

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 65 years old or above 長者價適用於65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

Creamy Kale and Spinach Spaghetti
with Feta Cheese

羽衣甘藍菠菜忌廉意大利粉菲達芝士 🍷

Baked Cajun Half Chicken

香烤卡真燒雞 (半隻) 👍

Baked Salmon with Sriracha Mayo

焗三文魚配是拉差蛋黃醬 🍷

Spinach, Shrimp and Cottage Cheese Risotto

菠菜蝦仁茅屋芝士燴飯

Hong Kong-style Curry Braised Lamb Shank and Potato
港式咖喱燴羊膝配馬鈴薯

Roasted Pork Tomahawk in Hong Kong-style Sauce

香煎斧頭豬扒配港式豬扒汁

Grilled Australian Rib-Eye Steak with Scallion Sauce

烤澳洲肉眼牛扒配港式蔥油 👍

Soy Sauce King Prawn with XO Sauce Thick Noodles

豉油王大蝦配XO醬撈粗麵 👍 +\$100 pp 每位

Coffee | Tea Included 附咖啡 | 茶



ADD-ON

Oven-roasted Baby Vegetable
燒焗雜菜

\$48

Roasted Forest Mushroom
香烤野菌

\$38

Sautéed Baby Spinach
炒菠菜苗

\$38

French Fries (Cajun/Truffle)
薯條 (卡真/松露醬) 🍷

\$38

Daily Cake from Nina Patisserie
Nina Patisserie 是日精選蛋糕

\$45

Seared Foie Gras
香煎鴨肝

\$60

Mussels in Chinese Rose Liqueur
玫瑰露煮青口

\$68

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

Items are subject to change without prior notice | All prices are in HKD
Subject to 10% service charge | Photos are for reference only
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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Pasta Spaghetti with Black Truffle Mixed
Mushroom Cream Sauce
黑松露油雜菌意大利粉 🍄

Pumpkin and Scallop Risotto
南瓜帶子意大利飯

Chicken Fricassee
法式奶油白蘑菇燴雞 🍗

Braised Beef Short Ribs and Chorizo Casserole
燉煮西班牙辣肉腸牛肋條 🍖 🍷

Miso Glazed Halibut
味噌烤比目魚

Grilled Chestnut-fed Pork Collar with Corn Salsa
烤栗飼豬柳配粟米莎莎 🍷

Pan-Seared Wagyu Picanha Steak with
Scallion Sauce
香煎和牛上臂扒配港式蔥油

Pasta Aglio e Olio with Pan-Seared King Prawn
香蒜橄欖油意大利麵配香煎大蝦 🍷 +\$100 pp 每位

Coffee | Tea Included 附咖啡 | 茶



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Saffron Risotto with Courgette and Sun-dried Tomato

小胡瓜乾番茄番紅花意大利燴飯 🍴

Roasted Drunken Half Chicken

烤酒香黃油雞 (半隻)

DongPo Braised Pork

東坡肉 🍴

Duck Confit with Straw Mushroom,

Barley in Winter Melon Soup

油封鴨脾配草菇薏米冬瓜湯

Poached Monkfish with Lime and Capers Butter Sauce

高湯浸鮫鰈魚配法式牛油汁

Mentaiko Crab Meat Pasta

明太子蟹肉意大利粉 🍴

Grilled 1855 Black Angus Beef Flank Steak with

Scallion Sauce

烤美國1855黑安格斯牛胸腹扒配港式蔥油 🍴

Pan-fried Tiger Prawn and Sweet Potato Pasta in Lobster Sauce

香煎大虎蝦配龍蝦汁紫薯麵 🍴 +\$100 pp 每位

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