Tagline

Tasty Trendy Tipsy

RESTAURANT & BAR

Give us a follow!

TAGLINEHK

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Soups

726

Tomato Soup
蕃茄湯 (素食)

HK$52

Creamy tomato soup
微辣香料混合羅勒蕃茄湯

727

Mushroom Soup
磨菇湯 (素食)

HK$52

Creamy mushroom soup
奶油蘑菇湯

728

Soup of the day
是日餐湯

HK$52

Salads

V

701

Calfit Crunch Salad
自家品牌鬆脆沙律 (素食)

HK$95

Thai style crunch salad with organic vegetables & peanuts served with our special nutty vegan dressing (with Grilled Chicken +$20)

泰式鬆脆沙律配有機蔬菜和花生配特製堅果素食醬汁 (烤雞肉加20元)

V

702

Grilled Chicken/Paneer/Tofu with Avocado & Quinoa Salad
烤雞/ 芝士/ 豆腐/ 配牛油果藜麥沙律

HK$105

Grilled Chicken/Paneer/Tofu seasoned with herbs & pepper served with quinoa & mixed garden leaves

用香料和胡椒醃製雞肉/芝士/豆腐加以烤焗配藜麥和雜菜沙律

V

704

Fig Salad
無花果沙律 (素食)

HK$95

Mixed salad served with fresh figs & cheese

混合沙律配新鮮無花果和芝士

705

Paneer/Chicken Tikka Salad
烤雞/芝士 沙律

HK$95

Homemade tandoori chicken/paneer served with fresh lettuce, rocket leaves, peppers, cucumber, onions, cherry tomatoes & nuts

自家製烤雞/芝士/配新鮮生菜,火箭菜, 三色椒 ,青瓜, 洋蔥, 車厘茄和杏仁

Appetizers

601

Tart Ragda Patties
薯仔碗豆撻

HK$98

Tarts filled with fried potato patties served with white peas in Mumbai style chaat

孟買風味炸薯仔餅配白碗豆撻

603

Nachos
玉米片 (素食)

HK$108

Tortilla chips layered with melted cheese, jalapeño & olives served with salsa, sour cream & guacamole

墨西哥玉米餅配溶化芝士,墨西哥辣椒和橄欖配莎莎醬,酸忌廉和牛油果醬

605

Beef Nachos
牛肉玉米片

HK$128

Tortilla chips layered with beef, melted cheese, jalapeño & olives served with salsa, sour cream & guacamole

墨西哥玉米餅配牛肉,溶化芝士,墨西哥辣椒和橄欖以莎莎醬,酸忌廉和牛油果醬

Appetizers

731

Spin'Cheez Bites
菠菜芝士塊

HK$128

Spinach and Cheese kebabs stuffed with mozzarella cheese (4 pieces)

菠菜芝士塊加入莫札瑞拉芝士（4塊）

732

Chilli Paneer
辣椒凝乳芝士

HK$138

Crispy batter fried cottage cheese tossed in slightly sweet, spicy, hot and tangy chilli sauce

酥脆炸凝乳芝士，拌辣椒醬

733

Chilli Chicken
辣椒雞肉

HK$148

Crispy batter fried chicken tossed in slightly sweet, spicy, hot and tangy chilli sauce

酥脆炸雞拌辣椒醬

Appetizers

V

604
A/B

Vegan / Shrimp Dynamites
炸蝦/炸椰菜花

HK$98/118

Fried cauliflower / shrimp tempura drizzled in hot & spicy sauce

炸花椰菜/蝦天婦羅淋上辣醬

606

Paav Bhaji Fondue
玉米片 (素食)

HK$148

Mashed mixed vegetables cooked in special masalas served with charcoal paav

用印度香料馬薩拉煮蔬菜泥配木炭包

V

607

Spicy Edamame Peanuts Bhel
辛辣毛豆脆脆 (素食,辛辣)

HK$98

Rice puffs mixed with roasted peanuts, avocado, & fresh edamame beans dressed with tangy minty sauces

爆米花混合香烤花生,牛油果和新鮮毛豆配濃郁的薄荷醬

Appetizers

V
612

Zaaluk *Arabic*
香草茄子泥

HK$78

Grilled mashed eggplant mixed with tomatoes herbs & spices
烤茄子泥混合蕃茄香草和香料

V
614

Baba Ganoush *Arabic*
中東茄子泥

HK$78

Mashed char-grilled eggplant mixed with tahini, olive oil, & various seasonings
烤茄子泥混入芝麻醬,橄欖油和各種調味料

