

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

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蜆蝴蝶粉 🍷

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

\$48

Sautéed Baby Spinach

炒菠菜苗

\$48

French Fries (Cajun/Truffle)

薯條 (卡真/松露醬) 🍷

\$48

Seared Foie Gras

香煎鴨肝

\$70

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

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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 🍷

Coffee | Tea Included 附咖啡 | 茶



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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 🍷

Provençal 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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🌿 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