

YOUR NEIGHBOURHOOD  
CAFE CONNECTING PEOPLE  
TOGETHER

I-O-N  
CAFÉ : BAR

24  
25 DEC  
06:30PM - 09:30PM

## CHRISTMAS SEMI-BUFFET DINNER

\$798 ADULT 成人 | \$678 CHILD 小童 | \$718 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 - Choose one per person

Grilled Beef Tomahawk Steak with Thyme Jus (for 4)  
烤斧頭牛扒配百里香汁 (4位用) **+\$280**

Cochinillo (Suckling Pig) (for 4)  
西班牙烤乳豬 (4位用) **+\$280**

Grilled Australian 16 oz Ribeye with Cafe de Paris Butter (for 2)  
烤澳洲16安士肉眼配香草牛油 (2位用)

Roasted Australian Beef Tenderloin & Foie Gras Rossini with  
Creamy Peppercorn Sauce  
烤澳洲牛柳鴨肝配胡椒忌廉汁

Braised Venison Shoulder à la Grand Veneur  
獵人風味燉鹿肩肉

Grilled Kurobuta Pork Rack with Mulled Wine Jus  
烤極黑豬鞍扒配香料紅酒肉汁

Black Truffle Butter Roasted Yellow Spring Chicken Spatchcock  
黑松露牛油烤開背黃油春雞

Pistachio Crusted Lamb Chop with Creamy Polenta  
開心果脆皮羊扒配玉米蓉

Mediterranean Lobster & Fish Bourride  
地中海蒜香龍蝦燴海鮮 **+\$100 pp 每位**

Applewood-Smoked Grilled Black Cod with Champagne Sauce  
燒蘋果木煙燻黑鱈魚配香檳牛油汁

Surf & Turf Tiger Prawn & Beef Short Ribs Bourguignon  
海陸雙饗：烤虎蝦配勃艮第紅酒燉牛肋排

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

MORE DISHES TO BE SERVED AT LIVE COOKING STATION. 大廚即場烹飪呈獻更多美食。



### ADD-ON

Roasted Forest Mushroom 香烤野菌 **\$48**  
French Fries (Cajun/Truffle) 薯條 (卡真/松露醬) **\$48**  
Sautéed Baby Spinach 炒菠菜苗 **\$48**

Oven-roasted Baby Vegetable 燒焗雜菜 **\$58**  
Scallop in Shell Au Gratin 白汁芝士焗半殼帶子 **\$88**  
Nicoise Mussels 南法尼斯煮青口 **\$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  
06:30PM - 09:30PM

## CHRISTMAS SEMI-BUFFET DINNER

\$728 ADULT 成人 | \$678 CHILD 小童 | \$718 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 - Choose one per person

Grilled Beef Tomahawk Steak with Thyme Jus (for 4)  
烤斧頭牛扒配百里香汁 (4位用) **+\$280**

Cochinillo (Suckling Pig) (for 4)  
西班牙烤乳豬 (4位用) **+\$280**

Grilled Australian 16 oz Ribeye with Cafe de Paris Butter (for 2)  
烤澳洲16安士肉眼配香草牛油 (2位用)

Roasted Australian Beef Tenderloin & Foie Gras Rossini with Creamy Peppercorn Sauce  
烤澳洲牛柳鴨肝配胡椒忌廉汁

Braised Venison Shoulder à la Grand Veneur  
獵人風味燉鹿肩肉

Grilled Kurobuta Pork Rack with Mulled Wine Jus  
烤極黑豬鞍扒配香料紅酒肉汁

Black Truffle Butter Roasted Yellow Spring Chicken Spatchcock  
黑松露牛油烤開背黃油春雞

Pistachio Crusted Lamb Chop with Creamy Polenta  
開心果脆皮羊扒配玉米蓉

Mediterranean Lobster & Fish Bourride  
地中海蒜香龍蝦燴海鮮 **+\$100 pp 每位**

Applewood-Smoked Grilled Black Cod with Champagne Sauce  
燒蘋果木煙燻黑鱈魚配香檳牛油汁

Surf & Turf Tiger Prawn & Beef Short Ribs Bourguignon  
海陸雙饗：烤虎蝦配勃艮第紅酒燉牛肋排

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

MORE DISHES TO BE SERVED AT LIVE COOKING STATION. 大廚即場烹飪呈獻更多美食。



### ADD-ON

Roasted Forest Mushroom 香烤野菌 **\$48**  
French Fries (Cajun/Truffle) 薯條 (卡真/松露醬) **\$48**  
Sautéed Baby Spinach 炒菠菜苗 **\$48**

