

(All all all all all all all all all all	Salad 沙律 Rainbow Salad with Lemon Vinaigrette 彩虹沙律配檸檬油醋汁 😻 🐌 ● 🍥 (Chicken, Pumpkin, Avocado, Fig, Cherry Tomato, Soft Poached Egg	\$168		Western Delights 西式精選 Wagyu Meatball Linguine with Bacon in Spicy Tomato Sauce, served with Green Salad	\$198
	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) Soup 餐湯 Soup of the Day (Chinese/Western)* 是日精選餐湯 (中式/西式)	\$78		香辣煙肉茄汁和牛肉丸扁意粉配蔬菜沙律 <ৈ < <p>&lt;&gt; ◆ ● Provençal Rack of Lamb with Vegetables and Rosemary Sauce, served with Mashed Potato or Truffle Fries 法式寶雲酥羊架配有機蔬菜  ③ ① 可選配薯蓉或松露薯條</p>	\$208
	Burgers and Sandwiches 漢堡及三文治			Local Cuisines 香港特色	
	Reuben Sandwich 魯賓三文治 後ぐ () ● (Roast Beef, Sauerkraut, Onion Jam and Cheese	\$188		Soup Udon with Sea Cucumber, Fish Maw and Crab Stick in Fish Broth, served with Seasonal Vegetables 海參花膠蟹柳魚湯烏冬配時令蔬菜 👓 蠀 🗞	\$238
	焼牛肉、德國酸椰菜、洋蔥醬及芝士) Nina's Club Sandwich 如心三文治 2 後 後 ⑥	\$168	Se 鮮 Br se ar	Rice with Oysters in Fish Broth, served with Seasonal Vegetables 鮮蠔魚湯泡飯配時令蔬菜 👓 🗞	\$198
	Australian Wagyu Burger with Garden Salad and French Fries 澳洲和牛漢堡配田園沙律及薯條 < 	\$218		Braised Beef Brisket with Radish in Chu Hou Paste, served with Steamed Rice, Seasonal Vegetables and Chinese Daily Soup	\$198
	Grilled Vegetables Panini with Pesto and Cheese 香草醬雜菜芝士意式三文治 💿 🗟 🗍 ⊘ 🔘 ●	\$168		柱侯蘿蔔炆牛腩配香苗,時令蔬菜及中式餐湯 ぐ 炎 Steamed Halibut with Minced Garlic, served with Steamed Rice, Seasonal Vegetables and Chinese Daily Soup 金銀蒜蒸比目魚配香苗,時令蔬菜及中式餐湯 ☞ 炎 % %	\$198
	Asian Gourmet 亞洲風味 Hainanese Chicken Rice with	\$188	N S J N S A S F C A F	Wok-fried Rice Noodles with Beef, served with Seasonal Vegetables and Chinese Daily Soup 炒牛肉河粉配時令蔬菜及中式餐湯 ご	\$198
	Soup of the Day and Mixed Pickles* 海南雞飯配是日餐湯及醃菜 Massaman Beef Curry with Turmeric Rice and Papadum	\$188		Wok-fried Eggs with Shrimp and Black Truffle, served with Steamed Rice, Seasonal Vegetables and Chinese Daily Soup 滑蛋黑松露蝦仁配香苗, 時令蔬菜及中式餐湯 ∞ 25 % % (6)	\$198
	瑪莎曼中肉咖喱配黄薑飯及薄脆 <☆ ∞ ∞ Sichuan Dan Dan Noodles, served with Steamed Minced Pork Dumplings and Seasonal Vegetables 四川擔擔麵配小籠包及時令蔬菜 <a> </a> <a> </a>	\$188		月里羔松路取口即首曲, 時マ既未及中八官海 ひん こ る る Hong Kong Style Barbecued Pork with Fried Egg on Steamed Rice, served with Seasonal Vegetables and Chinese Daily Soup	\$198
	Thai Style Roast Chicken, served with Green Papaya Salad 泰式燒雞配青木瓜沙律 ① 2 2	\$198		香港特式叉燒煎蛋飯配時令蔬菜及中式餐湯 炎 🔕	
(Jan)	Seafood Fried Rice with Sambal Sauce, served with Seasonal Vegetables	\$188		<b>Desserts 甜品</b> Fresh Fruit Mille-Feuille 鮮果拿破崙 嗡 ໍ	\$98
	參巴醬海鮮炒飯配時令蔬菜 ∞ ⊘		(jaar)	Fresh Fruit Platter 時令鮮果碟 쀐 🍓 🦥	\$98
	HEALTHY CORNER 健康之選				
(Åan)	Keto-friendly 生酮友善 Pan-fried Halibut, Asparagus, Spinach and Fennel with Garlic Sauce, served with Green Salad 香煎比目魚配蘆筍、菠菜和茴香伴蒜香汁配蔬菜沙律	\$188		Well-Balanced Diet 均衡膳食 Braised Beef Cheek with Baby Root Vegetables and Barley Risotto, served with Green Salad 燴牛臉頰配迷你根莖菜薏米飯配蔬菜沙律	\$188
	🔇 592 💿 13 💿 56 🕞 33 😻 阪 🗍 🗟 🔵			🔇 565 🕞 40 🕑 48 🕃 21 🦾 🗍 🌑	
	Low Carb 低醣滋味 Pan-fried Salmon Fillet with Cherry Tomato Caponata, served with Green Salad 香煎三文魚配西西里島燉車厘茄配蔬菜沙律	\$198	(2)	Vegetarian 素食之選 Beetroot Barley Risotto with Morel Mushrooms and Vegetables, served with Green Salad 紅菜頭羊肚菌蔬菜薏米飯配蔬菜沙律	\$168

紅菜頭羊肚菌蔬菜薏米飯配蔬菜沙律 🔇 412 💿 53 🕑 13 🇊 16 😻 🐌 🗞 🔌 🗍 🌒

🔇 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

🔇 411 💿 29 🕑 21 🕞 21 🐹 🐻 📖 🔵

😭 Halal Certified Food 清真認證食品 🛛 🕒 Hydroponic Vegetables 採用水耕蔬菜 🔛 Sustainable Seafood 環保海鮮

營健

么 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

🔾 Contains Egg 含蛋類 🔞 Cage-free Egg 非籠養雞蛋 🛛 😻 More fruits and vegetables 蔬果之選 🛛 👹 Less oil, salt and sugar 3少之選 🛛 🐌 EatSmart menu 10% discount 有營食肆菜式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

