

BVLGARI

IL RISTORANTE

NIKO ROMITO

“Per questo progetto creato con Bulgari, ho immaginato una cucina italiana autentica e contemporanea, capace di raccontare la ricchezza e la varietà del nostro patrimonio gastronomico.

Il Ristorante - Niko Romito, attualizzata la tradizione attraverso un profondo lavoro di ricerca, dove creatività e tecnica sono sempre al servizio del gusto — della sua espressione più pura e intensa. Una cucina attenta all' equilibrio dei sapori, alla precisione delle consistenze e alla leggerezza.

Voglio che chi siede a questa tavola viva l'essenza della cultura italiana: ritrovare profumi conosciuti, scoprirne di nuovi, emozionarsi.”

For this project, created with Bvlgari, I envisioned an authentic and contemporary Italian cuisine — one that expresses the richness and variety of our gastronomic heritage.

Il Ristorante – Niko Romito reinterprets tradition through deep research, where creativity and technique are always at the service of taste — of its purest and most intense expression. A cuisine defined by the balance of flavours, the precision of textures, and lightness.

I want every guest at this table to experience the essence of Italian culture: to rediscover familiar aromas, to encounter new ones, to be moved.

此番与全球宝格丽酒店及度假村携手打造的餐厅项目中，我心中构想的是地道又兼具现代格调的意大利料理 —— 演绎意式美食传承的丰沛与多元。

Il Ristorante – Niko Romito 以深度研究重新诠释传统，创意与精湛的烹饪技艺始终为风味服务，实现本真而浓郁的味觉表达。讲求风味平衡、口感精准与轻盈质感。

我期许每一位落座的宾客，都能感受到意大利文化的内核：重拾记忆里熟悉的香气，邂逅全新味觉体验，收获触动人心的美食体验。

Niko Romito, Chef Patron Ristorante Reale, 3*** Michelin & World's 50 Best Restaurants
Niko Romito 米其林三星餐厅 Reale 主厨，该餐厅同时也被评为全球 50 家最佳餐厅之一



MENU DEGUSTAZIONE

品鉴菜单

Insalata tiepida di astice blu, sedano rapa, misticanza e pepe rosa (G)(L)

Warm blue lobster salad, celeriac, mix greens and pink pepper

蓝龙虾沙拉，芹菜头，混合芽苗菜配粉辣椒

Lattuga glassata, crema di pinoli, pomodorini e misticanza (G)(L)(V)

Glazed lettuce, pine nuts cream, cherry tomatoes and mesclun

腌制生菜配松子奶油，烤樱桃番茄及混合沙拉菜

Tortelli di patata con ricci di mare e salsa al prezzemolo (L)

Potato tortelli with sea urchins and parsley sauce

意式土豆饺子配海胆及欧芹酱汁

Cernia rossa con tartufo nero e salsa ai porri (G)(M)

Garó Dongxing with black truffle and leek sauce

东星斑配黑松露及大葱酱汁

Filetto di Wagyu, mandorla, finferli e dragoncello (G)

Wagyu beef tenderloin with almond, chanterelles and tarragon

和牛里脊配杏仁，鸡油菌及龙蒿

Babá agli agrumi e fiordilatte

Citrus babá and fiordilatte

柑橘巴巴蛋糕配菲奥迪拉特冰淇淋

RMB 1598 元 / Person 位 (套)

Con abbinamento vini

Including wine pairing 随餐配酒

RMB 2798 元 / Person 位 (套)

This menu should be ordered for the entire table

本菜单使用于整桌

All prices are tax and service fee included

上述价格包含税及服务费

Please inform us about food allergies or any special dietary requests

请告知我们食物过敏信息或任何特殊饮食要求

Vegetables are sourced locally

蔬菜皆来自本地

(G) - Gluten Free 无麸质, (L) - Lactose Free 无乳糖, (V) - Vegan 纯素食, (M) - Locally Sourced Fish 当地渔获

ANTIPASTI

前菜

Antipasto all'Italiana
A selection of Italian specialties

精选意式分享头盘

698 元/份

Lattuga glassata, crema di pinoli, pomodorini e misticanza (G)(L)(V)
Glazed lettuce, pine nuts cream, baked cherry tomatoes and mesclun

腌制生菜配松子奶油，烤樱桃番茄及混合沙拉菜

288 元/份

Insalata tiepida di astice blu, sedano rapa, misticanza e pepe rosa (G)(L)
Warm blue lobster salad, celeriac, mix greens and pink pepper

蓝龙虾沙拉，芹菜头，混合芽苗菜配粉辣椒

1088 元/份

Ventresca di tonno arrostita, zucca e arancia (G)
Roasted tuna belly, pumpkin and orange