V
615

Hummus *Arabic*
鷹嘴豆醬

HK$78

Mashed chickpeas, tahini, lemon-drizzled with extra virgin olive oil served with grilled pita bread
鷹嘴豆泥混入芝麻醬,檸檬汁和初榨橄欖油配烤彼得包

V
611

Mezze Platter *Arabic*

HK$188

Baba Ganoush, Zaaluk, Hummus & Tabbouleh served with Falafel & Pita Bread

中東茄子泥鷹嘴豆醬塔布勒沙律配鷹嘴豆餅和彼得包

Appetizers

V
608

Falafel with Pita Bread
Arabic

鷹嘴豆泥蔬菜球配彼得包 (素食)

HK$95

Chickpeas & parsley patties seasoned with herbs, served with grilled pita bread & tahini on the side (4 pieces)

用香草調味做出鷹嘴豆蔬菜球配上烤彼得包和鷹嘴豆泥醬伴碟 (4件)

V
610

Samosas
印度咖哩角

HK$78

Crispy cone-shaped patties with potatoes & peas (3 pieces)

錐形脆皮內包滿薯仔和碗豆（3個）

609

Moroccan Cigars
Arabic

摩洛哥炸素卷 (素食)

HK$78

Slim cheese rolls mixed with Arabic herbs (4 pieces)

薄芝士卷加入阿拉伯香草 (4件)

Holi Bao Sliders

617

Paneer Bao
凝乳芝士塊小漢堡（素食）

HK$108

Grilled bao filled with soft Indian cheese paneer & corn & peas (3 pieces)

烤麵包裡面裝滿印度凝乳芝士玉米和碗豆 (3件)

616

Pulled Chicken Tikka Bao
雞肉塊小漢堡

HK$108

Grilled bao with pulled chicken tikka (3 pieces)

烤麵包配雞肉塊（3件）

618

Truffle Chicken Bao
松露雞塊小漢堡

HK$128

Grilled bao bun with creamy truffle chicken (3 pieces)

烤麵包配奶油松露雞塊 (3件)

Tandoori Delicious

620

Peri Peri Paneer Tikka
葡式霹靂醬凝乳芝士塊(素食中辣)

HK$138

Homemade cottage chesse marinated with peri peri sauce (4 pieces)

用霹靂醬醃製自家製凝乳芝士（4件）

621

Tagline Chicken Tikka
烤雞塊（少辣）

HK$148

Boneless chicken marinade in fresh basil, yoghurt, light blend of spices & charcoal grilled (4 pieces)

用新鮮羅勒，乳酪和香料醃製無骨雞塊再用炭爐烤製 (4件)

619

Fish Tikka
烤魚塊

HK$158

Boneless fish chunks marinade in yoghurt, cream Indian herb & charcoal grilled (4 pieces)

用乳酪和印度香料醃製無骨魚塊再用炭爐烤製 (4塊)

Tandoori Delicious

675

Reshmi Chicken Tikka
嫩滑雞塊

HK$168

Tender chicken pieces marinated in yoghurt and cream (4 pieces)

用酸奶和奶油醃製的嫩雞塊 (4串)

V

626

Vegan Seekh Kebab
素印度式燒蝦 (中辣)

HK$148

Mildly-spiced plant-based meat skewers (4 pieces)

以不同香料醃製成肉餡烤串 (4串)

625

Lamb Seekh Kebab
羊肉串燒

HK$158

Finely minced lamb marinated in mix of Indian spice, skewered (4 pieces)

用印度香料醃製切碎的羊肉再用簽串起燒 (4串)

Tandoori Delicious

622

Tandoori Prawns
印度式燒蝦（中辣）

HK$248

King prawn marinated in selected Indian herbs, yoghurt (4 pieces)

用精選印度香料和乳酪醃製大蝦（4件）

623

Tandoori Chicken
印式烤雞 (少辣)

HK$98 (2pcs) / HK$158 (4pcs)

