



## SALADS & SOUP

GRILLED HALLOUMI CHEESE SWEET CORN SALAD W/ BALSAMIC DRESSING 烤哈羅米芝士甜粟米沙律 配 意大利黑醋汁	\$98
SLOW-COOKED CHICKEN BREAST SALAD W/ AVOCADO, QUINOA AND RED WINE VINEGAR 慢煮雞胸牛油果藜麥沙律 配 紅酒油醋汁	\$108
FIG AND KALE SALAD W/ SMOKED SALMON, BALSAMIC DRESSING 無花果羽衣甘藍沙律 配 煙三文魚, 意大利黑醋汁	\$118
SOUP OF THE DAY 本日精選餐湯	\$36

## DINNER MENU

---

### LIGHT BITES

FRENCH FRIES W/ BLACK TRUFFLE MAYONNAISE 薯條 配 黑松露醬	\$68
DEEP FRIED SOFT SHELL CRAB LETTUCE WRAPS W/ MANGO SALSA 炸軟殼蟹生菜包 配 芒果沙沙	\$118
N.Z MUSSEL IN WHITE WINE SAUCE OR CHILI TOMATO SAUCE 白酒 或 辣蕃茄醬煮新西蘭青口	\$128
BEEF STEWED W/ NACHOS 秘製燴牛腩 配 墨西哥粟米片	\$138

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)

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 )



## PASTA & RISOTTO

V BASIL ARRABIATA 香辣茄汁意粉	\$108
BLUE CHEESE SPAGHETTI W/ ROASTED BEEF 烤牛腹肉藍芝士意大利麵	\$138
MIXED VEGE LASAGNA (APPRO. 20 MINS) 雜菜芝士千層麵 (需時大概20分鐘)	\$138
SQUID INK FETTUCCINI W/ PAN FRIED SEA BASS 香煎鱸魚 配 墨汁闊蛋麵	\$148
WILD MUSHROOM RISOTTO W/ TRUFFLE OIL 野菌意大利飯 配 松露油	\$158
LOBSTER RISOTTO 烤龍蝦意大利飯	\$178

## SHARING PLATE

PAN FRIED IBERICO PORK CHOP W/ ROASTED NEW POTATO 香煎西班牙黑毛豬扒 配 烤新薯	\$178
ROASTED SPICY CHICKEN W/ TOMATO SALAD 烤香辣半雞 配 番茄沙律	\$188
GRILLED ANGUS RIB-EYE W/ MIXED SALAD, ROASTED NEW POTATO & BALSAMIC DRESSING 煎安格斯肉眼扒 配 沙律菜 · 新烤薯 · 意大利香醋	\$288

## DINNER MENU

### HOMEMADE PANCAKE

PLAIN PANCAKE W/ HONEY 蜜糖班戟	\$78
MIXED BERRY PANCAKE W/ ICE CREAM 自家制雜莓醬班戟 配 雪糕	\$88
CREME BRULEE PANCAKE 法式焦糖班戟	\$108

### 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
PEAR TARTE TATIN W/ ICE CREAM 焦糖啤梨撻 配 雪糕 (APPRO. 20 MINS) (需時大概20分鐘)	\$118

10% SERVICE CHARGE (ROUND OFF AFTER DECIMAL)  
加一服務費 (四捨五入計算)

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 )



## LIGHT BITES

FRENCH FRIES W/ BLACK TRUFFLE MAYONNAISE 薯條 配 黑松露醬	\$68
DEEP FRIED SOFT SHELL CRAB LETTUCE WRAPS W/ MANGO SALSA 炸軟殼蟹生菜包 配 芒果沙沙	\$118
N.Z MUSSEL IN WHITE WINE SAUCE OR CHILI TOMATO SAUCE 白酒 或 辣蕃茄醬煮新西蘭青口	\$128
BEEF STEWED W/ NACHOS 秘製燴牛腩 配 墨西哥粟米片	\$138

