

NINIA  
*Pâtisserie*  
— EST 2021 —

DELIGHT IN EVERY BITE



# OUR STORY

## 品牌故事

Managed by Nina Hospitality and established in 2021, Nina Patisserie specialises in modern cakes and pastries made with the finest ingredients and seasonal specialties. Its signature Nina Palmier and Napoleon cakes, crafted from fresh ingredients, have become popular among people of all ages. Following the opening of its first shop in Nina Hotel Tsuen Wan West, Nina Patisserie has further established its presence in multiple prime locations throughout the city, along with various pop-up locations for a delightful shopping experience. Complemented by its online shop at [ninapatisserie.com](http://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，隨後進駐至港九不同主要地點，及開設期間限定店，讓食客嘗盡甜蜜滋味。全天候營運的網上商店 [ninapatisserie.com](http://ninapatisserie.com)，方便賓客隨時選購喜愛的蛋糕及糕點。



# NINA PALMIER & DELICACY

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如心蝴蝶酥及美點







# NINA PALMIER

## 如心蝴蝶酥

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

Nina Palmier (24pcs original flavour), has been honoured with a Monde Selection Gold Award in the food category at the 2025 Quality Awards, a globally renowned Quality Institute.

以頂級食材烘焙而成，將中西食材融入法式經典，炮製成黑白芝麻味及黃金鹹蛋黃等充滿香港地道風情的特色滋味，讓你以鬆脆蝴蝶酥與親友共享愜意美好時光。

如心蝴蝶酥 (24件原味) 榮獲2025年Monde Selection世界品質評鑑大賞的食品類別金獎。



Flavour 口味	2pcs	12pcs	24pcs
Original 原味	HK\$42	HK\$148	HK\$218
Black & White Sesame 黑白芝麻	HK\$42	HK\$148	HK\$218
Golden Egg Yolk 黃金鹹蛋黃	HK\$44	HK\$178	HK\$258
Assorted 雜錦		HK\$178	HK\$258





# MACARON

## 馬卡龍禮盒

Our macarons feature a variety of flavours such as Vanilla, Chocolate, Earl Grey, Lemon, Passion Fruit, Raspberry, Salted Caramel, and Coffee. 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





## ALMOND PUFFS 香脆杏仁條

Golden crispy almond puffs topped with aromatic almond flakes and sprinkled with sugar, your new snack time favourite!

金黃鬆脆的杏仁條，頂層再鋪上杏仁片及灑上糖粉，甜而不膩，是下午茶小食的最佳之選！

HK\$98 | 8pcs

### Amber Pecans 琥珀碧根果仁

Golden and light brown in colour, these delightful, amber-hued treasures are not only a delicious snack but also good for health and vitality.

烤得金黃的碧根果仁，香脆可口，營養豐富，老少咸宜。

HK\$108 (90g)

### Sea Salted Walnuts 海鹽合桃

With their rich, toasted nutty flavour, these walnuts garnished with a light sprinkle of sea salt make for the perfect crunchy snack.

以淡淡的海鹽調味，香氣濃郁的香脆合桃令你一粒接一粒停不下來。

HK\$108 (90g)

### Black Pepper Macadamia Nuts 黑椒夏威夷果仁

Indulge in the sophisticated blend of flavours where lightly roasted macadamia nuts are infused with a subtle hint of freshly cracked black pepper.

烘烤過的夏威夷果仁釋放天然香氣，再灑上黑椒碎調味，口感層次更豐富。

HK\$118 (90g)



# NUTS

## 果仁







CAKE

蛋糕

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# NAPOLEON

## 拿破崙

Our delectable cakes showcase seasonal vibes with a delightful mix of the finest ingredients. The beautifully crafted Napoleon cakes is one of our most popular items. The layers of custard in-between create a magically airy texture that you will love at first bite.

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

甜點團隊採用上乘的時令食材，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\$518 | 15cm / 2lbs

HK\$398 | 12cm / 1lb  
HK\$638 | 18cm / 3lbs





# NUMBER / ALPHABET-SHAPED NAPOLEON

## 數字 / 字母造型拿破崙

Make your celebration truly unforgettable with our signature Napoleon cake in alphabet or number shapes of your choice! With an array of flavours to choose from, whether as an individual cake or in a combo, you can elevate your celebration with the most vibrant and colourful vibe.

Flavours: Strawberry, Mixed Berries, Mango

不論是百日宴，還是生日慶祝，以數字或字母造型的拿破崙蛋糕慶祝就最適合不過！你可選購1個或數個蛋糕組合，自由配搭不同數字、字母造型及口味，為你的派對更添熱鬧繽紛。

口味：士多啤梨、雜莓、芒果

HK\$488 | 1 cake 蛋糕 (14cm)

HK\$728 | 2 cakes 蛋糕 (14cm)

HK\$948 | 3 cakes 蛋糕 (14cm)





1



2



3



4



5



6



7



8



1

Assam Tea Strawberry Chiffon Cake  
with Brown Sugar Mochi  
阿薩姆紅茶士多啤梨黑糖麻糬戚風蛋糕

2

Taro Vanilla Mochi Chiffon Cake  
芋頭雲呢拿麻糬戚風蛋糕

3

Uji Matcha Tokachi Red Bean Mochi Chiffon Cake  
宇治抹茶十勝紅豆麻糬雪芳蛋糕

4

Pandan Kaya Chiffon Cake  
斑蘭咖椰雪芳蛋糕

5

Earl Grey Mango Pear Sponge Cake  
伯爵茶芒果香梨雪芳蛋糕

6

Double Chocolate Cake  
雙重朱古力蛋糕

7

Pistachio Cheesecake  
開心果芝士蛋糕

8

Blueberry Cheesecake  
藍莓芝士蛋糕



Blossom 一瞬綻放  
(Chocolate Cherry Chiffon Cake)  
(朱古力車厘子戚風蛋糕)