Tender piece of chicken legs marinated in yoghurt & ginger garlic paste

用乳酪和薑蒜醃製嫩滑雞腿

624

Tandoori Mixed Grilled
印度式燒烤拼盤

HK$328

A feast for kebab lovers with an assortment of tandoori chicken, chicken tikka, lamb kebab & fish tikka

烤肉串愛號者首選 (烤雞,烤雞塊,烤羊塊和魚塊)

Grill

627

Shish Touk *Arabic*

烤雞肉串

HK$188

Chicken marinated with Arabic spices served with bell peppers

用阿拉伯香料醃製雞肉配三色甜椒

628

Beef Kebab *Arabic*

牛肉串

HK$188

Finger beef marinated with Arabic spices

用阿拉伯香料醃製牛肉

629

Mixed Grilled *Arabic*

混合烤串

HK$308

Beef kebab, lamb kafta & grilled chicken served with side salad & chips

牛肉串羊肉串和雞肉串伴沙律和薯條

Grill

631

Grilled Norwegian Salmon
烤挪威三文魚

HK$248

Salmon grilled served with creamy mashed peas & lemon butter sauce

烤三文魚配奶油豌豆蓉和檸檬牛油醬汁

730

Chicken Kafta *Arabic*
雞肉餡餅

HK$148

Minced chicken patties made with fresh herbs & Arabic spices (4 pieces)

加入香草和阿拉伯香料煮雞肉餡餅

645

Lamb Shank *Arabic*
羊腿

HK$258

Lamb shank slow cooked with herbs, served with pulao rice & salsa

慢煮羊腿，配以香草，藏紅花印花香米和莎莎醬

Main Course

632

Dal Makhani
燜黑扁豆（素食）

HK$118

Combination of black lentils from India cooked in various spices with rich cream and butter
印度黑扁豆，加入各種香料，搭配豐富的奶油和牛油熬煮而成

734

Butter Paneer
牛油凝乳芝士

HK$128

Cottage cheese cooked with onions, garlic ginger, tomatoes, cream, cashew nuts, and spices
洋蔥,薑蒜,蕃茄,奶油,腰果和香料燴凝乳芝士

644

Saag Paneer
凝乳芝士燴菠菜（素食）

HK$128

Spinach cooked with cottage cheese, onions, garlic, ginger, cream, and spices
菠菜、凝乳芝士、洋蔥、大蒜、薑、奶油和香料烹煮而成

636

Channa Masala
馬薩拉鷹嘴豆（素食）

HK$118

True Punjabi style chickpeas cooked in authentic Indian spices

正宗印度香料，煮出真正印度風鷹嘴豆

Main Course

642

Kadai Paneer/Tofu
印度式煮凝乳芝士/豆腐（素食）（中辣）

HK$128

Cottage cheese/Tofu with onions, tomatoes, & capsicum peppers cooked with whole spices
洋蔥、蕃茄、紅椒和香料烹煮印度凝乳芝士/豆腐

634

Yellow Dal Tadka
燜黃扁豆（素食）

HK$108

Lentils tempered with cumin & smoked dry chilli

炖煮小茴香、熏乾辣椒和扁豆

V

638

Bhindi Do Pyaza
印度式煮秋葵（素食）

HK$108

Fresh okra cooked with onions, garlic, tomatoes & special blend of spices
洋蔥、大蒜、蕃茄和各種香料烹煮的新鮮秋葵

V

640

Aloo Gobi
薯仔燴椰菜花（素食）

HK$108

Stir fried cauliflower and potatoes cooked with ginger & tomato
薑和蕃茄炒煮椰菜花和馬鈴薯

Main Course

633

Butter Chicken
牛油燴咖喱雞

HK$158

Boneless tandoori chicken cooked with onions, garlic ginger, tomatoes, cream, cashew nuts, and spices
洋蔥、大蒜、蕃茄、奶油、腰果和香料燉煮炭烤無骨雞肉

639

Lamb Rogan Josh
咖哩羊肉（中辣）

HK$168

Boneless lamb cooked in onions, garlic, ginger tomatoes and spices
洋蔥、大蒜、薑、蕃茄和香料烹煮無骨羊肉

735

Butter Prawns
牛油燴蝦

HK$168

Prawns cooked with onions, garlic ginger, tomatoes, cream, cashew nuts, and spices
洋蔥,薑蒜,蕃茄,奶油,腰果和香料燴蝦