## SHARING PLATE

PAN FRIED IBERICO PORK CHOP W/ ROASTED NEW POTATO 香煎西班牙黑毛豬扒 配 烤新薯	\$178
ROASTED SPICY CHICKEN W/ TOMATO SALAD 烤香辣半雞 配 番茄沙律	\$188
GRILLED ANGUS RIB-EYE W/ MIXED SALAD, ROASTED NEW POTATO & BALSAMIC DRESSING 煎安格斯肉眼扒 配 沙律菜 · 新烤薯 · 意大利香醋	\$288

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

### HOMEMADE PANCAKE

PLAIN PANCAKE W/ HONEY 蜜糖班戟	\$78
MIXED BERRY PANCAKE W/ ICE CREAM 自家制雜莓醬班戟 配 雪糕	\$88
CREME BRULEE PANCAKE 法式焦糖班戟	\$108

### 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
PEAR TARTE TATIN W/ ICE CREAM 焦糖啤梨撻 配 雪糕 (APPRO. 20 MINS) (需時大概20分鐘)	\$118

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 )



## BRUNCH

\* AVAILABLE TILL 18:00

\* 供應至 18:00

CRISPY BACON N SCRAMBLE EGGS ON SOURDOUGH W/ PARMESAN CHEESE 脆煙肉配滑蛋多士 配 巴馬臣芝士	\$88
CURRY POTATO ROSTI, W/ CHIL TOMATO SAUCE, POACHED EGG 咖喱雜菜瑞士薯餅 配 辣汁蕃茄蓉 · 水煮蛋	\$88
AVOCADO EGGS BENNY W/ SWEET CORN QUINOA SALAD ON SOURDOUGH 牛油果賓尼迪 配 藜麥甜粟米沙律 · 酸酵多士	\$88
BAKED CHORIZO OMELETS TURKISH SANDWICH W/ MOZZARELLA 西班牙辣肉焗蛋卷三文治 配 水牛芝士	\$98
PORTOBELLO MUSHROOM EGGS BENNY W/ AVOCADO HALLOUMI CHEESE, HOLLANDAISE SAUCE & CHARCOAL BRIOCHE BUN 烤大蘑菇賓尼迪 配 牛油果 · 哈羅米芝士 · 竹炭包	\$108
LOBSTER EGGS BENNY W/ MANGO SALSA • CHARCOAL BRIOCHE BUN 烤龍蝦賓尼迪 · 芒果沙沙 配 竹炭包	\$128
BLACK COD FILLET BURGER W/ CAPERS MAYONNAISE 炸銀鱈魚柳漢堡 配 水瓜柳沙律醬	\$138
CLASSIC BRITISH WAGYU BEEF BURGER 英式和牛漢堡	\$138
BIG BREKKY ( SOURDOUGH, SCRAMBLED/FRIED EGGS, SAUSAGE, GRILLED TOMATO, BACON, PORTOBELLO MUSHROOM ) 英式早餐 (酸酵多士, 炒/煎雙蛋, 香腸, 燒蕃茄, 煙肉, 燒大蘑菇)	\$138

10% SERVICE CHARGE (ROUND OFF AFTER DECIMAL)

加一服務費 (四捨五入計算)

## A-LA-CARTE

### PASTA & RISOTTO

V BASIL ARRABIATA 香辣茄汁意粉	\$108
BLUE CHEESE SPAGHETTI W/ ROASTED BEEF 烤牛腹肉藍芝士意大利麵	\$138
MIXED VEGE LASAGNA ( APPRO. 20 MINS ) 雜菜芝士千層麵 (需時大概20分鐘)	\$138
SQUID INK FETTUCCHINI W/ PAN FRIED SEA BASS 香煎鱸魚 配 墨汁闊蛋麵	\$148
WILD MUSHROOM RISOTTO W/ TRUFFLE OIL 野菌意大利飯 配 松露油	\$158
LOBSTER RISOTTO 烤龍蝦意大利飯	\$178