HK\$198 | 9cm / 0.5lb

HK\$488 | 16cm / 1lb

HK\$398 | 14cm / 1lb

HK\$518 | 18cm / 2lbs

HK\$638 | 21cm / 3lbs



# TART

## 甜品撻

Double Chocolate Tart

雙重朱古力撻

Raspberry Pistachio Crème Brûlée Tart

紅桑子開心果布丁撻

Earl Grey Hazelnut Tart

伯爵茶榛子撻

Yuzu Meringue Tart

柚子蛋白霜撻

HK\$388 | 15cm / 1lb



# TARTLET

## 雜錦甜品撻

Make any celebrations, parties or gatherings more fancy with our signature assorted tartlets! 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 | 5.5cm x 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

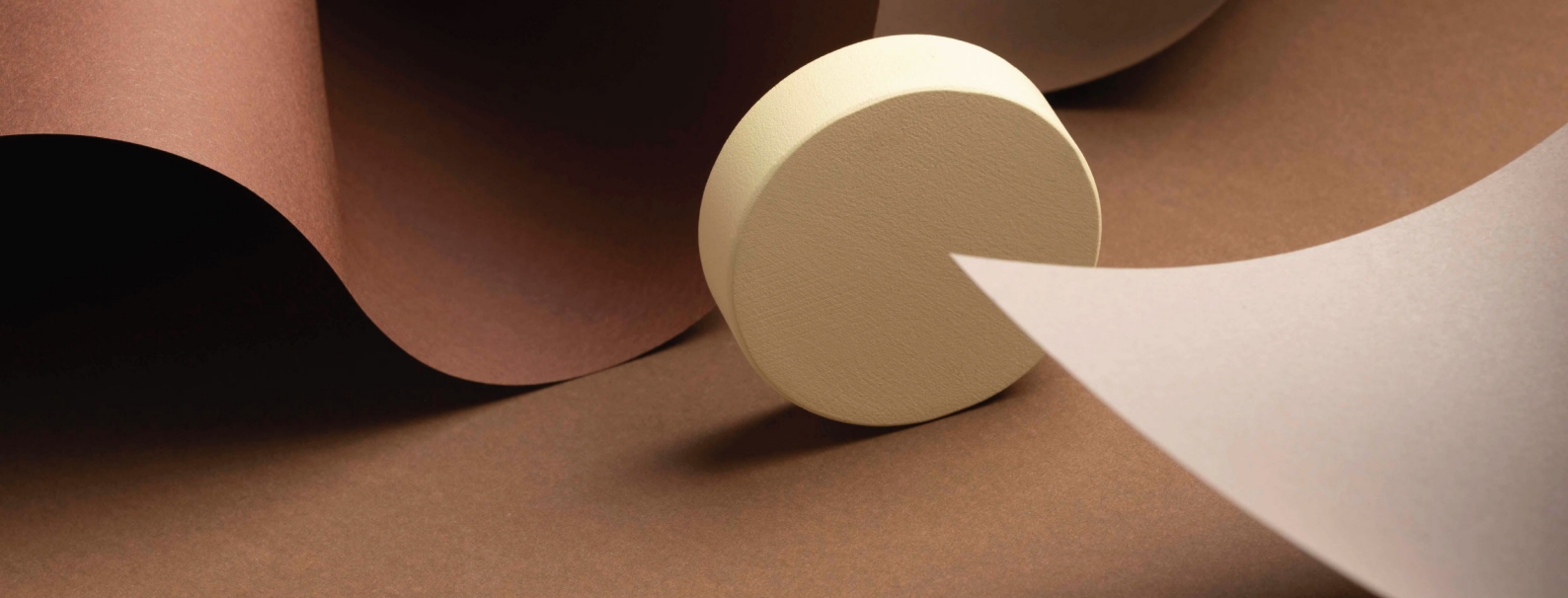


紫薯黑糖麻糬撻  
Purple Sweet Potato with  
Brown Sugar Mochi Tart



焦糖果仁撻  
Caramel Mixed Nuts Tart





# GIFTING WITH A PERSONAL TOUCH

## 個人化禮物

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Creating personalised and unique gifts is the perfect way to surprise your favourite persons. Get a tailor-made gourmet gift for your loved ones or prestigious customers by adding an ornamental touch to your luxury gift box with a ribbon or a sleeve designed with the logo and brand colour of your company. Our service aspires to be tailored to customers' specific preferences and expectations.

你可於我們的禮盒包裝上加添個人化又別具意義的元素，例如印上公司商標的絲帶、或以公司品牌顏色印刷的紙套，為重要客戶或特別的人送上獨一無二的心意。



## PAPER SLEEVE

紙套

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## TRACING PAPER

牛油紙

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## RIBBON

絲帶

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# MAKE YOUR WAY TO US

## 分店足跡

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### 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](http://ninapatisserie.com) for all pop-up shop locations. 到訪 [ninapatisserie.com](http://ninapatisserie.com) 查看全部期間限定店位置。





## CONTACT US 聯絡我們



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