

## GOLDEN GOURMET MENU 金齡美饌

Nina Hospitality, the hospitality arm of Chinachem Group, and the Golden Age Foundation have collaborated to create elderly-friendly meals by using high quality and original food ingredients. These exquisite and additive-free meals are designed for the elderlies and their families to enjoy the joyful season.  
華懋集團旗下如心酒店集團夥拍黃金時代基金會，以食物原材料入饌，全新設計一系列無添加的金齡美饌，讓長者與家庭成員共享美食。



### APPETISER 前菜

Watermelon and Feta Cheese Salad with Watermelon Gel  
西瓜菲達芝士沙律配西瓜啫喱  
\$78

### MAIN 主菜

Sole Fish with Egg White and Spinach Sauce  
龍脷魚配蛋白菠菜汁  
\$128

Spinach and Chicken Pumpkin Roll Stuffed with Sole Fish Mousse  
菠菜雞肉南瓜龍脷魚慕絲卷  
Egg Yolk Gel | Polenta Carrot | Tomato Lemongrass Sauce  
蛋黃啫喱 | 蘿蔔粟米粥 | 香茅番茄醬  
\$138

### DESSERT 甜品

Rare Sugar Crème Brûlée  
稀少糖法式焦糖燉蛋  
\$78

Rare Sugar Soft Honey Cake with Custard  
稀少糖蜂蜜蛋糕配吉士醬  
\$88

### GOURMET DELIGHTS 精美點心

Longevity Bun (Hand Shredded Bun with Red Kidney Bean Paste) 富貴壽桃包 \$78  
Sweet Potato Egg Tarts (2 pcs) 黃金甜薯蛋撻(2件) \$78  
Braised Abalone 至尊鮑魚凍 \$138

Golden Gourmet menu consists of soft and easily digestible delights. It is designed with reference to IDDSI levels 4-5(Pureed to Minced and Moist).

Please place your order based on your personal situation. We do not assume responsibility for any issues related to the texture of the food.

金齡美饌菜單提供質地柔軟及易於消化的美食，並參考了IDDSI 4-5級(細碎及濕軟/糊狀)的設計，閣下請按個人狀況選擇下單，餐廳不承擔與食物質地相關的責任。