



G/F, Kat Cheung Building, 41-42 Sai Kung Tai Street

COFFEE		
	H	C
Double espresso 雙份特濃咖啡	32	
Americano 美式黑咖啡	32	38
Flat White 澳白	40	
Latte 拿鐵咖啡	40	45
Cappuccino 意大利泡沫咖啡	40	
Mocha 摩卡咖啡	43	48
Espresso Tonic 意式特濃湯力水		50
Dirty 髒髒咖啡		40
Affogato 阿芙佳朵		55
Espresso Orange Soda 橙汽啡		58
+6 Extra Shot +5 Oat Milk		

HOT TEA		
SERVED WITH A TEAPOT		
English Breakfast Tea 英式早餐茶	49	
Earl Grey 伯爵紅茶	49	
Shizuoka Kukicha 日本靜岡莖茶	58	
Golden Buckwheat 黃金蕎麥	49	
Pineapple Oolong 鳳梨烏龍	49	
Rooibos Tea Blend Paradiso (Decaf) 天堂博士茶 (無咖啡因)	50	
Extra Cup To Share 額外茶杯	15	

NON COFFEE		
	H	C
Matcha Latte 抹茶拿鐵	45	48
Chai Latte 印度香料拿鐵	45	
Hojicha Latte 焙茶拿鐵	45	
Chocolate 朱古力	45	48
Fresh Passionfruit Grapefruit Honey Soda 新鮮熱情果柚子蜂蜜梳打		50
Cucumber Mint Lime Soda 青瓜薄荷青檸梳打		52
Melon Soda w/ Vanilla ice cream 蜜瓜梳打配雲尼拿雪糕		55
Fresh Orange Juice 鮮榨橙汁		35
Sparkling Water		38

COLD BREW TEA		
SERVED BY A GLASS		
Pawstitive Blend ☺ 御茗寧茶	49	
A blend of the finest black and green teas, offering a full-bodied, slightly sweet, fruity experience		
Pineapple Oolong 鳳梨烏龍	49	
Lychee Oolong 荔枝烏龍	49	
Paris Roselle (Decaf) 巴黎水果茶 (無咖啡因)	49	
A subtle sweetness of floral notes and a fruity aroma		

No service charge on weekdays
10% service charge on weekends / public holidays

SALADS

Yuzu vinegar salad dressing with
柚子醋汁沙律菜配

veg	Avocado Tri-Color Quinoa & Almonds 牛油果三色藜麥杏仁片	88	Parma Ham & Figs 意大利巴馬火腿無花果	98
	Slow Cooked Chicken Breast & Japanese Soft Boiled Egg 慢煮雞胸肉+日本溫泉蛋	108	Smoked Salmon & Salmon roe 煙三文魚+三文魚籽	128

SNACKS

Fries w/ Tomato Dip 茄汁薯條	48	Fries w/ Truffle Dip 黑松露醬薯條	68
		Add on ketchup + 10 加茄汁	
Wings stuffed Cheesy Mushrooms 忌廉芝士蘑菇釀雞翼	68	Calamari with Typhoon Shelter Style 避風塘炸魷魚	68

TOAST & SANDWICH

Cloud Egg on Charcoal Toast : Japanese Egg Yolk & Avocado 流心雲朵配竹炭多士配 日本蛋黃 & 牛油果	78
Banh Mi, Vietnamese Baguette Sandwich 越式法包	
Choose size 選擇尺寸	Choose a flavour 選擇口味
5 inch 68	Pork Knuckle & Pickled Radishes 慢煮豬手, 酸甜蘿蔔
10 inch 98	Spicy Chicken Breast & Avocado 麻辣雞胸肉, 牛油果
21 inch 188	Smoked Salmon, Salmon roe & Cream Cheese 煙三文魚, 三文魚籽, 忌廉芝士 + 10

HANDMADE PASTA

veg	Spicy Garlic Olive Oil (No spicy upon request) 香辣蒜香橄欖油 (可走辣)	88
	Classic Carbonara with Japanese Soft Boiled Egg 經典卡邦尼配日本溫泉蛋	118
	Slow-Cooked Chicken Breast with Truffle & Creamy Mushroom Sauce 法式慢煮雞胸肉松露野菌忌廉汁	128
	Linguine Vongole 蜆肉配白酒汁	138
	Clams with Laksa Sauce 蜆肉配特製喇沙醬汁	138
	Squid Ink Pasta with Scallop & Salmon Roe 香煎帶子三文魚籽墨汁麵	158
	Four Shrimps Delight (Argentine Red Shrimp, Sakura shrimps, Shrimp Roe, Lobster sauce) 蝦蝦蝦蝦	178

Handmade pasta takes a bit more time to prepare, but trust us, it's worth the wait!
手工意粉需時間準備, 請耐心等待

SOMETHING SWEET

Pandan Flavour Egg Waffle w/ Ice Cream choose from 斑鳩味雞蛋仔配雪糕 4 選 1 口味 - 椰子 / 沖繩海鹽 / 曲奇 / 雲呢拿	85		
Homemade Cakes Please ask for our daily favours 請向我們詢問每日蛋糕口味			
Taiwan Jasmine Tea Chiffon Cake 台灣茉莉香片戚風蛋糕	52	Taiwan Honey Black Tea Chiffon Cake 台灣蜜香紅茶戚風蛋糕	56
Matcha Chiffon Cake 日本抹茶戚風蛋糕	58	Basque Burnt Cheesecake 巴斯克焦香芝士蛋糕	55

Ice Cream

Okinawa salt 沖繩海鹽	30	Coconut 椰子	25	Cookie 曲奇	25	Vanilla 雲呢拿	25
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Guests with allergy for certain ingredients please ask before order

如客人對某些食物成份有敏感 請在下單前問明

平日無加一服務費, 週末公眾假日加收 10% 服務費