



BURGERS & TOASTS

* AVAILABLE TILL 18:00

* 供應至 18:00

V PB&J TOAST W/ FIGS	\$78
紅莓花生醬厚多士 配 無花果	
SCRAMBLE EGG ON SOURDOUGH W/ SAKURA SHRIMP	\$88
炒滑蛋 酸酵多士 配 櫻花蝦	
KALE PESTO ON SOURDOUGH W/ HALLOUMI, ROCKET, CRUSHED NUTS	\$88
羽衣甘藍香草醬 酸酵多士 配 哈羅米芝士, 火箭菜, 堅果	
MINCED FATTY TUNA AND GUACAMOLE ON SOURDOUGH	\$98
吞拿魚腩蓉牛油果 酸酵多士	
SCRAMBLE EGG ON SOURDOUGH W/ SEA URCHIN	\$108
炒滑蛋 酸酵多士 配 海膽	
THICK CUT TONKATSU SANDO	\$118
厚切吉列豬排三文治	
SLOW COOKED PORK BELLY IN SOY SAUCE & BRIOCHE BUN	\$148
慢煮醬油豬腩肉漢堡	
ROASTED SALMON, SCRAMBLE EGG & BRIOCHE BUN	\$158
烤三文魚滑蛋漢堡	

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 SPAGHETTI	\$98
日式雜菜咖哩意粉	
V HOMEMADE BEET BURGER DONBURI	\$128
自家製植物漢堡排飯	
CRAB MEAT DONBURI W/ DEEP FRIED SOFT SHELL CRAB	\$148
松葉蟹肉飯 配 炸軟殼蟹	
MENTAIKO CREAM SPAGHETTI W/ GRILLED MULLET ROE	\$168
明太子忌廉意粉 配 烤烏魚籽	
KANI MISO SPAGHETTI W/ PUMPKIN AND SALMON ROE	\$168
蟹味噌南瓜意粉 配 三文魚子	
GRILLED BEEF HANGER STEAK DONBURI W/ ONSEN EGG	\$178
日式燒牛腹肉飯 配 溫泉蛋	

SALADS

MARINATED BURDOCK, LOTUS ROOT, OKRA SALAD W/ YUZU DRESSING	\$98
漬牛蒡, 蓮藕 秋葵沙律 配 柚子醋	
AVOCADO QUINOA KALE SALAD W/ SOUS VIDED CHICKEN BREAST, RED WINE VINEGAR DRESSING	\$108
牛油果藜麥羽衣甘藍沙律 配 慢煮雞胸, 紅酒醋汁	
JAPANESE STYLE POTATO SALAD W/ MENTAIKO DRESSING AND SAKURA SHRIMP	\$118
日式薯仔沙律 配 明太子醬, 櫻花蝦	
CRAB MEAT GREEN SALAD W/ ONSEN EGG	\$138
溫泉蛋蟹肉沙律	

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
DEEP FRIED CHICKEN WINGS W/ WASABI MAYO 炸單骨雞翼 配 日本芥末蛋黃醬	\$78
OCTOPUS STUFFED FRIED POTATO BALLS 薯蓉釀八爪魚丸	\$88
SLICED SALMON DUKE WITH SALMON ROE 漬三文魚薄切 配 三文魚子	\$118
CRISPY SEAWEEDS W/ SALMON ROE, SOY SAUCE CREAM CHEESE, 紫菜脆片 配 三文魚子·醬油芝士	\$128
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

LEMON MERINGUE TART 檸檬蛋白批	\$58
MANGO, COCONUT PANNA COTTA TART 芒果椰子奶凍批	\$58
CREAMY CARAMEL MOUSSE CAKE 焦糖流心凍餅	\$68
CHOCOLATE TRIO 三重朱古力凍餅	\$78
CRÈME BRÛLÉE PANCAKE 法式焦糖班戟	\$108

