

YOUR NEIGHBOURHOOD  
CAFE AND BAR  
CONNECTING PEOPLE  
TOGETHER

I-O-N  
CAFÉ : BAR

24 DEC  
25 DEC  
06:30PM - 09:30PM

## CHRISTMAS SEMI-BUFFET DINNER

\$768 ADULT 成人(^\_-)-☆ | \$668 CHILD 小童(≧▽≦) | \$708 SENIOR 長者(^ \_- ^)

( ALL-YOU-CAN-EAT STARTER 自助前菜 <°))≡ )

### SEAFOOD ON ICE 冰鎮海鮮

SNOW CRAB LEGS

雪花蟹腳

MUSSELS

青口

CRAYFISH

小龍蝦

JADE WHELKS

翡翠螺

COOKED SHRIMPS

凍海蝦

### SASHIMI STATION 雜錦刺身

SALMON

三文魚

SWEET SHRIMPS

甜蝦

TUNA

吞拿魚

TSUBUGAI

馬刀貝

OCTOPUS

八爪魚

SNAPPER

鯛魚

### APPETISER & SOUP 頭盤及餐湯

CHEESE & COLD CUT

芝士及凍肉拼盤

SALAD BAR

自選沙律

LOBSTER BISQUE

龍蝦湯

CHINESE DAILY SOUP

是日中式湯

( MAIN 主菜 - Choose one per person 每位選一款 O( ^ (OO) ^ ) O )

GRILLED USDA CHOICE BEEF TOMAHAWK STEAK (FOR 4)

烤美國斧頭牛扒 (4位用) 🍷

LOBSTER WELLINGTON +\$100

龍蝦威靈頓 🍷

PAN-SEARED WAGYU PICANHA STEAK AND KING PRAWN  
WITH CHOCOLATE GRAVY

香煎和牛臂腰扒伴燒大蝦配朱古力燒汁

GRILLED PORK TOMAHAWK AND CARAMEL PINEAPPLE

WITH POLENTA AND APPLE PUREE

烤戰斧豬扒伴焦糖菠蘿配蘋果粟米茸

CREAMY KALE AND SPINACH SPAGHETTI

WITH COTTAGE CHEESE

羽衣甘藍菠菜茅屋芝士忌廉意大利粉

SEAFOOD STEW WITH GARLIC TOAST

意式燉海鮮鍋伴香蒜多士 🍷

FRENCH SPRING CHICKEN SERVED IN THREE WAYS

(PAN-FRIED CHICKEN BREAST, CHICKEN LEG CONFIT, CHICKEN CROQUETTE)

法國春雞三重奏 (香煎雞胸、油封雞下腿、香脆雞肉丸子)

GRILLED DOUBLE-CUT LAMP CHOPS

WITH TRUFFLE BUTTER

AND BRANDY ESCARGOT SAUCE

香烤厚切羊扒配松露牛油白蘭地田螺醬 🍷

PISTACHIO AND PARMESAN BAKED HALIBUT

WITH SAFFRON CAVIAR CREAM SAUCE

開心果巴馬臣芝士焗比目魚，番紅花魚子忌廉汁

( 。∠(つ▽つ) ) CHRISTMAS DESSERT BUFFET 自助聖誕甜品 )



🍷 Signature Dish 推介

2/F, Nina Hotel Kowloon East, 38 Chong Yip Street, Kwun Tong | 觀塘創業街38號九龍東如心酒店2樓

All prices are in HKD | Subject to 10% service charge  
所有價格以港幣計算 | 另收加一服務費

YOUR NEIGHBOURHOOD  
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I-O-N  
CAFÉ : BAR

26 DEC  
06:30PM - 09:30PM

## CHRISTMAS SEMI-BUFFET DINNER

\$698 ADULT 成人(^\_-)-☆ | \$598 CHILD 小童(≧▽≦) | \$638 SENIOR 長者(^ \_- ^)

( ALL-YOU-CAN-EAT STARTER 自助前菜 <°))≡ )

