



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 TIME  
12:00NN - 02:30PM

## SUMMER BLISS: THE TASTE OF THAI

### 盛夏泰滋味

### SEMI-BUFFET LUNCH

Senior aged 65 or above can enjoy \$60 off on main dishes 65歲或以上之長者可享主菜減\$60優惠

#### LIGHT BUFFET 輕盈自助餐

\$188

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

#### MAIN

Assorted Vegetables Spaghetti  
in Pomodoro Sauce

雜菜番茄羅勒醬意粉 🍷

\$228

Pan-fried Salmon with Cherry Tomato Caponata  
香煎三文魚配西西里島燉車厘茄

\$258

Thai Roasted Half Chicken

泰式烤黃油雞半隻 🍷

\$258

Fish and Chips

炸魚薯條

\$258

Japanese Style Risotto with Grilled Mackerel  
日式意大利飯配和風燒鯖魚

\$258

Braised Pork Belly with Vegetable Red Rice  
燉五花肉配雜菜紅米飯 🍷

\$268

Grilled US Angus Beef Ribeye  
with Nam Jim Jaew Sauce

烤美國安格斯肉眼牛扒配泰式沾醬 🍷 🍷

\$308

Lobster Tail in Thai Yellow Curry Sauce  
with Thai Jasmine Rice

泰式黃咖喱龍蝦尾配泰國香米飯 🍷 🍷

\$368

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

\$38

Sautéed Baby Spinach

炒菠菜苗

\$38

French Fries (Cajun/Truffle)

薯條 (卡真/松露醬) 🍷

\$38

Daily Cake from Nina Patisserie

Nina Patisserie 是日精選蛋糕

\$45

Mussels in Chinese Rose Liqueur

玫瑰露煮青口

\$68

#### THAI STYLE POPSICLES 泰式雪條

🍷 Vegetarian 素食 🍷 Spicy 香辣 🍷 Signature Dish 推介 🍷 Thai Specialities 泰滋味推介

Corkage fee \$200 per bottle | Cake-cutting fee \$150 per cake  
Items are subject to change without prior notice | All prices are in HKD  
Subject to 10% service charge | Photos are for reference only

開瓶費每瓶\$200 | 切餅費每個\$150 | 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

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



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#### MAIN

Pumpkin Morel Risotto with Asparagus and Pine Nuts 南瓜羊肚菌意大利飯配蘆筍及松子 🍄	\$228	Seafood Spaghetti in Lobster Sauce 海鮮龍蝦汁意粉	\$258
Duck Leg Confit with Marmalade Sauce 法式油封鴨腿配柑橘醬 🍷	\$258	Grilled Pork Tomahawk 香烤斧頭豬扒 🍖	\$288
Hainanese Chicken with Fragrant Rice 海南雞配油飯	\$258	Grilled Australia T-Bone Steak with Nam Jim Jaew Sauce 烤澳洲T骨牛扒配泰式沾醬 🍷 🍴	\$338
Baked Thai Curry Halibut 烤泰式咖喱比目魚 🍷 🍴	\$258	Lobster Tail in Thai Yellow Curry Sauce with Thai Jasmine Rice 泰式黃咖喱龍蝦尾配泰國香米飯 🍷 🍴	\$368

Coffee | Tea Included 附咖啡 | 茶



#### ADD-ON

Oven-roasted Baby Vegetable 燒焗雜菜	\$48	French Fries (Cajun/Truffle) 薯條 (卡真/松露醬) 🍷	\$38
Roasted Forest Mushroom 香烤野菌	\$38	Daily Cake from Nina Patisserie Nina Patisserie 是日精選蛋糕	\$45
Sautéed Baby Spinach 炒菠菜苗	\$38	Mussels in Chinese Rose Liqueur 玫瑰露煮青口	\$68

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#### MAIN

Vegetable Lasagna 素菜千層麵 🍷	\$228	Roasted Half Drunken Chicken 烤酒香黃油雞半隻	\$258
Classic Wagyu Beef Burger with French Fries (Cajun/Truffle) 經典和牛漢堡配薯條 (卡真/松露醬)	\$258	Texas Style Pork Belly with BBQ Sauce 德州風味烤五花肉配燒烤醬	\$268
Japanese Miso Glazed Halibut 比目魚西京燒 🍷	\$258	Grilled US Angus Beef Sirloin with Nam Jim Jaew Sauce 烤美國安格斯西冷牛扒配泰式沾醬 🍷🍷	\$308
Seafood Spaghetti in Creamy Tom Yum Sauce 冬蔭功海鮮意大利麵 🍷🍷	\$258	Lobster Tail in Thai Yellow Curry Sauce with Thai Jasmine Rice 泰式黃咖喱龍蝦尾配泰國香米飯 🍷🍷	\$368

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