



LIGHT BITES

FRENCH FRIES W/ BLACK TRUFFLE MAYONNAISE 薯條配黑松露醬	\$68
SKEWERS BEEF TONGUE 香煎牛舌串	\$88
BUTTER PRAWN W/ SOURDOUGH 牛油虎蝦配酸烤多士	\$98
CLAMS MARNIERE 法式白酒煮蜆	\$128

SHARING PLATE

GRILLED BEEF HANGER STEAK (8OZ) W/ ROASTED NEW POTATO, RED WINE SAUCE 香烤牛腹肉(8OZ)配烤新薯·紅酒汁	\$168
PAN FRIED IBERICO PORK CHOP W/ ROASTED NEW POTATO 香煎西班牙黑毛豬扒配烤新薯	\$178
PAN FRIED SALMON FILLET W/ PORCINI SAUCE 香煎三文魚扒配牛肝菌汁	\$188
GRILLED ANGUS RIB-EYE (10OZ) W/ POTATO WATERCRESS & BALSAMIC DRESSING 煎安格斯肉眼扒(10OZ)配 西洋菜烤薯·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 DESSERTS

CHURROS WITH CHOCOLATE SAUCE 西班牙油條配朱古力醬	\$58
PURPLE SWEET POTATO BALLS W/ CASTARD 自家製焗紫薯波配吉士醬	\$58
PLAIN PANCAKE W/ HONEY 蜜糖班戟	\$78
MIXED BERRIES PANCAKE 自家制雜莓醬班戟	\$88
CREME BRULEE PANCAKE 法式焦糖班戟	\$108
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

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
V VEGAN BURGER W/ CHICKPEA PATTY, AVOCADO 全素漢堡 配 鷹嘴豆蓉 · 牛油果	\$88
HAM/ SMOKED SALMON BELL PEPPER OMELET ON SOURDOUGH, PARMESAN CHEESE 火腿/煙三文魚三色椒奄列 多士 · 巴馬臣芝士	\$98
ROASTED IBERICO PORK SCRAMBLE EGGS TURKISH SANDWICH 燒黑毛豬炒蛋三文治	\$108
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
SMOKED SALMON EGGS BENNY W/ CUCUMBER SALSA ON SOURDOUGH 煙三文魚賓尼迪 配 青瓜沙沙 · 酸酵多士	\$118
VEGGIE BREKKY (SOURDOUGH, SCRAMBLED/FRIED EGGS, PORTABELLO MUSHROOM, HALLOUMI CHEESE, GRILLED TOMATO) 雜菜早餐 (酸酵多士, 炒/煎雙蛋, 燒大蘑菇, 燒番茄, 哈羅米芝士	\$118
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
CLASSIC BRITISH WAGYU BEEF BURGER 英式和牛漢堡	\$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
BRAISED BEEF SPAGHETTI W/ BBQ SAUCE 燒烤汁燴牛肉意粉	\$138
MIXED VEGE LASAGNA (APPRO. 20 MINS) 雜菜芝士千層麵 (需時大概20分鐘)	\$138
PAN FRIED SEA BASS ON SQUID INK RISOTTO 香煎鱸魚墨汁意大利飯	\$148
SEARED SCALLOP CREAM RISOTTO W/ MUSHROOM 帶子蘑菇忌廉意大利飯	\$178
GRILLED LOBSTER TOMATO LINGUINE 烤龍蝦番茄扁意粉	\$178

SALADS & SOUP

V FIG AND KALE SALAD W/ BLUEBERRY, NUTS, BALSAMIC DRESSING 無花果羽衣甘藍沙律 配 藍莓 · 果仁 · 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
SEARED SCALLOP GREEN SALAD W/ PESTO 青醬帶子田園沙律	\$118
SOUP OF THE DAY 本日精選餐湯	\$36

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BRUNCH

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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
V VEGAN BURGER W/ CHICKPEA PATTY, AVOCADO 全素漢堡 配 鷹嘴豆蓉 · 牛油果	\$88
HAM/ SMOKED SALMON BELL PEPPER OMELET ON SOURDOUGH, PARMESAN CHEESE 火腿/煙三文魚三色椒奄列 多士 · 巴馬臣芝士	\$98
ROASTED IBERICO PORK SCRAMBLE EGGS TURKISH SANDWICH 燒黑毛豬炒蛋三文治	\$108
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
SMOKED SALMON EGGS BENNY W/ CUCUMBER SALSA ON SOURDOUGH 煙三文魚賓尼迪 配 青瓜沙沙 · 酸酵多士	\$118
VEGGIE BREKKY (SOURDOUGH, SCRAMBLED/FRIED EGGS, PORTABELLO MUSHROOM, HALLOUMI CHEESE, GRILLED TOMATO) 雜菜早餐 (酸酵多士, 炒/煎雙蛋, 燒大蘑菇, 燒番茄, 哈羅米芝士	\$118
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
CLASSIC BRITISH WAGYU BEEF BURGER 英式和牛漢堡	\$138

