



IN COLLABORATION WITH
THE ROYAL THAI
CONSULATE-GENERAL,
HONG KONG
伙拍泰國駐香港總領事館



I-O-N

CAFÉ : BAR



SERVING DATE & TIME

1 July - 15 Sep 2024

6:30PM - 9:30PM

SUMMER BLISS: THE TASTE OF THAI

盛夏泰滋味

SEMI-BUFFET DINNER

FROM \$458 (ADULT 成人) | \$358 (CHILD 小童) | \$398 (SENIOR 長者)

CHEF TABLE (ALL-YOU-CAN-EAT)

SEAFOOD ON ICE 冰鎮海鮮

SNOW CRAB LEGS
雪花蟹腳

COOKED SEA SHRIMP
凍蝦

SASHIMI STATION 雜錦刺身

SALMON
三文魚

SWEET SHRIMP
甜蝦

TUNA
吞拿魚

JADE WHELK
翡翠螺

MUSSEL
青口

OCTOPUS
八爪魚

TSUBUGAI
馬刀貝

SNAPPER
鯛魚

SOUP & BREAD 湯 & 麵包

CHINESE SOUP
中式老火湯

THAI SOUP
泰式湯

APPETISER & SALAD 頭盤及沙律

Our Vegetables in the Salad Bar are
Healthy & Eco-friendly, thanks to Hydroponic Farming
沙律吧的蔬菜採用澳洲水耕技術種植，食得健康又環保

NEW! SERVED WITH THAI FUSION SALAD
泰式沙律及開胃前菜

MAIN 主菜 - Choose one per person 每位選一款

BEEF TOMAHAWK WITH NAM JIM JAEW SAUCE (FOR 4)
牛斧頭扒配泰式沾醬 (4位用) 🍴

ROASTED LEMONGRASS LAMB RACK (FOR 2)
香烤泰式香茅羊架 (2位用)

THAI STYLE VOLCANIC PORK KNUCKLE
WITH CRISPY PORK SKIN AND THAI PORK LARB SALAD (FOR 2)
泰式火山豬手配脆皮豬皮和泰式豬肉沙律 (2位用) 🍴

BAKED THAI CURRY HALIBUT (FOR 2)
烤泰式咖喱比目魚 (2位用) 🍴

THAI STYLE ROASTED CHICKEN
泰式烤雞 🍴

STEAMED HALIBUT WITH THAI SEAFOOD SAUCE
泰式海鮮醬蒸比目魚 🍴

MASSAMAN CURRY LAMB SHANK WITH THAI JASMINE RICE
瑪莎文咖喱羊膝配泰國香米飯 🍴

GRILLED US ANGUS BEEF RIBEYE **+\$60**
WITH NAM JIM JAEW SAUCE
烤美國安格斯牛肉眼扒配泰式沾醬

GRILLED US ANGUS BEEF SIRLOIN **+\$30**
WITH NAM JIM JAEW SAUCE
烤美國安格斯牛西冷扒配泰式沾醬

SEAFOOD SPAGHETTI IN CREAMY TOM YUM SAUCE
冬蔭功海鮮意大利麵 🍴🍴

LOBSTER TAIL IN THAI YELLOW CURRY SAUCE **+\$100**
WITH THAI JASMINE RICE
泰式黃咖喱龍蝦尾配泰國香米飯 🍴

THAI GREEN CURRY RISOTTO WITH MIXED VEGETABLES
泰式青咖喱雜菜燴飯 🍴🍴

DESSERT BUFFET 自助甜品

THAI DESSERT
泰式甜品

THAI STYLE POPSICLES
泰式雪條



FREE DISH OF
MANGO STICKY RICE
FOR EACH TABLE
每枱贈送
芒果糯米飯一客



🍴 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

Corkage fee \$200 per bottle | Cake-cutting fee \$150 per cake
All prices are in HKD | Subject to 10% service charge
開瓶費每瓶\$200 | 切餅費每個\$150 | 所有價格以港幣計算 | 另收加一服務費