

YOUR NEIGHBOURHOOD
CAFE AND BAR
CONNECTING PEOPLE
TOGETHER

I-O-n
CAFÉ : BAR

SERVING TIME
12:00NN - 9:30PM DAILY

A LA CARTE



APPETISER

Caesar Salad
with Smoked Salmon or Chicken Breast
凱撒沙拉配煙三文魚或雞胸肉

\$148

Beetroot, Apple & Cornichon Salad
紅菜頭蘋果酸黃瓜沙律

\$158

Cheese Platter
芝士拼盤

\$148

Parma Ham with Melon
巴馬火腿配蜜瓜

\$158

Italian Cold Cut Platter
意式火腿拼盤

\$148

Smoked Chicken Waldorf Salad
煙燻雞肉華都夫沙律

\$168

SOUP

Daily Soup (Chinese or Western)
是日中式湯或西式湯

\$98



More Fruit and Vegetables 蔬果之選



EatSmart Promotion 有營優惠



Vegetarian 素食



Spicy 香辣



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 | Photos are for reference only
所有價格以港幣計算 | 另收加一服務費 | 圖片只供參考

MAIN

Spaghetti Carbonara with Onsen Egg
卡邦尼意大利粉配溫泉蛋

\$178

Pasta Spaghetti with Black Truffle Mixed
Mushroom Cream Sauce
黑松露油雜菌意大利粉 🍄

\$178

Roasted Pork Ribs
with Smoked Green Pepper Sauce
煙燻青椒汁烤排骨 🍖

\$278

Slow Cooked Lung Guang Chicken with Thyme Sauce
慢煮龍崗雞配百里香汁

\$288

Steamed Chinese-style Halibut
中式蒸比目魚

\$288

Pan Seared Wagyu Chuck Flap, Red Wine Jus
香煎和牛上臂扒配紅酒汁

\$348

Roasted Wagyu M5 Petite Tender with Truffle Jus
烤澳洲M5和牛小牛肉配黑松露汁

\$358

Lobster South France Fish Stew
龍蝦南法魚鍋

\$488

Pasta Aglio e Olio with Pan-Seared King Prawn
香蒜橄欖油意大利麵配香煎大蝦 👍

\$488



SIDE DISH

Roasted Forest Mushroom
香烤野菌 🍄 🌱

\$48

French Fries (Cajun/Truffle)
薯條 (卡真/松露醬)

\$48

Mashed Potato
薯蓉

\$48

Sautéed Baby Spinach
炒菠菜苗 🍄 🌱

\$48

Oven-roasted Baby Vegetable
烤焗雜菜

\$58

Mussels in Chinese Rose Liqueur
玫瑰露煮青口

\$88

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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Vegetarian 素食 🌱 Spicy 香辣 🌶️ Signature Dish 推介 👍

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I-O-N

CAFÉ : BAR

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

