

# SEMI-DINNER BUFFET

## 半自助晚餐

Available on Sunday to Thursday and Public Holidays  
星期日至四及公眾假期供應

Please select one of the following 請選擇以下其中一款

King Prawn Spaghetti with Cherry Tomato in Lobster Sauce  
扒大蝦配車尼茄意大利粉伴龍蝦汁

Italian Porcini and Mushroom Risotto  
意大利牛肝菌及蘑菇意大利飯

Pan-fried Norwegian Salmon Fillet, Sautéed Fennel, Orange Sauce  
香煎挪威三文魚柳配茴香伴香橙汁

Grilled Iberico Pluma, Truffle Mashed Potatoes, Pommery Sauce  
炭燒伊比利亞黑毛豬配松露薯蓉伴芥末籽汁

Red Wine Braised Beef Short Ribs with Creamy Polenta  
紅酒燴牛肋骨配玉米蓉

### Mains to Share 分享主菜

Grilled Whole Italian Sea Bass with Lemon Dill Sauce (Best for 2 persons)  
炭燒原條意大利海鱸魚伴香檸時蘿汁 (兩位用)

Roasted Spring Whole Chicken with Italian Salsa (Best for 2 persons)  
意式原隻烤春雞伴莎莎醬 (兩位用)

Grilled Australian Beef OP Rib (40oz), Sautéed Mixed Vegetable,  
Balsamic Sauce (Best for 4 persons)  
炭燒澳洲有骨肉眼扒(40oz)配炒什菜伴黑醋汁 (四位用)

Signature dish enjoyment at supplement charge of \$100  
另加\$100尊享以下精選美饌其中一款

Grilled Half Boston Lobster Linguine, Cherry Tomato Lobster Sauce  
炭燒龍蝦(半邊)配扁意粉伴車厘茄龍蝦汁

Grilled Australian Lamb Chops, Sautéed Mushroom, Black Truffle Sauce  
炭燒澳洲羊扒配炒雜菌及黑松露醬

Grilled U.S. Prime Beef Ribeye, Arugula Salad, Balsamic Sauce  
炭燒美國肉眼扒配火箭菜沙律及黑醋汁

Including a freshly brewed coffee or selected tea  
即磨咖啡或香茗

成人 每位 \$518 per adult

小童/長者 每位 \$468 per child / senior

Prices are in Hong Kong dollars and subject to 10% service charge  
價格均為港幣及須另加一服務費

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Child prices apply to child aged 3 to 11 &  
senior prices apply to senior aged 65 or above  
小童為3 - 11歲及長者為65歲或以上的賓客

## CORNER 18



NINA HOTEL  
CAUSEWAY BAY  
銅鑼灣如心酒店

# SEMI-DINNER BUFFET

## 半自助晚餐

Available on Friday, Saturday and eve of Public Holidays  
星期五、六及公眾假期前夕供應

### Free-flow Sparkling Wine and Sparkling Juice 指定汽泡酒及有汽果汁任飲

Please select one of the following 請選擇以下其中一款

King Prawn Spaghetti with Cherry Tomato in Lobster Sauce  
扒大蝦配車尼茄意大利粉伴龍蝦汁

Italian Porcini and Mushroom Risotto  
意大利牛肝菌及蘑菇意大利飯

Pan-fried Norwegian Salmon Fillets, Sautéed Fennel, Orange Sauce  
香煎挪威三文魚柳配茴香伴香橙汁

Grilled Iberico Pluma, Truffle Mashed Potatoes, Pommery Sauce  
炭燒伊比利亞黑毛豬配松露薯蓉伴芥末籽汁

Red Wine Braised Beef Short Ribs with Creamy Polenta  
紅酒燴牛肋骨配玉米蓉

### Mains to Share 分享主菜

Grilled Whole Italian Sea Bass with Lemon Dill Sauce (Best for 2 persons)  
炭燒原條意大利海鱸魚伴香檸時蘿汁 (兩位用)

Roasted Spring Chicken with Italian Salsa (Best for 2 persons)  
意式烤春雞伴莎莎醬 (兩位用)

Grilled Australian Beef OP Rib (40oz), Sautéed Mixed Vegetable, Balsamic Sauce  
(Best for 4 persons)  
炭燒澳洲有骨肉眼扒(40oz)配炒什菜伴黑醋汁 (四位用)

