NICCOLO | 欣 KITCHEN | 厨

l
I I
l I
l I
i I
I I

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.

我们的地球丨我们的家

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 含海鲜



contains nuts 含坚果



free 不含麸质



contains gluten 含麸质



contains pork 含猪肉



spicy dish 執



vegan dish 纯素菜



vegetarian dish 素菜



signature dish 招牌菜式



sustainable dish 可持续菜式



healthy balance 营养均衡



sourced locally 采用本地食材

SMALL PLATES / APPETIZER / SHARING 小盘 / 开胃菜 / 分享

8年西伯利亚鲟鱼子酱 (30克)

RMB / 人民币

Salad of Braised Ox Tongue 128 烩牛舌沙拉 Braised Ox Tongue | Grain Mustard | Shallot Vinaigrette | Toasted Bread 带籽芥末烩牛舌 | 红葱油醋汁 | 烤面包 Hot Smoked King Salmon Niçoise Salad 🕡 🔞 138 热熏三文鱼尼斯沙拉 Cherry Tomatoes | Sugar Snap Beans | Kalamata Olives | Hen's Egg | Potatoes 土豆 | 樱桃番茄 | 甜蜜豆 | 卡拉玛塔橄榄 Seared Deep Sea Scallops 💮 🛞 148 香煎深海扇贝 Homemade Fragrant Sweet Chili Sauce | Crème Fraiche | Lotus Crisps 自制香甜辣椒酱 | 法式酸奶油 | 脆藕片 | 生菜 148 Classic Jumbo Prawn Cocktail 经典珍宝鸡尾酒虾 Poached Jumbo Prawn | Marie Rose Sauce | Butter Lettuce 水煮珍宝大虾 | 玛丽玫瑰鸡尾酒汁 | 奶油生菜 Wagyu Beef Tartar 🕡 🔍 🚺 188 和牛牛肉鞑靼 Smoked Chili Aioli | Egg Yolk Gel | Aged Parmesan Cheese | Toasted Rye Bread 烟熏红椒粉蛋黄酱 | 蛋黄啫喱 | 陈年帕马臣芝士 | 烤面包片 Niccolo Kitchen's Liver Pate 188 欣厨鸭肝和鸡肝酱 Duck Foie Gras | Chicken Liver | Caramelized Pears | Toasted Brioche 鸭肝鸡肝二重奏 | 焦糖梨 | 烤黄油吐司 198 Crab Cakes 🐛 蟹饼 Fried Green Crab Cakes | Celeriac Remoulade | Fresh Lemon | Rocket Leaves 煎青蟹饼配芹根蛋黄酱 | 新鲜柠檬 | 芝麻菜 Baeri Caviar 8 Years (30g) 🕡 📞 888

SMALL PLATES / APPETIZER / SHARING 小盘 / 开胃菜 / 分享

RMB / 人民币

Niccolo Seafood Tower 🞧 🔞



1,288

鲜活滋味海鲜塔

(24 hour Pre Order 提前一天预定)

750g Poached Boston Lobster (1 whole Piece)

整只鲜煮波士顿龙虾

6 Fresh Oysters #2 New Zealand

新西兰2号生蚝6只

150g Poached Canadian Scallops

加拿大扇贝

400g Poached King Prawns

泰国明虾

150g Salmon Ceviche

南美风味酸橘汁腌三文鱼

400g Marinated Clams

腌制蛤蜊

Soup of the Day 每日例汤



78

Truffled Mushroom Cappuccino 松露蘑菇卡布奇诺



88

Niccolo Heathy Mixed Salad 🔕 🕜 🔞



98

尼依格罗健康混合沙拉

Broccoli | Soy Bean | Green Peas | Cherry Tomatoes | Avocado | Cashew Nuts 西兰花 | 青毛豆 | 甜蜜豆 | 樱桃番茄 | 牛油果 | 腰果

