



Café Circles

Appetisers 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 ● 🐟

 Vine Tomato and Asparagus Salad Dressing \$168
with Spicy Balsamic
番茄蘆筍沙律配香辣陳醋汁

 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's Club Sandwich \$168
如心三文治 🍷 🥗

Australian Wagyu 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

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  🥗 🍷 🍷

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 生酮友善

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 🍷 🥗

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)

Western Delights 西式精選

Grilled Australian M4-M5 Wagyu Striploin, \$298
Roast Organic Vegetables,
Mashed Potato OR Truffle French Fries
烤澳洲M4-M5和牛西冷、烤有機蔬菜、配薯蓉或松露薯條 🍷


Grilled Pork Chop with Rosemary Gravy, \$198
Roast Organic Vegetables,
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 🍷

 Beef Goulash with Boiled Potatoes \$198
燉牛肉配焗薯仔 🍷

 Fried Rice with Spicy Smoked Salmon and Scallop \$188
辣煙燻三文魚帶子炒飯 🐟

 Sautéed Prawns with Spaghetti and Tomato Sauce \$198
大蝦番茄意粉 🐟

 Fish and Chips with Coleslaw Salad and Tartar Sauce \$168
炸魚薯條配椰菜沙律、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 🍷

Local Cuisines 香港特色

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

Hong Kong Style Barbecued Pork with Fried Egg and Rice \$188
and Chinese Soup
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 and 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

 Roast Chicken Steak with Curry Sauce and Roti Paratha \$198
烤雞扒配咖喱汁和印度煎餅

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

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

 Vegetables Curry with Turmeric Rice \$178
雜菜咖喱配薑薑飯

 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

 Halal Certified Food 清真認證食品

🍷 Contains Pork 含豬肉 🥗 Vegetarian 素食 🥛 Contains Dairy 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 🍷 Contains Beef 含牛肉

● Hydroponic Vegetables 採用水耕蔬菜 🐟 Sustainable Seafood 環保海鮮  Plant-based product 植物肉

Please inform your server of any food allergies before ordering. 如對食物有任何敏感，請聯絡服務員。

Subject to 10% service charge. 另收加一服務費。

Guests bringing their own cakes and requesting cutting services will incur a HK\$20 fee per guest, waived for cakes from Nina Patisserie. 若客人自帶蛋糕並需切餅服務，將收取每位港幣20元，而 Nina Patisserie 蛋糕則可豁免此服務費。

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