Main Course

635

Kadai Chicken
印度式煮雞肉（中辣）

HK$148

Chicken cooked in Indian whole spices, exotic sauce with bell peppers, onion garnished with ginger

印度香料烹煮雞肉，搭配青椒、洋蔥、薑絲作裝飾

637

Chicken Tikka Masala
印度馬薩垃煮雞塊（中辣）

HK$158

Boneless chicken cooked with Indian spices, onion and gravy

印度香料、洋蔥和肉汁烹煮無骨雞肉

641

Prawn Masala
印度馬薩拉煮蝦（中辣）

HK$168

Prawns cooked in traditional Indian gravy with the blend of herbs & spices

使用傳統印度肉汁和香草香料烹製大蝦

643

Fish Madras
咖哩魚

HK$158

Fish cooked with curry spices, onions, garlic, ginger, coconut milk.

咖喱香料、洋蔥、大蒜、薑和椰奶烹煮魚肉

Breads

V
658
A/B

Plain Naan / Tandoori Roti
普通烤餅/印度式烤餅

HK$32

Flat soft bread / round-shaped whole wheat bread baked in clay tandoor oven

扁平烤餅和全麥圓形烤餅放入特製烤箱烤製

660
A/B

Garlic / Butter Naan (+ $15 Add Cheese)
蒜蓉/牛油烤餅 (+$15 加芝士)

HK$38

White bread stuffed with garlic/ butter & baked in clay tandoor oven

烤餅加入蒜蓉放入特製烤箱烤製

656B

Truffle Cheese Naan
松露芝士烤餅

HK$58

Flat soft bread baked & stuffed with truffle, butter and cheese

烤餅加入阿松露牛油和芝士

Breads

656A

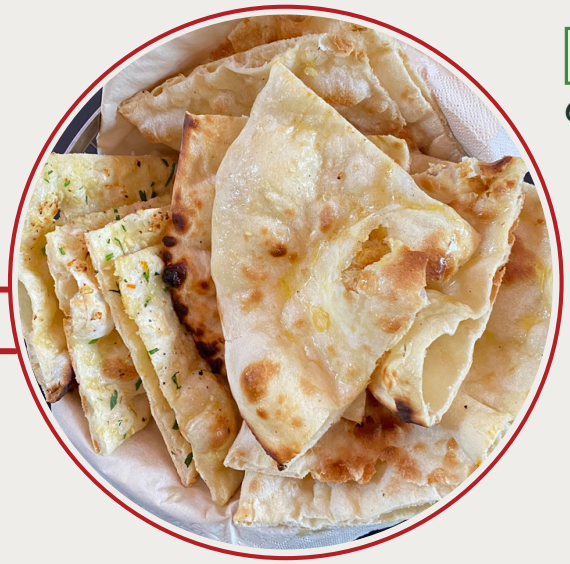
Zaatar Naan *Arabic*
香料烤餅

HK$48

Flat soft bread baked & stuffed with Arabic herbs

烤餅放有阿拉伯香草

657



Mix Breads Basket
烤餅拼盤

HK$88

An assortment of plain, garlic & butter naan

混合各口味烤餅例如普通烤餅蒜蓉牛油烤餅

659

Tandoori Paratha
印度式拋餅

HK$38

Multi-layered whole wheat bread baked in clay tandoor oven

多層全麥拋餅放入特製烤箱烤製

V

661

Pita Bread *Arabic*
彼得包

HK$18

Versatile bread with pocket

多功能的口袋麵包

Rice & Biryani

V
652

Vegetable Biryani
雜菜香飯

HK$138

Mixed vegetables cooked with basmati rice & oriental spices

雜菜加東方香料煮印度香米

650

Chicken Biryani
雞肉香飯

HK$168

Boneless chicken cooked with basmati rice & flavored with saffron & Indian spices

無骨雞肉加藏紅花和印度香料煮印度香米

654

Mutton Biryani
羊肉香飯

HK$178

Tender lamb cooked with saffron basmati rice & spices

嫩滑羊肉加藏紅花和香料煮印度香米)

Rice & Biryani

V
651

Pulao Rice

HK$68

Saffron basmati rice

藏紅花印花香米 (素食)

V
653

Jeera Rice
羊肉炒飯

HK$52

Basmati rice toasted with cumin seeds

孜然籽烤印度香米

V
655

Plain Rice
白飯

HK$42

Indian basmati rice

印度香米（素食)