PIZZA / PASTA / BURGER 披萨 / 意面 / 汉堡

RMB / 人民币

Pizza Margherita 98 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 Pizza Prosciutto E Funghi 😭 📞 108 帕尔玛火腿披萨 Mozzarella Cheese | Roasted Tomato Sauce | Mixed Mushrooms Prosciutto Ham 马苏里拉芝士 | 烤番茄酱 | 混合蘑菇 | 帕尔玛火腿 Pizza Niccolo 💮 🕾 128 尼依格罗披萨 Mozzarella Cheese | Roasted Tomato Sauce | Peking Duck | Spring Onion 马苏里拉芝士 | 烤番茄酱 | 北京烤鸭 | 小葱 | 海鲜酱 128 Pizza Diavola 🔍 魔鬼披萨 Mozzarella Cheese | Roasted Tomato Sauce | Pepperoni | Chili Flakes Olive Oil | Basil 马苏里拉芝士 | 烤番茄酱 | 意式辣香肠 | 辣椒碎 | 橄榄油 | 罗勒 138 Pizza Changsha 💮 📞 🔪 长沙老干妈披萨 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 Spaghetti Carbonara 🕞 📞 138 奶油培根意大利面 Crispy Pancetta | Parmesan Cheese | Mascarpone | Egg Yolk 意式脆培根 | 帕马臣芝士 | 马斯卡彭芝士 | 蛋黄 148 Rigatoni Pasta 🔍 意大利粗通心粉

Braised Wagyu Beef Ragù | Chili | Torched Raclette

炖和牛肉酱 | 辣椒 | 烤芝士

PIZZA / PASTA / BURGER

披萨/意面/汉堡

RMB / 人民币

Niccolo Wagyu Beef Burger 🔩



168

尼依格罗和牛汉堡

Beef Pattie 200g | Cheddar Cheese | Truffle Aioli | Spiced Tomato Relish 牛肉饼200克 | 车达芝士 | 松露蛋黄酱 | 香料番茄酱

Boston Lobster Risotto (3)



188

波士顿龙虾烩饭

Pumpkin Risotto | Lobster Vinaigrette | Coriander 南瓜烩饭 | 龙虾油醋汁 | 香菜

MAIN DISHES

主菜

Classic Snapper Fish and Chips



148

经典炸鱼和薯条

Black Vinegar Powder | Tartar Sauce | Fresh Lemon 黑醋粉 | 塔塔汁 | 新鲜柠檬

Halibut Fillet Butter Roasted



188

黄油烤比目鱼柳

Ice Lettuce Salad | Fava Bean Hollandaise 冰草沙拉 | 蚕豆荷兰汁

Glazed Duck Confit (3)



188

油封鸭

Celeriac Puree | Olive Relish | Verte Sauce 芹根泥 | 橄榄酱 | 青酱

Steak Frites



288

经典法式牛排薯条

280g NZ Reserve Rib Eye | Café De Paris Butter 新西兰纯血肉眼牛排280克 | 香草风味黄油

MAIN DISHES

主菜 RMB / 人民币

Niccolo Kitchen's Cioppino (1-2 People to Share)	288
鳕鱼 比目鱼 干贝 大虾 蛤蜊 小龙虾 蒜香面包	
Niccolo Kitchen's Cioppino (4-6 People to Share) 🕡 📞 欣厨烩海鲜(4-6人分享)	788
Cod Halibut Scallops Prawns Clams Baby Cray Fish Crusty Garlic Bread	

SIGNATURE STEAK & GRILL 经典牛排与烧烤

鳕鱼 | 比目鱼 | 干贝 | 大虾 | 蛤蜊 | 小龙虾 | 蒜香面包

Grilled Prawns 2 Pieces (500g)	368
Grilled Boston Lobster (400g)	418
New Zealand Reserve Tenderloin 220g ⑥ 新西兰特级牛柳(220克)	388
Wagyu M4/5 Bone in Striploin 500g 🚳 和牛M4/5西冷 (500 克)	588
USDA Prime Rib Eye 400g ⑥ 美国极佳肉眼 (400克)	628
Wagyu M4/5 Bone in Rib Eye 700g ② 和牛M4/5带骨肉眼 (700克)	888
Australian Wagyu Beef Signature Tomahawk M3 (1.2kg) 🕡 🚳 澳洲3级战斧牛排 (1.2千克)	1,488

All Steaks are served with Truffle Fries | Sauces | Seasonal Vegetables 所有牛排配松露薯条 | 酱汁 | 时蔬