Oven-roasted Baby Vegetable 燒焗雜菜 **\$58**  
Scallop in Shell Au Gratin 白汁芝士焗半殼帶子 **\$88**  
Nicoise Mussels 南法尼斯煮青口 **\$88**

### DESSERT BUFFET

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開瓶費每瓶\$200 | 切餅費每個\$150

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YOUR NEIGHBOURHOOD  
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I-O-N  
CAFÉ : BAR

31 DEC  
06:30PM - 09:30PM

## NEW YEAR EVE SEMI-BUFFET DINNER

\$728 ADULT 成人 | \$628 CHILD 小童 | \$668 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

AQUA GREEN  
From Seed To Table



### MAIN - Choose one per person

Grilled Beef Tomahawk Steak with Thyme Jus (for 4)  
烤斧頭牛扒配百里香汁 (4位用) **+\$280**

Cochinillo (Suckling Pig) (for 4)  
西班牙烤乳豬 (4位用) **+\$280**

Grilled Australian 16 oz Ribeye with Cafe de Paris Butter (for 2)  
烤澳洲16安士肉眼配香草牛油 (2位用)

Roasted Australian Beef Tenderloin & Foie Gras Rossini with Creamy Peppercorn Sauce  
烤澳洲牛柳鴨肝配胡椒忌廉汁

Braised Venison Shoulder à la Grand Veneur  
獵人風味燉鹿肩肉

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

Black Truffle Butter Roasted Yellow Spring Chicken Spatchcock  
黑松露牛油烤開背黃油春雞

Pistachio Crusted Lamb Chop with Creamy Polenta  
開心果脆皮羊扒配玉米蓉

Mediterranean Lobster & Fish Bourride  
地中海蒜香龍蝦燴海鮮 **+\$100 pp 每位**

Applewood-Smoked Grilled Black Cod with Champagne Sauce  
燒蘋果木煙燻黑鱈魚配香檳牛油汁

Surf & Turf Tiger Prawn & Beef Short Ribs Bourguignon  
海陸雙饗：烤虎蝦配勃艮第紅酒燉牛肋排

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### ADD-ON

Roasted Forest Mushroom 香烤野菌 **\$48**  
French Fries (Cajun/Truffle) 薯條 (卡真/松露醬) **\$48**  
Sautéed Baby Spinach 炒菠菜苗 **\$48**

Oven-roasted Baby Vegetable 燒焗雜菜 **\$58**  
Scallop in Shell Au Gratin 白汁芝士焗半殼帶子 **\$88**  
Nicoise Mussels 南法尼斯煮青口 **\$88**

### DESSERT BUFFET

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I-O-n  
CAFÉ : BAR

01 JAN  
06:30PM - 09:30PM

## NEW YEAR SEMI-BUFFET DINNER

\$458 ADULT 成人 | \$368 CHILD 小童 | \$408 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

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AQUAGREEN  
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### MAIN - Choose one per person

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Roasted Australian Beef Tenderloin with Creamy  
Peppercorn Sauce  
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Braised Venison Shoulder à la Grand Veneur  
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Grilled Kurobuta Pork Rack with Charcutière Sauce  
烤極黑豬鞍扒配法式酸黃瓜肉汁

Black Truffle Butter Roasted Yellow Spring Chicken Spatchcock  
黑松露牛油烤開背黃油春雞

Duck Trio with Braised Lentil (Confit, Breast & Foie Gras)  
三重鴨肉配燴蘭度豆 (油封鴨腿、香煎鴨胸及鴨肝) **+\$60 pp 每位**

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

Applewood-Smoked Grilled Black Cod with Champagne Sauce  
燒蘋果木煙燻黑鱈魚配香檳牛油汁

Seabass Fillet "En Papillote" with Lemon Confit Vinaigrette  
法式紙包鱸魚柳配糖漬檸檬油醋

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

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