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BURGERS & TOASTS

V PB&J TOAST W/ FIGS 紅莓花生醬厚多士 配 無花果	\$78
SCRAMBLE EGG ON SOURDOUGH W/ SAKURA SHRIMP 炒滑蛋 酸酵多士 配 櫻花蝦	\$88
KALE PESTO ON SOURDOUGH W/ HALLOUMI, ROCKET, CRUSHED NUTS 羽衣甘藍香草醬 酸酵多士 配 哈羅米芝士, 火箭菜, 堅果	\$88
MINCED FATTY TUNA AND GUACAMOLE ON SOURDOUGH 吞拿魚腩蓉牛油果 酸酵多士	\$98
SCRAMBLE EGG ON SOURDOUGH W/ SEA URCHIN 炒滑蛋 酸酵多士 配 海膽	\$98
THICK CUT TONKATSU SANDO 厚切吉列豬排三文治	\$108
SLOW COOKED PORK BELLY IN SOY SAUCE & BRIOCHE BUN 慢煮醬油豬腩肉漢堡	\$128
ROASTED SALMON, SCRAMBLE EGG & BRIOCHE BUN 烤三文魚滑蛋漢堡	\$138

DESSERTS

ADD (LEMON MERINGUE TART / MANGO, COCONUT PANNA COTTA TART/ CREAMY CARAMEL MOUSSE CAKE / CHOCOLATE TRIO)	\$30
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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

MARINATED BURDOCK, LOTUS ROOT, OKRA SALAD W/ YUZU DRESSING 漬牛蒡, 蓮藕 秋葵沙律 配 柚子醋	\$78
AVOCADO QUINOA KALE SALAD W/ SOUS VIDED CHICKEN BREAST, RED WINE VINEGAR DRESSING 牛油果藜麥羽衣甘藍沙律 配 慢煮雞胸, 紅酒醋汁	\$88
JAPANESE STYLE POTATO SALAD W/ MENTAICO DRESSING AND SAKURA SHRIMP 日式薯仔沙律 配 明太子醬, 櫻花蝦	\$98
CRAB MEAT GREEN SALAD W/ ONSEN EGG 溫泉蛋蟹肉沙律	\$108

PASTA & RICE

V JAPANESE VEGE CURRY SPAGHETTI 日式雜菜咖哩意粉	\$88
V HOMEMADE BEET BURGER DONBURI 自家製植物漢堡排飯	\$108
CRAB MEAT DONBURI W/ DEEP FRIED SOFT SHELL CRAB 松葉蟹肉飯 配 炸軟殼蟹	\$118
MENTAICO CREAM SPAGHETTI W/ GRILLED MULLET ROE 明太子忌廉意粉 配 烤烏魚籽	\$138
KANI MISO SPAGHETTI W/ PUMPKIN AND SALMON ROE 蟹味噌南瓜意粉 配 三文魚子	\$138
GRILLED BEEF HANGER STEAK DONBURI W/ ONSEN EGG 日式燒牛腹肉飯 配 溫泉蛋	\$148

SERVED WITH DRINKS

(EXCEPT BOTTLE DRINKS)

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SALADS

MARINATED BURDOCK, LOTUS ROOT, OKRA SALAD W/ YUZU DRESSING 漬牛蒡, 蓮藕 秋葵沙律 配 柚子醋	\$98
AVOCADO QUINOA KALE SALAD W/ SOUS VIDÉ CHICKEN BREAST, RED WINE VINEGAR DRESSING 牛油果藜麥羽衣甘藍沙律 配 慢煮雞胸, 紅酒醋汁	\$108
JAPANESE STYLE POTATO SALAD W/ MENTAICO DRESSING AND SAKURA SHRIMP 日式薯仔沙律 配 明太子醬, 櫻花蝦	\$118
CRAB MEAT GREEN SALAD W/ ONSÉN EGG 溫泉蛋蟹肉沙律	\$138

DINNER MENU

BITES

FRENCH FRIES W/ MAYO 炸薯條 配 蛋黃醬	\$68
DEEP FRIED CHICKEN WINGS W/ WASABI MAYO 炸單骨雞翼 配 日本芥末蛋黃醬	\$78
OCTOPUS STUFFED FRIED POTATO BALLS 薯蓉釀八爪魚丸	\$88
SLICED SALMON DUKE WITH SALMON ROE 漬三文魚薄切 配 三文魚子	\$118
CRISPY SEaweEDS W/ SALMON ROE, SOY SAUCE CREAM CHEESE, 紫菜脆片 配 三文魚子·醬油芝士	\$128
CRISPY SEaweEDS W/ SEA URCHIN, SOY SAUCE CREAM CHEESE, 紫菜脆片 配 海膽·醬油芝士	\$138

