

Food

[fu:d]

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

Mains

Avocado Toast \$104

牛油果多士

Smashed avocado, avocado slice, lemon juice

Avocado & Eggs Croissant \$104

牛油果炒蛋牛角包

Scrambled eggs, grana padano cheese, smashed avocado

Smoked Salmon Bagel/Toast \$104

煙三文魚貝果/多士

Smoked salmon, cream cheese, onion

Triple Cheese Mushroom Toast \$104

三重芝士蘑菇多士

Mozzarella cheese, cheddar cheese, grana padano cheese, mushroom

Mixed Berries Toast \$104

雜莓多士

Mascarpone cheese, berries, cinnamon, honey

Smoked Salmon Eggs Benedict \$99

煙三文魚班尼迪克蛋

Smoked salmon, poached eggs, hollandaise sauce

Breakfast Muffin \$94

脆皮培根煎蛋鬆餅

Crispy bacon, fried egg, cheddar cheese

Additional Toppings (for Main dishes only)

Crispy bacon 脆皮培根 +\$26

Smoked salmon 煙三文魚 +\$26

Scrambled eggs 炒蛋 +\$21

Half avocado 半份牛油果 +\$21

Pastries

Cream cheese, butter & fresh berries compote are available upon request.

Bagel/Blueberry bagel \$33

原味/藍莓貝果

Danish \$28

丹麥酥

Muffin \$28

鬆餅

Double chocolate cookie \$28

雙重朱古力曲奇

Cinnamon buns \$28

肉桂卷

Pain au chocolat \$23

朱古力牛角包

Croissant \$23

牛角包

Yoghurt

Yoghurt \$61

乳酪

Greek yoghurt, fresh berries compote, pomegranate & homemade granola

Desserts

Basque burnt cheesecake \$64

巴斯克焦香芝士蛋糕

Homemade tiramisu*# \$59

提拉米蘇

*Available for Dine-In Only 只限堂食 ; #Contains raw egg ingredients 含生蛋成份

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Beverage

[ˈbevrɪdʒ]

Coffee	House blend		Seasonal blend	
	Hot 熱	Cold 凍	Hot 熱	Cold 凍
Espresso 特濃咖啡	\$36	-	\$41	-
Americano 美式咖啡	\$39	\$42	\$44	\$47
Piccolo 迷你鮮奶咖啡	\$41	-	\$46	-
Dirty 啡墨	-	\$43	-	\$48
Latte 鮮奶咖啡	\$43	\$46	\$48	\$51
Flat white 平白咖啡	\$43	-	\$48	-
Cappuccino 泡沫咖啡	\$43	-	\$48	-
Mocha 朱古力咖啡	\$46	\$49	\$51	\$54
Coffee tonic 咖啡湯力	-	\$49	-	\$54
Cold brew 冷萃咖啡	-	-	-	\$61

Others	Hot 熱	Cold 凍
Hojicha latte 焙茶鮮奶	\$49	\$51
Matcha latte 抹茶鮮奶	\$49	\$51
70% Cocoa 70% 可可	\$59	\$59
Coke 可樂	-	\$29

Seasonal Special	Hot 熱	Cold 凍
Lemon Espresso Fizz 檸檬梳打特濃咖啡	-	\$59

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Tea

English Breakfast 英國早餐茶

Hot: \$46/pot

Assam 阿薩姆

A traditional blended tea from different tea plantations from Assam. It makes a deep red brew with high dried fruit notes, robust and malty taste.

拼配阿薩姆不同茶園的傳統茶。紅色的茶湯，帶有濃郁的乾果香，口感豐富。

Clouds & Mist 雲霧

Hot: \$49/pot Cold Brew: \$46/glass

Mount Lu, Jiangxi 江西廬山

Cultivated on Mount Lu, surrounded by Clouds & Mist, it makes a clear light green brew with a unique seaweed aroma. Refreshing with a subtle sweetness in the aftertaste.

產於長年被雲霧繚繞的廬山而得名。茶湯清澈嫩綠，清新回甘，帶獨特海苔香氣。

Hojicha 焙茶

Hot: \$49/pot Cold Brew: \$46/glass

Shizuoka 靜岡

Made with high quality Sencha grade tea, this hoji tea has a strong roasted aroma and contains less caffeine compared to Matcha.

由高品質煎茶級茶葉製成，與抹茶相比，焙茶具有強烈的烘烤香氣，且咖啡因含量較低。

Flower Earl Grey 藍花伯爵茶

Hot: \$46/pot

Assam 阿薩姆

This is a classic blend of high quality black tea and bergamot essence. It gives a citrusy and slightly floral notes, with a full-bodied, smooth and rich taste.

結合優質紅茶與佛手柑精華的經典茶。茶湯散發出淡淡的花香與濃郁柑桔香氣，口感順滑飽滿，滋味濃郁。

Aged Puerh 宮廷熟普洱

Hot: \$49/pot

Yunnan 雲南

A tea picked from spring buds and expertly crafted by the experienced tea masters and fermented with natural spring water from the local White Sand Spring. It makes a copper-red brew which is smooth and full-bodied, with a unique aged aroma.

採自春季芽頭，配以經驗豐富的茶師精製，並選用當地著名的天然白沙泉製作。茶湯紅濃明亮，香氣獨特陳香，口感順滑醇厚。

Genmaicha 玄米茶

Hot: \$49/pot

Shizuoka 靜岡

Combining first flush green tea with toasted brown rice, the aroma of green tea and toasted rice complement each other. Genmaicha gives a smooth mouthfeel and refreshing sweetness.

結合春天採製的綠茶與烘焙過的玄米，茶香與玄米的芳香相輔相成。這款玄米茶帶圓潤口感和清爽的甜味。