

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

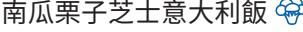
澳洲水耕蔬菜沙律吧

AQUA GREEN
From Seed To Table

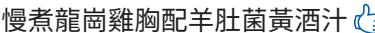


MAIN

Pumpkin, Chestnut & Feta Risotto
南瓜栗子芝士意大利飯



Slow Cooked Lung Guang Chicken with
Morel Yellow Wine Sauce
慢煮龍崗雞胸配羊肚菌黃酒汁



Smoked Salmon, Tomato Verige Sauce
煙燻三文魚配初榨番茄醬

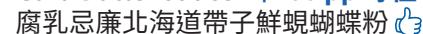
Red Wine Braised Beef Short Ribs with Mashed Potatoes
紅酒燉牛肋條配薯蓉

Spaghetti Carbonara with Onsen Egg
卡邦尼意大利粉配溫泉蛋

Herbs & Mustard Crusted Pork Tomahawk,
Honey Butter Tomato Jus
烤脆皮豬斧頭扒配糖醋肉汁

Roasted Wagyu M5 Petite Tender with Thyme Jus
烤澳洲M5和牛小牛柳配百里香汁

Hokkaido Scallop & Clam Farfalle, Fermented Bean
Curd Butter Sauce +\$100 pp 每位
腐乳忌廉北海道帶子鮮蠄蝴蝶粉



Coffee | Tea Included 附咖啡 | 茶



ADD-ON

Oven-roasted Baby Vegetable
燒焗雜菜

\$48

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

\$48

Roasted Forest Mushroom
香烤野菌

\$48

Seared Foie Gras
香煎鴨肝

\$70

Sautéed Baby Spinach
炒菠菜苗

\$48

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

YOUR NEIGHBOURHOOD
CAFE AND BAR
CONNECTING PEOPLE
TOGETHER

I-O-N
CAFÉ : BAR

SERVING TIME

12:00NN – 02:30PM

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澳洲水耕蔬菜沙律吧

AQUA GREEN
From Seed To Table



MAIN

Zucchini, Sun-Dried Tomato & Saffron Risotto
小胡瓜番茄乾紅花意大利燴飯

Salted Egg & Crab Spaghetti
金黃流沙蟹肉意粉

Coq Au Vin
栗子紅酒燴雞

French Duck Confit with Sauteed Potatoes
法式油封鴨腿配薯蓉

Pan Fried Seabass Fillet with Clam Lobster Sauce
香煎鱸魚柳配鮮蜆龍蝦汁

Grilled Pork Tomahawk with Sweet Prune Port Jus
烤豬斧頭扒配話梅砵酒汁

Pan Seared Wagyu Chuck Flap, Red Wine Jus
香煎和牛上臂扒配紅酒汁

Grilled Tiger Prawn with Shrimp Paste Tomato Sauce
+\$100 pp 每位
香煎虎蝦配蝦醬番茄汁

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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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MAIN

Black Truffle Mixed Mushroom Cream Sauce Risotto
黑松露油雜菌意大利飯

Slow Cooked Lung Guang Chicken with Thyme Sauce
慢煮龍崗雞胸配百里香汁

Spicy Clam Spaghetti Arrabbiata
香辣蒜香鮮蜆意大利粉

Provencal Braised Lamb Shank with Mashed Potatoes
普羅旺斯燴羊膝配薯蓉

Orange Baked Halibut with Watercress Bouillon
香橙焗比目魚配西洋菜魚汁

Roasted Pork Tenderloin with Cranberry Red Wine Jus
烤美國豬柳配紅梅紅酒汁

Roasted Wagyu M5 Petite Tender with Truffle Jus
烤澳洲M5和牛小牛柳配黑松露汁

Grilled Tiger Prawn with Laksa Cream Sauce +\$100 pp 每位
香煎虎蝦配喇沙忌廉汁

Coffee | Tea Included 附咖啡 | 茶



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