

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

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 Vegetables and Barley Risotto \$158
烤新豬肉配有機蔬菜薏米飯
K 570 C 73 P 31 F 19 OMNI 🌿 🌿 🌿

Well-Balanced Diet 均衡膳食

- Braised Beef Cheek with Baby Root Vegetables and Barley Risotto \$188
燴牛臉頰配迷你根莖菜薏米飯
K 482 C 68 P 40 F 6 🌿 🌿 🌿

Low Carb 低醣滋味

- Slow-cooked Chicken Breast with Curly Kale and Couscous \$168
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 and Fennel Sliced with Garlic Butter Sauce \$178
香煎比目魚配蘆筍, 菠菜和茴香伴蒜牛油汁
K 322 C 8 P 35 F 17 🌿 🌿

Western Delights 西式精選

- Grilled Australian M4-M5 Wagyu Striploin with Gravy, Roast Organic Vegetables, served with Mashed Potato OR Truffle French Fries \$298
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, Roast Organic Vegetables served with Mashed Potato OR Truffle French Fries \$198
烤豬扒配露絲馬利汁、烤有機蔬菜、配薯蓉或松露薯條 🌿
- 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 Garden Vegetables, Sun-dried Tomatoes Cream Sauce \$168
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 🌿

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 with Chinese Soup \$188
香港特式叉燒煎蛋飯 🌿
配中式餐湯
- Baked Pork Chop with Fried Rice in Tomato Sauce \$178
鮮茄焗豬扒飯 🌿 🌿
- 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

🌿 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 含大豆製品 🌿 Contains Seafood 含海鮮
● With hydroponic vegetables 採用水耕蔬菜 🌿 Sustainable Seafood 環保海鮮 OMNI Plant-based product 植物肉 🌿 Contains Beef 含牛肉

All prices are in Hong Kong Dollars and subject to 10% service charge 所有價格以港幣計算, 另收加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering 如閣下對食物有任何敏感或要求, 請聯絡服務員

Should guests bring their own cakes and request cake-cutting services, the restaurant will impose a service charge of HK\$20 per guest. Nonetheless, this fee will be exempted for cakes purchased from Nina Patisserie. 若客人自行攜帶蛋糕並需餐廳職員提供切餅服務, 餐廳將向每位顧客收取港幣20元服務費。惟若攜帶的蛋糕為Nina Patisserie品牌, 則免收此項服務費。

開瓶費 Corkage Fee

紅/白/氣泡酒 Red/White/Sparkling Wine: 每支\$150/bottle 烈酒 Liquor: 每支\$500/bottle

