

À LA CARTE MENU

Appetizers 前菜

Fresh Salmon and Tuna Poke Bowl \$168
with Soy Sauce, Sesame Oil and Lime Dressing
夏威夷魚生沙律配豉油, 麻油, 青檸汁 ● 🐟

Grilled Tiger Prawn on Classic Caesar salad \$188
扒大蝦配凱撒沙律 🐟 🥗

Soup 餐湯

Classic Lobster Bisque \$98
法式龍蝦湯 🐟

Soup of the Day (Chinese/Western) \$78
是日精選餐湯 (中式/西式)

Sandwiches 三文治

Nina Club Sandwich \$168
如心三文治 ☞ 🥗

Australian Wagyu Beef Burger \$218
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 \$98
鮮果拿破崙

Fresh Fruit Platter \$98
時令鮮果碟

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 \$158
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** 🥗 🐟 🥗

Well-Balanced Diet 均衡膳食

Braised Beef Cheek with Baby Root \$188
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 🥗 🐟 🥗

Low Carb 低糖滋味

Slow-cooked Chicken Breast with Curly Kale \$168
and Couscous
慢烤雞胸配小米及羽衣甘藍沙律

K 554 **C** 56 **P** 54 **F** 12 ● 🥗

Keto-friendly 生酮有善

Pan-fried Halibut, Asparagus, Spinach \$178
and Fennel Sliced with Garlic Butter Sauce
香煎比目魚配蘆筍, 菠菜和茴香伴蒜牛油汁

K 322 **C** 8 **P** 35 **F** 17 🐟 🥗

Western Delights 西式精選

Grilled Australian M4-M5 Wagyu Striploin with Gravy, \$298
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, \$198
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 ☞

Fish and Chips with Coleslaw Salad and Tartar Sauce \$168
炸魚薯條配椰菜沙律及他他汁 🐟

Chicken Roulade with Spinach and Cheese on \$168
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 \$158
肉醬扁意粉 ☞

Local Cuisines 香港特色

Sea Cucumber, Fish Maw and Crab Stick with Udon in Fish Broth \$238
海參花膠蟹柳魚湯烏冬

Hong Kong Style Barbecued Pork with Egg and Rice \$188
with Chinese Soup

香港特式叉燒煎蛋飯 ☞
配中式餐湯

Baked Pork Chop with Fried Rice in Tomato Sauce \$178
鮮茄焗豬扒飯 ☞ 🥗

Salted Fish, Diced Chicken and Tofu with Rice \$168
鹹魚雞粒豆腐飯

Singaporean Style Fried Rice Vermicelli with Chinese Soup \$168
星洲炒米配中式餐湯 ☞ 🐟

Wonton Noodle Set \$168
雲吞麵套餐 ☞ 🐟

Asian Gourmet 亞洲風味

Grilled King Prawns in Laksa Soup \$198
烤大蝦配喇沙湯麵 🐟

Hainanese Chicken Rice \$188
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 \$178
印度羊肉咖喱配印度飯及脆餅

Scrambled Egg with Eel and Rice \$178
滑蛋鰻魚飯 🐟

Nasi Goreng \$168
印尼炒飯 🐟 🥗



An option of lesser rice or noodles 可要求少飯/少麵

☞ Contains Pork 含豬肉 🥗 Vegetarian 素食 🥛 Contains Dairy Products 含奶製品 🍷 Contains Gluten 含麩質 🥜 Contains Nuts 含堅果 🥛 Contains Soy 含大豆製品 🐟 Contains Seafood 含海鮮

● With hydroponic vegetables 採用水耕蔬菜 🐟 Sustainable Seafood 環保海鮮 **OMNI** Plant-based product 植物肉 ☞ Contains Beef 含牛肉

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

