



BURGERS & TOASTS

* AVAILABLE TILL 18:00

* 供應至 18:00

MENTAIKO RICE CAKE CHEESY TOAST 明太子芝士年糕厚多士	\$78
V PB&J TOAST W/ FIGS 紅莓花生醬厚多士 配 無花果	\$78
V KALE PESTO ON SOURDOUGH W/ TURMERIC HUMMUS PASTE, SAUTEED MUSHROOM 羽衣甘藍香草醬 酸酵多士 配 薑黃鷹咀豆泥, 炒磨菇	\$88
BEETROOT HUMMUS ON SOURDOUGH W/ HALLOUMI, ROCKET, CRUSHED PISTACHIO 紅菜頭鷹咀豆泥 酸酵多士 配 哈羅米芝士, 火箭菜, 開心果碎	\$98
SMOKED SALMON GUACAMOLE ON SOURDOUGH W/ ONSEN EGG AND ROCKET 溫泉蛋 煙三文魚 牛油果醬 酸酵多士 配 火箭菜	\$108
UNAGI SCRAMBLE EGG & CHARCOAL BRIOCHE BUN 醬燒鰻魚滑蛋竹炭漢堡	\$158
GRILLED LOBSTER & CHARCOAL BRIOCHE BUN 香烤龍蝦竹炭漢堡	\$168

A BEVERAGE MINIMUM CHARGE APPLIES

每位客人最低消費為一杯飲品

10% SERVICE CHARGE (ROUND OFF AFTER DECIMAL)

加一服務費 (四捨五入計算)

A-LA-CARTE

PASTA & RICE

V JAPANESE VEGE CURRY DONBURI 日式雜菜咖哩飯	\$98
V TOMATO BASIL SPAGHETTI 番茄羅勒意粉	\$98
CRAB MEAT DONBURI W/ DEEP FRIED SOFT SHELL CRAB 松葉蟹肉飯 配 炸軟殼蟹	\$148
MENTAIKO CREAM SPAGHETTI W/ GRILLED MULLET ROE 明太子忌廉意粉 配 烤烏魚籽	\$168
HAMBURGER STEAK DONBURI W/ DEMI-GLACE 日式漢堡扒飯	\$168
SEA URCHIN LINGUINE W/ PARMESAN CHEESE 海膽扁意粉 配 巴馬臣芝士	\$178

SALADS

V FIG, KALE SALAD W/ NUTS, IN BLUEBERRY BALSAMIC DRESSING 無花果羽衣甘藍沙律 配 堅果·藍莓黑醋汁	\$98
AVOCADO QUINOA SALAD W/ SOUS VIDED CHICKEN BREAST, RED WINE VINEGAR DRESSING 牛油果藜麥沙律 配 慢煮雞胸, 紅酒醋汁	\$108
SMOKED SALMON WATERCRESS SALAD W/ MARINATED BURDOCK, AVOCADO, IN MISO DRESSING 煙三文魚西洋菜沙律 配 醬漬牛蒡·牛油果·味噌芝麻汁	\$118
CRAB MEAT GREEN SALAD W/ ONSEN EGG 溫泉蛋蟹肉沙律	\$138

120 MINS TABLE LIMIT IS APPLICABLE

ON WEEKENDS & PUBLIC HOLIDAYS

星期六, 星期日及公眾假期用餐時間為120分鐘

Accept Cash, Octopus & Credit Card Payment (Visa, Master or union Pay)

本店接受現金, 八達通及信用卡付款 (Visa, Master或銀聯)



BITES & OTHERS

FRENCH FRIES W/ MAYO 炸薯條 配 蛋黃醬	\$68
AVOCADO CARPACCIO W/ STRAWBERRY SALSA 牛油果蟹肉薄切 配 草莓沙沙	\$88
DEEP FRIED CHICKEN WINGS W/ WASABI MAYO 炸單骨雞翼 配 日本芥末蛋黃醬	\$88
CRISPY SEAWEEDS W/ SEA URCHIN, SOY SAUCE CREAM CHEESE, 紫菜脆片 配 海膽·醬油芝士	\$138
RIB-EYE STEAK W/ SCALLION DEMI-GLACE 煎肉眼扒 配 日式青蔥牛肉汁	\$198

A-LA-CARTE

DESSERTS

JAPANESE CARAMEL PUDDING 日式焦糖布甸	\$48
SOY MILK CHEESE CAKE 豆乳芝士凍餅	\$58
MANGO PASSION FRUIT MOUSSE CAKE 芒果熱情果慕斯蛋糕	\$58
V VEGAN CHOCOLATE BROWNIE (AVOCADO, SOY MILK, WHEAT FLOUR, BAKING SODA, BROWN SUGAR, VEGETABLE OIL) 全素朱古力布朗尼	\$58
MATCHA ROLL CAKE 濃厚軟心抹茶卷	\$58
UCR SIGNATURE COFFEE POACHED PEAR / STUFFED WITH ICE-CREAM / CHOCOLATE CRUMBLE / PISTACHIO 咖啡煮啤梨 / 雪糕 / 朱古力金寶 / 開心果碎	\$88
CREME BRÛLÉE PANCAKE 法式焦糖班戟	\$108

