

À LA CARTE MENU

Appetizers 前菜

Fresh Salmon, Tuna, and Avocado Poke Bowl with Soy Sauce, Sesame Oil and Lime Dressing
夏威夷魚生沙律伴牛油果配豉油, 麻油, 青檸汁 ●

Grilled Tiger Prawn on Classic Caesar salad
扒大蝦配凱撒沙律

Soup 餐湯

Classic Lobster Bisque
法式龍蝦湯

Soup of the Day (Chinese/Western)
是日精選餐湯 (中式/西式)

Sandwiches 三文治

Nina Club Sandwich
如心三文治

Australian Wagyu Beef Burger with Garden Salad and French Fries
澳洲和牛漢堡配田園沙律及薯條

Desserts 甜品

Fresh Fruit Mille-Feuille
鮮果拿破崙

Fresh Fruit Platter
時令鮮果碟

Western Delights 西式精選

Grilled Australian M4-M5 Wagyu Striploin with Gravy, Roast Organic Vegetables, served with Mashed Potato OR Truffle French Fries
烤澳洲M4-M5和牛西冷配燒汁、烤有機蔬菜, 配薯蓉或松露薯條

Grilled Pork Chop with Rosemary Gravy, Roast Organic Vegetables served with Mashed Potato OR Truffle French Fries
烤豬扒配露絲馬利汁、烤有機蔬菜、配薯蓉或松露薯條 ㄣ

Fish and Chips with Coleslaw Salad and Tartar Sauce
炸魚薯條配椰菜沙律及他他汁

Chicken Roulade with Spinach and Cheese on Garden Vegetables, Sun-dried Tomatoes Cream Sauce
芝士菠菜雞卷配田園蔬菜及番茄乾忌廉汁

Linguini Bolognese
肉醬扁意粉 ㄣ

Local Cuisines 香港特色

Sea Cucumber, Fish Maw and Crab Stick with Udon in Fish Broth
海參花膠蟹柳魚湯烏冬

Hong Kong Style Barbecued Pork with Egg and Rice
Marinated Jellyfish, Cucumber Salad and Chinese Soup
香港特式叉燒煎蛋飯 ㄣ
配蔥油海蜆、手拍黃瓜及中式餐湯

Baked Pork Chop with Fried Rice in Tomato Sauce
鮮茄焗豬扒飯 ㄣ

Salted Fish, Diced Chicken and Tofu with Rice
鹹魚雞粒豆腐飯

Singaporean Style Fried Rice Vermicelli with Chinese Soup
星洲炒米配中式餐湯

Wonton Noodle Set
Marinated Jellyfish with Scallion and Sesame Oil, Cucumber Salad
雲吞麵套餐
配蔥油海蜆及手拍黃瓜

Asian Gourmet 亞洲風味

Grilled King Prawns in Laksa Soup
烤大蝦配喇沙湯麵

Hainanese Chicken Rice
Served with Soup of the Day and Mixed Pickle
海南雞飯配是日餐湯及醃菜

Indian Lamb Curry Served with Jeera Rice and Papadum
印度羊肉咖喱配印度飯及脆餅

Scrambled Egg with Eel and Rice
滑蛋鰻魚飯

Nasi Goreng
印尼炒飯

HEALTHY CORNER

K Calories 卡路里 (kcal) C Carbohydrates 碳水化合物 (g)
P Protein 蛋白質 (g) F Fat 脂肪 (g)

Vegetarian 素食之選

Grilled OmniPork on Roast Organic Vegetables and Barley Risotto
烤新豬肉配有機蔬菜薏米飯

K 570 C 73 P 31 F 19 OMNI ㄣ ㄣ ㄣ

Well-Balanced Diet 均衡膳食

Braised Beef Cheek with Baby Root Vegetables and Barley Risotto
燴牛臉頰配迷你根莖菜薏米飯

K 482 C 68 P 40 F 6 ㄣ ㄣ

Low Carb 低糖滋味

Slow-cooked Chicken Breast with Curly Kale and Couscous
慢烤雞胸配小米及羽衣甘藍沙律

K 554 C 56 P 54 F 12 ● ㄣ

Keto-friendly 生酮有善

Pan-fried Halibut, Asparagus, Spinach and Fennel Sliced with Garlic Butter Sauce
香煎比目魚配蘆筍、菠菜和茴香 伴蒜香牛油汁

K 322 C 8 P 35 F 17 ㄣ ㄣ

ㄣ Contains Pork 含豬肉 ㄣ Vegetarian 素食 ㄣ Contains Dairy Products 含奶製品 ㄣ Contains Gluten 含麩質 ㄣ Contains Nuts 含堅果 ㄣ Contains Soy 含大豆製品
● With hydroponic vegetables 採用水耕蔬菜 ㄣ Sustainable Seafood 環保海鮮

All prices are in Hong Kong Dollars and subject to 10% service charge.
If you have any concerns regarding food allergies, please alert your server prior to ordering.
所有價格以港幣計算, 另加 10% 服務費 | 如閣下對食物有任何敏感或要求, 請聯絡服務員