Side Dish

V
646

Roasted Papad
薄脆餅

HK$5

Indian crackers made from lentil flour
& flavored with black pepper & cumin seeds

用扁豆粉製成並以黑椒和小茴香籽調味的薄脆餅

V
647

Masala Papad
印度馬薩拉薄脆餅 (中辣)

HK$20

Deep fried Indian crackers topped with fresh onion & tomato (medium spicy)

用新鮮洋蔥和蕃茄製成的薄脆餅 (中辣)

648

Beetroot Raita
紅菜頭乳酪

HK$38

Homemade yoghurt mix with beetroot

自家製乳酪加入紅菜頭

Side Dish

649
A/B

Cucumber/Boondi Raita
青瓜/脆豆乳酪

HK$38

Homemade yoghurt mixed with fresh cucumber/boondi

自家製乳酪加入新鮮青瓜

V
674

Masala Peanuts
五香花生

HK$35

Spiced peanuts

五香花生

Chef's Weekend Special

630

Tunde de Kebab
烤羊肉塊

HK$188

Velvety soft kebabs made with minced lamb meat & traditional Awadhi spices
用碎羊肉和傳統 Awadhi 香料製 成的天鵝絨般柔軟的烤肉串

602

Vegan Shammi Kebab
素肉餅(素食)

HK$148

Velvety soft plant-based meat with aromatic Indian herbs

柔軟植物素肉配印度香料而成

V

676

Romali Roti
印度煎餅

HK$55

Papery thin soft Indian Flatbread

紙質薄軟的印度大餅

678

Hyderabadi Fiery Shanks
火燒羊腿

HK$258

Slow-cooked tender lamb shanks drenched in a delicious masala-based sauce. Sizzled and fired with rum to elevate aroma and flavors

用美味的醬汁慢煮的嫩羊肉。與朗姆酒一起嗞嗞作響，以提升香氣和風味

CalFit

*Menu created by owner and certified nutritionist

Give us a follow

CALFITHONGKONG

@calfithongkong www.calfit.me

Salads

V ●
701

Calfit Crunch

自家品牌鬆脆沙律 (素食)

HK$95

Thai style crunch salad with organic vegetables & peanuts served with our special nutty vegan dressing (with Grilled Chicken +$20)

泰式鬆脆沙律配有機蔬菜和花生配特製堅果素食醬汁 (烤雞肉加20元)

Nutritional Value: (without chicken)

3.3g	4.2g	2.4g	58
Protein	Carbs	Fats	Kcal

Grilled Chicken/Paneer/Tofu with Avocado & Quinoa Salad

烤雞/ 芝士/ 豆腐/ 配牛油果藜麥沙律

HK$105

Grilled Chicken/Paneer/Tofu seasoned with herbs & pepper served with quinoa & mixed garden leaves

用香料和胡椒醃製雞肉/芝士/豆腐加以烤焗配藜麥和雜菜沙律

Nutritional Value:

14g	11g	5.2g	151
Protein	Carbs	Fats	Kcal

V ●
702

V
703

Black Chickpea Salad

黑鷹嘴豆沙律

HK$95

High protein spiced black chickpea served with fresh vegetables

含有高蛋白質和香料黑鷹嘴豆配新鮮蔬菜

Nutritional Value:

8.1g	16g	4.1g	143
Protein	Carbs	Fats	Kcal

Salads

V ●
704

Fig Salad
無花果沙律 (素食)

HK$95

Mixed salad served with fresh figs & feta cheese
(with Grilled Chicken +$20)

混合沙律配新鮮無花果和羊起司

Nutritional Value: 3.5g Protein | 3.8g Carbs | 8g Fats | 120 Kcal

● ●
705

Paneer/Chicken Tikka Salad
烤雞/芝士/配沙律

HK$95

Homemade tandoori chicken/paneer served with fresh lettuce, rocket leaves, peppers, cucumber, onions, cherry tomatoes & nuts