### Signature dish enjoyment at supplement charge of \$100 另加\$100尊享以下精選美饌其中一款

Grilled Half Boston Lobster Linguine, Cherry Tomato Lobster Sauce  
炭燒龍蝦(半邊)配扁意粉伴車厘茄龍蝦汁

Grilled Australian Lamb Chop, Sautéed Mushroom, Black Truffle Sauce  
炭燒澳洲羊扒配炒雜菌及黑松露醬

Grilled U.S. Prime Beef Ribeye, Arugula Salad, Balsamic Sauce  
炭燒美國肉眼扒配火箭菜沙律及黑醋汁

Freshly Brewed Coffee or Selected Tea  
鮮磨咖啡或香茗

成人 每位 \$618 per adult

小童/長者 每位 \$568 per child / senior

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# CHEF CODY SIGNATURE 4-COURSE SET MENU

## APPETISER 前菜

Please select one of the following 請選擇以下其中一款

Seared Hokkaido Scallop, Pumpkin and Quinoa Salad  
香煎北海道帶子南瓜藜麥沙律

Roasted Tomato and Buffalo Mozzarella Salad  
燒蕃茄及水牛芝士沙律

## SOUP 湯

Please select one of the following 請選擇以下其中一款

Mushroom Capparcino (V)  
泡沫蘑菇湯

Lobster Bisque  
龍蝦濃湯

## MAIN COURSE 主菜

Please select one of the following 請選擇以下其中一款

Grilled Half Boston Lobster Homemade Tagliolini  
炭燒波士頓龍蝦(半隻)配自家製扁幼麵

Pan-fried Patagonian Toothfish, Baby Carrot, Asparagus, Sweet Garlic Sauce  
香煎白鱈魚柳伴甜蒜汁

Ossobuco alla Milanese  
米蘭式燴牛仔膝

Grilled U.S. Prime Beef Ribeye(8oz), Arugula Salad, Balsamic Sauce  
炭燒美國肉眼扒配火箭菜沙律及黑醋汁

## DESSERT 甜品

Please select one of the following 請選擇以下其中一款

Apple and Blueberry Crumble with Vanilla Ice Cream  
蘋果藍莓金寶配雲呢拿雪糕

Deluxe Fresh Fruit Platter with Raspberry Sherbet  
精美鮮果碟伴紅桑子雪葩

Including a freshly brewed coffee or selected tea  
即磨咖啡或香茗

\$488 per person

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## APPETISER &amp; SOUP 前菜及湯

Tomato Fish Soup (G/F) 蕃茄魚蓉湯	\$88
Mushroom Cappuccino (V) 泡沫蘑菇湯	\$88
Minestrone alla Genovese (V)(G/F) 熱拿亞雜菜湯	\$88
Lobster Bisque 龍蝦湯	\$108
Crispy Fried Calamari with Lemon Aioli 脆香魷魚配檸檬蛋黃醬	\$128
24-month Parma Ham and Melon 24個月意大利巴馬火腿配蜜瓜	\$128
Heirloom Tomato, Mozzarella Buffalo Salad (G/F) 蕃茄及水牛芝士沙律	\$128
Beef Carpaccio with Virgin Olive Oil and Shaved Parmesan Cheese 意式生牛肉薄片	\$148
Red Shrimp Carpaccio, Trout Roe, Yuze Jelly, Citrus Vinaigrette (G/F) 紅海蝦薄切配鱒魚籽及柚子啫喱伴橘子醋汁	\$148
Homemade Marinated Salmon, Orange and Fennel Salad, Lemon Vinaigrette (G/F) 自家醃製鮮三文魚香橙回香沙律	\$148

## PASTA &amp; RISOTTO 意粉及意大利飯

Italian Porcini and Mushroom Risotto (G/F) 牛肝菌蘑菇意大利飯	\$188
Nduja and Mozzarella Rigatoni 香辣沙樂美腸肉醬水牛芝士坑紋粉	\$188
Crab Meat Spaghetti 蟹肉意大利粉	\$248
Seafood Risotto (G/F) 海鮮意大利飯	\$248
Grilled Boston Lobster Homemade Tagliolini 炭燒波士頓龍蝦配自家製扁幼麵	\$328

