

# BVLGARI

IL RISTORANTE

NIKO ROMITO

“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

Granchio reale, caviale Oscietra e patate (G)

*King Crab, Oscietra caviar and potatoes*

帝王蟹配鲟鱼子酱及土豆

Zucchine alla scapece con crema di pinoli e menta (G)(L)(V)

*Roasted zucchinis, vinegar, pine nut cream and mint*

烤节瓜配白醋, 松子奶油酱及薄荷

Cannellone con ragù di vitello, Provolone, alloro e pepe nero

*Handmade cannelloni with slow cooked veal ragu, Provolone, alloro e pepe nero*

手工意式慢炖小牛肉酱卷心面配普罗沃洛奶酪, 月桂叶及黑胡椒

Cernia rossa, prezzemolo, aglio e patata (G)(L)

*Garu Dongxing, parsley, garlic and potato*

东星斑配意大利欧芹, 大蒜及土豆

Filetto di Wagyu, salsa al Marsala e ciliegie (G)

*Sliced Wagyu beef tenderloin, Marsala sauce and cherries*

切片和牛里脊配玛莎拉酱汁及樱桃

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

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

# 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 nut cream, baked cherry tomatoes and mix greens*

腌制生菜配松子奶油，烤樱桃番茄及混合沙拉菜

288 元/份

Granchio reale, caviale Oscietra e patate (G)  
*King Crab, Oscietra caviar and potatoes*

帝王蟹配鲟鱼子酱及土豆

1088 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

Ventresca di tonno arrostita con zucchine alla scapece (G)(L)  
*Roasted tuna belly with zucchini, vinegar and mint*

烤金枪鱼腩配节瓜，白醋及薄荷

498 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

Tagliolini freddi con gamberi, caviale oscietra e mandorla (L)  
*Cold handmade tagliolini with prawns, oscietra caviar and almond*

手工意大利细面配红虾，鲟鱼子酱及杏仁

358 元/份

Tortelli di ricotta e pecorino con lattuga e scampi  
*Handmade tortelli with ricotta and pecorino cheese, lettuce and langoustine*

手工意式饺子配乳清奶酪，羊乳干酪，生菜及海螯虾

588 元/份

Cannellone con ragù di vitello, Provolone, alloro e pepe nero  
*Handmade cannelloni with slow cooked veal ragu, Provolone, bay leaves and black pepper*

手工意式慢炖小牛肉卷心面配普罗沃洛奶酪，月桂叶及黑胡椒

458 元/份

Risotto alla Milanese (G)  
*Milanese style risotto*

米兰烩饭

328 元/份

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# SECONDI PIATTI

## 主菜

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

*Black cod, leeks sauce, capsicum and spinach*

黑鳕鱼配大葱酱汁，甜椒及菠菜

608 元/份

Corvina cinese alla mediterranea con olive, capperi, patate e pomodoro (G)(M)

*Yellow croaker Mediterranean style with olives, capers, potatoes and tomatoes*

黄鱼配地中海风味酱汁，橄榄，水瓜柳，土豆及番茄

698 元/份

Pescato del giorno alla mediterranea (per 2/4 persone) (G)(L)(M)

*Catch of the day with potato, tomato and basil (for 2/4 guests)*

每日精选海鲜配土豆，番茄及罗勒 (2 或 4 人食用)

1228 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

Agnello, salsa all'uovo, Pecorino Romano e cicoria (G)

*Lamb, egg sauce, Pecorino Romano cheese and cicory*

羊肉配鸡蛋酱汁，佩科里诺羊乳干酪及菊苣

698 元/份

Asparagi, orzo, arachidi e pepe rosa (G)(L)(V)

*Asparagus, barley, peanuts and pink pepper*

芦笋配大麦，花生及粉胡椒

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*

混合蔬菜色拉配杏仁醋

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

Asparagi e rosmarino (G)(L)(V)

*Asparagus and rosemary*

炒芦笋配迷迭香

68 元/份

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# DESSERT

## 甜品

Tiramisù  
*Tiramisu*  
提拉米苏  
168 元/份

Torta di rose calda con gelato al pistacchio (da condividere)  
*Warm brioche cake with pistachio ice cream (to be shared)*  
温热布里欧修蛋糕配开心果冰淇淋 (可供分享)  
258 元/份

Meringata al limone, fragole e basilico (G)  
*Meringue, lemon mousse, lemon sorbet, strawberries and basil*  
蛋白霜配柠檬慕斯, 柠檬冰霜, 草莓及罗勒  
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

Biancomangiare, granita al mandarino e agrumi (G)(L)(V)  
*Almond panna cotta, mandarin granita and citrus*  
杏仁奶冻配橘子冰沙及柑橘  
168 元/份

Selezione di gelati (G) / Selezione di sorbetti (G)(L)(V)  
*Ice creams selection / sorbets selection*  
冰霜及冰淇淋  
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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