

NINIA
Pâtisserie
— EST 2021 —

DELIGHT IN EVERY BITE



OUR STORY BEHIND

品牌故事

Managed by Nina Hospitality and established in 2021, Nina Patisserie is a specialist in modern cakes and pastries made with the finest ingredients and seasonal specialities. Its signature Nina Palmier and Napoleon cakes made with seasonal ingredients have become popular among people of all ages. Following the successful opening of its first shop in Nina Hotel Tsuen Wan West, Nina Patisserie has since expanded its presence to multiple prime locations throughout the city, from Hong Kong Island to Kowloon and New Territories, along with various pop-up locations for a delightful shopping experience. Complemented by its 24/7 online shop ninapatisserie.com, customers can order their favourite cakes and pastries anytime at their convenience.

由如心酒店集團管理的時尚甜點品牌 Nina Patisserie 於 2021 年創立。才華洋溢的廚藝團隊以歐洲進口的上乘及其他時令食材，致力製作出一系列匠心甜點，當中皇牌之選有招牌「如心蝴蝶酥」及多款時令口味的拿破崙蛋糕。品牌於荃灣西如心酒店率先開業，隨後擴展至港九不同主要地點，及開設多間期間限定店，讓食客嚐盡甜蜜滋味。全天候營運的網上商店 ninapatisserie.com，方便賓客隨時選購喜愛的蛋糕及糕點。



NINA PALMIER

如心蝴蝶酥

Buttery and crispy, the palmiers are packed with playful flavours such as Black & White Sesame or Golden Egg York, that reflect Hong Kong's particular favourites.

以頂級食材烘焙而成，將中西食材融入法式經典，炮製成原味、黑白芝麻味及黃金鹹蛋黃味，讓你以鬆脆蝴蝶酥與親友共享愜意美好時光。



Flavour 口味	2pcs	12pcs	24pcs
Original 原味	HK\$42	HK\$140	HK\$208
Black & White Sesame 黑白芝麻	HK\$42	HK\$140	HK\$208
Golden Egg Yolk 黃金鹹蛋黃	HK\$44	HK\$169	HK\$248
Assorted 雜錦		HK\$169	HK\$248



ABOUT OUR GOODIES

窩心滋味



MACARON

馬卡龍禮盒

Vanilla, Chocolate, Earl Grey, Lemon, Passion Fruit, Raspberry, Salted Caramel and Coffee find their way into macarons. Get a bite of the crunchy-chewy texture that will make you unforgettable.

法式甜品的明星，咬下去是淡淡的杏仁蛋白香氣，伴隨雲呢拿、朱古力、伯爵茶、檸檬、熱情果、紅桑子、海鹽焦糖及咖啡等不同口味的餡料，令人一試難忘。

HK\$60 | 2pcs

HK\$163 | 6pcs

HK\$316 | 12pcs





Our premium tea collection is designed to please all tea-lovers. Featuring Victorian Earl Grey, Premium Rose Black, Peach Green and Citrus Chamomile, it is always a top-notch gift item to revere the ritual of tea-drinking on all occasions.

精緻的禮盒盛載四款口味獨特的茶包，包括維多利亞伯爵茶、尊貴玫瑰紅茶、水蜜桃綠茶及柑橘洋甘菊茶，最適合配搭甜點享用。

HK\$138 | 12pcs



ASSORTED TEA GIFT BOX

茶葉禮盒





CAKES

蛋糕

Nina Patisserie never runs out of surprises when it comes to cake creations. Our intricately detailed cakes signal seasonal vibes with whimsical combination of the finest ingredients and are perfectly delectable, as always. The beautifully crafted Napoleon is our hottest item. The layers of custard in-between create a magical airy texture that you will love at first bite.

Flavours: Classic, Mango, Mixed Berries, Strawberry, Uji Matcha Mochi, Hojicha Brown Sugar Mochi

無盡的創意讓Nina Patisserie的每款蛋糕都令人驚喜不絕。採用上乘的時令食材，甜點團隊用心炮製出不同口味的蛋糕，務求讓你時刻甜蜜傾心。咬一口就令人愛上的拿破崙蛋糕，層疊的酥脆夾雜幼滑的吉士，是Nina Patisserie最受歡迎的皇牌蛋糕。

