



Holiday Brunch 假日早午餐

Serving Time and Price 供應時間及價格：

Saturday, Sunday and Public Holiday 星期六、日及公眾假期 12:00 - 15:00

Child 小童 \$228 up 起 | Adult 成人 \$328 up 起 | Senior 長者 \$278 up 起

Photos are for reference only 圖片只供參考 | All prices are in Hong Kong Dollars and subject to 10% service charge on original prices 所有價目為港幣，另收加一服務費，並以原價計算

Corkage fee 開瓶費：每瓶 \$200 per bottle | Cake-cutting fee 切餅費：每個蛋糕 \$150 per whole cake

Subject to availability 供應視乎情況而定

活出綠色生活，由健康飲食做起！

每週素食一天，不但對身體健康有益處，同時能有效減少碳排放和延緩全球暖化。

此外，本餐廳支持顧客因應自己的食量點餐，或可要求減少食物份量，亦鼓勵客人將餘下的食物帶走，做到「人人惜食」。

假如想吃得更加「有營」，我們更為客人提供少鹽、少油、少糖的餐飲選擇。現在就一起坐言起行，輕鬆打造健康綠色生活！

請珍惜食物，減少浪費，本店保留對浪費食物收費的權利。

A healthy diet to cultivate green lifestyle

By going veggie one day a week, you can reduce risk for certain diseases and individual carbon emissions and help to slow down global warming effects.

We encourage our guests to order food according to appetite. Ask for smaller portion or request for take-away service to avoid unnecessary wastage.

Less oil, less salt, less sugar dining options are also available. Let's join hand to reduce carbon footprint and improve health together!

Please cherish our food and avoid wastage. We reserve the right to charge for food waste.





**Enjoy free flow selected wine to
refresh and unwind**

**以無限暢飲精選紅白酒
盡情陶醉寫意時光**

\$98 for 1 person 一位

\$176 for 2 persons 兩位

\$312 for 4 persons 四位

**Or enjoy delicious and unlimited
coke and sprite**

或無限量享用汽水

\$58 for 1 person 一位

\$96 for 2 persons 兩位

\$152 for 4 persons 四位

MAIN COURSE 主菜

Australian Corn-fed Beef Striploin Steak
澳洲穀飼西冷牛扒

Baked Chicken Breast
with Blue Cheese & Truffle Port Wine Jus
藍芝士焗雞胸黑松露碎酒汁

Char-Grilled Sterilized Pork Steak with Lemongrass
炭燒香茅無菌豬頸肉

Pan-Seared Garoupa Fillet with Champagne Sauce
石斑魚柳香檳牛油汁

Spain Kurobuta Pork Burger
西班牙黑豚肉漢堡

Pan-fried Bean Curd
with Black Truffle & Blaze Mushroom Sauce
松露姬松茸豆腐煲

CHILDREN'S MENU 兒童餐

Linguine Aglio e Olio with Prawn
大蝦香蒜扁意粉

Baked Potato Paste with Cheese & Meat sauce
芝士肉醬焗薯蓉



Australian Corn-fed Beef Strploin Steak
澳洲穀飼西冷牛扒



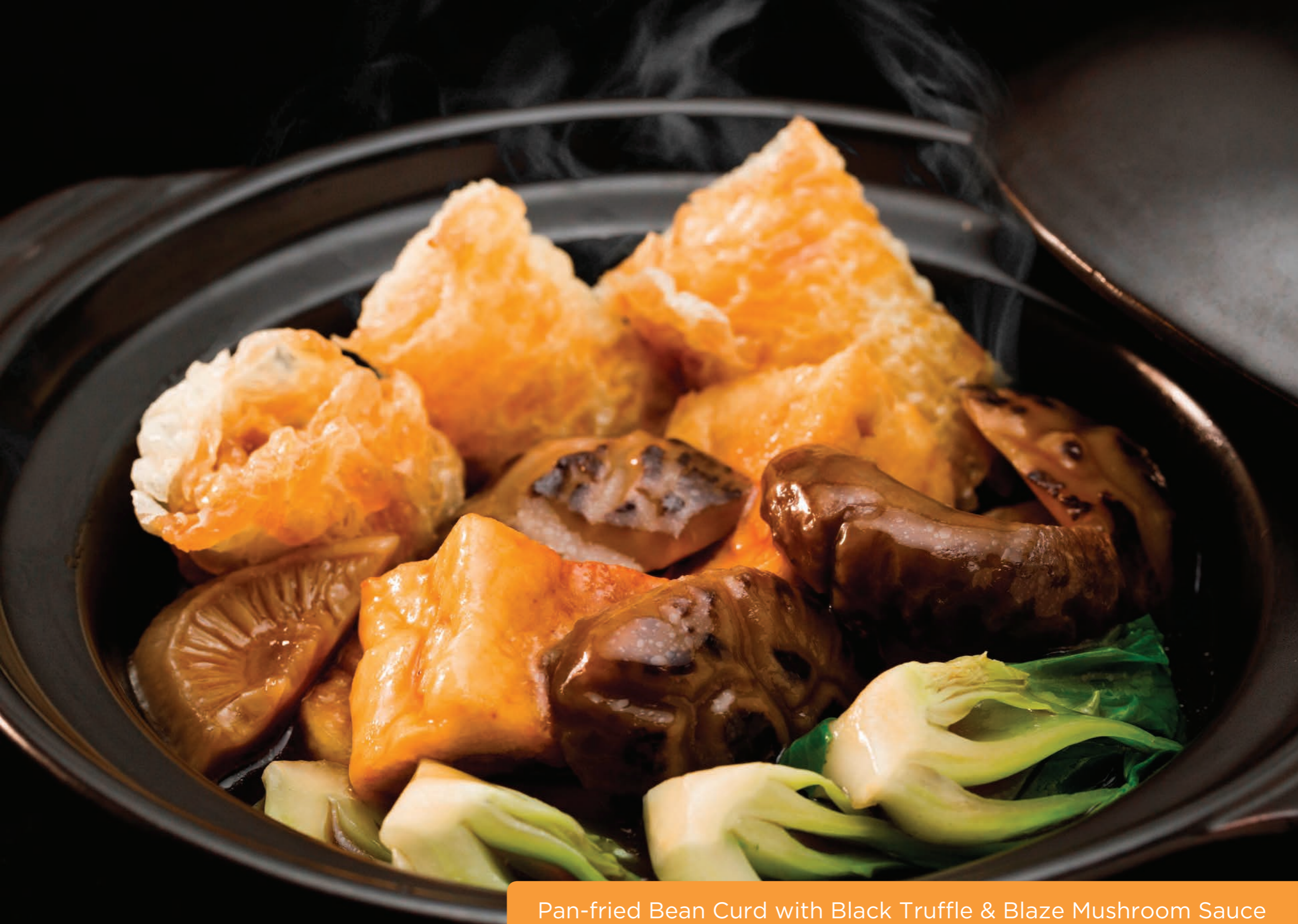
Baked Chicken Breast with Blue Cheese & Truffle Port Wine Jus
藍芝士焗雞胸黑松露砵酒汁



Char-Grilled Sterilized Pork Steak with Lemongrass
炭燒香茅無菌豬頸肉



Spain Kurobuta Pork Burger
西班牙黑豚肉漢堡



Pan-fried Bean Curd with Black Truffle & Blaze Mushroom Sauce

松露姬松茸豆腐煲



Linguine Aglio e Olio with Prawn
大蝦香蒜扁意粉

NINA

Pâtisserie

A Series of Sweet Ingenuities Awaits

發掘一系列讓人動心的甜點



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