自家製烤雞/芝士/配新鮮生菜,火箭菜, 三色椒 ,青瓜, 洋蔥, 車厘茄和杏仁

Nutritional Value: 10g Protein | 3.5g Carbs | 2.8g Fats | 72 Kcal

V
706

Fattoush Salad
爽口阿拉伯沙律

HK$85

Garden green salad served with crispy pita bread on top

田園新鮮沙律配脆脆彼得包

Nutritional Value: 2g Protein | 16g Carbs | 4.1g Fats | 143 Kcal

Sandwiches

707

Chilli Paneer Sandwich
辣椒芝士三文治

Premium Bread HK$80

Paneer in chilli masala served on our premium chilli bread (with coleslaw +$15)

辣椒馬沙拉煮芝士配辣椒麵包 (沙律另加15元)

Nutritional Value: 10g Protein | 18g Carbs | 9g Fats | 163 Kcal

V
708

Beetroot Sandwich
紅菜頭三文治

Premium Bread HK$80

Freshly made with beetroot & black chickpeas on our premium pesto bread (with coleslaw +$15)

以新鮮紅菜頭和黑鷹嘴豆配優質香蒜醬麵包
(沙律另加15元)

Nutritional Value: 5.2g Protein | 18g Carbs | 1.9g Fats | 117 Kcal

710

Chicken Tikka Sandwich
烤雞三文治

Premium Bread HK$80

Grilled Chicken Breast marinated with aromatic Indian spices served with red pepper bread & fresh green mint chutney (with coleslaw +15)

用印度香料醃製烤雞胸肉配辣椒麵包和新鮮薄荷酸辣醬 (沙律另加15元)

Nutritional Value: 12g Protein | 14g Carbs | 2.1g Fats | 83 Kcal

Sandwiches

711

Peri Peri Chicken Sandwich

萄式霹靂醬烤雞三文治

Premium Bread HK$80

Chicken seasoned with our creamy & spicy peri peri sauce served on red pepper bread

用自製奶油和辛辣霹靂醬醃製雞肉配紅辣椒麵包

Nutritional Value: 10g Protein | 18g Carbs | 8.8g Fats | 201 Kcal

712

Avocado Egg/ Avocado Paneer Sandwich

牛油果雞蛋/牛油果芝士三文治

Premium Bread HK$80

Fresh avocado & egg served in our premium pesto bread (with coleslaw$15)

以新鮮牛油果和雞蛋配優質香蒜醬麵包 (沙律另加15元)

Nutritional Value: 10g Protein | 14g Carbs | 7.5g Fats | 173 Kcal

714

Keto Cheese Chilli Toast/ Bruschetta

低碳生酮芝士辣椒多士/意式香烤麵包

HK$98

Whole wheat bread with cheese, chilli & coriander / Bruschetta with tomatoes, avocado & cheese (3 pieces)

用杏仁粉制成低碳生酮麵包配芝士,辣椒/意式香烤麵包材料有蕃茄,牛油果和芝士 (3件)

Nutritional Value: 6g Protein | 14g Carbs | 8.8g Fats | 201 Kcal

Main Course

V

715

Vegetable/Chicken Quinoa Biryani with Cucumber Raita

蔬菜/雞肉藜麥炒飯配青瓜乳酪

HK$148/$158

Our signature twist to your traditional biryani with a healthy substitute of quinoa instead of rice

為傳統的蔬菜/雞肉印度香米帶來獨特口味，以健康藜麥代替傳統印度米飯，配青瓜乳酪

Nutritional Value: (without chicken)

12g	20g	3.5g	160
Protein	Carbs	Fats	Kcal

716

Chicken/Lamb Keema Paav

雞肉/羊肉麵包

HK$98/HK$118

Herbed minced chicken served with mint sauce in multigrain pav (2 pieces)

香料醃製雞肉伴薄荷醬，搭配穀物麵包（2個）。

Nutritional Value:

12g	20g	3.4g	112
Protein	Carbs	Fats	Kcal

V

717

Vegan Keema Paav

植物肉麵包

HK$98

Herbed plant-based minced meat with paav

香料醃製植物肉伴薄荷醬，搭配穀物麵包（2個）。

Nutritional Value:

9.8g	20g	2.1g	83
Protein	Carbs	Fats	Kcal

718

Steamed Fish in Black Pepper Sauce

黑胡椒汁蒸魚

HK$125

Steamed boneless fish served with brown rice

蒸無骨滑魚柳配健康糙米。

Nutritional Value:

