

SEMI-BUFFET LUNCH

Sat – Sun & PH 星期六至日及公眾假期: FROM \$398 ADULT 成人 | \$298 CHILD 小童 | \$338 SENIOR 長者

Child price applies to children aged 3 to 12 小童價適用於3至12歲之兒童

Senior price applies to individuals aged 60 years old or above 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

Chestnut & Forest Mushroom Risotto

森林雜菌栗子意大利飯 🍄

Yellow Chicken Chasseur

獵人黃油雞 🍷

Steamed Seabass with Lemon Confit Vinaigrette

法式糖漬檸檬油醋蒸鱸魚柳

Duck Duo with Braised Lentil

(Duck Confit and Breast)

油封鴨腿及香煎鴨胸配燴蘭度豆

Grilled Kurobuta Pork Rack with Charcutière Sauce

烤極黑豬鞍扒配法式酸黃瓜肉汁

Grilled Australian Angus Ribeye with Cafe de Paris
Butter and Fries

香澳洲安格斯肉眼配香草牛油及薯條

Pan-seared Black Angus Picanha Steak with
Red Wine Jus and Fries

香煎黑安格斯牛蓋扒配紅酒汁及薯條 🍷

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

\$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

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MAIN

Puttanesca Spaghetti

(Anchovy, Tomato, Capers, Black Olive, Chilli, Garlic)
煙花女意大利粉 (鯷魚, 番茄、酸豆、黑橄欖、辣椒、蒜頭)

Torched Hollandaise Halibut Fillet with
Champagne Sauce

炙烤荷蘭醬比目魚配香檳牛油汁 🍷

Black Truffle Butter Roasted Yellow Chicken (Half)
黑松露牛油烤黃油雞 (半隻)

Braised Lamb Shank Bourguignon with Creamy Polenta
紅酒燴羊膝配粟米蓉 🍷

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

Grilled Australian Angus Ribeye with
Anchovy Bearnaise Sauce and Fries
烤澳洲安格斯肉眼配地中海鯷魚賓尼士醬及薯條 🍷

Grilled Australian Striploin with Creamy Peppercorn
Sauce and Fries
烤澳洲西冷牛扒配胡椒忌廉汁及薯條 🍷

Lobster Paella
西班牙龍蝦海鮮飯 +\$100 pp 每位

Coffee | Tea Included 附咖啡 | 茶



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MAIN

Roasted Camembert Cheese & Beet Risotto

香烤卡芒貝爾芝士紅菜頭意大利飯 🍷

Braised Lamb Shoulder with Rosemary, Creamy Polenta

迷迭香燴羊肩肉配粟米蓉

Lemon Smoked Roasted Yellow Chicken

檸檬煙燻黃油雞

Applewood-Smoked Grilled Salmon with

Lemon Capers Velouté

燒蘋果木煙燻三文魚配檸檬酸豆絲絨白汁

Braised Beef Short Ribs Bourguignon with Fettuccine

紅酒燴牛肋排配寬條麵

Grilled Spanish Pork Collar with Thyme Jus

烤西班牙黑豚豬扒配百里香汁 🍷

Grilled Australian Angus Ribeye with

Diane Sauce and Fries

烤澳洲安格斯肉眼配黛安汁及薯條 🍷

Mediterranean Stew Lobster & Seafood

地中海龍蝦燴海鮮 +\$100 pp 每位 🍷

Coffee | Tea Included 附咖啡 | 茶



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