




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)

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

- Reuben Sandwich** \$188
魯賓三文治   
(Roast Beef, Sauerkraut, Onion Jam and Cheese 燒牛肉, 德國酸椰菜, 洋葱醬及芝士)
- Nina's Club Sandwich** \$168
如心三文治   
- Australian Wagyu Burger 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
香草醬雜菜芝士意式三文治     

Asian Gourmet 亞洲風味

- Hainanese Chicken Rice with Soup of the Day and Mixed Pickles*** \$188
海南雞飯配是日餐湯及醃菜
-  **Massaman Beef Curry with Turmeric Rice and Papadum** \$188
瑪莎曼牛肉咖喱配黃薑飯及薄脆  
- Sichuan Dan Dan Noodles, served with Steamed Minced Pork Dumplings and Seasonal Vegetables** \$188
四川擔擔麵配小籠包及時令蔬菜     
- Thai Style Roast Chicken, served with Green Papaya Salad** \$198
泰式燒雞配青木瓜沙律  
-  **Seafood Fried Rice with Sambal Sauce, served with Seasonal Vegetables** \$188
參巴醬海鮮炒飯配時令蔬菜  

HEALTHY CORNER 健康之選





Keto-friendly 生酮友善

-  **Pan-fried Halibut, Asparagus, Spinach and Fennel with Garlic Sauce, served with Green Salad** \$188
香煎比目魚配蘆筍、菠菜和茴香伴蒜香汁配蔬菜沙律
 592  13  56  33  

Low Carb 低糖滋味

-  **Pan-fried Salmon Fillet with Cherry Tomato Caponata, served with Green Salad** \$198
香煎三文魚配西西里島燉車厘茄配蔬菜沙律
 411  29  21  21  



Western Delights 西式精選

- Wagyu Meatball Linguine with Bacon in Spicy Tomato Sauce, served with Green Salad** \$198
香辣煙肉茄汁和牛肉丸扁意粉配蔬菜沙律   
- Provençal Rack of Lamb with Vegetables and Rosemary Sauce, served with Mashed Potato or Truffle Fries** \$208
法式寶雲酥羊架配有機蔬菜  
可選配薯蓉或松露薯條

Local Cuisines 香港特色

-  **Soup Udon with Sea Cucumber, Fish Maw and Crab Stick in Fish Broth, served with Seasonal Vegetables** \$238
海參花膠蟹柳湯烏冬配時令蔬菜   
-  **Rice with Oysters in Fish Broth, served with Seasonal Vegetables** \$198
鮮蠔魚湯泡飯配時令蔬菜  
- Braised Beef Brisket with Radish in Chu Hou Paste, served with Steamed Rice, Seasonal Vegetables and Chinese Daily Soup** \$198
柱侯蘿蔔炆牛腩配香苗, 時令蔬菜及中式餐湯  
- Steamed Halibut with Minced Garlic, served with Steamed Rice, Seasonal Vegetables and Chinese Daily Soup** \$198
金銀蒜蒸比目魚配香苗, 時令蔬菜及中式餐湯    
- Wok-fried Rice Noodles with Beef, served with Seasonal Vegetables and Chinese Daily Soup** \$198
炒牛肉河粉配時令蔬菜及中式餐湯   
- Wok-fried Eggs with Shrimp and Black Truffle, served with Steamed Rice, Seasonal Vegetables and Chinese Daily Soup** \$198
滑蛋黑松露蝦仁配香苗, 時令蔬菜及中式餐湯     
- Hong Kong Style Barbecued Pork with Fried Egg on Steamed Rice, served with Seasonal Vegetables and Chinese Daily Soup** \$198
香港特式叉燒煎蛋飯配時令蔬菜及中式餐湯  










Desserts 甜品

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

















Well-Balanced Diet 均衡膳食

- Braised Beef Cheek with Baby Root Vegetables and Barley Risotto, served with Green Salad** \$188
燴牛臉頰配迷你根莖菜薏米飯配蔬菜沙律
 565  40  48  21  

Vegetarian 素食之選

-  **Beetroot Barley Risotto with Morel Mushrooms and Vegetables, served with Green Salad** \$168
紅菜頭羊肚菌蔬菜薏米飯配蔬菜沙律
 412  53  13  16    
-  Calories 卡路里 (kcal)  Carbohydrates 碳水化合物 (g)  Protein 蛋白質 (g)  Fat 脂肪 (g)

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

-  **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 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

