

Salad 沙律

-  Rainbow Salad with Lemon Vinaigrette \$168
彩虹沙律配檸檬油醋汁      
(Chicken, Pumpkin, Avocado, Fig, Cherry Tomato, Soft Poached Egg and Salad Leaves 雞肉, 南瓜, 牛油果, 無花果, 車厘茄, 流心蛋及水耕沙律菜)
-  Prawn, Fennel and Avocado Salad with Orange Dressing \$168
大蝦茴香牛油果沙律配橙子汁      

Soup 餐湯

- Soup of the Day (Chinese/Western)* \$78
是日精選餐湯 (中式/西式)

Burgers and Sandwiches 漢堡及三文治

- Grilled Ham and Cheese Sandwich, served with Parma Ham, Fig and Walnut Salad \$168
烤火腿芝士三文治配巴馬火腿無花果合桃沙律      
- Nina's Club Sandwich \$168
如心三文治    
- Australian Wagyu Burger, served with Garden Salad and French Fries \$218
澳洲和牛漢堡配田園沙律及薯條   
-  Grilled Vegetables Panini with Pesto and Cheese \$168
香草醬烤雜菜芝士意式三文治     

HEALTHY CORNER 健康之選

Vegetarian 素食之選

-  Beetroot and Morel Mushroom Barley Risotto, served with Mixed Green Salad \$168
紅菜頭羊肚菌薏米燴飯配田園沙律
 412  53  13  16    






Well-Balanced Diet 均衡膳食

- Braised Beef Cheek with Baby Root Vegetables and Barley Risotto \$188
燴牛臉頰配迷你根莖菜及薏米飯
 565  40  48  21   

Keto-friendly 生酮友善

-  Pan-fried Halibut with Asparagus, Spinach, Fennel and Garlic Butter Sauce with Mixed Green Salad \$188
香煎比目魚配蘆筍、菠菜、茴香及蒜香牛油汁配田園沙律
 592  13  56  33      
-  Calories 卡路里 (kcal)  Carbohydrates 碳水化合物 (g)  Protein 蛋白質 (g)  Fat 脂肪 (g)

Desserts 甜品

- Fresh Fruit Mille-Feuille \$98
鮮果拿破崙  
-  Fresh Fruit Platter \$98
時令鮮果碟  

Western Delights 西式精選

- Provençal Rack of Lamb with Rosemary Jus and Truffle Fries \$208
法式寶雲酥羊架配露絲瑪莉汁和松露薯條 
-  Shrimp Linguine with Tomato Sauce and Mixed Green Salad \$198
大蝦番茄扁意粉配田園沙律  
-  Pan-fried Barramundi Fillet with Vegetables, Pesto and Mixed Green Salad \$198
香煎盲曹魚柳配香蒜醬及田園沙律    








Local Cuisines 本地風味

-  Udon Noodles in Fish Broth with Sea Cucumber, Fish Maw and Crab Stick, served with Seasonal Vegetables \$238
海參花膠蟹柳魚湯烏冬配時令蔬菜   
- Seafood Rice in Shrimp Supreme Broth served with Seasonal Vegetables \$198
海鮮濃蝦湯泡飯配時令蔬菜   
- Braised Pork Belly with Preserved Vegetables, served with Steamed Rice, Seasonal Vegetables and Daily Chinese Soup \$198
梅菜扣肉配香苗、時令蔬菜及是日中式餐湯  
- Steamed Halibut with Sliced Pork, Mushroom, Ginger and Preserved Mustard, served with Steamed Rice, Seasonal Vegetables and Chef's Daily Chinese Soup \$198
古法蒸比目魚配香苗、時令蔬菜及是日中式餐湯     
- Wok-fried Rice Noodles with Beef, served with Seasonal Vegetables and Daily Chinese Soup \$198
乾炒牛河配時令蔬菜及是日中式餐湯   
- Sweet and Sour Prawns, served with Steamed Rice, Seasonal Vegetables and Daily Chinese Soup \$198
咕嚕蝦球配香苗、時令蔬菜及是日中式餐湯   
- Hong Kong Style Barbecued Pork with Fried Egg on Steamed Rice, served with Seasonal Vegetables and Daily Chinese Soup \$198
香港特式叉燒煎蛋飯配時令蔬菜及中式餐湯  

Asian Gourmet 亞洲美饌

- Thai-style Roast Chicken with Green Papaya Salad \$198
泰式燒雞配青木瓜沙律
- Hainanese Chicken Rice, served with Daily Chinese Soup and Mixed Pickles \$188
海南雞飯配是日中式餐湯及醃菜 
-  Mutton Madras Curry with Lemon Rice and Papadum \$188
馬德拉斯羊肉咖喱配檸檬黃米飯及印度薄脆
- Seafood Fried Rice with Ginger, Seasonal Vegetables and Daily Chinese Soup \$188
薑米海鮮炒飯配時令蔬菜及是日中式餐湯   
-  Kadai Mixed Vegetable Curry with Saffron Pulao, Papadum and Kachumber Salad \$168
印度雜菜咖喱配番紅花黃飯、薄脆及印式青瓜沙律 

add \$68 to enjoy a Coffee / Tea / Soft Drink + Ice Cream* 咖啡/茶/汽水及雪糕*

-  An option of lesser rice or noodles 可要求少飯/少麵  Halal Certified Food 清真認證食品  Hydroponic Vegetables 採用水耕蔬菜  Sustainable Seafood 環保海鮮
-  Contains Pork 含豬肉  Vegetarian 素食  Contains Dairy 含奶製品  Contains Gluten 含麩質  Contains Nuts 含堅果  Contains Soy 含大豆製品  Contains Seafood 含海鮮  Contains Beef 含牛肉
-  Contains Egg 含蛋類  Cage-free Egg 非籠養雞蛋  More fruits and vegetables 蔬果之選  Less oil, salt and sugar 3少之選  EatSmart menu 10% discount 有營養肆菜式9折 (Dine-in only 只限堂食)

The restaurant offers beverages and ice creams that are Halal-certified. For more Halal offerings, please inform your server.

餐廳提供清真認證飲品及雪糕，請聯絡服務員了解更多清真認證食品詳情。

* Please inform your server of any food allergies before ordering. 如對食物有任何敏感，請聯絡服務員。
Subject to 10% service charge. 另收加一服務費。

Guests bringing their own cakes and requesting cutting services will incur a HK\$20 fee per guest, waived for cakes from Nina Patisserie.

若客人自帶蛋糕並需切餅服務，將收取每位港幣20元，而 Nina Patisserie 蛋糕則可豁免此服務費。

開瓶費 Corkage Fee - 紅/白/氣泡酒 Red/White/Sparkling Wine：每支\$150/bottle 烈酒 Liquor：每支\$500/bottle

