



## 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
TOMATO BURRATA SALAD W/ BALSAMIC VINEGAR 布袋芝士蕃茄沙律 配 意大利黑醋	\$118
SOUP OF THE DAY 本日精選餐湯	\$36

## DINNER MENU

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### LIGHT BITES

FRENCH FRIES W/ BLACK TRUFFLE MAYONNAISE 薯條 配 黑松露醬	\$68
DEEP FRIED CHICKEN WINGS W/ BARBECUE SAUCE 脆炸雞翼 配 燒烤醬	\$88
SHRIMP TOAST W/ YUZU SAUCE 炸蝦多士 配 柚子醬油	\$98
HERB BAKED CAMEMBERT CHEESE W/ TOAST 香草焗金文筆芝士 配 多士	\$128

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
BEETROOT NUTS RISOTTO W/ GOAT CHEESE 紅菜頭堅果意大利飯 配 羊奶芝士	\$138
MIXED VEGE LASAGNA (APPRO. 20 MINS) 雜菜芝士千層麵 (需時大概20分鐘)	\$138
CONFIT DUCK LEG RISOTTO 油封鴨脾意大利飯	\$148
SWEET POTATO CREAM SPAGHETTI W/ CRAB MEAT · SALMON ROE 甜蕃薯忌廉意大利麵 配 蟹肉 · 三文魚籽	\$178
BAKED SAFFRON RICE W/ SHRIMP · SCALLOP · SEASONAL SEAFOOD (APPRO. 20 MINS) 蕃紅花海鮮焗飯 (需時大概20分鐘)	\$178

## SHARING PLATE

ROASTED POUSSIN W/ QUINOA SALAD AND GREEN CURRY 烤半春雞 配 藜麥沙律 · 青咖喱	\$168
PAN FRIED FRENCHED PORK CHOP W/ SAUTEE VEGE AND GARLIC SAUCE 香煎豬腩 配 炒雜菜 · 蒜蓉汁	\$178
PAN FRIED SALMON FILLET W/ MUSHROOM BUTTER SAUCE 香煎三文魚扒 配 野菌汁	\$188
GRILLED ANGUS RIB-EYE (10OZ)W/ POTATO SALAD AND CARAMELIZED COFFEE SAUCE 煎安格斯肉眼扒(10OZ) 配 薯仔沙律 · 焦糖咖啡汁	\$288

## DINNER MENU

## HOMEMADE DESSERTS

CHURROS WITH 3 DIPS (CHOCOLATE SAUCE/ CUSTARD/ CINNAMON) 西班牙油條 配 朱古力醬 / 吉士醬 / 肉桂粉	\$68
TIRAMISU 提拉米蘇	\$68
PLAIN PANCAKE W/ HONEY-- 蜜糖班戟	\$78
MIXED BERRIES PANCAKE 雜莓果醬班戟	\$88
CREME BRULEE PANCAKE 法式焦糖班戟	\$108
PEAR TARTE TATIN 焦糖啤梨撻 (APPRO. 20 MINS) (需時大概20分鐘)	\$118

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## LIGHT BITES

FRENCH FRIES W/ BLACK TRUFFLE MAYONNAISE 薯條配黑松露醬	\$68
DEEP FRIED CHICKEN WINGS W/ BARBECUE SAUCE 脆炸雞翼配燒烤醬	\$88
SHRIMP TOAST W/ YUZU SAUCE 炸蝦多士配柚子醬油	\$98
HERB BAKED CAMEMBERT CHEESE W/ TOAST 香草焗金文筆芝士配多士	\$98

## SHARING PLATE

ROASTED POUSSIN W/ QUINOA SALAD AND GREEN CURRY 烤半春雞配藜麥沙律·青咖喱	\$168
PAN FRIED FRENCHED PORK CHOP W/ SAUTEE VEGE AND GARLIC SAUCE 香煎豬腩配炒雜菜·蒜蓉汁	\$178
PAN FRIED SALMON FILLET W/ MUSHROOM BUTTER SAUCE 香煎三文魚扒配野菌汁	\$188
GRILLED ANGUS RIB-EYE (100Z)W/ POTATO SALAD AND CARAMELIZED COFFEE SAUCE 煎安格斯肉眼扒(100Z)配 薯仔沙律·焦糖咖啡汁	\$288

A BEVERAGE MINIMUM CHARGE APPLIES  
每位客人最低消費為一杯飲品

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## A-LA-CARTE

## HOMEMADE DESSERTS

CHURROS WITH 3 DIPS (CHOCOLATE SAUCE/ CUSTARD/ CINNAMON) 西班牙油條配 朱古力醬/ 吉士醬 / 肉桂粉	\$68
TIRAMISU 提拉米蘇	\$68
PLAIN PANCAKE W/ HONEY-- 蜜糖班戟	\$78
MIXED BERRIES PANCAKE 雜莓果醬班戟	\$88
CREME BRULEE PANCAKE 法式焦糖班戟	\$108
PEAR TARTE TATIN 焦糖啤梨撻 (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

