

THE DOUBLE

BREAKFAST

PROTEIN YOGHURT JAR VIN|D 58 /EACH

House-mixed Granola, Greek yoghurt, peanut butter, mixed nuts & seeds, banana, blueberries.

FRUIT YOGHURT JAR VIN|D

Home-made fruit marmalade, Greek yoghurt, honey and coconut.

MIXED FRUIT JAR VG

Seasonal fruits.

PASTRIES

CLASSIC CROISSANT VID|G 28

HAM & CHEESE CROISSANT D|G 38

EGG MAYO CROISSANT D|G 38

BANANA & WALNUT MUFFIN VIN|D|G 28

BLUEBERRY MUFFIN VID|G 28

DOUBLE CHOCOLATE MUFFIN VID|G 28

DESSERT

CHOCOLATE TART VIN|D|G 68 /EACH

Home-made caramel, chocolate ganache and hazelnut.

LEMON MERINGUE TART VIN|D|G

House-made nuts praline, lemon curd and meringue.

V: VEGETARIAN | VG: VEGAN | N: CONTAINS NUTS
D: CONTAINS DAIRY | G: CONTAINS GLUTEN

SANDWICHES

Untoasted or Toasted

CHICKEN MAYO G 58 /EACH

Marinated grilled chicken, mayonnaise.

TUNA SALAD G

Tuna, paprika, mayonnaise, and onion.

EGG SALAD V|G

Eggs, mayonnaise, chives.

PANINIS

Untoasted or Toasted

ROASTED EGGPLANT VG|G 68 /EACH

Marinated roasted eggplant, mixed seeds, fresh arugula, and harissa.

SALAME MILANO D|G

Salame, Fontina Cheese, and arugula pesto.

BRESAOLA N|D|G

Marinated bresaola, roasted peppers, pesto and mozzarella cheese.

WRAPS

HUMMUS & CAULIFLOWER VG|G 48 /EACH

Hummus, chickpeas, grilled eggplant, cauliflower, mixed greens, harissa, and tortillas.

CHICKEN & SUN-DRIED TOMATO G

Grilled chicken, mayonnaise, sun-dried tomatoes, cucumber, mixed greens, and tortillas.

SALAME, PESTO G|D|N

Salame, arugula pesto, mozzarella, mixed greens and tortillas.

SPECIALS

WEEKLY LUNCH SPECIAL 70

Ask our team!

* MAKE IT A SET +58 *

Any of the above with daily soup, house salad and dessert jar / coffee / tea
Available from 12pm - 2pm

SOUP

ASK OUR TEAM! 58

SALADS

GRILLED CHICKEN SALAD 68 /EACH

Chicken, avocado, cucumber, sun-dried tomatoes, cherry tomatoes, red onions, mixed greens, citrus dressing.

SMOKED SALMON G

Green apple, cucumber, cherry tomatoes, red onions, citrus dressing and mixed greens.

LENTILS & FETA SALAD V|D

Green lentils, chickpeas, feta cheese, pomegranate, red onion, cucumber, sun-dried tomatoes, citrus dressing, mixed greens.

SNACKS

PAPRIKA BUTTERED POPCORN V|D 16

PORK & FENNEL SAUSAGE ROLL G|D 48

SALTED MIXED NUTS VG|N 38

MARINATED CITRUS OLIVES VG 48

Pair me with your wine and get \$30HKD off!

BEST SERVED WITH WINE

CHEESE BOARD VIN|D|G 148

Three assorted cheeses
Please ask our team!

CHARCUTERIE BOARD N|D|G 148

Ask our team!

COMBO PLATTER N|D|G 228

Mixed nuts, dried fruits, marinated citrus olives, assorted cheese and cold cuts (ask our chefs!) and toasties.

Pair your board with a bottle of wine and get \$30 off!