8g	18g	7.5g	173
Protein	Carbs	Fats	Kcal

Main Course

719

Miso Chicken with Soba Noodles & Broccoli

味噌燒雞配蕎麥麵和西蘭花

HK$145

Miso-cured chicken served with spicy soba noodles & broccoli on the side

味噌醃製雞肉佐香辣蕎麥麵,西蘭花伴碟

Nutritional Value: 12g Protein | 8g Carbs | 2.1g Fats | 83 Kcal

721

Beetroot Salmon with Creamy Mashed Peas

蒸魚配上黑胡椒汁

Half HK$155 / Full HK$248

Grilled norwegian salmon marinated with beetroot & oregano herbs served with creamy mashed peas

用紅菜頭和有機香料醃製三文魚,加以烤焗配碗豆泥伴碟

Nutritional Value: 8g Protein | 4g Carbs | 4.5g Fats | 117 Kcal

V

722

Kung Pao Tofu/ Chicken Quinoa Bowl

宮保豆腐/雞丁藜麥碗

HK$125

Tofu served with quinoa & veggies in Chinese style

豆腐/雞肉配藜麥

Nutritional Value: 12g Protein | 6.1g Carbs | 2g Fats | 84 Kcal

Main Course

V
723

Avocado Quinoa Harvest Bowl
牛油果藜麥碗

HK$115

Avocado, quinoa, corn, edamame, carrots, cucumber served with lemom vinaigrette
有牛油果,藜麥,粟米,毛豆, 紅蘿蔔,青瓜配檸檬香醋

Nutritional Value: 4g Protein | 9g Carbs | 7.5g Fats | 141 Kcal

●
724

Fajita Chicken Bowl
墨西哥法吉烤雞碗

HK$125

Chicken & grilled vegetables served with guacamole & sour cream
混合烤蔬菜和雞肉配上牛油果味醬汁和酸奶油

Nutritional Value: 13g Protein | 10g Carbs | 4.2g Fats | 135 Kcal

V
736

Kadai Tofu with Cauliflower Rice
印度豆腐和花椰菜米

HK$125

Tofu with onions, tomatoes, & capsicum peppers cooked with whole spices with cauliflower rice
洋蔥、西紅柿、紅椒和香料煮煮土豆腐配菜花飯

Nutritional Value: 4g Protein | 8g Carbs | 3g Fats | 83 Kcal

Desserts

V
668

Lemon Sorbet
檸檬雪巴

HK$88

Zesty lemon sorbet in fresh lemon skin served with whipped cream

將新鮮檸檬皮和奶油放入雪巴

677

Sizzling Brownie
嚇嚇作響的布朗尼

HK$118

Brownie served on a hot sizzling plate with gelato (served with rum)

布朗尼放在一個熱的鐵板和冰淇淋（加朗姆酒）

665

Vegan Chocolate Cake
純素朱古力蛋糕

HK$60

Our signature Artisan-crafted vegan chocolate fudge cake served with chocolate sauce & non-vegan whipped cream

招 牌甜品純素朱古力軟糖蛋糕配可可粉,朱古力醬和鮮奶油

Desserts

737

Double the Fun
雙倍樂趣

HK$88

Lemon and Chocolate Tart served with macarons (Macaron flavor served will be different subject to availability)
檸檬巧克力撻配馬卡龍（馬卡龍口味會根據供應情況而有所不同）

669

Baklava Ice Cream
果仁蜜餅釀雪糕

HK$88

Ice-cream with Arabic baklava & nuts
把雪糕和堅果釀入果仁蜜餅

667

Baklava
果仁蜜餅

HK$68

Sweet delicacy from Middle east to compliment Arabic food
來自中東的甜蜜甜品佐以阿拉伯美食

Desserts

662

Gulab Jamun with Gelato
玫瑰小丸子配意式雪糕

HK$78

Fried milk ball dipped in sugar syrup served with homemade Italian Gelato

炸牛奶球配糖漿和自家製意式雪糕

663

Ras Malai Nest
香草甜奶球

HK$88

Nest of sweet vermicelli with Ras Malai

將香草甜奶球放在用甜粉條製成的巢

664

Gajar Halwa
紅蘿蔔甜點

HK$78

Shredded carrots cooked with fresh milk, khoya & saffron served on hot sizzler garnish with nuts

刨碎紅蘿蔔絲加入牛奶，荳蔻和藏紅花伴煮並配上堅果