



Dining

自製漬菜
Housemade Pickled Vegetables

\$38

話梅番茄配檸檬伯爵茶凍
Chilled Preserved Plum Tomatoes

\$88

話梅漬溫室番茄，配搭檸檬伯爵茶凍
Greenhouse tomatoes infused with sweet preserved plum, served chilled over fragrant lemon earl grey tea jelly.

凍檸茶是港式飲食文化的靈魂所在。我們以伯爵茶與鮮檸檬重新詮釋經典，化作冰鎮茶凍，搭配話梅番茄，交織出清爽的在地風味。

Known as the undisputed soul of Hong Kong dining culture, iced lemon tea (Dong² Ling⁴ Cha⁴) captures the city's vibrant pulse. We reframe this icon through a fragrant jelly, perfectly paired with sweet preserved plum tomatoes.

凍
檸
茶



酸薑海蜇沙律
Pickled Ginger & Jellyfish Salad

\$88

爽口海蜇搭配酸薑、沙葛、青瓜、冰菜，拌入濃郁香焙芝麻醬
Crisp jellyfish paired with pickled ginger, jicama, cucumber, and glacier lettuce, tossed in a rich roasted sesame dressing.

炙燒吞拿魚伴手拍青瓜
Seared Tuna with Smashed Cucumber

\$148

經典港式手拍青瓜，配搭芝麻吞拿魚與牛油果醬
Garlic smashed cucumber with sesame-crusted tuna and smooth avocado purée.

腐乳醬芝士薯條

Cheese Fries with Fermented Tofu Aioli

芝士香脆薯條配特調腐乳蒜香蛋黃醬

Crispy fries served with fermented tofu aioli.

\$88

腐乳素有「東方芝士」之美譽，是港人配白粥或炒通菜不可或缺的靈魂調味。將發酵豆香的獨特鹹香融入特調醬汁，為現炸薯條注入濃郁在地風味。

Known as "Chinese Cheese," Fu² Yu⁴ (fermented bean curd) is a Cantonese staple traditionally enjoyed with rice porridge or stir-fried morning glory. In our modern take, we transform its creamy, savory funk into a unique signature sauce to elevate classic golden fries.

腐乳



四川麻婆牛肉吉列餅

Sichuan Mapo Beef Croquettes

酥炸麻婆牛肉吉列餅，配自家製清爽豆腐醬

Panko-crusted Mapo beef croquettes served with a refreshing homemade tofu crema.

\$78

雪菜鴨絲包

Duck Confit & Snow Cabbage Bao

法式油封鴨絲配雪菜，加上八珍甜醋醃紅椰菜絲與新鮮芫茜

Slow-cooked French duck confit paired with snow cabbage, sweet vinegar-pickled red cabbage, and fresh coriander.

\$88



雪菜鴨絲是港式茶餐廳的經典配搭。我們將法式油封鴨肉結合香脆雪菜釀入鬆軟饅頭，為地道冰室風味帶來現代演繹。

Snow cabbage (Syut³ Coi³) and shredded duck are a Hong Kong noodle shop favourite for lunch or late-night comfort. We enclose French duck confit and crisp pickled greens inside a fluffy steamed bao for a modern take on a local classic.

雪菜鴨絲

鹹檸七脆炸單骨雞翼
Salted Lemon Glazed Deep-Fried Wings

香酥單骨雞翼，配搭特製鹹檸七甜酸醬汁

Crispy single-bone chicken wings tossed in a salted lemon soda reduction.

\$88

鹹檸七（鹹檸檬加七喜）是香港茶餐廳的經典組合。將鹽醃檸檬的特有酸鹹風味融入雞翼特調醬汁，酸甜開胃，重現道地冰室特色。

Inspired by Ham4 Ling4 Tsat1—a classic HK café drink combining salted preserved lemons with 7-Up. The sweet, salty, and citrusy glaze transforms an iconic local cooler into a crispy wing coating.

鹹
檸
七



雲吞皮鮮蝦墨西哥夾餅
Wonton Shrimp Taco

雲吞皮炸成墨西哥夾餅外殼，釀入鮮蝦丁、新鮮芒果鮮柚莎莎醬

Crispy wonton taco shell filled with diced shrimp, fresh mango and pomelo salsa.

\$98

臘味蘿蔔煎餅
Lap Cheong Turnip Pancake

金黃香酥蘿蔔韓式煎餅，加入港式臘味與厚切冬菇，配黑松露蛋黃醬

Korean-style crispy turnip pancake packed with lap cheong and thick-cut shiitake, served with black truffle mayonnaise .