## MAIN COURSE 主菜

Baked Italian Eggplant Ratatouille 焗意式茄子雜燴	\$188
Pan-fried Italian Sea Bass with Sautéed Spinach in Mediterranean Sauce 香煎意大利海鱸魚配炒菠菜伴地中海蕃茄汁	\$298
Grilled Iberico Pluma with Truffled Mashed Potatoes in Pommery Sauce 炭燒伊比利亞黑毛豬配松露薯蓉伴芥末籽醬	\$328
Ossobuco alla Milanese 米蘭式燴牛膝	\$328
Pan-fried Patagonian Toothfish with Baby Carrot, Asparagus in Sweet Garlic Sauce 香煎小鱗犬南極魚伴甜蒜汁	\$368
Grilled Australian Lamb Rack with Sautéed Mushroom in Black Truffle Sauce 炭燒澳洲羊扒配炒雜菌及黑松露醬	\$368
Grilled U.S. Prime Beef Ribeye(8oz), Arugula Salad, Balsamic Sauce 炭燒美國肉眼扒配火箭菜沙律及黑醋汁	\$368
Grilled Whole Boston Lobster in Herbs Garlic Butter Sauce (G/F) 炭燒波士頓龍蝦配香草蒜蓉牛油汁	\$428
Grilled Australian M7 Wagyu Tomahawk, Balsamic Vinegar 炭燒澳洲M7和牛斧頭扒配意大利黑醋汁	\$1,588

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## DESSERT 甜品

Cherry and Souffle Crème Brûlée with Vanilla Ice Cream 車厘子梳乎厘焦糖布丁配雲呢拿雪糕	\$108
Apple and Blueberry Crumble with Vanilla Ice Cream 蘋果藍莓金寶配雲呢拿雪糕	\$98
Tiramisu 意大利芝士蛋糕	\$88
Mille-feuille 法式千層酥	\$88

## BEVERAGES 飲品

<b>Coffee 經典咖啡</b> Espresso   Cappuccino   Flat White   Latte   Mocha	\$55
<b>Iced Drinks 冰凍之選</b> Iced Chocolate   Iced Coffee   Iced Mocha   Iced Lemon Tea	\$60
<b>Selection of Tea 茗茶</b> Milk Tea   English Breakfast   Earl Grey   Darjeeling   Green   Chamomile   Peppermint	\$55
<b>Bottled Mineral / Still Water 礦泉水</b> San Pellegrino Italian Sparkling   Perrier   Fiji Water	\$35
<b>Chilled Juice 冰凍果汁</b> Apple   Orange   Pineapple   Grapefruit   Cranberry   Tomato	\$55
<b>Fresh Fruit Juice 鮮榨果汁</b> Apple   Orange   Pineapple   Watermelon	\$65
<b>Soft Drink 有汽飲品</b> Coke   Coke Zero   Sprite   Soda Water   Tonic Water   Ginger Ale	\$45
<b>Selection of Beer 精選啤酒</b> Tsing Tao   Asahi   Carlsberg   Heineken   Blue Girl   Guinness Stout	\$55
<b>Spirit / Liqueurs 酒精特飲 / 利口酒</b> Gordon Dry Gin, Stolichnaya Vodka, Absolute Vodka, Myer's Dark Rum, Bacardi Rum, Dewar's White Label Scotch Whisky, Ballantine's Finest Whiskey, Johnny Walker Red Label, Highland Baron Scotch Whisky, Jack Daniel's Tennessee Whiskey, Jim Beam Bourbon, Bourbon Club Kentucky Straight Bourbon Whiskey, Cointreau, Campari, Aperol, Drambuie	\$90
<b>Premium Spirit / Liqueurs 精選酒類 / 利口酒</b> Sauza Tequila Silver, Southern Comfort, Benedictine DOM, Chivas Regal 12 Years, Wild Turkey 8 Years Bourbon Whisky, John Jameson Irish Whisky, Canadian Club Whiskey, Hennessy VSOP	\$120
<b>Classic Cocktails 經典雞尾酒</b> Arch Angel, Negroni, Tom Collins, White Russian, Black Russian, Martini(Gin, Vodka, Espresso, Lychee, Kamikaze, Moscow Mule, Sex on the Beach, Blue Lagoon, Caipirinha, Mojito, Mai Tai, Pina Colada, Manhattan, Old Fashion, Whisky Sour, Rusty Nail, Margarita, Tequila Sunrise, Tequila Sunset, Aperol Spritz, Aperol Sour, Americano, Bellini, Mimosa, Kir Royale,	\$140

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