









Café Circles

Appetisers 前菜

-  Seared Tuna Nicoise Salad ^ \$148
香煎吞拿魚尼斯沙律   
-  Grilled Half Lobster on Caesar Salad ^ \$198
烤開邊龍蝦配凱撒沙律   

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   

Asian Gourmet 亞洲風味

-  Singaporean Laksa with Grilled Half Lobster \$198
新加坡喇沙配烤開邊龍蝦  
-  Scrambled Eggs with Eel on Steamed Rice \$178
滑蛋鰻魚飯 
- Hainanese Chicken Rice with Soup of the Day and Mixed Pickles \$188
海南雞飯配是日餐湯及醃菜
-  Butter Chicken with Turmeric Rice and Papadam \$178
印度奶油咖哩雞配黃薑飯及薄脆  
- Nasi Goreng \$178
印尼炒飯  
- Taiwanese Braised Beef Noodles with Popcorn Chicken \$168
台式紅燒牛肉麵配鹽酥雞  
-  Vegetables Curry with Turmeric Rice and Papadam \$178
雜菜咖哩配黃薑飯及薄脆  

Local Cuisines 香港特色

- Soup Udon with Sea Cucumber, Fish Maw and Crab Stickin Fish Broth \$238
海參花膠蟹柳魚湯烏冬  
- Baked Pork Chop with Fried Rice in Tomato Sauce \$178
鮮茄焗豬扒飯  
- Hong Kong Style Barbecued Pork with Fried Egg on Steamed Rice with Chinese Soup \$188
香港特式叉燒煎蛋飯配中式餐湯 
- Wonton Shrimp Roe Noodles with Poached Choy Sum and Oyster Sauce \$128
雲吞蝦子麵配蠔油菜心   

Western Delights 西式精選

- Grilled Pork Chop with Roasted Vegetables and Gravy \$198
with Truffle French Fries or Mashed Potatoes
烤豬扒配烤蔬菜及迷迭香肉汁  
可選配松露薯條或薯蓉
- Grilled USDA Angus Ribeye (11oz) with Roasted Vegetables and Gravy \$308
with Truffle French Fries or Mashed Potatoes
烤美國安格斯肉眼扒(11安士)配烤蔬菜及肉汁
可選配松露薯條或薯蓉   
- Braised Lamb Shank in Port Wine Sauce \$228
with Roasted Vegetables and Mashed Potatoes
燴羊膝配砵酒汁、烤蔬菜及薯蓉  
-  Sautéed Half Lobster with Spaghetti in Tomato Sauce \$198
香煎開邊龍蝦番茄意粉  

Desserts 甜品

- Fresh Fruit Mille-Feuille \$98
鮮果拿破崙  
-  Fresh Fruit Platter ^ \$98
時令鮮果碟   

HEALTHY CORNER 健康之選

Keto-friendly 生酮友善

- Pan-fried Halibut with Asparagus, Spinach and Fennel in Garlic Butter Sauce ^ \$178
香煎比目魚配蘆筍、菠菜和茴香伴蒜香牛油汁
 325  8  35  17   

Low Carb 低糖滋味

-  Pan-fried Salmon Fillet with Cherry Tomato Caponata ^ \$198
香煎三文魚配西西里島燉車厘茄
 643  51  49  27  

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
 486  68  40  6   

Vegetarian 素食之選

-  Pumpkin Barley Risotto with Morels and Vegetables \$148
南瓜羊肚菌蔬菜薏米飯
 697  96  22  25   
-  Calories 卡路里 (kcal)  Carbohydrates 碳水化合物 (g)  Protein 蛋白質 (g)  Fat 脂肪 (g)

add \$68 to enjoy a Coffee / Tea / Soft Drink + Ice Cream Bar* 咖啡/茶/汽水及雪條*

 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  More fruits and vegetables 蔬果之選  Less oil, salt and sugar 3少之選 ^EatSmart menu 10% discount 有營養肆菜式9折

*The restaurant offers beverages and ice creams that are Halal-certified. For more Halal offerings, please inform your server.

餐廳提供清真認證飲品及雪糕，請聯絡服務員了解更多清真認證食品詳情。

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

