



BRUNCH

	BACON & EGG W/ PANCAKE <i>HONEY & BUTTER PANCAKE, SCRAMBLED EGG, BACON</i>	\$88
	BIG BREAKFAST (HALF) <i>CHERRY TOMATO, PORTOBELLO, BACON, SAUSAGE, EGG, SOURDOUGH</i>	\$92
	AMERICAN STYLE SPICY FRIED CHICKEN & BACON BURGER W/ FRIES <i>BUTTERMILK FRIED CHICKEN, BACON, TOMATO, BRIOCHE BUN, FRENCH FRIES, MIXED GREEN</i>	\$128
	SMOKED SALMON BENEDICT <i>SMOKED SALMON, BABY SPINACH, POACHED EGG, SOURDOUGH</i>	\$128
	STEAK & EGG ON TOAST <i>FLANK STEAK, SUN SIDE EGG, ONION JAM, ARUGULA, SOURDOUGH</i>	\$128
	TEXAS STYLE BBQ PULLED PORK BENEDICT <i>BBQ PULLED PORK, POACHED EGG, SOURDOUGH</i>	\$128
	BIG BREAKFAST <i>CHERRY TOMATO, PORTOBELLO, BACON, SAUSAGE, EGG, SOURDOUGH</i>	\$138
	HANDMADE ANGUS BEEF BACON CHEESEBURGER W/ FRIES <i>ANGUS BEEF, TOMATO, RED ONION, PICKLE, CHEDDAR CHEESE, BACON, BRIOCHE BUN, FRENCH FRIES, MIXED GREEN</i>	\$148
	<i>* ADD ON DOUBLE CHEESE & PATTY</i>	+\$48
	PARMA HAM CAESAR SALAD W/ ONSEN EGG <i>ROMAINE, CRISPY PARMA HAM, CROUTONS, PARMESAN CHEESE, ONSEN EGG, HOMEMADE DRESSING</i>	\$108
	MANDARIN ORANGE RICOTTA CHEESE ALMOND SALAD <i>MANDARIN ORANGE, RICOTTA CHEESE, ALMOND, MIXED GREEN, CHERRY TOMATO, BALSAMIC DRESSING</i>	\$138

VEGAN & VEGETARIAN

	FRESH FRUIT HONEY GRANOLA YOGURT BOWL <i>PLAIN YOGURT, MIX BERRIES, BANANA, GRANOLA, ALMOND, HONEY</i>	\$82
	GRILLED CHEESE SOURDOUGH W/ TOMATO BISQUE <i>MOZZARELLA, CHEDDAR CHEESE, SOURDOUGH, MIXED GREEN, TOMATO BISQUE</i>	\$98
	PARMESAN CHEESE AVOCADO TOAST W/ ONSEN EGG <i>AVOCADO, GUACAMOLE, ONSEN EGG, SOURDOUGH, PARMESAN CHEESE, MIXED GREEN</i>	\$108
	 FIGGY RICOTTA CHEESE TOAST <i>FIG, RICOTTA CHEESE, ALMOND, HONEY, MANDARIN ORANGE, SOURDOUGH</i>	\$118
	VEGAN BREAKFAST <i>CHERRY TOMATO, PORTOBELLO, AVOCADO, BABY POTATO, TATER TOT, SOURDOUGH</i>	\$138
	ROASTED CHICKEN (HALF) W/ FRIES <i>CHICKEN, MIXED GREEN, FRENCH FRIES</i>	\$158
	PAN-SEARED HALIBUT W/ LEMON BUTTER SAUCE <i>HALIBUT, BABY POTATO, BABY SPINACH, LEMON BUTTER SAUCE</i>	\$168
	GRILLED U.S PRIME HANGER STEAK W/ FRIES & CHIMICHURRI <i>HANGER STEAK, FRENCH FRIES, MIXED GREEN, CHIMICHURRI</i>	\$188

MAINS

LIGHT BITES & OTHERS

	BUFFALO WINGS (5 PCS)	\$68
	FRIES W/ TRUFFLE MAYO	\$68
	TATER TOTS W/ MAYONNAISE	\$88
	 FRIED SQUID W/ CHILI MAYONNAISE <i>SQUID, CHILI MAYONNAISE, LIME</i>	\$88
	GRILLED BIG SQUID IN LAKSA STYLE <i>SQUID, RED PEPPER, SEAWEED</i>	\$88
	JAPANESE PORK CUTLET RICE W/ SCRAMBLED EGG <i>PORK CUTLET, SCRAMBLED EGG, SEAWEED, SAFFRON, JAPANESE RICE</i>	\$108
	CARBONARA <i>GUANCIALE, EGG YOLK, PARMESAN CHEESE, CHIVES, SPAGHETTI</i>	\$128
	SPAGHETTI BOLOGNESE	\$128
	FRESH SQUID SPAGHETTI AGLIO E OLIO <i>SQUID, GARLIC, CHILI, BASIL, SPAGHETTI</i>	\$148
	SMOKED SALMON ABURI DONBURI W/ ONSEN EGG & CRAB ROE <i>TORCHED SMOKED SALMON, CRAB ROE, MAYO, ONSEN EGG, JAPANESE RICE</i>	\$148
	ROASTED BEEF DON W/ ONSEN EGG <i>ROASTED BEEF, ONSEN EGG, SEAWEED, JAPANESE RICE</i>	\$158