### SALADS & SOUP

GRILLED HALLOUMI CHEESE SWEET CORN SALAD W/ BALSAMIC DRESSING 烤哈羅米芝士甜粟米沙律 配 意大利黑醋汁	\$98
SLOW-COOKED CHICKEN BREAST SALAD W/ AVOCADO, QUINOA AND RED WINE VINEGAR 慢煮雞胸牛油果藜麥沙律 配 紅酒油醋汁	\$108
FIG AND KALE SALAD W/ SMOKED SALMON, BALSAMIC DRESSING 無花果羽衣甘藍沙律 配 煙三文魚, 意大利黑醋汁	\$118
SOUP OF THE DAY 本日精選餐湯	\$36

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 )



## BRUNCH

CRISPY BACON N SCRAMBLE EGGS ON SOURDOUGH W/ PARMESAN CHEESE 脆煙肉配滑蛋多士 配 巴馬臣芝士	\$88
CURRY POTATO ROSTI, W/ CHIL TOMATO SAUCE, POACHED EGG 咖喱雜菜瑞士薯餅 配 辣汁蕃茄蓉 · 水煮蛋	\$88
AVOCADO EGGS BENNY W/ SWEET CORN QUINOA SALAD ON SOURDOUGH 牛油果賓尼迪 配 藜麥甜粟米沙律 · 酸酵多士	\$88
BAKED CHORIZO OMELETS TURKISH SANDWICH W/ MOZZARELLA 西班牙辣肉焗蛋卷三文治 配 水牛芝士	\$98
PORTOBELLO MUSHROOM EGGS BENNY W/ AVOCADO HALLOUMI CHEESE, HOLLANDAISE SAUCE & CHARCOAL BRIOCHE BUN 烤大蘑菇賓尼迪 配 牛油果 · 哈羅米芝士 · 竹炭包	\$108
LOBSTER EGGS BENNY W/ MANGO SALSA · CHARCOAL BRIOCHE BUN 烤龍蝦賓尼迪 · 芒果沙沙 配 竹炭包	\$128
BLACK COD FILLET BURGER W/ CAPERS MAYONNAISE 炸銀鱈魚柳漢堡 配 水瓜柳沙律醬	\$138
CLASSIC BRITISH WAGYU BEEF BURGER 英式和牛漢堡	\$138
BIG BREKKY ( SOURDOUGH, SCRAMBLED/FRIED EGGS, SAUSAGE, GRILLED TOMATO, BACON, PORTOBELLO MUSHROOM ) 英式早餐 (酸酵多士, 炒/煎雙蛋, 香腸, 燒蕃茄, 煙肉, 燒大蘑菇)	\$138

### MONDAY - FRIDAY : 1200 - 1430

( EXCEPT PUBLIC HOLIDAY )

10% SERVICE CHARGE (ROUND OFF AFTER DECIMAL)

加一服務費 (四捨五入計算)

## SET LUNCH

### SALADS

GRILLED HALLOUMI CHEESE SWEET CORN SALAD W/ BALSAMIC DRESSING 烤哈羅米芝士甜粟米沙律 配 意大利黑醋汁	\$98
SLOW-COOKED CHICKEN BREAST SALAD W/ AVOCADO, QUINOA AND RED WINE VINEGAR 慢煮雞胸牛油果藜麥沙律 配 紅酒油醋汁	\$108
FIG AND KALE SALAD W/ SMOKED SALMON, BALSAMIC DRESSING 無花果羽衣甘藍沙律 配 煙三文魚, 意大利黑醋汁	\$118

### PASTA & RISOTTO

V BASIL ARRABIATA 香辣椒汁意粉	\$108
BLUE CHEESE SPAGHETTI W/ ROASTED BEEF 烤牛腹肉藍芝士意大利麵	\$138
MIXED VEGE LASAGNA ( APPRO. 20 MINS ) 雜菜芝士千層麵 (需時大概20分鐘)	\$138
SQUID INK FETTUCCINI W/ PAN FRIED SEA BASS 香煎鱸魚 配 墨汁闊蛋麵	\$148
WILD MUSHROOM RISOTTO W/ TRUFFLE OIL 野菌意大利飯 配 松露油	\$158
LOBSTER RISOTTO 烤龍蝦意大利飯	\$178

### DESSERTS

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

### SERVED WITH DAILY SOUP OR DRINKS

( EXCEPT BOTTLE DRINKS )

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 )