

YOUR NEIGHBOURHOOD
CAFE AND BAR
CONNECTING PEOPLE
TOGETHER

I-O-N
CAFÉ : BAR

24
25 DEC
12:00NN - 02:30PM

CHRISTMAS SEMI-BUFFET LUNCH

\$488 ADULT 成人 | \$388 CHILD 小童 | \$428 SENIOR 長者

Child price applies to children aged 3 to 12. Senior price applies to individuals aged 65 years old or above 小童價適用於3至12歲之兒童 | 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

Grilled Rib-eye Steak with Cracked Green
Peppercorn Sauce
燒肉眼牛扒配青胡椒汁

Red Wine Braised Lamb Shank with Mashed Potato
紅酒燴羊膝配薯蓉

Roasted Pork Tomahawk with Apple Dressing
香煎豬斧頭扒配蘋果蓉醬

Slow Cook Turkey & Smoked Ham with Cranberry Sauce
慢煮火雞併煙燻火腿配金巴利醬

Oven-Roasted Halibut with Beetroot Cream Sauce
烤比目魚配紅菜頭忌廉汁

Pan-Seared Tiger Prawns Spaghetti with Mentaiko
Cream Sauce
香煎虎蝦配明太子汁意大利粉 **+\$100 pp 每位**

Scallop and Seafood Risotto with Tomato Sauce
帶子海鮮茄茸意大利飯

Creamy Kale and Spinach Spaghetti with Feta Cheese
羽衣甘藍菠菜忌廉菲達芝士意大利粉 🍴

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

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

YOUR NEIGHBOURHOOD
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I-O-N
CAFÉ : BAR

26 DEC
12:00NN - 02:30PM

CHRISTMAS SEMI-BUFFET LUNCH

\$368 ADULT 成人 | \$268 CHILD 小童 | \$308 SENIOR 長者

Child price applies to children aged 3 to 12. Senior price applies to individuals aged 65 years old or above 小童價適用於3至12歲之兒童 | 長者價適用於65歲或以上之人士

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AQUAGREEN
From Seed To Table



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Roasted Pork Tomahawk with Apple Dressing
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Slow Cook Turkey & Smoked Ham with Cranberry Sauce
慢煮火雞併煙燻火腿配金巴利醬

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烤比目魚配紅菜頭忌廉汁

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Cream Sauce
香煎虎蝦配明太子汁意大利粉 **+\$100 pp 每位**

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帶子海鮮茄茸意大利飯

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31 DEC | 01 JAN
12:00NN - 02:30PM

CHRISTMAS SEMI-BUFFET LUNCH

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Roasted Pork Tomahawk with Apple Dressing
香煎豬斧頭扒配蘋果蓉醬

Cajun-Spiced Roasted Whole Spring Chicken with
Rosemary Jus
卡真燒全隻春雞配迷迭香燒汁

Oven-Roasted Halibut with Beetroot Cream Sauce
烤比目魚配紅菜頭忌廉汁

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