

Food

[fu:d]

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

Mains

Avocado Toast \$103

牛油果多士

Smashed avocado, avocado slice, lemon juice

Avocado & Eggs Croissant \$103

牛油果炒蛋牛角包

Scrambled eggs, grana padano cheese, smashed avocado

Smoked Salmon Bagel/Toast \$103

煙三文魚貝果/多士

Smoked salmon, cream cheese, onion

Caprese Toast \$103

車厘茄水牛芝士多士

Mozzarella cheese, cherry tomato, basil, pesto sauce, balsamic vinegar

Smoked Salmon Eggs Benedict \$98

煙三文魚班尼迪克蛋

Smoked salmon, poached eggs, hollandaise sauce

Duck Breast Avocado Salad \$98

牛油果煙鴨胸沙律

Smoked duck breast, avocado slice, mixed salad leaf, cherry tomato, balsamic vinegar

Breakfast Muffin \$93

脆皮培根煎蛋鬆餅

Crispy bacon, fried egg, cheddar cheese

Additional Toppings (for Main dishes only)

Half smoked duck breast 半份煙鴨胸 +\$25

Crispy bacon 脆皮培根 +\$25

Smoked salmon 煙三文魚 +\$25

Scrambled eggs 炒蛋 +\$20

Half avocado 半份牛油果 +\$20

Pastries

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

Bagel/Blueberry bagel \$32

原味/藍莓貝果

Danish \$27

丹麥酥

Muffin \$27

鬆餅

Double chocolate cookie \$27

雙重朱古力曲奇

Cinnamon buns \$27

肉桂卷

Pain au chocolat \$22

朱古力牛角包

Croissant \$22

牛角包

Yoghurt

Yoghurt \$60

乳酪

Greek yoghurt, fresh berries compote, pomegranate & homemade granola

Desserts

Basque burnt cheesecake \$63

巴斯克焦香芝士蛋糕

Homemade tiramisu* \$58

提拉米蘇

*Available for Dine-In Only 只限堂食

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Beverage

[ˈbeɪvərɪdʒ]

Coffee

	House blend		Seasonal blend	
	Hot 熱	Cold 凍	Hot 熱	Cold 凍
Espresso 特濃咖啡	\$35	-	\$40	-
Americano 美式咖啡	\$38	\$41	\$43	\$46
Piccolo 迷你鮮奶咖啡	\$40	-	\$45	-
Dirty 啡墨	-	\$42	-	\$47
Latte 鮮奶咖啡	\$42	\$45	\$47	\$50
Flat white 平白咖啡	\$42	-	\$47	-
Cappuccino 泡沫咖啡	\$42	-	\$47	-
Mocha 朱古力咖啡	\$45	\$48	\$50	\$53
Coffee tonic 咖啡湯力	-	\$48	-	\$53
Cold brew 冷萃咖啡	-	-	-	\$60

Others

	Hot 熱	Cold 凍
Hojicha latte 焙茶鮮奶	\$48	\$50
Matcha latte 抹茶鮮奶	\$48	\$50
70% Cocoa 70% 可可	\$58	\$58
Coke 可樂	-	\$28

Seasonal Special

	Hot 熱	Cold 凍
Lemon Espresso Fizz 檸蜜梳打特濃咖啡	-	\$58

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Tea

English Breakfast 英國早餐茶

Hot: \$45/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: \$48/pot Cold Brew: \$45/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: \$48/pot Cold Brew: \$45/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: \$45/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: \$48/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: \$48/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。