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MAINS

V JAPANESE VEGE CURRY SPAGHETTI 日式雜菜咖哩意粉	\$98
V HOMEMADE BEET BURGER DONBURI 自家製植物漢堡排飯	\$128
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
KANI MISO SPAGHETTI W/ PUMPKIN AND SALMON ROE 蟹味噌南瓜意粉 配 三文魚子	\$168
GRILLED BEEF HANGER STEAK DONBURI W/ ONSEN EGG 日式燒牛腹肉飯 配 溫泉蛋	\$178
RIB-EYE STEAK W/ SCALLION DEMI-GLACE 煎肉眼扒 配 日式青蔥牛肉汁	\$198

DINNER MENU

DESSERTS

LEMON MERINGUE TART 檸檬蛋白批	\$58
MANGO, COCONUT PANNA COTTA TART 芒果椰子奶凍批	\$58
CREAMY CARAMEL MOUSSE CAKE 焦糖流心凍餅	\$68
CHOCOLATE TRIO 三重朱古力凍餅	\$78
CRÈME BRÛLÉE PANCAKE 法式焦糖班戟	\$108

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URBAN
COFFEE
ROASTER

COFFEE

DOUBLE ESPRESSO	\$30
DOUBLE MACCHIATO	\$35
AMERICANO (HOT / ICED)	\$35 / \$39
PICCOLO LATTE (6OZ) (HOT)	\$40
DIRTY (7OZ) (COLD)	\$40
FLAT WHITE (HOT)	\$40
LATTE / CAPPUCCINO (HOT / ICED)	\$40 / \$44
CARAMEL LATTE (HOT / ICED)	\$43 / \$47
MOCHA (60% DOMINICA, FRUITY, MEDIUM SWEETNESS) (HOT / ICED)	\$48 / \$52
COFFEE TONIC (ICED)	\$45
SOLID COLD BREW (ICED)	\$48
FILTER / 1+1	ASK

DRINKS LIST

HOUSE COFFEE BEANS

ETHIOPIA YIRGACHEFFE
YCFCU BANKO GOTITI COOP G1

ORIGIN: ETHIOPIA
REGION: GEDEB, YIRGACHEFFE
VAREITAL: HEIRLOOM
ALTITUDE: 2040M
CROP YEAR: 2019
PROCESS: NATURAL

A FLORAL AND JUICY ESPRESSO, WITH FLAVORS OF PEACH, BLUEBERRIES, TANGERINE, BRIGHT AND DELICATE ACIDITY WITH A COMPLEX SWEETNESS.

COFFEE COCKTAIL

HONG KONG COFFEE IN GOOD SPIRITS CHAMPIONSHIP
2019 2ND RUNNER UP SIGNATURE DRINKS

LAAT6 (SPICINESS) \$78
(ESPRESSO, BEEFEATER LONDON DRY GIN,
GRAND MARNIER , ELDER FLOWER,
ORANGE JUICE, EARL GREY, TABASCO)
(COLD)

MAA4 (NUMBNESS) \$68
(ESPRESSO, SICHUAN PEPPERCORN
INFUSED GIN, BLACK SUGAR, MILK)
(WARM)

SOY MILK / OAT MILK +\$5

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URBAN
COFFEE
ROASTER

SPECIALTY CHOCOLATE

70% PERU \$48 / \$52
(FRUITY & SUGARCANE, MEDIUM SWEETNESS)
(HOT / ICED)

85% BELIZE \$48 / \$52
(FLORAL & BITTER SWEET,
MEDIUM-LOW SWEETNESS)
(HOT / ICED)

SIGNATURES

UJI MATCHA LATTE \$42 / \$46
(HOT / ICED)

