檬红烧肉 Old Rock Sugar Green Lemon Lotus Leaf Buns 老冰糖 青柠檬 荷叶包	136
Vietnamese Wagyu Beef Sandwich   越南和牛三明治 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	156
Wok-Fried Jinhua Pork Belly Chili  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
New Zealand Lamb Rack 新西兰羊排 Pea Mint Black Garlic 甜豆 薄荷 黑蒜	296
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
Stewed Beef Short Ribs  慢炖牛肋排 Black Truffle Mashed Potato Cashew Chives 黑松露土豆泥 腰果 法葱	426

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FROM THE SEA

海韵珍馐

Butter Poached Cod Fish 	326
黄油浸煮银鳕鱼	
Parsnip Puree Green Pea Puree Hazelnut	
欧洲萝卜泥 青豆泥 榛子	
Seared Norway Salmon Fillet	
嫩煎挪威三文鱼	326
Leek Tarragon Oil Sweet Corn Sauce	
韭菜苔 龙蒿草油 甜玉米酱	
Bull & Claw	1766
海陆双拼	
Char-Grilled Day Aged Wagyu M4/5 Rib Eye 500g & Whole Boston Lobster 500g	
碳烤干式熟成14天M4/5和牛肉眼 500克和整只波士顿龙虾500克	

ASIAN SIGNATURES

锦绣亚洲

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

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SIGNATURE 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 Tenderloin 220g 和牛M4/5牛里脊220克	626
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

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SHARING PLATTERS


欣厨共飨

DRY AGED 14 DAYS
干式熟成14天
Wagyu M4/5 Cube Roll 500g 1266
澳大利亚和牛M4/5肉眼500克

DRY AGED 21 DAYS
干式熟成21天
Angus Porterhouse 1kg 1386
澳大利亚安格斯T骨牛排1公斤

La Bouillabaisse de Marseille 
马赛海鲜汤锅
Lobster | Scallop | Mussel | Halibut | Tiger Prawn | Rouille | Garlic Baguette
龙虾 | 带子 | 贻贝 | 比目鱼 | 黑虎虾 | 法式蛋黄酱 | 蒜香法棍

Half Portion / Whole Portion 326 / 626
半份 / 整份

Spaghetti All'astice - Serves 2 Persons  496
龙虾意面 - 供2位享用
Chitarra Style Spaghetti | Whole Maine Lobster
吉他意面 | 整只缅因州龙虾

Served with a choice of sauce
自选酱汁
Bagna Cauda Sauce Or Lobster Sauce
香蒜鯉鱼酱或龙虾酱

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SIDES

配菜

Niccolo Fries 尼依格罗薯条	66
Asparagus Hollandaise 荷兰汁焗芦笋	66
Roasted Maitake Mushroom 碳烤舞茸	66
Creamy Mashed Potato 奶油土豆泥	66
Boiled Vegetables with Master Stock 浓汤浸时蔬 Chicken Soup Cherry Tomato Dry Shrimp Jinhua Ham 浓鸡汤 樱桃小番茄 虾干 金华火腿	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

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DESSERTS

甜品

Choice of Your Ice Cream (Per Scoop) 冰淇淋自选 (每球)	36
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
Inspired Strawberry Lemon Basil Laputa Coconut Sorbet 🌿 柠檬罗勒天空之城 椰子雪芭	86
Citrus Trio Lemon Grapefruit Lemon Sorbet 🌿 柑橘三重奏 柠檬 西柚 柠檬雪芭	98
Inspired Strawberry Raspberry Ice Cream 🌿🌿 灵感草莓 树莓冰淇淋	108
Chocolate Hazelnut Cake Vanilla Ice Cream 🌿 巧克力榛子蛋糕 香草冰淇淋	108

sml 小份 / lrg 大份

Fruit Platter 🍷 鲜果拼盘 Fresh Seasonal Fruit Berries Selection 时令水果 混合莓	76 / 126
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BEVERAGE

酒水

FRESH JUICE 时令果汁	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

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

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

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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 冰	58
Passion Fruit Lemon Tea Ice 百香果柠檬茶 冰	58

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