

YOUR NEIGHBOURHOOD
CAFE AND BAR
CONNECTING PEOPLE
TOGETHER

I-O-N
CAFÉ : BAR

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

CHRISTMAS SEMI-BUFFET DINNER

\$798 ADULT 成人 | \$678 CHILD 小童 | \$718 SENIOR 長者

Child price applies to children aged 3 to 12. Senior price applies to individuals aged 65 years old or above 小童價適用於3至12歲之兒童 | 長者價適用於65歲或以上之人士

APPETISER & HEALTHY CORNER

Seafood on Ice 冰鎮海鮮 | Assorted Sashimi 雜錦刺身 | Soup 中西餐湯
Salad Bar featuring Hydroponically grown vegetables from Aqua Green
澳洲水耕蔬菜沙律吧

AQUAGREEN
From Seed To Table



MAIN - Choose one per person

Signature Grilled Tomahawk Rib-eye with Sea Salt Sensations (for 4)
烤斧頭牛扒配12道海鹽 (4位用) **+\$120**

Grilled Sirloin Steak with Cracked Green Peppercorn Sauce
燒西冷牛扒配青胡椒汁

M7 Wagyu Tenderloin & Foie Gras with Morel Mushroom Sauce
M7 和牛柳併鴨肝配羊肚菌燒汁 **+\$150 pp 每位**

Rosemary's Roasted Lamb Rack with Escargot Gravy
露絲瑪莉烤厚切羊架 配法式田螺汁 **+\$30 pp 每位**

Spanish-Style Roasted Suckling Pig (Cochinillo Asado) (for 4)
西班牙風味烤乳豬 (4位用)

Roasted Pork Tomahawk with Apple Dressing
香煎豬斧頭配蘋果蓉醬 **+\$60 pp 每位**

Slow Cook Turkey & Smoked Ham with Cranberry Sauce
慢煮火雞併煙燻火腿配金巴利醬

Trio of Duck – Breast, Confit & Foie Gras
鴨肉三重奏 – 鴨胸、油封鴨腿及鴨肝

Traditional Steamed Chinese-style Halibut with Soy & Ginger
中式蒸比目魚

Thai-Inspired Grilled King Prawns with Lemongrass & Lime
泰式香茅青檸烤大蝦 **+\$100 pp 每位**

Scallop & Seafood Risotto with Tomato Sauce
帶子海鮮茄茸意大利飯

Creamy Kale and Spinach Spaghetti with Feta Cheese
羽衣甘藍菠菜忌廉菲達芝士意大利粉 🍴

MORE DISHES TO BE SERVED AT LIVE COOKING STATION. 大廚即場烹飪呈獻更多美食。



Enjoy a complimentary portion
of caviar with condiments
upon a patronage of 6 persons
for semi-buffet dinner.

凡6位起同時惠顧
半自助晚餐，可獲贈
魚子醬一客。

ADD-ON

Sautéed Spinach 炒菠菜 **\$38**
Sautéed Mixed Mushroom 炒雜菌 **\$38**
Sautéed Vegetable with Pesto 香草醬炒雜菜 **\$38**

French Fries with Truffle Sauce 薯條配松露醬 **\$38**
Seared Foie Gras 香煎鴨肝 **\$60**
Mussels in Chinese Rose Liqueur 玫瑰露煮青口 **\$68**

DESSERT BUFFET

Corkage fee \$200 per bottle | Cake-cutting fee \$150 per cake
開瓶費每瓶\$200 | 切餅費每個\$150

🌿 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

Items are subject to change without prior notice | All prices are in HKD
Subject to 10% service charge | Photos are for reference only
菜單如有更改，恕不另行通知 | 所有價格以港幣計算 | 另收加一服務費 | 圖片只供參考

YOUR NEIGHBOURHOOD
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I-O-N
CAFÉ : BAR

31 DEC
06:30PM - 09:30PM

CHRISTMAS SEMI-BUFFET DINNER

\$728 ADULT 成人 | \$628 CHILD 小童 | \$668 SENIOR 長者

Child price applies to children aged 3 to 12. Senior price applies to individuals aged 65 years old or above 小童價適用於3至12歲之兒童 | 長者價適用於65歲或以上之人士

APPETISER & HEALTHY CORNER

Seafood on Ice 冰鎮海鮮 | Assorted Sashimi 雜錦刺身 | Soup 中西餐湯
Salad Bar featuring Hydroponically grown vegetables from Aqua Green
澳洲水耕蔬菜沙律吧

AQUA GREEN
From Seed To Table

MAIN - Choose one per person

Signature Grilled Tomahawk Rib-eye with Sea Salt Sensations (for 4)
烤斧頭牛扒配12道海鹽 (4位用) **+\$120**

Grilled Sirloin Steak with Cracked Green Peppercorn Sauce
燒西冷牛扒配青胡椒汁

M7 Wagyu Tenderloin & Foie Gras with Morel Mushroom Sauce
M7 和牛柳伴鴨肝配羊肚菌燒汁 **+\$150 pp 每位**

Rosemary's Roasted Lamb Rack with Escargot Gravy
露絲瑪莉烤厚切羊架 配法式田螺汁 **+\$30 pp 每位**

Spanish-Style Roasted Suckling Pig (Cochinillo Asado) (for 4)
西班牙風味烤乳豬 (4位用)

Roasted Pork Tomahawk with Apple Dressing
香煎豬斧頭配蘋果蓉醬 **+\$60 pp 每位**

Cajun-Spiced Roasted Whole Spring Chicken with Rosemary Jus
卡真燒全隻春雞配迷迭香燒汁

Trio of Duck - Breast, Confit & Foie Gras
鴨肉三重奏 - 鴨胸、油封鴨腿及鴨肝

Traditional Steamed Chinese-style Halibut with Soy & Ginger
中式蒸比目魚

Thai-Inspired Grilled King Prawns with Lemongrass & Lime
泰式香茅青檸烤大蝦 **+\$100 pp 每位**

Scallop & Seafood Risotto with Tomato Sauce
帶子海鮮茄茸意大利飯

Creamy Kale and Spinach Spaghetti with Feta Cheese
羽衣甘藍菠菜忌廉菲達芝士意大利粉

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凡6位起同時惠顧半自助晚餐，可獲贈魚子醬一客。

ADD-ON

Sautéed Spinach 炒菠菜 **\$38**
Sautéed Mixed Mushroom 炒雜菌 **\$38**
Sautéed Vegetable with Pesto 香草醬炒雜菜 **\$38**

French Fries with Truffle Sauce 薯條配松露醬 **\$38**
Seared Foie Gras 香煎鴨肝 **\$60**
Mussels in Chinese Rose Liqueur 玫瑰露煮青口 **\$68**

DESSERT BUFFET

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Vegetarian 素食 Spicy 香辣 Signature Dish 推介

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I-O-N
CAFÉ : BAR

01 JAN
06:30PM - 09:30PM

CHRISTMAS SEMI-BUFFET DINNER

\$468 ADULT 成人 | \$368 CHILD 小童 | \$408 SENIOR 長者

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