烤金枪鱼腩配南瓜及香橙

498 元/份

Carpaccio di manzo, mandorla, misticanza, limone e pepe nero (G)(L)
Beef carpaccio, almond, mesclun, lemon and black pepper

牛肉薄片配杏仁，混合生菜，柠檬及黑胡椒

358 元/份

Vitello tonnato (G)(L)
Milk-fed veal with tuna sauce

乳饲小牛肉配金枪鱼酱

358 元/份

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PRIMI PIATTI

意面及烩饭

Spaghetti e pomodoro (L)(V)
Spaghetti with Niko Romito signature tomato sauce
主厨经典番茄意面
228 元/份

Linguine con astice e gamberi rossi (L)
Linguine with lobster and red prawns
意式扁面配龙虾及红虾
598 元/份

Pappardelle, salsa all'anatra, Parmigiano Reggiano e tartufo nero
Handmade pappardelle, duck sauce, Parmigiano Reggiano and black truffle
意式手工宽扁意面配鸭肉酱汁，帕玛森芝士及黑松露
558 元/份

Tortelli di patata con ricci di mare e salsa al prezzemolo (L)
Potato tortelli with sea urchins and parsley sauce
意式土豆饺子配海胆及欧芹酱汁
528 元/份

La Lasagna
Lasagna with veal and tomato sauce
小牛肉番茄千层面
428 元/份

Risotto con zucca, Parmigiano Reggiano e aceto balsamico (G)
Pumpkin risotto, Parmigiano Reggiano cheese and aged balsamic vinegar
南瓜烩饭，帕玛森芝士及陈年香脂醋
408 元/份

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SECONDI PIATTI

主菜

Spigola con salsa al vino bianco e prezzemolo (M)

Seabass with white wine sauce and parsley

海鲈鱼配白葡萄酒酱汁及欧芹

408 元/份

Merluzzo carbonaro, salsa ai porri, peperoni e spinaci (G)

Black cod, leek sauce, capsicum and spinach

黑鳕鱼配大葱酱汁，甜椒及菠菜

608 元/份

Corvina al vapore con guazzetto di frutti di mare e limone (G)(L)(M)

Steamed yellow croacker with mussels, clams, red prawns and lemon

清蒸黄鱼配青口贝，文蛤，红虾及柠檬

698 元/份

Maialino croccante con salsa all'arancia (G)

Crispy suckling pig with orange caramel sauce

脆皮小乳猪配香橙焦糖酱

588 元/份

Tagliata di filetto di Wagyu M9 al rosmarino (G)

Grilled M9 Wagyu beef tenderloin with rosemary

M9 级和牛里脊切片配迷迭香

1288 元/份

Anatra, ginepro, pepe nero e mirtilli (G)

Duck breast with juniper, black pepper and blueberries

鸭胸配杜松子，黑胡椒及蓝莓

698 元/份

Cavolfiore gratinato e nocciole (G)(L)(V)

Gratinated cauliflower and hazelnuts

焗烤花椰菜配榛子

328 元/份

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CONTORNI

配菜

Tutti i piatti principali vengono serviti con due contorni a scelta

All main courses come with a choice of two side dishes

所有主菜皆可选择两种配菜

Patate arrosto (G)(L)(V)

Roasted baby potatoes

烤小土豆

68 元/份

Misticanza con vinaigrette alla mandorla (G)(L)(V)

Mixed greens with almond vinaigrette

混合蔬菜沙拉配杏仁醋

68 元/份

Spinaci aglio, olio e peperoncino (G)(L)(V)

Sautéed spinach with garlic, oil and chili peppers

蒜香炒菠菜, 橄榄油及辣椒

68 元/份

Insalata di funghi con dragoncello e prezzemolo (G)(L)(V)

Mushrooms salad with tarragon and parsley

炒蘑菇配龙蒿及欧芹

68元/份

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DESSERT

甜品

Tiramisù

Tiramisu

提拉米苏

168 元/份

Babá agli agrumi e fiordilatte

Citrus babá and fiordilatte

柑橘巴巴蛋糕配菲奥迪拉特冰淇淋

168 元/份

Castagna

Chestnut

板栗挞配碧根果

168 元/份

Ricotta, gelato al pane tostato e mirtilli

Ricotta, toasted bread ice cream and blueberry

乳清芝士配烤面包冰淇淋及蓝莓

168 元/份

Caprese (G)

Chocolate and almond cake

巧克力杏仁蛋糕

168 元/份

Selezione di gelati (G) / Selezione di sorbetti (G)(L)(V)

Ice creams selection / sorbets selection

冰淇淋及冰霜

108 元/份

Selezione di formaggi Italiani (G)

Italian cheese selection

精选意大利芝士拼盘

228 元/份

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