### SEAFOOD ON ICE 冰鎮海鮮

SNOW CRAB LEGS

雪花蟹腳

MUSSELS

青口

CRAYFISH

小龍蝦

JADE WHELKS

翡翠螺

COOKED SHRIMPS

凍海蝦

### SASHIMI STATION 雜錦刺身

SALMON

三文魚

SWEET SHRIMPS

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TSUBUGAI

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### APPETISER & SOUP 頭盤及餐湯

CHEESE & COLD CUT

芝士及凍肉拼盤

SALAD BAR

自選沙律

LOBSTER BISQUE

龍蝦湯

CHINESE DAILY SOUP

是日中式湯

( MAIN 主菜 - Choose one per person 每位選一款 O( ^ (OO) ^ ) O )

GRILLED USDA CHOICE BEEF TOMAHAWK STEAK (FOR 4)

烤美國斧頭牛扒 (4位用) 🍷

LOBSTER WELLINGTON **+\$100**

龍蝦威靈頓 🍷

PAN-SEARED WAGYU PICANHA STEAK AND KING PRAWN  
WITH CHOCOLATE GRAVY

香煎和牛臂腰扒伴燒大蝦配朱古力燒汁

GRILLED PORK TOMAHAWK AND CARAMEL PINEAPPLE  
WITH POLENTA AND APPLE PUREE

烤戰斧豬扒伴焦糖菠蘿配蘋果粟米茸

CREAMY KALE AND SPINACH SPAGHETTI  
WITH COTTAGE CHEESE

羽衣甘藍菠菜茅屋芝士忌廉意大利粉

SEAFOOD STEW WITH GARLIC TOAST

意式燉海鮮鍋伴香蒜多士 🍷

FRENCH SPRING CHICKEN SERVED IN THREE WAYS

(PAN-FRIED CHICKEN BREAST, CHICKEN LEG CONFIT, CHICKEN CROQUETTE)

法國春雞三重奏 (香煎雞胸、油封雞下腿、香脆雞肉丸子)

GRILLED DOUBLE-CUT LAMP CHOPS

WITH TRUFFLE BUTTER

AND BRANDY ESCARGOT SAUCE

香烤厚切羊扒配松露牛油白蘭地田螺醬 🍷

PISTACHIO AND PARMESAN BAKED HALIBUT

WITH SAFFRON CAVIAR CREAM SAUCE

開心果巴馬臣芝士焗比目魚，番紅花魚子忌廉汁

( °.<(▽▽)つ Festive Dessert Buffet 自助節日甜品 )



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I-O-N  
CAFÉ : BAR

31 DEC | 01 JAN  
06:30PM - 09:30PM

## CHRISTMAS SEMI-BUFFET DINNER

\$698 ADULT 成人(^\_-)-☆ | \$598 CHILD 小童(≧▽≦) | \$638 SENIOR 長者(^ \_- ^)

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GRILLED USDA CHOICE BEEF TOMAHAWK STEAK (FOR 4)

烤美國斧頭牛扒 (4位用) 🍴

LOBSTER SERVED IN TWO WAYS **+\$100**

(PAN-FRIED CHICKEN BREAST, CHICKEN LEG CONFIT, CHICKEN CROQUETTE)

龍蝦雙重奏(牛油慢煮龍蝦尾、龍蝦牛肝菌意式雲吞) 🍴

FRENCH SPRING CHICKEN SERVED IN THREE WAYS

(PAN-FRIED CHICKEN BREAST, CHICKEN LEG CONFIT, CHICKEN CROQUETTE)

法國春雞三重奏(香煎雞胸、油封雞下腿、香脆雞肉丸子)

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GRILLED DOUBLE-CUT LAMP CHOPS

WITH TRUFFLE BUTTER

AND BRANDY ESCARGOT SAUCE

香烤厚切羊扒配松露牛油白蘭地田螺醬 🍴

OVEN-BAKED CRISPY SALMON FILLET

WITH GOLDEN RAISIN EARL GREY SAUCE

焗香脆三文魚柳配黃金提子伯爵茶醬

CREAMY KALE AND SPINACH SPAGHETTI

WITH COTTAGE CHEESE

羽衣甘藍菠菜茅屋芝士忌廉意大利粉

( °.<(▽) ) Festive Dessert Buffet 自助節日甜品 )



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