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## BRUNCH

\* AVAILABLE TILL 18:00

\* 供應至18:00

HASH BROWN W/ CHORIZO · FRIED EGG · MAYO	\$88
自家製薯餅 配 辣肉腸 · 煎蛋 · 蛋黃醬	
AVOCADO EGGS BENNY W/ SWEET CORN QUINOA SALAD ON SOURDOUGH	\$88
牛油果賓尼迪 配 藜麥甜粟米沙律 · 酸酵多士	
V AVOCADO TOAST W/ COUSCOUS SALAD	\$88
牛油果多士 配 中東米沙律	
MINCED FATTY TUNA & GUACAMOLE ON SOURDOUGH	\$98
吞拿魚蓉 · 牛油果醬 · 酸酵多士	
SMOKED SALMON EGGS BENNY ON SOURDOUGH	\$118
煙三文魚賓尼迪 · 酸酵多士	
VEGGIE BREKKY ( SOURDOUGH, SCRAMBLED/FRIED EGGS, PORTABELLO MUSHROOM, HALLOUMI CHEESE, GRILLED TOMATO)	\$118
雜菜早餐 (酸酵多士, 炒/煎雙蛋, 燒大蘑菇, 燒番茄, 哈羅米芝士)	
BIG BREKKY	\$138
( 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)	
GRILLED HALLOUMI CHEESE BEETROOT BURGER	\$108
烤哈羅米芝士 · 紅菜頭漢堡	
DEEP FRIED SOFT-SHELL CRAB BURGER · PINEAPPLE · ROMESCO SAUCE · CHARCOAL BRIOCHE BUN	\$118
炸軟殼蟹 · 菠蘿 · 紅椒堅果醬 · 竹炭漢堡	
HOMEMADE WAGYU BEEF BURGER	\$138
自家製和牛漢堡	
BURGER ITEMS ADD (FRENCH FRIES W/ BLACK TRUFFLE MAYONNAISE)	+\$38
漢堡加購 薯條 配 黑松露醬	

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	\$108
香辣茄汁意粉	
BEETROOT NUTS RISOTTO W/ GOAT CHEESE	\$138
紅菜頭堅果意大利飯 配 羊奶芝士	
MIXED VEGE LASAGNA ( APPRO. 20 MINS )	\$138
雜菜芝士千層麵 (需時大概20分鐘)	
CONFIT DUCK LEG RISOTTO	\$148
油封鴨脾意大利飯	
SWEET POTATO CREAM SPAGHETTI W/ CRAB MEAT · SALMON ROE	\$178
甜蕃薯忌廉意大利麵 配 蟹肉 · 三文魚籽	
BAKED SAFFRON RICE W/ SHRIMP · SCALLOP · SEASONAL SEAFOOD ( APPRO. 20 MINS )	\$178
蕃紅花海鮮焗飯 (需時大概20分鐘)	

## SALADS & SOUP

V FIG AND KALE SALAD W/ BLUEBERRY, NUTS, BALSAMIC DRESSING	\$98
無花果羽衣甘藍沙律 配 藍莓 · 果仁 · 意大利黑醋汁	
SLOW-COOKED CHICKEN BREAST SALAD W/ AVOCADO, QUINOA AND RED WINE VINEGAR	\$108
慢煮雞胸牛油果藜麥沙律 配 紅酒油醋汁	
TOMATO BURRATA SALAD W/ BALSAMIC VINEGAR	\$118
布袋芝士蕃茄沙律 配 意大利黑醋	
SOUP OF THE DAY	\$36
本日精選餐湯	

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## BRUNCH

HASH BROWN W/ CHORIZO · FRIED EGG · MAYO 自家製薯餅 配 辣肉腸 · 煎蛋 · 蛋黃醬	\$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 AVOCADO TOAST W/ COUSCOUS SALAD 牛油果多士 配 中東米沙律	\$88
MINCED FATTY TUNA & GUACAMOLE ON SOURDOUGH 吞拿魚蓉 · 牛油果醬 · 酸酵多士	\$98
SMOKED SALMON EGGS BENNY ON SOURDOUGH 煙三文魚賓尼迪 · 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
GRILLED HALLOUMI CHEESE BEETROOT BURGER 烤哈羅米芝士 · 紅菜頭漢堡	\$108
DEEP FRIED SOFT-SHELL CRAB BURGER · PINEAPPLE · ROMESCO SAUCE · CHARCOAL BRIOCHE BUN 炸軟殼蟹 · 菠蘿 · 紅椒堅果醬 · 竹炭漢堡	\$118
HOMEMADE WAGYU BEEF BURGER 自家製和牛漢堡	\$138
BURGER ITEMS ADD (FRENCH FRIES W/ BLACK TRUFFLE MAYONNAISE) 漢堡加購 薯條 配 黑松露醬	+\$38

10% SERVICE CHARGE (ROUND OFF AFTER DECIMAL)  
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## 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
TOMATO BURRATA SALAD W/ BALSAMIC VINEGAR 布袋芝士蕃茄沙律 配 意大利黑醋	\$118

