

Food

We meticulously curate quality ingredients from different parts of the world.

Scrambled Eggs Toast 炒蛋多士 \$55
Eggs, Whole Wheat Sourdough by Bread Elements

Scrambled Eggs with Chorizo Sausage Toast 西班牙辣肉腸炒蛋多士 ^{New} \$58
Eggs, Chorizo, Sourdough by Bread Elements

Avocado Croissant or Toast 牛油果牛角包或多士 ^{Signature} \$78 / 82
Avocado, Figs, Guacamole, Lime Juice & Zest,
Croissant by Bread Elements / Whole Wheat Sourdough by Bread Elements

Figs & Parmesan Cheese Croissant or Toast \$78 / 82
無花果帕爾馬芝士牛角包或多士
Figs, 36-month Parmigiano Reggiano Cheese, Mascarpone Cheese,
Greek Yoghurt, Walnut, Orange Blossom Honey,
Croissant by Bread Elements / Figs Walnut Rye Sourdough by Bread Elements

Crab Meat, Coriander & Avocado Toast 蟹肉芫茜牛油果多士 ^{Recommended} \$88
Avocado, Crab Meat, Greek Yoghurt, Lime Juice, Radish, Cherry Tomato,
Coriander, Paprika / Whole Wheat Sourdough by Bread Elements

Yoghurt with Fresh Fruit & Granola 鮮果乳酪香脆燕麥片 \$45
Greek Yoghurt, Fresh Berries Compote, Fresh Red Currant, Homemade Granola

Homemade Tiramisu 提拉米蘇 ^{Signature} \$48
Mascarpone Cheese, Lady Finger, Page Common Blend Espresso

Please let us know in advance if you have any food allergies. 如閣下有任何食物過敏，敬請提前通知我們。

Beverage

	Hot 熱	Ice 凍	Single Origin 單品咖啡
Coffee			
Espresso 特濃咖啡 Single Shot / Double Shot	\$25/35	-	\$33/43
Caffe Americano 美式咖啡	\$34	\$36	\$42
Caffe Latte 鮮奶咖啡	\$38	\$40	\$46
Flat White 泡沫濃縮咖啡	\$38	-	\$46
Cappuccino 泡沫咖啡	\$38	-	\$46
Caffe Mocha 朱古力咖啡	\$40	-	-
Pour Over Coffee 手沖咖啡 <i>Signature</i>	\$65-85	-	-
Ice Drip Coffee 冰滴咖啡	-	-	\$55
Seasonal Special			
Almond Ginger Latte 杏仁薑鮮奶咖啡	\$58	-	-
Hot Chocolate 熱朱古力	\$58		
Tea			
English Breakfast	\$30	-	-
Gorgeous Earl Grey	\$30	-	-
Caffeine Free Tea Lemongrass & Ginger / Three Chamomile / Three Cinnamon	\$30	-	-
Cold Brew Tea 冷泡茶 Supreme Matcha Green / Three Chamomile	-	\$32	-
Soft Drink			
Coke 可樂	-	\$25	-

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Pour Over Coffee

Ideaology

HKD65 - HKD85

Barista's recommendation

Fjord Coffee Roasters

HKD75

Region: African, Ethiopia
Farmer: Duromina
Variety: Heirloom
Process: Washed
Tasting: Rose, vanilla, peach

Tim Wendelboe

HKD75

Region: Africa, Kenya
Farm: Karinga
Variety: SL28 & SL34
Process: Washed
Tasting: Floral, blackberries, rose hips

Unlimited Coffee Roasters

HKD75

Region: Africa, Ethiopia
Farmer: Sidamo Shakiso
Variety: Typica
Process: Fully washed
Tasting: Floral, white flowers, lemon candy, sweet lemon tea

Dawn Patrol Coffee

HKD75

Region: Africa, Kenya
Farmer: Thika
Variety: SL 28, SL 14, Batian, K7 - Peaberry
Process: Wet Fermentation
Tasting: Finger lime, kiwi, honey

Dawn Patrol Coffee

HKD75

Region: Latin America, Costa Rica
Farmer: Naranjo
Variety: HI
Process: Dry Fermentation
Tasting: Sweet strawberry, red apple, butterscotch