## Café Circles

	Salad 沙律		Western Delights 西式精選		
J.Yr.	Rainbow Salad with Lemon Vinaigrette <sup>^</sup>	\$168	Wagyu Meatball Linguine with Bacon in Spicy Tomato	\$198	
	彩虹沙律配檸檬油醋汁 • (Ohicken, Pumpkin, Avocado, Fig, Cherry Tomato, Soft Poached Egg		Sauce, served with Green Salad		
	and Salad Leaves 雞肉, 南瓜, 牛油果, 無花果, 車厘茄, 流心蛋及水耕沙律菜)		香辣煙肉茄汁和牛肉丸扁意粉配蔬菜沙律 < ぐ  <		
	6 67 °F		Provençal Rack of Lamb with Vegetables and Rosemary Sauce, served with Mashed Potato or Truffle Fries	\$208	
	Soup 餐湯 Soup of the Day (Chinese/Western)*	\$78	法式寶雲酥羊架配有機蔬菜 🦠 🗓		
	是日精選餐湯 (中式/西式)	Φ/Ο	可選配薯蓉或松露薯條		
	Burgers and Sandwiches 漢堡及三文治		€ Local Cuisines 香港特色		
	Reuben Sandwich	\$188	Soup Udon with Sea Cucumber, Fish Maw and Crab	\$238	
	魯賓三文治 参ぐ ○ ●	Ψ.σσ	Stick in Fish Broth, served with Seasonal Vegetables 海參花膠蟹柳魚湯烏冬配時令蔬菜 ② 🍇 🗞		
	(Roast Beef, Sauerkraut, Onion Jam and Cheese 燒牛肉.德國酸椰菜洋蔥醬及芝士)	\$168	Rice with Oysters in Fish Broth, served with	\$198	
	Nina's Club Sandwich		Seasonal Vegetables	,,,,,	
	如心三文治 🐔 🦠 🚺		鮮蠔魚湯泡飯配時令蔬菜 ◎ ◎	<b>\$100</b>	
	Australian Wagyu Burger with Garden Salad and French Fries	\$218	Braised Beef Brisket with Radish in Chu Hou Paste, served with Steamed Rice, Seasonal Vegetables	\$198	
	澳洲和牛漢堡配田園沙律及薯條 △ 🌑 🗋 ●		and Chinese Daily Soup		
حلال بين بين	Grilled Vegetables Panini with Pesto and Cheese	\$168	柱侯蘿蔔炆牛腩配香苗,時令蔬菜及中式餐湯 🏖	¢100	
	香草醬雜菜芝士意式三文治 ☜ 彎 🗖 ⊘ 🔘 ■		Steamed Halibut with Minced Garlic, served with Steamed Rice, Seasonal Vegetables and Chinese Daily Soup	\$198	
			金銀蒜蒸比目魚配香苗, 時令蔬菜及中式餐湯 ∞ ∠ 🔊 🦫		
<b>***</b>	Asian Gourmet 亞洲風味		Wok-fried Rice Noodles with Beef,	\$198	
	Hainanese Chicken Rice with	\$188	served with Seasonal Vegetables and Chinese Daily Soup 炒牛肉河粉配時令蔬菜及中式餐湯 ぐ と & **		
	Soup of the Day and Mixed Pickles* 海南雞飯配是日餐湯及醃菜		Wok-fried Eggs with Shrimp and Black Truffle,	\$198	
	Massaman Beef Curry with Turmeric Rice	\$188	served with Steamed Rice, Seasonal Vegetables		
	and Papadum 瑪莎曼牛肉咖喱配黄薑飯及薄脆 ८०००		and Chinese Daily Soup 滑蛋黑松露蝦仁配香苗, 時令蔬菜及中式餐湯 ♡¾ 叁 ☜ ⑩		
	Sichuan Dan Dan Noodles, served with	\$188	Hong Kong Style Barbecued Pork with Fried Egg	\$198	
	Steamed Minced Pork Dumplings and Seasonal Vegetables 四川擔擔麵配小籠包及時令蔬菜 🗶 🗞 🖄 🕬		on Steamed Rice, served with Seasonal Vegetables and Chinese Daily Soup		
	Thai Style Roast Chicken,	\$198	香港特式叉燒煎蛋飯配時令蔬菜及中式餐湯 🗸 🕦		
	served with Green Papaya Salad 泰式燒雞配青木瓜沙律 ◎ ⊘				
مالار المالار	察式焼類町自小瓜が佳 ○本 ⊘ Seafood Fried Rice with Sambal Sauce,	\$188	Desserts 甜品 Fresh Fruit Mille-Feuille	\$98	
11	served with Seasonal Vegetables	ΨΙΟΟ	Fresh Fruit Mille-Fedille 鮮果拿破崙 🐌 🗓	\$30	
	參巴醬海鮮炒飯配時令蔬菜 ◎ ◇		Fresh Fruit Platter 時令鮮果碟 <b>學</b>	\$98	
			点 4 無水体		
	HEALTHY CORNER 健康之選		W. II B. I.		
حاراً ا	Keto-friendly 生酮友善 Pan-fried Halibut, Asparagus, Spinach and Fennel	\$188	Well-Balanced Diet 均衡膳食 Braised Beef Cheek with Baby Root Vegetables	\$188	
AA .	with Garlic Sauce, served with Green Salad ^	ΨΙΟΟ	and Barley Risotto, served with Green Salad	Ψίου	
	香煎比目魚配蘆筍、菠菜和茴香伴蒜香汁配蔬菜沙律 ②592 ◎13 ②56 ⑤33 <b>&gt; ②</b> ◎		<b>燴牛臉頰配迷你根莖菜薏米飯配蔬菜沙律</b> ⊗ 565		
احلال	Low Carb 低醣滋味 Pan-fried Salmon Fillet with Cherry Tomato	¢100	Vegetarian 素食之選  Beetroot Barley Risotto with Morel Mushrooms	\$168	
111	Caponata, served with Green Salad <sup>^</sup>	\$198	and Vegetables, served with Green Salad	Ψ100	
	香煎三文魚配西西里島燉車厘茄配蔬菜沙律		紅菜頭羊肚菌蔬菜薏米飯配蔬菜沙律 ② 412		
				0F.0+ · ·	
(※ Calories 卡路里 (kcal) ⑥ Carbohydrates 碳水化合物 (g) ⑥ Protein 蛋白質 (g) ⑥ Fat 脂肪					
	add \$68 to enjoy a Coffee / Tea / Soft Drink + Ice Cream Bar* 咖啡/茶/汽水 及 雪條*				

● Hydroponic Vegetables 採用水耕蔬菜 Sustainable Seafood 環保海鮮 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

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







