

Ruby Lunch Menu

紅寶午宴套餐

鴻運乳豬全體

Roasted Whole Crispy Suckling Pig

蜜豆花姿蘭花蚌

Sautéed Clam and Sliced Cuttlefish with Honey Peas

蟲草花燉響螺

Double-boiled Sea Whelk Soup with Cordyceps Flowers

蠔皇金錢鮑片

Braised Sliced Abalone and Mushroom in Oyster Sauce

清蒸沙巴龍躉

Steamed Fresh Giant Garoupa with Ginger and Scallion

香蒜芝麻脆皮雞

Roast Crispy Chicken with Garlic and Sesame

蛋白珍寶炒飯

Fried Rice with Assorted Seafood and Egg Whites

鮑汁鮮菌炆伊面

Braised E-fu Noodles with Mixed Mushrooms in Abalone Sauce

紅棗桂圓湘蓮燉雪耳

Double-boiled Snow Fungus with Red Dates, Longans and Lotus Seeds

如心美點

Chinese Petits Fours

淨價 HK\$9,988^{net}

每席10-12位用

10-12 persons per table

席間3小時無限量供應飲料(汽水、指定啤酒、冰凍橙汁)

With unlimited serving of soft drinks, house beer and chilled orange juice for 3 hours



NINA HOTEL

TSUEN WAN WEST

荃灣西如心酒店

已包含加一服務費 | 設有最低消費 | 受有關條款及細則約束 | 菜品及價格可能因市場情況而改變 | 有效日期至2026年9月30日

10% service charge included | Minimum charge is required | Terms and conditions apply |

Menu items and prices maybe adjusted in accordance with market conditions | Valid until 30 September 2026

Amber Lunch Menu

琥珀午宴套餐

鴻運乳豬全體

Roasted Whole Crispy Suckling Pig

XO醬金銀炒蝦球

Stir-fried Prawn with Vegetables in XO Chilli Sauce

松茸螺頭燉雞

Double-boiled Chicken Soup with Conch and Matsutake Mushrooms

蠔皇碧綠鮑片

Braised Sliced Abalone and Vegetables in Oyster Sauce

清蒸沙巴龍躉

Steamed Fresh Giant Garoupa with Ginger and Scallion

南乳吊燒雞

Roasted Chicken with Fermented Bean Curd Paste

瑤柱蛋白炒飯

Fried Rice with Dried Scallops and Egg Whites

松露野菌炆伊麵

Braised E-fu Noodles with Mushrooms and Black Truffle Paste

桂圓百合蓮子茶

Dried Longan Tea with Lily Bulbs and Lotus Seeds

如心美點

Chinese Petits Fours

HK\$11,988

10-12 persons per table

每席10-12位用



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Sapphire Dinner Menu

瑰藍晚宴套餐

鴻運乳豬全體

Roasted Whole Crispy Suckling Pig

蜜豆花姿蘭花蚌

Sautéed Clam and Sliced Cuttlefish with Honey Peas

玉環瑤柱甫

Braised Marrow Ring stuffed with Whole Conpoy

黃金炸蝦丸

Deep-fried Minced Shrimp Paste Balls

蟲草花響螺燉雞

Double-boiled Chicken Soup with Sea Whelk and Cordyceps Flower

蠔皇金錢鮑片

Braised Sliced Abalone and Mushroom in Oyster Sauce

清蒸沙巴龍躉

Steamed Fresh Giant Garoupa with Ginger and Scallion

薑蔥霸王雞

Steamed Chicken with Ginger and Scallion

如心錦繡炒飯

Signature Fried Rice with Shrimps and Vegetables

鮑汁鮮菌炆伊面

Braised E-fu Noodles with Mixed Mushrooms in Abalone Sauce

桂圓百合蓮子茶

Dried Longan Tea with Lily Bulbs and Lotus Seeds

如心美點

Chinese Petits Fours

淨價 HK\$11,888^{net}

每席10-12位用

10-12 persons per table

席間3小時無限量供應飲料(汽水、指定啤酒、冰凍橙汁)

With unlimited serving of soft drinks, house beer and chilled orange juice for 3 hours