DESSERT

	CRÈME BRÛLÉE CROISSANT	\$52
	HOMEMADE BASQUE CHEESECAKE	\$58
	HOMEMADE MATCHA BASQUE CHEESECAKE	\$68
	HOMEMADE TIRAMISU	\$68
	HONEY & BUTTER PANCAKE <i>HONEY, BUTTER, PANCAKE MADE FROM EGG & MILK</i>	\$68
	BANANA & NUTELLA PANCAKE <i>BANANA, ALMOND, NUTELLA, PANCAKE MADE FROM EGG & MILK</i>	\$78
	CRÈME BRÛLÉE PANCAKE <i>WHITE SUGAR, CUSTARD, PANCAKE MADE FROM EGG & MILK</i>	\$78
	VANILLA PUFFS W/ NUTELLA SAUCE	\$78
	FRENCH TOAST	\$118



UCR'S RECOMMENDATION



VEGAN



VEGETARIAN



SPICY

A BEVERAGE MINIMUM CHARGE APPLIES

90 MINUTES MEAL DURING PEAK HOURS



早午餐

	煙肉蛋班戟 蜂蜜牛油班戟、雞蛋、煙肉	\$88
	英式早餐 (半份) 車厘茄、大啡菇、煙肉、豬肉腸、蛋、酸種多士	\$92
🍴	美式辣雞煙肉漢堡配薯條 酪奶炸雞、煙肉、蕃茄、牛油漢堡、薯條、雜菜沙律	\$128
	煙三文魚賓尼迪 煙三文魚、嫩菠菜、水波蛋、酸種多士	\$128
👍	牛腹扒酸種多士配太陽蛋 牛腹扒、太陽蛋、紅酒洋蔥醬、火箭菜、酸種多士	\$128
👍	BBQ手撕豬肉賓尼迪 德州式手撕豬肉、水波蛋、酸種多士	\$128
	英式早餐 車厘茄、大啡菇、煙肉、豬肉腸、蛋、酸種多士	\$138
	手打安格斯牛肉芝士煙肉漢堡 安格斯牛肉、蕃茄、洋蔥、醃黃瓜、車打芝士、煙肉、牛油漢堡、薯條、雜菜沙律	\$148
	* 加配雙份芝士和漢堡肉	+\$48
	沙律	
👍	巴馬火腿凱撒沙律配溫泉蛋 羅馬生菜、自家製巴馬火腿、脆麵包粒、巴馬臣芝士、溫泉蛋、自家製醬汁	\$108
	柑橘瑞可塔芝士杏仁沙律 柑橘、瑞可塔芝士、杏仁、雜菜沙律、車厘茄、黑醋汁	\$138

純素及素食

	水果蜂蜜穀麥乳酪碗 乳酪、雜莓、香蕉、燕麥脆片、杏仁、蜂蜜	\$82
	香烤芝士酸種多士配番茄濃湯 莫薩里拉芝士、車打芝士、酸種多士、雜菜沙律、蕃茄濃湯	\$98
	巴馬臣芝士牛油果酸種多士配溫泉蛋 牛油果、牛油果醬、溫泉蛋、酸種多士、巴馬芝士、雜菜沙律	\$108
	無花果瑞可塔芝士酸種多士 無花果、瑞可塔芝士、杏仁、蜜糖、柑橘、酸種多士	\$118
	純素早餐 車厘茄、大啡菇、牛油果、小薯仔、薯球、酸種多士	\$138
主食		
	燒雞 (半隻) 配薯條	\$158
	香煎比目魚配檸檬牛油汁 比目魚、小薯仔、菠菜、檸檬牛油汁	\$168
	炭燒美國頂級封門柳配薯條及阿根廷青醬 封門柳、薯條、雜菜沙律、阿根廷青醬	\$188

輕食及其他

	水牛雞翼 (五隻)	\$68
	炸薯條配松露蛋黃醬	\$68
	炸薯球配蛋黃醬	\$88
	炸魷魚配辣椒蛋黃醬	\$88
	魷魚、辣蛋黃醬、青檸	
	喇沙烤原隻魷魚	\$88
	魷魚、紅椒絲、紫菜絲	
意粉、飯		
	日式滑蛋吉列豬扒飯	\$108
	吉列豬排、炒蛋、紫菜、蕃紅花、日本米	
	卡邦尼意粉	\$128
	風乾豬面肉、蛋黃、帕爾馬芝士、瑞士蔥、意大利面	
	意式肉醬意粉	\$128
	鮮魷魚辣椒蒜香欖油意粉	\$148
	魷魚、蒜片、辣椒、羅勒、意大利面	
	炙燒煙三文魚蟹籽飯配溫泉蛋	\$148
	炙燒煙三文魚、蟹籽、蛋黃醬、溫泉蛋、日本米	
	烤牛肉丼配溫泉蛋	\$158
	燒牛肉、溫泉蛋、紫菜、日本米	

甜品

法式焦糖牛角包	\$52
自家製原味巴斯克芝士蛋糕	\$58
自家製抹茶巴斯克芝士蛋糕	\$68
 自家製提拉米蘇	\$68
蜂蜜牛油班戟	\$68
蜜糖、牛油、牛奶雞蛋班戟	
香蕉榛子可可醬班戟	\$78
香蕉、杏仁、榛子醬、牛奶雞蛋班戟	
法式焦糖班戟	\$78
焦糖、吉士醬、牛奶雞蛋班戟	
香草泡芙配榛子醬	\$78
 法式吐司	\$118

 UCR推薦

 純素選項
  素食選項
  菜式含辣椒

每位客人最低消費為一杯飲品
 繁忙時段用餐時間為90分鐘
 加一服務費 (四捨五入計算)

本店接受現金、八達通、微信支付、香港支付寶及信用卡付款(VISA 或 MASTER)

每位客人最低消費為一杯飲品

繁忙時段用餐時間為90分鐘

加一服務費（四捨五入計算）

 **UCR推薦**

 純素選項

 素食選項

 菜式含辣椒