

BVLGARI

IL RISTORANTE

NIKOROMITO

“Per questo progetto creato per Bulgari, ho immaginato una cucina italiana autentica e contemporanea, che racconti la ricchezza e la varietà del nostro patrimonio gastronomico.

Al Ristorante - Niko Romito, la tradizione viene attualizzata grazie ad un approccio moderno, che ne esalta l'essenza pur innovandone la forma. Dietro a piatti apparentemente semplici, si nasconde un grande lavoro di ricerca, dove creatività e tecnica sono sempre funzionali all'espressione più pura e intensa del gusto.

Gli ingredienti vengono trasformati per esaltarne sapori e consistenze, con un'attenzione particolare alla leggerezza dei piatti. Voglio che chi si siede al tavolo possa viaggiare in Italia con i grandi classici della nostra cucina e le sue innumerevoli specialità regionali, emozionandosi nel ritrovare profumi conosciuti o nello scoprirne di nuovi.”

“Created for Bulgari Hotels & Resorts around the world, the concept of Il Ristorante-Niko Romito reimagines authentic and contemporary Italian cuisine, with an eye on expressing the richness and variety of our gastronomic heritage.

At Il Ristorante - Niko Romito, tradition is updated with a new approach, which enhances its essence while innovating its form. A great deal of research goes into every dish, and creativity and technique are used to achieve the purest and most intense expression of taste. In every dish, ingredients are transformed to enhance their flavors and textures, with particular attention to lightness.

I want guests to feel like they are on a journey through the great classics of our cuisine and its innumerable regional specialties. Every meal is an opportunity to discover new flavors or rediscover well-known ones.”

Il Ristorante – Niko Romito 为全球宝格丽酒店及度假村量身打造，着眼于展现意大利传统美食的丰富性及多样性，是一次对地道且现代的意式料理的演绎。

在 Il Ristorante – Niko Romito，传统被赋予了新的内涵，在不断的创新中提升食材本味。看似简单的菜肴背后隐藏着大量的研究工作，我们通过创造力与技巧的融合来实现最纯粹、最强烈的味觉表达。这里的每一道菜，食材都会得到升华，以增加其风味和质感，调味上我们也尤为注重清淡。

我希望客人们能感受到，他们正在经历一次美食之旅，领略意大利的经典佳肴及各个地区的特色美味。每一餐，都是发现新的美味享受或重温经典的愉悦旅程。



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

Scampi, pepe rosa, prezzemolo e limone
Langoustines, pink pepper, parsley and lemon
深海鳌虾配红胡椒汁, 欧芹及柠檬

Seppioline arrosto con piselli, cipollotti e peperoncino (G)(L)
Roasted cuttlefishes, peas, spring onions and chili
烤墨鱼, 青豆, 春葱及辣椒

Tortelli di ricotta affumicata con zucchine, menta e salsa di Parmigiano Reggiano
Smoked ricotta tortelli with zucchinis, mint and Parmigiano Reggiano sauce
烟熏乳清芝士饺子配茭瓜, 薄荷及帕马森芝士汁

Sogliola alla mugnaia
Pan fried mediterranean sole with lemon and parsley
香煎地中海风味龙利鱼配柠檬及欧芹

Filetto di Wagyu, salsa al Marsala e ciliegie (G)(L)
Wagyu beef tenderloin, Marsala sauce and cherries
和牛里脊, 玛莎拉酒酱汁及樱桃

Bellini
White chocolate mousse, peach sorbet, rosé wine foam
白巧克力慕斯配桃味冰霜及香槟泡沫

RMB 1888 元 / Person 位 (套)

Con abbinamento vini
Including wine pairing 餐酒搭配
RMB 3588 元 / Person 位 (套)

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) - Local Sourced Fish 当地渔获

MENU CONDIVISIONE

分享菜单

Antipasto all'Italiana
A selection of Italian specialties
精选意式分享头盘

Fettucelle all'uovo con vongole e bottarga (L)
Handmade fettucelle pasta with clams and fish roe
意式手工宽面配蛤蜊及乌鱼子

Vitello alla pizzaiola (G)
Milk fed veal, tomato, anchovies and oregano
乳饲小牛肉, 番茄, 凤尾鱼及牛至

Fagiolini al vapore, olio extra vergine d'oliva e limone / Insalata di pomodori e basilico / Patate arrosto (G)(L)(V)
Steamed green beans with extra virgin olive oil and lemons / Tomato salad with basil / Roasted baby potatoes
蒸青豆配初榨橄榄油及柠檬 / 番茄沙拉及罗勒 / 烤小土豆

Zuppa fredda di fragole con gelato allo yogurt (G)
Chilled strawberry soup with yogurt ice cream
草莓冷汤配酸奶冰淇淋

RMB 1688 元 / Person 位 (套)

Con abbinamento vini
Including wine pairing 餐酒搭配
RMB 2488 元 / Person 位 (套)

This menu should be ordered for the entire table
本菜单适用于整桌

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ANTIPASTI

STARTERS

前菜

Antipasto all'italiana

A selection of Italian specialties

精选意式分享头盘

RMB 618 元 /Portion 份

Melanzana glassata, pomodoro, basilico, capperi e olive (G)(L)(V)