口味：經典、芒果、雜莓、士多啤梨、宇治抹茶麻糬、焙茶黑糖麻糬

HK\$62 | pc · HK\$405 | 12cm · HK\$758 | 15cm

CAKE 蛋糕	1pc	14cm	15cm	18cm	20cm
Taro Vanilla Mochi Chiffon Cake 芋頭雲呢拿麻糬戚風蛋糕	—	HK\$383	—	HK\$658	—
Pistachio Cheesecake 開心果芝士蛋糕	—	HK\$383	—	HK\$738	—
Uji Matcha Tokachi Red Bean Mochi Chiffon Cake 宇治抹茶十勝紅豆麻糬雪芳蛋糕	—	HK\$405	—	HK\$758	—
Double Chocolate Cake 雙重朱古力蛋糕	—	HK\$438	—	HK\$800	—
Earl Grey Hazelnut Tart 伯爵茶榛子撻	HK\$40	—	HK\$383	—	—
Yuzu Meringue Tart 柚子蛋白霜撻	HK\$40	—	HK\$383	—	—
Pandan Kaya Chiffon Cake 斑蘭咖椰雪芳蛋糕	—	—	HK\$438	—	HK\$592
Earl Grey Mango Pear Sponge Cake 伯爵茶芒果香梨雪芳蛋糕	HK\$50	HK\$360	—	HK\$648	—
Blueberry Cheesecake 藍莓芝士蛋糕	HK\$50	HK\$383	—	HK\$658	—
Raspberry Crème Brûlée Pistachio Tart 紅桑子開心果布丁撻	HK\$50	—	HK\$383	—	—
Double Chocolate Tart 特濃朱古力撻	HK\$65	—	HK\$383	—	—



ASSORTED TARTS

雜錦甜品撻

Make any celebrations, parties or gatherings more fancy with our signature assorted tarts! Each is uniquely flavoured to impress your guests.

*Order to be placed at least 3 days in advance.

以優雅又繽紛的雜錦甜品撻，讓任何場合的活動或慶祝加添「味」力，絕對是你的派對小食首選。

*須於最少3天前預訂。

HK\$240 | 6pcs (per flavour 同款口味)



柚子蛋白霜撻
Yuzu Meringue Tart



紅桑子開心果布丁撻
Raspberry Crème Brûlée
Pistachio Tart



抹茶麻糬紅豆撻
Matcha Red Bean
Mochi Tart



伯爵茶榛子撻
Earl Grey Hazelnut Tart



雙重朱古力撻
Double Chocolate Tart



紅桑莓撻
Raspberry Tart



藍莓撻
Blueberry Tart



士多啤梨撻
Strawberry Tart



紫薯黑糖麻糬撻
Purple Sweet Potato with
Brown Sugar Mochi Tart



焦糖果仁撻
Caramel Mixed Nuts Tart

Crafted with premium ingredients, Nina Palmier is a memorable treat for everyone. Available in a limited-edition Hello Kitty gift box, whether as a gift for someone special or a delightful indulgence for oneself, the 5 flavours of Hello Kitty x Nina Palmier are sure to delight.

以頂級食材烘焙而成，每一口的如心蝴蝶酥都盡是淡淡的焦糖香氣與鬆脆口感。別注版以限量Hello Kitty禮盒包裝，5款口味香脆又惹味，不論送禮或收藏，亦盡顯繽紛可愛。

HK\$288 | 24pcs

Assorted – Original, Black & White Sesame, Cinnamon and Almond

雜錦口味 – 包括原味、黑白芝麻、肉桂及杏仁

HK\$180 | 12pcs

Assorted – Original, Cinnamon and Almond

雜錦口味 – 包括原味、肉桂及杏仁

Golden Egg Yolk

黃金鹹蛋黃

HK\$160 | 12pcs

Original or Black & White Sesame
原味或黑白芝麻味

HK\$54 | 2pcs

Cinnamon or Almond or Golden Egg Yolk
肉桂或杏仁或黃金鹹蛋黃味

HK\$52 | 2pcs

Original or Black & White Sesame
原味或黑白芝麻味



HELLO KITTY NINA PALMIER

🍪 如心蝴蝶酥 🍪





MAKE YOUR WAY TO US

分店足跡

Tsuen Wan West 荃灣西

G/F, Nina Hotel Tsuen Wan West,
8 Yeung Uk Road, Tsuen Wan,
Hong Kong

香港荃灣楊屋道8號
荃灣西如心酒店大堂

Tel: +852 5330 5315

Central Market 中環街市

Shop G15B, G/F, Central Market,
Central, Hong Kong

香港中環
中環街市地下G15B舖

Tel: +852 9141 3019

Wong Chuk Hang 黃竹坑

P3/F, Nina Hotel Island South,
55 Wong Chuk Hang Road, Aberdeen,
Hong Kong

香港香港仔黃竹坑道55號
南灣如心酒店P3樓

Tel: +852 6793 4223

Causeway Bay 銅鑼灣

G/F, Nina Hotel Causeway Bay,
18 King's Road, Causeway Bay,
Hong Kong

香港銅鑼灣英皇道18號
銅鑼灣如心酒店大堂

Tel: +852 5638 5729

Kwun Tong 觀塘

2/F, Nina Hotel Kowloon East,
38 Chong Yip Street, Kwun Tong,
Hong Kong


香港觀塘創業街38號
九龍東如心酒店2樓

Tel: +852 6508 0975

Visit ninapatisserie.com for all pop-up shop locations.
到訪 ninapatisserie.com 查看全部期間限定店位置。



JUST A CLICK AWAY
追蹤我們

  [ninapatisseriehk](#)

ninapatisserie.com



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立即選購