SEMI–BUFFET LUNCH

Sat – Sun & PH 星期六至日及公眾假期: FROM $398 ADULT 成人 | $298 CHILD 小童 | $338 SENIOR 長者

Child price applies to children aged 3 to 12 小童價適用於3至12歲之兒童
Senior price applies to individuals aged 65 years old or above 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

Creamy Kale and Spinach Spaghetti with Feta Cheese
羽衣甘藍菠菜菲達芝士忌廉意大利粉 🥦

Grilled Octopus and Chorizo Risotto
西班牙辣肉腸烤八爪魚意大利燴飯 🌶

Roasted Drunken Half Chicken
烤酒香黃油雞 (半隻) 👍

Braised Beef Short Ribs and Chorizo Casserole
燉煮西班牙辣肉腸牛小排 🌶👍

Poached Salmon with Dill Hollandaise Sauce
慢煮三文魚配蒔蘿荷蘭醬

Grilled Chestnut-fed Pork Collar with Corn Salsa
烤栗飼豬柳配粟米莎莎 👍

Pan-Seared *Wagyu* Picanha Steak
香煎和牛上臂扒

Garlic Tiger Prawn in Sweet and Sour Sauce
with Crispy Noodles +$100 pp 每位
蒜香酸甜大虎蝦配脆麵 👍

Coffee | Tea Included 附咖啡 | 茶

ADD-ON

Oven-roasted Baby Vegetable 燒焗雜菜	$48	French Fries (Cajun/Truffle) 薯條 (卡真/松露醬) 🌶		$38
		Daily Cake from Nina Patisserie Nina Patisserie 是日精選蛋糕		$45
Roasted Forest Mushroom 香烤野菌	$38	Seared Foie Gras 香煎鴨肝		$60
Sautéed Baby Spinach 炒菠菜苗	$38	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

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澳洲水耕蔬菜沙律吧

AQUAGREEN
From Seed To Table

MAIN

Roasted Pumpkin and Sweet Potato Risotto
烤南瓜紫薯意大利燴飯 🥦

Baked Cajun Half Chicken
香烤卡真燒雞 (半隻)

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

Red Curry Duck Leg Confit with Naan Bread
紅咖哩油封鴨髀配印度烤餅 🌶️

Porcini Stock-poached Monkfish on Barley with Fennel and Carrot
茴香甘筍薏米牛肝菌高湯煮鮟鱇魚

Creamy Tom Yum Spaghetti with Scallops
冬陰功帶子意粉 🌶️👍

Grilled 1855 Black Angus Beef Flank Steak
烤美國1855黑安格斯牛胸腹扒 👍

Pan-fried Tiger Prawn with Sweet Potato Pasta in Lobster Sauce +$100 pp 每位
香煎大虎蝦配龍蝦汁紫薯麵 👍

Coffee | Tea Included 附咖啡 | 茶

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From Seed To Table

MAIN

Saffron Risotto
with Courgette and Sun-dried Tomato
小胡瓜乾番茄番紅花意大利燴飯 🍳

Crispy Turmeric Coconut Half Chicken
香脆薑黃椰子雞 (半隻) 👍

Herb Crusted Baked Halibut
with Sriracha Sour Cream
焗香草脆皮比目魚配香辣酸忌廉醬 🌶

Creamy Carbonara with Sous Vide Egg
卡邦尼意粉配溫泉蛋

Roasted Spanish Chestnut Pork Collar
with Roasted Red Bell Pepper Sauce
香煎栗飼豬扒配烤紅椒醬

Korean Braised Lamb Stew with Spicy Rice Cake
韓式燴羊肉配辣炒年糕 🌶 👍

Grilled Australian Rib-eye Steak
烤澳洲肉眼牛扒 👍

Baked Tiger Prawn in Cheese Sauce
with E-Fu Noodles **+$100 pp 每位**
芝士焗大虎蝦伊麵 👍

Coffee | Tea Included 附咖啡 | 茶

ADD-ON

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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