

I-O-N

CAFÉ : BAR

YOUR
NEIGHBOURHOOD

CAFÉ

& BAR

CONNECTING

PEOPLE TOGETHER



LATEST PROMOTION

NINA
Pâtisserie
EST 2021

Your Favourite Sweet Delights



Taste our signature Napoleon with layers of custard and seasonal fruits that you will love at first bite.



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Semi-buffet Lunch

Featuring a wide selection of appetisers and healthy corners from our buffet spread, while the main dish will be served directly to your table.

Date & Time: 12:00nn – 2:30pm daily
Price: From HK\$228 per person



SEMI-BUFFET DINNER

Mon - Sun & PH 星期一至日及公眾假期: FROM \$458 ADULT 成人 | \$358 CHILD 小童 | \$398 SENIOR 長者

Child price applies to children aged 3 to 12 小童價適用於3至12歲之兒童

Senior price applies to individuals aged 65 years old or above 長者價適用於65歲或以上之人士

APPETISER & HEALTHY CORNER

Seafood on Ice 冰鎮海鮮 | Assorted Sashimi 雜錦刺身 | Soup 中西餐湯

Salad Bar featuring Hydroponically grown vegetables from Aqua Green

澳洲水耕蔬菜沙律吧

AQUAGREEN
From Seed To Table



MAIN - Choose one per person

Grilled Beef Tomahawk Steak (for 4) **+\$120**

烤斧頭牛扒 (4位用) 👍

Cochinillo (Suckling Pig) (for 4)

西班牙烤乳豬 (4位用) 👍

Grilled 1855 Black Angus Beef Flank Steak

烤美國1855黑安格斯牛胸腹

Grilled Australian Rib-eye Steak **+\$60 pp 每位**

烤澳洲肉眼牛扒

Grilled Australian M7 Wagyu Tenderloin **+\$200 pp 每位**

烤澳洲M7和牛牛柳

Grilled A4 Miyazaki Wagyu Striploin **+\$250 pp 每位**

烤日本宮崎A4和牛西冷 👍

Pan-fried Tiger Prawns (3pcs) **+\$100 pp 每位**

香煎大虎蝦 (3隻) 👍

Grilled Double-cut Lamb Chop **+\$60 pp 每位**

香烤厚切羊扒

Red Curry Duck Leg Confit with Naan Bread

紅咖哩油封鴨腩配印度烤餅 🍴

Steamed Chinese-style Halibut

中式蒸比目魚

Creamy Carbonara with Sous Vide Egg

卡邦尼意粉配溫泉蛋

Sweet Potato Risotto with Roasted Pumpkin

烤南瓜紫薯意大利燴飯 🍴

MORE DISHES TO BE SERVED AT LIVE COOKING STATION.

大廚即場烹飪呈獻更多美食。



ADD-ON

Sautéed Spinach 炒菠菜

\$38

Sautéed Mixed Mushroom 炒雜菌

\$38

Sautéed Vegetable with Pesto 香草醬炒雜菜

\$38

French Fries with Truffle Sauce 薯條配松露醬

\$38

Mussels in Chinese Rose Liqueur 玫瑰露煮青口

\$68

DESSERT BUFFET

Corkage fee \$200 per bottle | Cake-cutting fee \$150 per cake
開瓶費每瓶\$200 | 切餅費每個\$150

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TASTE THE FINEST STEAKS

Rib

Rib Eye / Short Rib / Tomahawk

Flavour 
Mild Bold

Tenderness 
Tender Chewy

Juiciness 
Moderate Abundant

Loin

T-Bone

Flavour 
Mild Bold

Tenderness 
Tender Chewy

Juiciness 
Moderate Abundant

Sirloin

Sirloin

Flavour 
Mild Bold

Tenderness 
Tender Chewy

Juiciness 
Moderate Abundant

