NICCOLO | 欣 KITCHEN | 厨

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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 Changsha 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

长沙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



contains gluten 含有麸质



contains pork 含有猪肉



vegetaria



spicy dish 辣菜



healthy balance 健康平衡



gluten free 无麸质



signature dish 主厨拿手菜



sustainable locally sourced 环保永续 - 本地直供

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NICCOLO SIGNATURES

尼依格罗招牌菜

RMB | 人民币

NK Seafood Platter

1,528

欣厨海鲜拼盘

Allow for 35-45 minutes Preparation Time

烹饪时间30-45分钟

Poached Boston Lobster 600g | Poached King Prawns 300g Niccolo Caviar 10g | Sea Urchin 30g | Marinated Scallops 120g Poached Oysters 4 Pcs | Tuna Tartare 80g | Salmon Tartare 80g Crab Salad 100g

水煮波士顿龙虾600克 | 水煮大虾300克 | 尼依格罗鱼子酱10克 海胆30克 | 腌带子120克 | 水煮生蚝4只 | 金枪鱼鞑靼80克 三文鱼鞑靼80克 | 蟹肉沙拉100克

All Served with Shallot Vinaigrette | Wasabi Dip | Tabasco | Lemon Wedge 配有木犀草酱 | 芥末酱 | 辣椒仔 | 柠檬角

NK Tomahawk M3 (1.2kg)

1,288

Australian Wagyu Beef

澳洲3级战斧牛排 (1.2千克)

Allow for 35-45 minutes cooking time

烹饪时间30-45分钟

NK Peking Duck

欣厨片皮鸭

Half Duck | Whole Duck 半只 | 整只 Serving with Pancake | Spring Onions | Cucumber | Duck Sauce | Cantaloupe

The serving with runcake | Spring Officials | Cucumber | Duck Sauce | Cantalo

配有烤鸭面皮饼 | 京葱 | 青瓜 | 鸭酱 | 哈密瓜

Add 10g | 30g of Baeri Caviar 188 | 488

另外可以搭配 10 克 | 30 克鱼子酱

NK Peking Duck Pizza

138

218 | 398

欣厨烤鸭披萨

Mozzarella Cheese | Roasted Tomato Sauce | Peking Duck | Spring Onion | Hoisin 马苏里拉芝士 | 烤番茄酱 | 北京烤鸭 | 小葱 | 海鲜酱

NK Tiramisu 🔕 欣厨提拉米苏

98

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

STARTERS | SMALL PLATES 前菜丨小盘 RMB | 人民币 Pan Seared Duck Foie Gras 🕡 🥾 118 香煎鸭肝 Toasted Brioche | Red Fig Jam | Red Wine Reduction 烤黄油吐司 | 红无花果酱 | 红酒汁 Angus Beef Cappuccino 128 安格斯生牛肉片 Parmesan | Green Apple 帕玛臣芝士 | 青苹果 Crispy Prawns 🕡 🥾 🔇 138 香脆大虾 Smoked Chili Aioli | Slaw Salad | Lime 烟熏辣味蛋黄酱 | 包菜沙拉 | 青柠 Baeri Caviar 8 Years (10g) 228 8年西伯利亚鲟鱼子酱 (10克) 5| Iberian Ham 268 5J伊比利亚火腿 Honey Melon | Rocket | Tomato Garlic Toast 蜜瓜 | 芝麻菜 | 番茄蒜香面包 Mint-Flavored Preserved Plum Tomato Jelly 78 薄荷啫喱番茄 Ox Beef Tongue | Sichuan Spicy Sauce 158

香辣牛舌 | 川味香辣汁

SALADS 沙拉

Sml小份 | Lrg大份

Superfood Bowl (1)

78 | 108

超级食物能量碗

Roasted Sweet Potato | Avocado | Cherry Tomato | Cucumber Chickpeas | Toasted Almond | Honey-Mustard