DESSERT

甜品 RMB / 人民币

Lemon Crème Lemon Grass Citrus Salad Lime Gelato	88
Chocolate Yuzu Tart Salted Caramel Raspberries 巧克力柚子塔 咸味焦糖酱 树莓	88
Strawberry Sundae Cream Cheese Mousse Armagnac Caramel © 草莓圣代奶油芝士慕斯 雅文邑焦糖	88
Classic New York Cheese Cake Compote of Seasonal Fruit 经典纽约芝士蛋糕 糖渍时令水果	88
Signature Tiramisu 93	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	

CHINESE SIGNATURE DISHES 中式招牌菜

RMB / 人民币

Double Boiled Pork & Chicken Soup Morels in Tea Pot 命 命 の の の の	88 / Person 位
Niccolo Fried Rice Goose Liver ⑥ ⑥ 尼依格罗鹅肝炒饭	158 / Portion 例
Wok Fried Sea Whelk Pickled Turnip @ 酸萝卜脆炒花螺	288 / Portion 例
Stewed Fried Beef Lemon Zest Cherry Tomatoes 命 青柠酥皮牛小排	388 / Portion 例
Poached Chicken Fish Maw "Dong An" Style 🍿 🚳	398 / Portion 例

SOUPS

花胶东安鸡

炖汤

Double Boiled Matsutake Chrysanthemum Tofu ⑥ 清香松茸菊花豆腐	68 / Person 位
Double Boiled Bamboo Fungus Yellow Fungus Matsutake ⑥ 黄耳松茸炖竹荪	88 / Person 位
Double Boiled Duck Soup Tangerine Peel Snow Pear ⑥ 十年陈皮雪梨炖水鸭	98 / Person 位
Double Boiled Conch Slices Seaweed Soup 多次紫菜冲浪海螺片	128 / Person 位
Double Boiled Fish Maw Morels ② 羊肚菌炖花胶	188 / Person 位
Double Boiled Sea Cucumber Chinese Pearl Barley Corn Chinese Yam Cubes Bone Broth Pumpkin Puree 黄焖杂粮辽参	228 / Person 位

APPETIZER

前菜	RMB / 人民币
Okra Black Fungus Wasabi 芥味秋葵拌木耳	38 / Portion 例
Century Egg 爱马仕溏心皮蛋	38 / Portion 例
Poached Shredded Black Beans Chinese Toon Sprouts Spicy Sauce 香椿苗捞黑豆丝	38 / Portion 例
Mint-Flavored Preserved Plum Tomato Jelly 薄荷啫喱番茄	68 / Portion 例
Baked Bean Curd Black Truffle V ③ 黑松露香煎素烧鹅	78 / Portion 例
Fried Pork Crispy Pepper Sour Spicy Sauce 🐧 🐧 脆椒糖醋松板肉	88 / Portion 例
Marinated Duck Tongue Brown Sauce Hangzhou Style ⑥ 杭州酱鸭舌	88 / Portion 例
Traditional Chilled Spicy Beef 🚳 🔇 传统酱香牛肉	88 / Portion 例
Boiled Cuttlefish Spicy Oil Minced Garlic ② ③ ① 红油蒜蓉低温墨鱼仔	128 / Portion 例
Goose Liver Hawthorn	168 / Portion 例

BBQ SELECTIONS

368 / Whole 只

北京片皮鸭 (二吃)
Duck Bone Served in Choice of:
Wok Fried with Spicy Salt | Soup with Tofu & Coriander
鸭架做法选择: 椒盐 | 豆腐煲汤

NICCOLO KITCHEN SELECTIONS 欣厨精选

石锅海皇自制豆腐

Wok Fried Mini Sausage Peanut Shoot 会 花生苗炒迷你腊肠	128 / Portion 例
Wok Fried Local Beef Sliced Celery "Hunan" Style ② 【 芹香小炒黄牛肉	138 / Portion 例
Boiled Bullfrog Green Pepper Shiso ⑥ 青椒紫苏煮牛蛙	158 / Portion 例
Seafood Homemade Tofu in Clay Pot 🔞	158 / Portion 例