\$128



港式臘味與白蘿蔔是香港飲茶文化的核心靈魂。以金黃酥脆的韓式煎餅，重新演繹傳統蘿蔔糕的經典鹹香。

Cured Chinese sausage (Lap² Cheong²) and daikon radish anchor HK's iconic dim sum turnip cake. We reimagine these classic winter comforts into a crispy, Korean-style savory pancake.

蘿
蔔
糕

蜜汁叉燒醬烤羊肩串
Char Siu Sauce Glazed Lamb Skewers

特製蜜汁叉燒醬醃烤羊肩肉，配薑蔥油及酸甜蕎頭。

Tender lamb shoulder brushed with a rich char siu glaze, served with house-made ginger-scallion relish and sweet pickled shallots.

\$148

主菜 Mains

海龍王燒賣

Dragon King Siu Mai

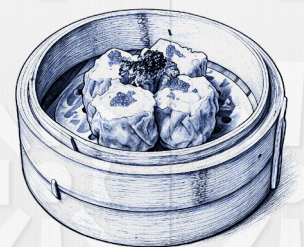
墨魚土魷手工燒賣，配紅蝦他他及法式魷魚白汁泡沫

Handcrafted cuttlefish and squid dumplings topped with red prawn tartare, served with a squid-infused beurre blanc foam.

靈感源自大牌檔經典「土魷蒸肉餅」。手工墨魚乾及鮮魷燒賣，伴特調法式魷魚白奶油醬，重溫熟悉的地道風味。

A tribute to Steamed Pork Patty with Dried Squid — Hong Kong's quintessential home-cooked comfort food and Dai Pai Dong staple. We reimagine this into artisanal cuttlefish "Siu Mai" dumplings, served in a rich French beurre blanc.

燒賣



\$168

NOOK@招牌漢堡

The House Burger

手打安格斯牛肉漢堡配火炙布里芝士，附街頭魚蛋風味咖喱汁及薯條

Handcrafted Angus beef patty and torched Brie on brioche, served with fishball-style curry jus and fries.

\$208

咕嚕流心芝士豬扒

Sweet & Sour Cheese-Stuffed Pork Chop

炸吉列豬扒裹入流心芝士，配火炙鳳梨與特製咕嚕酸甜醬

Crispy pork cutlet stuffed with molten cheese, served with torched pineapple and signature sweet & sour glaze.

\$208

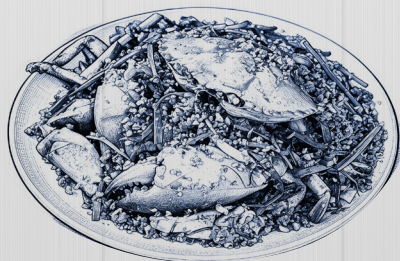
避風塘軟殼蟹蟹肉炒飯

Typhoon Shelter Soft-Shell Crab Meat Fried Rice

蟹肉炒飯搭配酥炸軟殼蟹，撒上香辣避風塘蒜辣酥

Crispy whole-soft shell crab over crab meat fried rice, topped with spicy typhoon shelter garlic crumble.

\$228



港式避風塘

以港式避風塘大牌檔風味為靈感。生拆蟹肉炒飯配上酥炸軟殼蟹，撒滿避風塘炒蟹的魂魄——香辣蒜辣酥，滋味濃郁。

Rooted in Hong Kong's typhoon shelters, this cooking style was created on fishing boats before refrigeration. Relying on shelf-stable aromatics, fishermen tossed daily catches over high heat — a fiery technique we layer over crispy soft-shell crab fried rice.

瑞士汁生烤黃油雞（半隻）
Swiss Sauce Roasted Chicken (Half)

生烤黃油雞，淋上濃郁瑞士汁，加辣椒薑蓉點綴
Oven-roasted yellow chicken dressed in sweet Swiss soy glaze, finished with a fresh chili ginger relish.

\$228

石鍋鮑魚米形粉
Stone-Pot Abalone Orzo

鮮鮑魚配 XO 牛油快炒，配搭瑤柱雞汁米形粉，以石鍋盛載帶出焦香煲仔風味
XO butter-seared fresh abalone served over rich dried scallop chicken broth orzo, finished in a stone pot.

\$298

炭燒西冷牛扒伴腸粉
Sirloin Steak with Cheong Fun

炭燒西冷牛扒配香煎腸粉，配上濃郁黑蒜胡椒醬
Charcoal-grilled sirloin steak served with crispy wok-fried cheong fun rice rolls and rich black garlic pepper sauce.

