

## À LA CARTE MENU

### Appetizers 前菜

Fresh Salmon and Tuna Poke Bowl \$168  
with Soy Sauce, Sesame Oil and Lime Dressing  
夏威夷魚生沙律配豉油, 麻油, 青檸汁 ●

Grilled Tiger Prawn on Classic Caesar salad \$188  
扒大蝦配凱撒沙律

### Soup 餐湯

Classic Lobster Bisque \$98  
法式龍蝦湯

Soup of the Day (Chinese/Western) \$78  
是日精選餐湯 (中式/西式)

### Sandwiches 三文治

Nina Club Sandwich \$168  
如心三文治

Australian Wagyu Beef Burger \$218  
with Garden Salad and French Fries  
澳洲和牛漢堡配田園沙律及薯條

### Desserts 甜品

Fresh Fruit Mille-Feuille \$98  
鮮果拿破崙

Fresh Fruit Platter \$98  
時令鮮果碟

### Western Delights 西式精選

Grilled Australian M4-M5 Wagyu Striploin with Gravy, \$298  
Roast Organic Vegetables, served with  
Mashed Potato OR Truffle French Fries

烤澳洲M4-M5和牛西冷配燒汁、烤有機蔬菜，配薯蓉或松露薯條

Grilled Pork Chop with Rosemary Gravy, \$198  
Roast Organic Vegetables served with  
Mashed Potato OR Truffle French Fries

烤豬扒配露絲馬利汁、烤有機蔬菜、配薯蓉或松露薯條 ㄟ

Fish and Chips with Coleslaw Salad and Tartar Sauce \$168  
炸魚薯條配椰菜沙律及他他汁

Chicken Roulade with Spinach and Cheese on \$168  
Garden Vegetables, Sun-dried Tomatoes Cream Sauce  
芝士菠菜雞卷配田園蔬菜及番茄乾忌廉汁

Linguini Bolognese \$158  
肉醬扁意粉 ㄟ

### Local Cuisines 香港特色

Sea Cucumber, Fish Maw and Crab Stick with Udon in Fish Broth \$238  
海參花膠蟹柳魚湯烏冬

Hong Kong Style Barbecued Pork with Egg and Rice \$188  
with Chinese Soup  
香港特式叉燒煎蛋飯 ㄟ  
配中式餐湯

Baked Pork Chop with Fried Rice in Tomato Sauce \$178  
鮮茄焗豬扒飯 ㄟ

Salted Fish, Diced Chicken and Tofu with Rice \$168  
鹹魚雞粒豆腐飯

Singaporean Style Fried Rice Vermicelli with Chinese Soup \$168  
星洲炒米配中式餐湯

Wonton Noodle Set \$168  
雲吞麵套餐

### Asian Gourmet 亞洲風味

Grilled King Prawns in Laksa Soup \$198  
烤大蝦配喇沙湯麵

Hainanese Chicken Rice \$188  
Served with Soup of the Day and Mixed Pickle  
海南雞飯配是日餐湯及醃菜

Indian Lamb Curry Served with Jeera Rice and Papadum \$178  
印度羊肉咖喱配印度飯及脆餅

Scrambled Egg with Eel and Rice \$178  
滑蛋鰻魚飯

Nasi Goreng \$168  
印尼炒飯

 An option of lesser rice or noodles 可要求少飯/少麵

## HEALTHY CORNER

**K** Calories 卡路里 (kcal) **C** Carbohydrates 碳水化合物 (g)  
**P** Protein 蛋白質 (g) **F** Fat 脂肪 (g)

### Vegetarian 素食之選

Grilled OmniPork on Roast Organic \$158  
Vegetables and Barley Risotto  
烤新豬肉配有機蔬菜薏米飯

**K** 570 **C** 73 **P** 31 **F** 19 **MNI**   

### Well-Balanced Diet 均衡膳食

Braised Beef Cheek with Baby Root \$188  
Vegetables and Barley Risotto  
燴牛臉頰配迷你根莖菜薏米飯

**K** 482 **C** 68 **P** 40 **F** 6  

### Low Carb 低糖滋味

Slow-cooked Chicken Breast with Curly Kale \$168  
and Couscous  
慢烤雞胸配小米及羽衣甘藍沙律

**K** 554 **C** 56 **P** 54 **F** 12 ● 

### Keto-friendly 生酮有善

Pan-fried Halibut, Asparagus, Spinach \$178  
and Fennel Sliced with Garlic Butter Sauce  
香煎比目魚配蘆筍, 菠菜和茴香 伴蒜香牛油汁

**K** 322 **C** 8 **P** 35 **F** 17  

 Contains Pork 含豬肉  Vegetarian 素食  Contains Dairy Products 含奶製品  Contains Gluten 含麩質  Contains Nuts 含堅果  Contains Soy 含大豆製

● With hydroponic vegetables 採用水耕蔬菜  Sustainable Seafood 環保海鮮 **MNI** Plant-based product 植物肉

All prices are in Hong Kong Dollars and subject to 10% service charge.  
If you have any concerns regarding food allergies, please alert your server prior to ordering.  
所有價格以港幣計算，另加 10% 服務費 | 如閣下對食物有任何敏感或要求，請聯絡服務員