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SWEET POTATO CREAM SPAGHETTI W/ CRAB MEAT · SALMON ROE 甜蕃薯忌廉意大利麵 配 蟹肉 · 三文魚籽	\$178
BAKED SAFFRON RICE W/ SHRIMP · SCALLOP · SEASONAL SEAFOOD ( APPRO. 20 MINS ) 蕃紅花海鮮焗飯 (需時大概20分鐘)	\$178

### HOMEMADE DESSERTS

ADD ( TIRAMISU / CHURROS WITH 3 DIPS ) +30

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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## 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

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### HOUSE COFFEE BEANS

COLOMBIA CAUCA FINCA EL PARAISO  
DOUBLE ANAEROBIC TROPICAL

ORIGIN: COLOMBIA  
PRODUCER: DIEGO SAMUEL BERMUDEZ TAPIA  
VAREITAL: CASTILLO  
ALTITUDE: 1800-2050M  
CROP YEAR: 2019  
PROCESS: DOUBLE ANAEROBIC

A FRUITY AND COMPLEX ESPRESSO WITH FLAVORS OF STRAWBERRY, CANTALOUPE AND PINEAPPLE, PAPAYA MILK AND STRAWBERRY YOGURT IN MILK COFFEE.

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### DECAF COFFEE BEANS

COLOMBIA EL CARMEN  
SUGARCANE EA DECAFFEINATION

ORIGIN: COLOMBIA  
REGION: PITALITO, HUILA  
VAREITAL: CATURRA, CASTILLO  
ALTITUDE: 1400-2100M  
CROP YEAR: 2019  
PROCESS: WASHED AND SUGARCANE EA PROCESS

A SWEET AND WELL-BALANCED ESPRESSO, WITH FLAVORS OF APPLE, PLUM, SUGARCANE AND HONEY FINISH.

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SOY MILK / OAT MILK +\$5

A BEVERAGE MINIMUM CHARGE APPLIES

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## SEASONAL SIGNATURES

UCR X ORIGINS SUMMER BREEZE \$48  
( COLD BREW COFFEE, ORANGE JUICE,  
CINNAMON, SODA WATER )  
( ICED )

RISE AND SHINE \$48  
( PASSION FRUIT PUREE, LEMON JUICE,  
PINEAPPLE JUICE, TONIC )  
( ICED )

YUENYEUNG SPARKLE \$48  
( LEMON HONEY, THAI TEA, DOUBLE RISTRETTO,  
PERRIER )  
( HOT / ICED )

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 )

## JUICE

ORANGE JUICE \$37

# DRINKS LIST

## SPECIALTY CHOCOLATE

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

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

## TEA

TUMERICA AND LEMON GINGER TEA \$40 / \$44  
( TURMERIC, GINGER, LEMON, STEVIA, NON-CAFFEINE )

EARL GREY TEA \$40 / \$44  
( BLACK TEA, BERGAMOT, FLAVOURING )

APPLE AND HIBISCUS TEA \$40 / \$44  
( APPLE, HIBISCUS, STEVIA, QUINOA, FLAVOURING,  
NON-CAFFEINE )

YUZU CITRUS OOLONG TEA \$40 / \$44  
( OOLONG, YUZU, LEMON, ORANGE, GOLD  
CHRYSANTHEMUM, FLAVOURING )

CHRYSANTHEMUM OOLONG TEA \$40 / \$44  
( GOLD CHRYSANTHEMUM, OOLONG TEA )

RYE AND CINNAMON TEA \$40 / \$44  
( RYE, CINNAMON, NON-CAFFEINE )

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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
LION ROCK BREWERY CHASE LION ROCK BREWERY / HONG KONG / NE IPA / 5.6% / 55IBU ORANGE, LEMON, PEACH SWEETNESS	\$78
ZEFFER APPLE CRUMBLE CIDER ZEFFER / NEW ZEALAND / CIDER / 5% CINNAMON, VANILLA AND BLACKBERRY LEAVES, IMAGINE A FRESHLY BAKED SLICE OF APPLE CRUMBLE	\$78
YAU "BOR YAU" LAGER YAU BREWERY / HONG KONG / LAGER / 5.5% A VIBRANT COLD-FERMENTED MODERN LAGER BASED ON CLASSICAL GERMAN ROOTS, BUT UPDATED WITH BRIGHTER CITRUS-LIKE HOP AROMATICS. SNAPPY, LIVELY, AND ALWAYS A FAVOURITE AT THE PUB	\$78
YAU "FAT SIU YAU" PALE ALE YAU BREWERY / HONG KONG / PALE ALE / 5.0% APPETIZING BITTERNESS PLAYS AGAINST ROBUST MALTS TO CREATE A BEER THAT IS GREAT FOR ALL OCCASIONS. DRY HOPPED WITH AMERICAN AND NEW ZEALAND HOP VARIETIES, BRINGING AN AROMA REMINISCENT OF CITRUS AND TROPICAL FRUIT.	\$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 / GRENACHE BLEND RED BERRY, CHERRY, VIOLET, PURE AND INTEGRATED	\$98 / 248
WILLY GRAND CRU, RIESLING ALSACE, FRANCE / RIESLING / 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	\$228

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