\$368

鹹蛋黃龍蝦伊麵
Salted Egg Lobster E-Fu Noodles

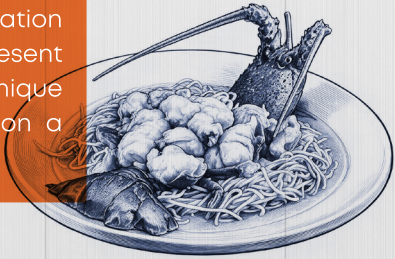
濃郁鹹蛋黃牛油焗鮮龍蝦，搭配薑蔥龍蝦汁燴伊麵
Fresh lobster baked in rich salted egg yolk butter, served over e-fu noodles tossed in ginger-scallion lobster bisque.

\$438

長壽麵

靈感源自廣東喜慶宴會的靈魂菜式。以法式濃郁鹹蛋黃牛油交織地道薑蔥伊麵，將經典「長壽麵」賦予全新摩登滋味。

Inspired by the centerpiece of Cantonese celebration banquets, where lobster and e-fu noodles represent longevity. We elevate this tradition with French technique and rich local salted egg yolk for a modern twist on a cherished classic.



配菜 Sides

蒸饅頭 (3pcs)
Steamed Mantou (3pcs)

\$38

招牌薯條
House Fries

\$68

欖菜羊肚菌西蘭花苗
Grilled Broccolini and Morel

\$78

甜點 Desserts

沙翁伴絲襪奶茶吉士醬

Saa Ung with Milk Tea Custard

自家製香脆白蘭地沙翁，配幼滑絲襪奶茶吉士醬

House-made crispy brandy beignets, served with silk-stockings milk tea custard.

\$98

三
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將兩大港式冰室靈魂完美結合。我們將剛出爐的金黃蓬鬆，配上滑順如絲的絲襪奶茶吉士醬，重現昔日「三點三」下午茶的經典滋味。

A tribute to two iconic Hong Kong afternoon tea classics. Traditional Saa1 Ung1 are now a rare find—we pair these warm, golden puffs with a milk tea custard.



「御印」 Imperial Seal

黑芝麻朱古力石獅印章，配以糯米皮包花生慕絲雪米糰及香脆花生朱古力脆脆

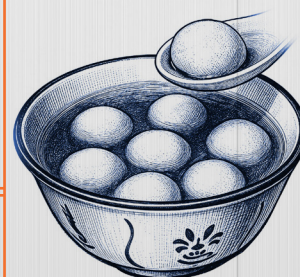
Stone lion crafted from black sesame chocolate, paired with soft mochi filled with silky peanut mousse, served over crunchy peanut chocolate feuilletine.

\$128

重新演繹三款經典港式糖水。我們將軟糯的湯圓化作手打麻糬，配上香濃花生慕斯與濃郁黑芝麻朱古力，為一餐劃上甜蜜圓滿的句號。

A modern take on three iconic Hong Kong sweet soups (Tong⁴ Seoi²), traditionally enjoyed late at night to bring a meal to a sweet, comforting close. We turn soft tang yuan into pillow-soft mochi, paired with a rich peanut mousse and intense black sesame ganache.

港
式
糖
水







Beverages

烈酒 Spirits

VODKA 伏特加

Skyy	\$78
Ketel One	\$88
Grey Goose	\$98

GIN 乾酒

Bickens London Dry	\$78
Two Moons Signature	\$88
Hendrick's	\$98

RUM 琴酒

Kingston 62	\$78
Myers's Dark	\$88
Ron Zacapa	\$98

TEQUILA 龍舌蘭

Olmeca Blanco	\$78
Don Julio Blanco	\$98
Don Julio Reposado	\$108

WHISKY 威士忌

Blended & Bourbon

Teacher's Highland Cream	\$78
Maker's Mark	\$88
Johnnie Walker Black Label	\$88
Jameson	\$88

Single Malt

Laphroaig 10 Years	\$88
Glenfiddich 12 Years	\$98
The Macallan 12 Years Sherry Oak	\$108
The Balvenie 12 Years DoubleWood	\$108
Bowmore 12 Years	\$108

雞尾酒及啤酒 Cocktails & Beer

SIGNATURE COCKTAIL 特色雞尾酒

Iron & Gold

Gin, Tieguanyin Oolong, Passionfruit, Yuzu

\$120

Flower District

Vodka, Jasmine Tea, Clarified
Melon Essence, Lemongrass

\$120

3.3

Toasted Peanut Infused Whiskey, Ribena,
Pomegranate, Cranberry

\$120

CLASSIC COCKTAILS 經典雞尾酒

Old Fashioned / Negroni / Whisky Sour /
Espresso Martini / Aperol Spritz

\$98

*Classic cocktails available upon request

BEER 啤酒

Draft

Blue Girl

\$78

Stella Artois

\$78

Gweilo

\$88

Bottle

Tsingtao

\$68

無酒精飲品

Non-Alcoholic Beverages

MOCKTAILS 特色無酒精特飲

Fragrant Harbour Fizz

Lemongrass, Citrus, Pineapple,
Yuzu, Soda Water

\$78

Lai Chi Ban

Ribena, Lychee, Soda Water

\$88

Peak Hibiscus Fizz

Passion Fruit, Cucumber,
Hibiscus, Soda Water

\$98

Kombucha

Jasmine / Lychee / Earl Grey

\$68

Fresh Juice of The Day 鮮榨果汁

\$68

Subject to daily market availability.