烤红薯 | 牛油果 | 樱桃番茄 | 黄瓜 | 鹰嘴豆 | 烤杏仁 | 蜂蜜芥末酱

Caesar Salad

凯撒沙拉

Romaine Lettuce | Bacon | Garlic Croutons

Creamy Parmesan Dressing | Egg

罗马生菜 | 培根 | 蒜香面包丁 | 帕玛臣芝士酱 | 鸡蛋

Niccolo Kitchen House Salad 🞧 🔕 🔇



98 | 138

88 | 128

欣厨特色沙拉

Butter Lettuce | Crispy Shallot | Coriander | Cashew Nut | Taro

Smoked Honey Dressing

牛油生菜 | 脆红葱 | 香菜 | 腰果 | 芋头 | 烟熏蜂蜜汁

Seared Wagyu Beef Thai Salad 🛇 🛞 🔪



108 | 158

泰式烤和牛牛肉沙拉

Flank Steak | Tomato | Cucumber | Mixed Herb

Lemongrass Dressing | Truffle Fish Sauce Reduction

和牛牛腩排 | 番茄 | 青瓜 | 混合香草 | 香茅酱 | 松露鱼露汁

Hot Smoked King Salmon Niçoise Salad 🞧 🛞



158

热熏三文鱼尼斯沙拉

Potatoes | Cherry Tomatoes | Sugar Snap Beans | Kalamata Olives 土豆 | 樱桃番茄 | 甜蜜豆 | 卡拉玛塔橄榄

SOUPS

汤

Truffle Mushroom Cappuccino



68

松露蘑菇卡布奇诺

黄耳松茸炖竹荪

Seafood Tomato Broth 🛞



88

海鲜番茄汤 Snapper | Prawn | Clam | Olive Oil | Fresh Lemon

鲷鱼 | 大虾 | 蛤蜊 | 橄榄油 | 鲜柠檬



98

Double Boiled Conch Slices | Seaweed Soup 🚳 🗬 头水紫菜冲浪海螺片



148

PASTA | NOODLES | RICE 意面 | 面条 | 米饭 Sml小份 | Lrg大份 Spaghetti Carbonara 138 | 158 培根奶油意大利面 Crispy Pancetta | Mushroom | Parmesan Cheese | Mascarpone | Egg Yolk 意式脆培根 | 蘑菇 | 帕马臣芝士 | 马斯卡彭芝士 | 蛋黄 Traditional Spaghetti Beef Bolognese 148 | 188 传统肉酱意面 Black Squid Ink Spaghetti | Clams | Fresh Squid | Shrimp | Chili 🔊 148 | 218 墨鱼汁意大利面 | 蛤蜊 | 小鲜鱿 | 大虾 | 泰椒 Fried Rice Noodle | Sliced Beef 78 干炒牛河

168

PIZZA 披萨

尼依格罗鹅肝炒饭

Niccolo Fried Rice | Goose Liver 💮 🛞

Pizza Margherita 🐧 118 玛格丽特披萨 Mozzarella Cheese | Roasted Tomato Sauce | Olive Oil | Basil 马苏里拉芝士 | 烤番茄酱 | 橄榄油 | 罗勒 Hawaiian Pizza 118 夏威夷披萨 Mozzarella Cheese | Roasted Tomato Sauce | Cooked Ham | Pineapple 马苏里拉芝士 | 烤番茄酱 | 火腿 | 菠萝 Pizza Prosciutto E Funghi 128 帕尔玛火腿披萨 Mozzarella Cheese | Roasted Tomato Sauce | Mixed Mushrooms | Prosciutto Ham | Rocket 马苏里拉芝士 | 烤番茄酱 | 混合蘑菇 | 帕尔玛火腿 | 芝麻菜 Changsha Pizza 🕡 🐧 长沙老干妈披萨 158 Mozzarella Cheese | Roasted Tomato Sauce | Local Style Braised Beef Chili | Lao Gan Ma Sauce 马苏里拉芝士 | 烤番茄酱 | 红烧牛腩 | 泰椒 | 老干妈豆豉辣椒酱 Niccolo Truffle Edition 💮 168 尼依格罗松露披萨

Mozzarella Cheese | Truffle Cream | Pancetta | Sausage | Artichokes | Garlic

马苏里拉芝士 | 松露奶油 | 意大利培根 | 香肠 | 亚之竹 | 大蒜

From the Land

陆地珍馐

Chicken Parmesan

帕玛臣芝士鸡扒

Crispy Chicken Cutlet | Buffalo Mozzarella | Garlic Basil Tomato Sauce
香脆鸡扒 | 水牛芝士 | 香蒜罗勒番茄汁