NICCOLO KITCHEN SELECTIONS

生态辣椒肉汁辽参

於厨精选	RMB / 人民币
Deep Fried Prawn Wasabi ⑥ 芥味明虾球	168 / Portion 例
Baby Cuttlefish Green Pepper Clay Pot ⑥ 黄贡椒蒸墨鱼仔	168 / Portion 例
Deep Fried Pork Ribs Garlic ⑥ 大漠风沙蒜香骨	168 / Portion 例
Wok Fried Beef Tripe Pepper oil ⑩ 山胡椒油爆毛肚	168 / Portion 例
Wok Fried Pork Intestines Preserved Cabbage ⑥ 酸白菜梗炒肥肠	168 / Portion 例
Wok Fried Rice Tofu Crayfish ⑥ 小龙虾米豆腐	188 / Portion 例
Braised Pork Ribs Balsamic	188 / Portion 例
Boiled Porcini Mushroom Meat Chili 家烧牛肝菌	188 / Portion 例
Steamed White Fish Smoked Bean Chili Powder 豆辣蒸刨盐太湖白鱼	228 / Portion 例
Teriyaki Cod Fish 😵 日禾照烧银鳕鱼	278 / Portion 例
Wok Fried Sliced Abalone Pickled Pepper 浸辣椒炒鲍片	298 / Portion 例
Stewed Spicy Angus Beef ② ③ ③ 水煮麻辣安格斯牛肉	398 / Portion 例
Wok Fried Sea Cucumber Meat Sauce Chili	688 / Portion 例

SEAFOOD

海鲜 RMB / 人民币

Dungeness Crab ()



388 / 500g 克

珍宝蟹

Choice of Serving: Fried with Ginger & Spring Onion Fried in Typhoon Shelter Style | Steamed with High Grade Shaoxing Wine & Egg White

做法选择:姜葱炒 | 避风塘炒 | 花雕蛋白蒸

Tiger Grouper (2)



388 / 500g 克

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



588 / 500g 克

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

Red Grouper



588 / 500g 克

东星斑

(24 hour Pre Order 提前一天预定)

Choice of Serving: Steamed with Homemade Soy Sauce Poached in Sichuan Spicy Sauce | Fried with Ginger & Spring

做法选择:清蒸 | 川味水煮 | 姜葱焗

King Crab (3)



688 / 500g 克

帝王蟹

(24 hour Pre Order 提前一天预定)

Choice of Serving: Fried with Ginger & Spring Onion Fried in Typhoon Shelter Style | Steamed with High Grade

Shaoxing Wine & Egg White

做法选择:姜葱炒 | 风塘炒 | 花雕蛋白蒸

VEGETABLES

素菜 RMB / 人民币

Seasonal Vegetables



58 / Portion 例

田园时蔬

One of Your Choice: Wok Fried | Soup with Salty Eggs & Garlic

Wok Fried with Garlic

做法选择:清炒 | 上汤 | 蒜蓉

Wok Fried Potato with Green Pepper



68 / Portion 例

擂辣椒土豆

Wok Fried Asparagus & Lily



88 / Portion 例

芦笋炒百合

Wok Fried Kale 😭 🚳 拍蒜油渣炒芥兰



88 / Portion 例

Wok Fried Morels with Green Chili 青椒云南羊肚菌



288 / Portion 例

RICE & NOODLE

主食

"Yang Chun" Noodle 🔍



28 / Person 位

扬州阳春面

Seafood and Crispy Rice in Lobster Soup 龙虾汤海鲜脆米泡饭



58 / Person 位

Fried Rice Noodle with Sliced Beef 干炒牛河



68 / Portion 例

SWEET 甜品

RMB / 人民币

Sesame Pudding 水墨芝麻奶昔

38 / Person 位

Chilled Mango Sago | Pomelo

48 / Person 位

杨枝甘露

Dried Orange Peel | Red Bean Paste | Bird Nest 陈皮红豆沙官燕

288 / Person 位

DIM SUM

点心

Deep Fried Flour Stick | Sugar | Changsha Style (3 pieces) 长沙糖饺子(3件)



38 / Portion 例

Shrimps Dumpling (3 pieces) 鲜虾凤眼饺(3件)



38 / Portion 例

Durian Swan Puff (3 pieces) 榴莲天鹅酥(3件)



58 / Portion 例

Black Truffle | Beef | Sesame Bun 黑松露和牛芝麻大包



68 / Piece 个