

*Nissa
la Bella*

FRENCH BISTRO & WINE BAR



10-14 Upper Station St, Sheung Wan
Open every day for lunch & dinner.

“A TABLE AVEC LE CHEF”

The entire table must order the “menu du chef”
min 2 persons | \$498 per person

STARTERS FOR SHARING

SEABASS CEVICHE
GARLIC BUTTER SNAILS
CHICKEN LIVER PARFAIT

MAIN CHOOSE ONE

SEABASS IN PAPILOTE
PORK RACK 250G
PESTO GNOCCHI

DESSERT CHOOSE ONE

CHEF'S SWEET TREATS
OR
CHEESE PLATE

“SEAS THE DAY ! FRESH OYSTERS HERE ON ARRIVAL ONLY !”

“PETITS PLAISIRS”

Chicken Liver Parfait x3 onions | bacon jam | croustillant148
法式雞肝醬 配 脆麵包 (另加一件雞肝醬 \$48; add 1 for \$48)

Smoked Sardines muscat grapes | ajo blanco | balsamic vinegar158
煙燻沙甸魚

Végétarian Tartare beetroot | avocado | goat cheese 148
素菜他他 – 紅菜頭 | 牛油果 | 山羊芝士

Seabass Ceviche espelette | chimichurri sauce 158
青檸醃鱸魚 – 埃斯佩萊特辣椒 | 香草青醬

Chicory Salad blue cheese | fuji apple | walnut | honey mustard  148
菊苣沙律 配富士蘋果、核桃及藍芝士

“ENTRÉES GOURMANDES”

Garlic Butter Snails x6 parsley | garlic | butter128
法式蒜蓉牛油焗蝸牛

Grilled bone marrow fleur de sel | gremolata | sourdough158
法國海鹽烤牛骨髓 配 酸種麵包

Warm Octopus Salad sweet potato | chimichurri sauce 218
烤八爪魚沙律，蕃薯配 阿根廷蕃茜醬



Vegetarian



Gluten Free

10% Service Charges

“PIÈCES DE RÉSISTANCE”

Grilled snapper cuttlefish pappardelle cauliflower purée cherry tomatoes 🍷278
烤鯛魚 配 墨魚椰菜花蓉及車厘茄
Duck Confit beans fricassée veal jus 🍷288
法式燉鴨腿 配 燴豆蓉及肉汁
Hand-cut Wagyu Beef Tartare parsley capers egg yolk baby gem 🍷268
傳統法式和牛生牛肉他他 配 迷你羅馬生菜沙律
Grilled Ribeye Steak (Australian Black Angus M3+) chimichurri sauce 🍷388
炭烤澳洲黑安格斯M3+肉眼扒 配 黑椒汁及香草青醬
Pesto Gnocchi homemade pesto parmesan cheese 🍷258
香蒜青醬薯糰 - 自家製青醬 巴馬臣芝士

“LES INCONTOURNABLES”

Pork rack 250g mashed potatoes truffle jus388
烤豬排骨 配 黑松露薯蓉
Whole Seabass cooked in papillote acqua pazza grilled vegetables 🍷688
原條鱸魚 - 紙包烹調 意大利清湯醬汁 烤時蔬
Roasted Chicken chicken jus french fries (prep. time 45min) 🍷698
法式原隻烤雞 配 薯條及沙律
Rigatoni Carabineros lobster bisque roma tomato spinach378
紅蝦龍蝦汁扁意大利麵 (另加紅蝦一隻 \$88; add 1 Carabineros for \$88)
Côte de Boeuf fries pepper sauce & chimichurri sauce100/100g
法式帶骨肉眼牛扒, 配薯條、黑椒汁及香草青醬

“ACCOMPAGNEMENTS”

Mashed Potatoes 🍷🌱78	French Fries 🌱68
香滑薯蓉	薯條
Creamy Spinach 🍷🌱78	Brussels sprouts 🍷78
忌廉菠菜	香烤抱子甘藍
Ratatouille 🍷🌱78	Sautéed Mushroom 🍷🌱78
普羅旺斯雜燴菜	蒜香香草炒蘑菇



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“DESSERTS”

Signature Cheesecake <i>raspberry coulis comté cheese</i>	128
招牌芝士蛋糕 – 紅莓醬 康堤芝士	
Chocolate Mousse <i>almond sea salt</i>	128
法式朱古力慕絲	
Tarte Tatin <i>apple caramel coulis vanilla ice cream (prep. time 15min)</i>	128
反轉蘋果撻 – 蘋果 焦糖醬 雲呢拿雪糕	
Crème Brûlée <i>vanilla pods</i>	108
法式焦糖燉蛋	
Profiteroles filled with vanilla ice cream whipped cream chocolate sauce	108
法式泡芙 配雲呢拿雪糕、鮮忌廉及朱古力醬	
French Cheese Plate <i>mixed cheese plate</i>	168
是日精選法國芝士拼盤	

SWEET TREATS & SMOOTH SIPS – THE PERFECT FRENCH FINALE!

DIGESTIVES

Eau de Vie de Framboise	130
Génépi Guillaume	140
Amaretto	80
Get 27	80
Chartreuse Yellow	140

SWEET WINE

Roussillière Vin Doux, Yves Cuilleron	130
Sauternes, Carmes de Rieussec 2017	160

COGNAC

Godet VSOP	140
Hennessy VSOP	140
Hennessy XO	210

CALVADOS

Chateau du Breuil Fine	130
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JAPANESE WHISKY

Ichiro's Malt	290
Hakushu Single Malt	440
Hibiki Single Malt 21 Years	880