

# Café Circles

## Salad 沙律

Rainbow Salad with Lemon Vinaigrette 彩虹沙律配檸檬油醋汁	\$168
(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 大蝦茴香牛油果沙律配橙子汁	\$168

## Soup 餐湯

Soup of the Day (Chinese/Western)* 是日精選餐湯 (中式/西式)	\$78
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## Burgers and Sandwiches 漢堡及三文治

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

## HEALTHY CORNER 健康之選

### Vegetarian 素食之選

Beetroot and Morel Mushroom Barley Risotto, served with Mixed Green Salad 紅菜頭羊肚菌薏米燴飯配田園沙律	\$168
K 412 C 53 P 13 F 16	蔬菜 蘑菇 燜飯 素食

### Well-Balanced Diet 均衡膳食

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

### Keto-friendly 生酮友善

Pan-fried Halibut with Asparagus, Spinach, Fennel and Garlic Butter Sauce with Mixed Green Salad 香煎比目魚配蘆筍、菠菜、茴香及蒜香牛油汁配田園沙律	\$188
K 592 C 13 P 56 F 33	蔬菜 牛油果 素食

### Desserts 甜品

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

## Western Delights 西式精選

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

### Local Cuisines 本地風味

Udon Noodles in Fish Broth with Sea Cucumber, Fish Maw and Crab Stick, served with Seasonal Vegetables 海參花膠蟹柳魚湯烏冬配時令蔬菜	\$238
Seafood Rice in Shrimp Supreme Broth served with Seasonal Vegetables 海鮮濃蝦湯泡飯配時令蔬菜	\$198
Braised Pork Belly with Preserved Vegetables, served with Steamed Rice, Seasonal Vegetables and Daily Chinese Soup 梅菜扣肉配香苗、時令蔬菜及是日中式餐湯	\$198
Steamed Halibut with Sliced Pork, Mushroom, Ginger and Preserved Mustard, served with Steamed Rice, Seasonal Vegetables and Chef's Daily Chinese Soup 古法蒸比目魚配香苗、時令蔬菜及是日中式餐湯	\$198
Wok-fried Rice Noodles with Beef, served with Seasonal Vegetables and Daily Chinese Soup 乾炒牛河配時令蔬菜及是日中式餐湯	\$198
Sweet and Sour Prawns, served with Steamed Rice, Seasonal Vegetables and Daily Chinese Soup 咕嚕蝦球配香苗、時令蔬菜及是日中式餐湯	\$198
Hong Kong Style Barbecued Pork with Fried Egg on Steamed Rice, served with Seasonal Vegetables and Daily Chinese Soup 香港特式叉燒煎蛋飯配時令蔬菜及中式餐湯	\$198
	蔬菜 蝦 素食
	亞洲風味
Thai-style Roast Chicken with Green Papaya Salad 泰式燒雞配青木瓜沙律	\$198
Hainanese Chicken Rice, served with Daily Chinese Soup and Mixed Pickles 海南雞飯配是日中式餐湯及醃菜	\$188
Mutton Madras Curry with Lemon Rice and Papadum 馬德拉斯羊肉咖喱配檸檬黃米飯及印度薄脆	\$188
Seafood Fried Rice with Ginger, Seasonal Vegetables and Daily Chinese Soup 薑米海鮮炒飯配時令蔬菜及是日中式餐湯	\$188
Kadai Mixed Vegetable Curry with Saffron Pulao, Papadum and Kachumber Salad 印度雜菜咖喱配番紅花黃飯、薄脆及印式青瓜沙律	\$168
	印度風味

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 有營食肆菜式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.

若客人自带蛋糕並需切片服務，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