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BURGERS & TOASTS

- MENTAIKO RICE CAKE CHEESY TOAST \$78
明太子芝士年糕厚多士
- V PB&J TOAST W/ FIGS \$78
紅莓花生醬厚多士 配 無花果
- V KALE PESTO ON SOURDOUGH W/ TURMERIC HUMMUS PASTE, SAUTEED MUSHROOM \$88
羽衣甘藍香草醬 酸酵多士 配 薑黃鷹咀豆泥, 炒磨菇
- BEETROOT HUMMUS ON SOURDOUGH W/ HALLOUMI, ROCKET, CRUSHED PISTACHIO \$88
紅菜頭鷹咀豆泥 酸酵多士 配 哈羅米芝士, 火箭菜, 開心果碎
- SMOKED SALMON GUACAMOLE ON SOURDOUGH W/ ONSEN EGG AND ROCKET \$98
溫泉蛋 煙三文魚 牛油果醬 酸酵多士 配 火箭菜
- UNAGI SCRAMBLE EGG & CHARCOAL BRIOCHE BUN \$128
醬燒鰻魚滑蛋竹炭漢堡
- GRILLED LOBSTER & CHARCOAL BRIOCHE BUN \$138
香烤龍蝦竹炭漢堡

DESSERTS

- ADD (JAPANESE CARAMEL PUDDING / SOY MILK CHEESE CAKE / MANGO PASSION FRUIT MOUSSE CAKE / VEGAN CHOCOLATE BROWNIE / MATCHA ROLL CAKE) \$30

MONDAY - FRIDAY : 1130 - 1500

(EXCEPT PUBLIC HOLIDAY)

10% SERVICE CHARGE (ROUND OFF AFTER DECIMAL)

加一服務費 (四捨五入計算)

SET LUNCH

SALADS

- V FIG, KALE SALAD W/ NUTS, IN BLUEBERRY BALSAMIC DRESSING \$78
無花果羽衣甘藍沙律 配 堅果·藍莓黑醋
- AVOCADO QUINOA SALAD W/ SOUS VIDED CHICKEN BREAST, RED WINE VINEGAR DRESSING \$88
牛油果藜麥沙律 配 慢煮雞胸, 紅酒醋汁
- SMOKED SALMON WATERCRESS SALAD W/ MARINATED BURDOCK, AVOCADO, IN MISO DRESSING \$98
煙三文魚西洋菜沙律 配 醬漬牛蒡·牛油果·味噌芝麻汁
- CRAB MEAT GREEN SALAD W/ ONSEN EGG \$108
溫泉蛋蟹肉沙律

PASTA & RICE

- V JAPANESE VEGE CURRY DONBURI \$88
日式雜菜咖哩飯
- V TOMATO BASIL SPAGHETTI \$88
番茄羅勒意粉
- CRAB MEAT DONBURI \$118
W/ DEEP FRIED SOFT SHELL CRAB
松葉蟹肉飯 配 炸軟殼蟹
- MENTAIKO CREAM SPAGHETTI \$138
W/ GRILLED MULLET ROE
明太子忌廉意粉 配 烤烏魚籽
- HAMBURGER STEAK DONBURI W/ DEMI-GLACE \$138
日式漢堡扒飯
- SEA URCHIN LINGUINE W/ PARMESAN CHEESE \$148
海膽扁意粉 配 巴馬臣芝士

SERVED WITH DRINKS

(EXCEPT BOTTLE DRINKS)

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SALADS

- V FIG, KALE SALAD W/ NUTS, IN BLUEBERRY BALSAMIC DRESSING \$98
無花果羽衣甘藍沙律 配
堅果·藍莓黑醋
- AVOCADO QUINOA SALAD W/ SOUS VIDED CHICKEN BREAST, RED WINE VINEGAR DRESSING \$108
牛油果藜麥沙律 配
慢煮雞胸, 紅酒醋汁
- SMOKED SALMON WATERCRESS SALAD W/ MARINATED BURDOCK, AVOCADO, IN MISO DRESSING \$118
煙三文魚西洋菜沙律 配
醬漬牛蒡·牛油果·味噌芝麻汁
- CRAB MEAT GREEN SALAD W/ ONSEN EGG \$138
溫泉蛋蟹肉沙律

DINNER MENU

BITES

- FRENCH FRIES W/ MAYO \$68
炸薯條 配 蛋黃醬
- AVOCADO CARPACCIO W/ STRAWBERRY SALSA \$88
牛油果蟹肉薄切 配 草莓沙沙
- DEEP FRIED CHICKEN WINGS W/ WASABI MAYO \$88
炸單骨雞翼 配 日本芥末蛋黃醬
- CRISPY SEaweeds W/ SEA URCHIN, SOY SAUCE CREAM CHEESE, \$138
紫菜脆片 配 海膽·醬油芝士

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DINNER MENU

MAINS

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V TOMATO BASIL SPAGHETTI 番茄羅勒意粉	\$98
CRAB MEAT DONBURI W/ DEEP FRIED SOFT SHELL CRAB 松葉蟹肉飯 配 炸軟殼蟹	\$148
MENTAIKO CREAM SPAGHETTI W/ GRILLED MULLET ROE 明太子忌廉意粉 配 烤烏魚籽	\$168
HAMBURGER STEAK DONBURI W/ DEMI-GLACE 日式漢堡扒飯	\$168
SEA URCHIN LINGUINE W/ PARMESAN CHEESE 海膽扁意粉 配 巴馬臣芝士	\$178
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DESSERTS

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