

YOUR NEIGHBOURHOOD
CAFE CONNECTING PEOPLE
TOGETHER

I-O-N
CAFÉ : BAR

24
25 DEC
12:00NN - 02:30PM

CHRISTMAS SEMI-BUFFET LUNCH

\$488 ADULT 成人 | \$388 CHILD 小童 | \$428 SENIOR 長者

Child price applies to children aged 3 to 12. Senior price applies to individuals aged 60 years old or above 小童價適用於3至12歲之兒童 | 長者價適用於60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

Grilled Australian Angus Ribeye with Cafe de Paris Butter, Fries
烤澳洲安格斯肉眼配香草牛油及薯條

Roasted Australian Beef Tenderloin with
Creamy Peppercorn Sauce
烤澳洲牛柳配胡椒忌廉汁

Roasted Turkey & Honey Smoked Ham with Cranberry Gravy Sauce
香烤火雞和蜜糖煙燻火腿配金巴利燒汁

Steamed & Baked Seabass with Lemon Confit Vinaigrette
法式糖漬檸檬油醋蒸焗鱸魚柳

Black Truffle Butter Roasted Yellow Chicken
黑松露牛油烤黃油雞

Braised Lamb Shank Bourguignon, Creamy Polenta
紅酒燴羊膝配玉米蓉

Roasted Camembert Cheese & Beet Risotto
香烤卡芒貝爾芝士紅菜頭意大利飯

Lobster Fettuccine in Mornay Sauce
芝士龍蝦寬條麵 +\$100 pp 每位

Coffee | Tea Included 附咖啡 | 茶



ADD-ON

Roasted Forest Mushroom 香烤野菌
French Fries (Cajun/Truffle) 薯條 (卡真/松露醬)
Sautéed Baby Spinach 炒菠菜苗

\$48
\$48
\$48

Oven-roasted Baby Vegetable 燒焗雜菜
Scallop in Shell Au Gratin 白汁芝士焗半殼帶子
Nice Mussels 南法尼斯煮青口

\$58
\$88
\$88

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

Please inform us of any food allergies or dietary requirements | Items are subject to change without prior notice | All prices are in HKD | Subject to 10% service charge | Photos are for reference only
如有任何食物過敏或特殊飲食需求請告知餐廳職員 | 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

26 DEC
12:00NN - 02:30PM

CHRISTMAS SEMI-BUFFET LUNCH

\$398 ADULT 成人 | \$268 CHILD 小童 | \$308 SENIOR 長者

Child price applies to children aged 3 to 12. Senior price applies to individuals aged 60 years old or above 小童價適用於3至12歲之兒童 | 長者價適用於60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

Grilled Australian Angus Ribeye with Cafe de Paris Butter, Fries
烤澳洲安格斯肉眼配香草牛油及薯條

Roasted Australian Beef Tenderloin with
Creamy Peppercorn Sauce
烤澳洲牛柳配胡椒忌廉汁

Roasted Turkey & Honey Smoked Ham with Cranberry Gravy Sauce
香烤火雞和蜜糖煙燻火腿配金巴利燒汁

Steamed & Baked Seabass with Lemon Confit Vinaigrette
法式糖漬檸檬油醋蒸焗鱸魚柳

Black Truffle Butter Roasted Yellow Chicken
黑松露牛油烤黃油雞

Braised Lamb Shank Bourguignon, Creamy Polenta
紅酒燴羊膝配玉米蓉

Roasted Camembert Cheese & Beet Risotto
香烤卡芒貝爾芝士紅菜頭意大利飯

Lobster Fettuccine in Mornay Sauce
芝士龍蝦寬條麵 +\$100 pp 每位

Coffee | Tea Included 附咖啡 | 茶



ADD-ON

Roasted Forest Mushroom 香烤野菌
French Fries (Cajun/Truffle) 薯條 (卡真/松露醬)
Sautéed Baby Spinach 炒菠菜苗

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Oven-roasted Baby Vegetable 燒焗雜菜
Scallop in Shell Au Gratin 白汁芝士焗半殼帶子
Nicoise Mussels 南法尼斯煮青口

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DESSERT BUFFET

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YOUR NEIGHBOURHOOD
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I-O-N
CAFÉ : BAR

31 DEC | 01 JAN
12:00NN - 02:30PM

NEW YEAR SEMI-BUFFET LUNCH

\$398 ADULT 成人 | \$268 CHILD 小童 | \$308 SENIOR 長者

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From Seed To Table



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烤澳洲安格斯肉眼配香草牛油及薯條

Braised Beef Short Ribs Bourguignon with Fettuccine
紅酒燴牛肋排配寬條麵 thumbs up

Grilled Kurobuta Pork Rack with Charcutière Sauce
烤極黑豬鞍扒配法式酸黃瓜肉汁 thumbs up

Steamed & Baked Seabass with Lemon Confit Vinaigrette
法式糖漬檸檬油醋蒸焗鱸魚柳

Black Truffle Butter Roasted Yellow Chicken
黑松露牛油烤黃油雞

Braised Lamb Shank Bourguignon, Creamy Polenta
紅酒燴羊膝配玉米蓉 thumbs up

Roasted Camembert Cheese & Beet Risotto
香烤卡芒貝爾芝士紅菜頭意大利飯 🍄

Lobster Fettuccine in Mornay Sauce
芝士龍蝦寬條麵 **+\$100 pp 每位**

Coffee | Tea Included 附咖啡 | 茶



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🍄 Vegetarian 素食 🌶️ Spicy 香辣 🍷 Signature Dish 推介

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