CHAI LATTE \$55 / \$59
(CHAI MASALA BLEND, HONEY, SOY MILK)
(HOT / ICED)

SPARKLING

SPARKLING WATER \$32
(BOTTLE)

COKE \$30
(CAN)

TEA

BREAKFAST, EARL GREY, MINT MELANGE, \$36 / \$40
GREEN DRAGON, CHAMOMILE CITRUS,
(HOT / ICED)

DRINKS LIST

HOUSE COFFEE BEANS

ETHIOPIA YIRGACHEFFE
YCFU BANKO GOTITI COOP G1

ORIGIN: ETHIOPIA
REGION: GEDEB, YIRGACHEFFE
VAREITAL: HEIRLOOM
ALTITUDE: 2040M
CROP YEAR: 2019
PROCESS: NATURAL

A FLORAL AND JUICY ESPRESSO, WITH FLAVORS OF
PEACH, BLUEBERRIES, TANGERINE, BRIGHT
AND DELICATE ACIDITY WITH A COMPLEX SWEETNESS.

JUICE

ORANGE JUICE \$37

A BEVERAGE MINIMUM CHARGE APPLIES

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CRAFT BEER

* HAPPY HOUR BUY ONE GET ONE 50% OFF
* MON-FRI STARTING AT 4PM
SAT, SUN & PH ALL DAY LONG

MAK'S LEMONGRASS IPA (香茅) MAK'S BREWERY / HONG KONG / INDIA PALE ALE / 4.8% / 40IBU	\$78
MAK'S SUGARCANE STOUT (甘蔗) MAK'S BREWERY / HONG KONG / STOUT / 5% / 28IBU	\$78
MAK'S LONGAN PALE ALE (桂圓) MAK'S BREWERY / HONG KONG / PALE ALE / 5.5% / 48IBU	\$78
ZEFFER RED APPLE CIDER ZEFFER / NEW ZEALAND / CIDER / 5% RED APPLE, AROMATIC, JUICY, SWEET & SOUR	\$78
ZEFFER APPLE CRUMBLE CIDER ZEFFER / NEW ZEALAND / CIDER / 5% CINNAMON, VANILLA AND BLACKBERRY LEAVES, IMAGINE A FRESHLY BAKED SLICE OF APPLE CRUMBLE	\$78
MOUNTAIN GOAT STEAM ALE MOUNTAIN GOAT BEER / AUSTRALIA / STEAM ALE / 4.5% FLORAL, LEMONY CITRUS AND HONEY AROMAS, CRISP & LIGHTLY HOPPY	\$78
MOUNTAIN GOAT PALE ALE MOUNTAIN GOAT BEER / AUSTRALIA / PALE ALE / 5.2% MEDIUM BODY AND INTENSITY, DRY MELLOW HOP AND MALT BALANCE	\$78

DRINKS LIST

WINE

GLASS / BOTTLE

* HAPPY HOUR BUY ONE GET ONE FREE
* MON-FRI STARTING AT 4PM

WAIPARA WEST, TWO TERRACE PINOT NOIR WAIPARA, NEW ZEALAND / PINOT NOIR / 2015 BLACK PLUM, MORELLO CHERRY, SPICY	\$108 / 278
JANASSE COTES DU RHONE RHONE VALLEY, FRANCE / PINOT NOIR / 2016 BLACK PLUM, MORELLO CHERRY, SPICY	\$98 / 248
WILLY GRAND CRU, RIESLING ALSACE, FRANCE / GRENACHE BLEND / FRUITY NOSE WITH A BIT HONEY, LIGHTLY PEACHY, MEDIUM ACIDITY	\$138 / 348
VIU MANENT SAUVIGNON BLANC RESERVA COLCHAGUA VALLEY, CHILE / SAUVIGNON BLANC / 2018 APPLE, GOOSEBERRY, LIME, FRUITY AND BALANCED	\$78 / 198
BERVINI BIANCO DI SETA SPUMANTE DOLCE MOSCATO FRUILLI, ITALY / 100% MUSCATO / PEAR, SWEET BERRIES, PEACH, HINT OF GREEN TEA, SWEET AND REFRESHING	\$88 / 228

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