只限星期一至四,公眾假期除外

Applied to Monday – Thursday, Except Public Holiday



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Diamond Dinner Menu

鑽石晚宴套餐

鴻運乳豬全體

Roasted Whole Crispy Suckling Pig

XO醬碧綠腰果炒蝦球

Sautéed Shrimp with Cashews and Vegetables in XO Chilli Sauce

蟹皇芙蓉竹笙扒鮮蔬

Braised Bamboo Pith with Crab Roe, Crab Meat, Vegetables and Egg Whites

酥炸鵝肝百花球

Deep-fried Minced Shrimp Paste Ball stuffed with Foie Gras

金湯竹笙燕窩羹

Bird's Nest and Bamboo Pith in Pumpkin Broth

蠔皇金錢鮑片

Braised Sliced Abalone and Mushroom in Oyster Sauce

清蒸沙巴龍躉

Steamed Fresh Giant Garoupa with Ginger and Scallion

當紅脆皮炸雞

Deep-fried Crispy Chicken

蛋白珍寶炒飯

Fried Rice with Assorted Seafood and Egg Whites

鮑汁鮮菌炆伊面

Braised E-fu Noodles with Mixed Mushrooms in Abalone Sauce

遠年陳皮紅豆沙

Sweetened Red Bean Soup with Aged Tangerine Peel

如心美點

Chinese Petits Fours

HK\$14,888

每席10-12位用

10-12 persons per table

席間3小時無限量供應飲料(汽水、指定啤酒、冰凍橙汁)

With unlimited serving of soft drinks, house beer and chilled orange juice for 3 hours

只限星期一至四,公眾假期除外

Applied to Monday – Thursday, Except Public Holiday



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荃灣西如心酒店

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Jade Dinner Menu

翡翠晚宴套餐

鴻運乳豬全體

Roasted Whole Crispy Suckling Pig

琥珀翡翠炒蝦球

Sautéed Prawn with Caramelized Walnuts and Seasonal Vegetables

蟹皇芙蓉竹笙扒鮮蔬

Braised Bamboo Pith with Crab Roe, Crab Meat, Vegetables and Egg Whites

櫻花蝦百花炸蟹鉗

Deep-fried Crab Claw stuffed with Minced Shrimp Paste and Sakura Shrimp

羊肚菌淮杞海螺燉雞

Double-boiled Chicken Soup with Conch, Morel Mushrooms, Chinese Yam and Goji Berries

蠔皇金錢鮑片

Braised Sliced Abalone and Mushroom in Oyster Sauce

清蒸沙巴龍躉

Steamed Fresh Giant Garoupa with Ginger and Scallion

當紅脆皮炸雞

Deep-fried Crispy Chicken

金華海鮮炒飯

Fried Rice with Assorted Seafood and Jinhua Ham

瑤柱金菇燴稻庭烏冬

Braised Inaniwa Udon with Dried Scallops and Enoki Mushrooms

杞子木瓜燉桃膠

Double-boiled Papaya with Goji Berries and Peach Gum

如心美點

Chinese Petits Fours

HK\$16,988

10-12 persons per table

每席10-12位用



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Pearl Dinner Menu

珍珠晚宴套餐

鴻運乳豬全體

Roasted Whole Crispy Suckling Pig

XO醬露筍炒玉帶子

Stir-fried Scallop with Asparagus and XO Chilli Sauce

發財多子瑤柱甫

Braised Whole Conpoy with Garlic and Vegetables

巴馬臣芝士焗蟹蓋

Baked Crab Shell stuffed with Crab Meat and Parmesan Cheese

金湯花膠燴燕窩

Braised Bird's Nest and Fish Maw with Pumpkin Soup

蠔皇原隻六頭湯鮑扣花菇

Braised Whole 6-head Abalone with Black Mushroom in Oyster Sauce

頭抽蒸東星斑

Steamed Fresh Coral Grouper with Ginger and Scallion in Superior Soy Sauce

風沙脆皮雞

Roasted Crispy Chicken with Golden Garlic Crumbs

瑤柱海鮮荷葉飯

Steamed Rice with Dried Scallop and Assorted Seafood Wrapped in Lotus Leaf

上湯煎鮮蝦粉果

Pan-fried Shrimp Dumplings with Vegetables in Supreme Soup

蓮子百合紅豆沙湯圓

Sweetened Red Bean Soup with Glutinous Rice Dumplings, Lily Bulbs and Lotus Seeds

如心美點

Chinese Petits Fours

HK\$19,988

10-12 persons per table

每席10-12位用



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