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

SET LUNCH

SALADS

V FIG AND KALE SALAD W/ BLUEBERRY, NUTS, BALSAMIC DRESSING 無花果羽衣甘藍沙律 配 藍莓 · 果仁 · 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
SEARED SCALLOP GREEN SALAD W/ PESTO 青醬帶子田園沙律	\$118

PASTA & RISOTTO

V BASIL ARRABIATA 香辣茄汁意粉	\$108
BRAISED BEEF SPAGHETTI W/ BBQ SAUCE 燒烤汁燴牛肉意粉	\$138
MIXED VEGE LASAGNA (APPROX. 20 MINS) 雜菜芝士千層麵 (需時大概20分鐘)	\$138
PAN FRIED SEA BASS ON SQUID INK RISOTTO 香煎鱸魚墨汁意大利飯	\$148
SEARED SCALLOP CREAM RISOTTO W/ MUSHROOM 帶子蘑菇忌廉意大利飯	\$178
GRILLED LOBSTER TOMATO LINGUINE 烤龍蝦番茄扁意粉	\$178

DESSERTS

ADD (CHURROS WITH CHOCOLATE SAUCE/ PURPLE SWEET POTATO BALLS WITH CASTARD)	+30
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MONDAY - FRIDAY : 1200 - 1430

(EXCEPT PUBLIC HOLIDAY)

SERVED WITH DAILY SOUP OR DRINKS

(EXCEPT BOTTLE DRINKS)

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

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SALADS & SOUP

V FIG AND KALE SALAD W/ BLUEBERRY, NUTS, BALSAMIC DRESSING 無花果羽衣甘藍沙律 配 藍莓· 果仁·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
SEARED SCALLOP GREEN SALAD W/ PESTO 青醬帶子田園沙律	\$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
SKEWERS BEEF TONGUE 香煎牛舌串	\$88
BUTTER PRAWN W/ SOURDOUGH 牛油虎蝦 配 酸烤多士	\$98
CLAMS MARNIERE 法式白酒煮蜆	\$128

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DINNER MENU

PASTA & RISOTTO

V BASIL ARRABIATA 香辣茄汁意粉	\$108
BRAISED BEEF SPAGHETTI W/ BBQ SAUCE 燒烤汁燴牛肉意粉	\$138
MIXED VEGE LASAGNA (APPRO. 20 MINS) 雜菜芝士千層麵 (需時大概20分鐘)	\$138
PAN FRIED SEA BASS ON SQUID INK RISOTTO 香煎鱸魚墨汁意大利飯	\$148
SEARED SCALLOP CREAM RISOTTO W/ MUSHROOM 帶子蘑菇忌廉意大利飯	\$178
GRILLED LOBSTER TOMATO LINGUINE 烤龍蝦番茄扁意粉	\$178

SHARING PLATE

GRILLED BEEF HANGER STEAK (8OZ) W/ ROASTED NEW POTATO, RED WINE SAUCE 香烤牛腹肉(8OZ) 配 烤新薯·紅酒汁	\$168
PAN FRIED IBERICO PORK CHOP W/ ROASTED NEW POTATO 香煎西班牙黑毛豬扒 配 烤新薯	\$178
PAN FRIED SALMON FILLET W/ PORCINI SAUCE 香煎三文魚扒 配 牛肝菌汁	\$188
GRILLED ANGUS RIB-EYE (10OZ) W/ POTATO WATERCRESS & BALSAMIC DRESSING 煎安格斯肉眼扒(10OZ) 配 西洋菜烤薯·意大利香醋	\$288

HOMEMADE DESSERTS

CHURROS WITH CHOCOLATE SAUCE 西班牙油條 配 朱古力醬	\$58
PURPLE SWEET POTATO BALLS W/ CASTARD 自家製焗紫薯波 配 吉士醬	\$58
PLAIN PANCAKE W/ HONEY 蜜糖班戟	\$78
MIXED BERRIES PANCAKE 自家制雜莓醬班戟	\$88
CREME BRULEE PANCAKE 法式焦糖班戟	\$108
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

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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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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
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.

FRUIT SMOOTHIE

EXTREME C (BOTTLE) \$41
(APPLE, STRAWBERRY, BANANA, GUAVA, ORANGE,
MANGO, BLACKCURRANT)

KARMARAMA (BOTTLE) \$41
(ORANGE, PINEAPPLE, MANGO, BANANA, PASSION FRUIT,
SIBERIAN GINSENG, KOREAN GINSENG)

GREEN POWER (BOTTLE) \$41
(APPLE, BANANA, PASSION FRUIT, PLUM, LEMON,
SPIRULINA, CHLORELLA, ALFALFA, KELP, SPINACH)

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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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