YOUR NEIGHBOURHOOD CAFE CONNECTING PEOPLE TOGETHER

I-O-N
CAFÉ : BAR

SERVING TIME
12:00NN – 02:30PM

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
烤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**	Oven-roasted Baby Vegetable 燒焗雜菜	**$58**
French Fries (Cajun/Truffle) 薯條 (卡真/松露醬)	**$48**	Scallop in Shell Au Gratin 白汁芝士焗半殼帶子	**$88**
Sautéed Baby Spinach 炒菠菜苗	**$48**	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 to10% 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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AQUAGREEN From Seed To Table

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**

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MAIN

Roasted Camembert Cheese & Beetroot 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 Spainsh 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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