Confit Duck Leg
油封鸭腿

Pork Sausage | White Bean Cassoulet | Pancetta
猪肉香肠 | 炖白豆 | 意大利培根

Steak Frites 220g
经典法式牛排薯条
220g Wagyu M5 Flank Steak | Café De Paris Butter

Wok Fried Local Beef Sliced | Celery | "Hunan" Style 🚳 🔇 说 小炒黄牛肉

220克和牛M5牛腩排 | 香草黄油

青柠酥皮牛小排 Lemon Zest | Cherry Tomato 青柠碎 | 樱桃番茄

From the Sea 深海馈赠

Classic Snapper Fish & Chips 经典炸鱼和薯条 Tartar Sauce | Fresh Lemon 塔塔汁 | 新鲜柠檬

Crispy Skin Salmon 脆皮三文鱼 Fired Baby Potatoes | Walnut Herbs Dressing | Tarator Sauce 香煎小土豆 | 核桃香草汁 | 塔拉托酱

Miso Marinated Cod Fillet 西京鳕鱼柳 Soy Bean | Pickled Onion | Corn Purée 青毛豆 | 腌制洋葱 | 玉米泥 188

218

348

MAIN COURSE

主菜

Sml小份 | Lrg大份

From the Sea 深海馈赠

| Grilled Jumbo Prawn 500g 烤珍宝大虾500克 Tom Yum Beurre Blanc Coriander Fresh Lime 冬阴功黄油汁 香菜 新鲜青柠 | 398 |
|--|----------------------------------|
| Wok Fried Sliced Abalone Pickled Pepper 浸辣椒炒鲍片 | 348 |
| SIGNATURE STEAKS 招牌牛排 | |
| New Zealand Reserve Tenderloin 220g ⑥ 新西兰特级牛柳 220克 | 428 |
| Wagyu M4-5 Sirloin 350g ② 和牛M4-5西冷 350克 | 488 |
| Wagyu M4-5 Rib Eye 350g ⑥ 和牛M4-5肉眼 350克 | 588 |
| USDA Prime Rib Eye 350g ⑥ 美国极佳肉眼 350克 | 728 |
| All Steaks are served with Black Pepper Sauce French Fries Seasonal Vegetables 所有牛排配黑椒汁 薯条 时蔬 | |
| SAUCES 酱汁 Red Wine Sauce 红酒汁 Chimichurri Sauce 阿根廷青酱 Black Garlic Truffle Butter 黑蒜黄油 Béarnaise Sauce 班尼斯汁 Creamy Mushroom Sauce 奶油蘑菇汁 | 18 18 18 18 |
| SIDES 配菜 French Fries 法式薯条 (多) (| 68 68 68 68 88 98 |

SHARING PLATTERS 分享拼盘 RMB | 人民币 Niccolo Kitchen's Cioppino (1-2 People to Share) 🦣 🥾 338 欣厨烩海鲜(1-2人分享) Cod | Halibut | Scallops | Prawns | Clams | Crusty Garlic Bread 鳕鱼 | 比目鱼 | 干贝 | 大虾 | 蛤蜊 | 蒜香面包 Lobster Spaghetti (1 whole piece 500g) 598 龙虾意大利面(1整只500克) Lobster Bisque | Cherry Tomato | Fresh Herbs 龙虾浓汤 | 樱桃番茄 | 新鲜香草 Tiger Grouper (1) 488 / 500g 老虎斑 Choice of Serving: Steamed with Homemade Soy Sauce Steamed with Chopped Chili | Poached in Sichuan Spicy Sauce 做法选择:清蒸 | 剁椒蒸 | 川味水煮 **Boston Lobster** 688 / 500g 波土顿龙虾 Choice of Serving: Fried with Ginger & Spring Onion | Steamed with Garlic Baked with E-Fu Noodle & Cheese Sauce 做法选择:姜葱炒 | 金蒜蒸 | 芝士伊面焗 **DESSERTS** 甜品 Lemon Crème | Lemon Grass Citrus Salad | Lime Gelato 🕡 98 柠檬蛋糕 | 配香茅草柑橘沙拉 | 青柠冰淇淋 Guanajia Chocolate Mousse | Vanilla Ice Cream | Almond 98 巧克力慕斯 | 香草冰淇淋 | 焦糖杏仁 Strawberry Sundae Cream Cheese Mousse | Armagnac Caramel 🔕 98 草莓圣代奶油芝士慕斯 | 雅文邑焦糖 Classic New York Cheesecake | Compote of Season Fruit 98 经典纽约芝士蛋糕 | 糖渍时令水果 Chilled Mango Sago | Pomelo 58 杨枝甘露

328

Dried Orange Peel | Red Bean Paste | Bird Nest

陈皮红豆沙官燕