Roasted and glazed eggplant with tomatoes, basil, capers and olives

蒸烤茄子配番茄, 罗勒, 水瓜柳及橄榄

RMB 298 元 /Portion 份

Granchio reale con caviale Oscietra e patata (G)

King crab with Oscietra caviar and potato

帝王蟹配俄罗斯鲟鱼子酱及土豆

RMB 728 元 /Portion 份

Insalata di astice Blu, zucchini, misticanza e pepe rosa (G)(L)

Blue lobster salad, zucchini, mixed greens and pink pepper

蓝龙虾色拉, 节瓜, 混合芽苗菜及粉胡椒

RMB 658 元 /Portion 份

Ventresca di tonno arrostita con zucchini alla scapece (G)(L)

Roasted tuna belly with fried zucchini, mint and vinegar

煎金枪鱼楠, 配节瓜薄荷及白酒醋

RMB 498 元 /Portion 份

Vitello tonnato (G)(L)

Milk fed veal with tuna sauce

乳饲小牛肉配金枪鱼酱

RMB 398 元 /Portion 份

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PRIMI PIATTI
PASTA & RISOTTO
意面及烩饭

Spaghetti e pomodoro (V)(L)
Spaghetti with Niko Romito signature tomato sauce
主厨经典番茄意面
RMB 298 元 /Portion 份

Linguine con astice e gamberi rossi (L)
Linguine pasta with lobster and red prawns
意式扁面配龙虾及红虾
RMB 698 元 /Portion 份

Tortelli di panzanella, crema di burrata e basilico
Homemade panzanella tortelli with burrata cream and basil
手工面包饺子配布拉塔芝士酱及罗勒
RMB 398 元 /Portion 份

Risotto alla marinara (G) (L)
Seafood risotto marinara style
番茄海鲜烩饭
RMB 508 元 /Portion 份

La Lasagna
Lasagna with veal and tomato sauce
小牛肉番茄干层面
RMB 438 元 /Portion 份

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SECONDI PIATTI

MAIN COURSE

主菜

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

Gratinée cauliflower and hazelnuts

焗烤花椰菜配榛子

RMB 328 元 /Portion 份

Merluzzo carbonaro con salsa alla mandorla, ricci di mare e prezzemolo (G)(L)

Black cod with almond sauce, sea urchins and parsley

鳕鱼配杏仁酱, 海胆及欧芹

RMB 698 元 /Portion 份

Pescato del giorno in crosta di pane al basilico, fagiolini e patate (G)(M)

Catch of the day baked in basil bread crust, french beans and potato (for 2/4 guests)

每日精选海鲜 (2或4人食用)

RMB 1228 元 /Portion 份

Agnello, piselli, salsa di pecorino e menta (G)

Lamb, green peas, pecorino cheese sauce and mint

羊肉, 青豆, 佩科里诺羊乳芝士酱及薄荷

RMB 718 元 /Portion 份

Tagliata di filetto di Wagyu M7-8 al rosmarino (G)(L)

Sliced Wagyu beef tenderloin M7-8 with rosemary

M7-8 级和牛里脊切片配迷迭香

RMB 1398 元 /Portion 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

RMB 588 元 /Portion 份

Tutti i piatti principali vengono serviti con due contorni a scelta

All main courses come with two choices of side dish

所有主菜皆可选择两种配菜

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CONTORNI
SIDE DISHES

配菜

Patate arrosto (G)(L)(V)
Roasted baby potatoes
烤小土豆

RMB 68 元 /Portion 份

Insalata di pomodori e basilico (G)(L)(V)
Tomato salad with basil
番茄沙拉及罗勒

RMB 68 元 /Portion 份

Fagiolini al vapore, olio extra vergine d'oliva e limone (G)(L)(V)
Steamed green beans with extra virgin olive oil and lemons
蒸青豆配初榨橄榄油及柠檬

RMB 68 元 /Portion 份

Melanzana in agrodolce (G)(L)(V)
Sweet and sour eggplant
甜酸茄子

RMB 68 元 /Portion 份

Misticanza con vinaigrette alla mandorla (G)(L)(V)
Mixed leaves salad with almond vinaigrette
混合蔬菜色拉配杏仁醋

RMB 68 元 /Portion 份

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DOLCI
DESSERT

甜品

Tiramisù
Tiramisù
提拉米苏

RMB 168 元 /Portion 份

Declinazione di agrumi (G)
Limoncello sorbet with citrus and Campari
柠檬冰霜配柑橘及金巴利

RMB 168 元 /Portion 份

Cre moso al miele con sorbetto alla pesca, basilico e gin (G)
Honey mousse with peach sorbet, basil and Gin
蜂蜜慕斯配罗勒,杜松子蜜桃冰霜

RMB 168 元 /Portion 份

Gelato di ricotta, aceto balsamico e more (G)
Ricotta cheese ice cream, balsamic vinegar and mulberry
乳清芝士冰淇淋配香脂醋及桑葚

RMB 168 元 /Portion 份

Zuppa fredda di fragole con gelato allo yogurt (G)
Chilled strawberry soup with yogurt ice cream
草莓冷汤配酸奶冰淇淋

RMB 168 元 /Portion 份

Sorbetti e gelati
Sorbets and ice creams
冰霜及冰淇淋

RMB 108 元 /Portion 份

Selezione di formaggi italiani (G)
Italian cheese selection
精选意大利芝士拼盘

RMB 228 元 /Portion 份

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