無酒精飲品

Non-Alcoholic Beverages

SOFT DRINKS 汽水

\$48

Coke / Coke-Zero / Sprite /
Soda Water / Ginger Ale

COFFEE AND TEA 咖啡 • 茶

Double Espresso

\$38

Americano (Hot / Iced)

\$45

Caffè Latte

\$45

Cappuccino

\$45

House Lemon Tea (Hot / Iced)

\$45

Premium Tea Selection

\$45

Jasmine / Earl Grey / Mint / Chamomile

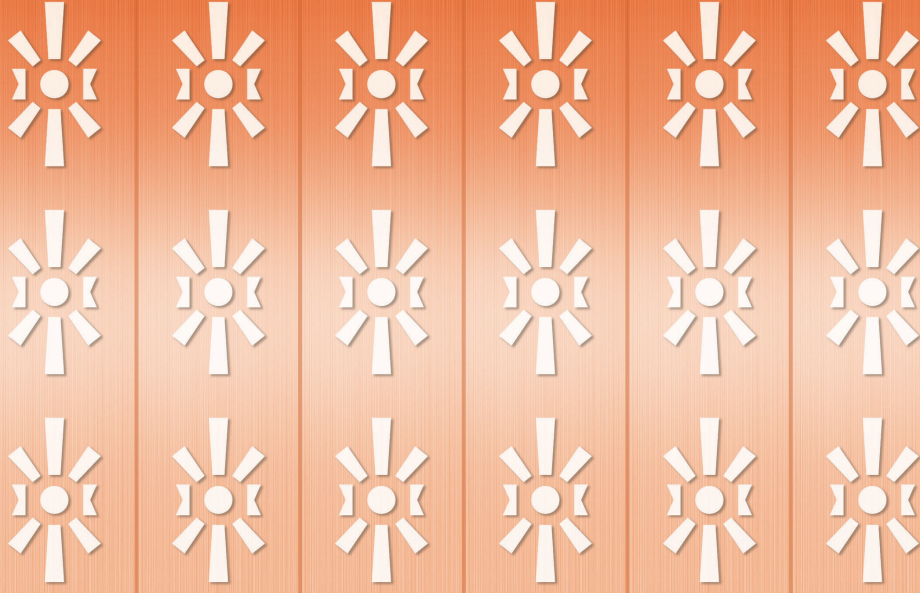
\$45

BOTTLED MINERAL WATER 意大利天然礦泉水

Acqua Panna / San Pellegrino 750ml

\$58





Wines

葡萄酒 Wine

By the Glass | 杯

SPARKLING & ROSÉ 氣泡酒及桃紅酒

Chiaro Prosecco DOC Extra Dry

NV · Veneto, Italy

Glass: HKD 68 | Bottle: HKD 350

Château de Berne 'Romance' Rosé

2024 · Méditerranée, France

Glass: HKD 88 | Bottle: HKD 400

WHITE WINE 白酒

Chiaro Pinot Grigio IGT

2025 · Veneto, Italy

Glass: HKD 68 | Bottle: HKD 350

Shearwater Marlborough, Sauvignon Blanc

2025 · Marlborough, New Zealand

Glass: HKD 78 | Bottle: HKD 380

Baron Philippe de Rothschild, Chardonnay

2024 · Languedoc, France

Glass: HKD 88 | Bottle: HKD 400

RED WINE 紅酒

Frescobaldi I Leccioni Chianti DOCG

2024 · Tuscany, Italy

Glass: HKD 78 | Bottle: HKD 380

Wakefield Taylor's Family Wines The Estate, Shiraz

2023 · South Australia

Glass: HKD 78 | Bottle: HKD 380

Baron Philippe De Rothschild, Pinot Noir

2024 · Languedoc, France

Glass: HKD 88 | Bottle: HKD 400

葡萄酒 Wine

By the Bottle | 瓶

CHAMPAGNE & SPARKLING 香檳及氣泡酒

Bollinger Special Cuvée N.V.

NV · Champagne, France

HKD 730

WHITE WINE 白酒

E.Guigal Cotes du Rhône Blanc

2022 · Rhône Valley, France

HKD 320

Marqués de Riscal Rueda Blanco, Verdejo

2024 · Rueda, Spain

HKD430

Deinhard Green Label Riesling

2023 · Mosel, Germany

HKD 450

Chanson Chablis

2023 · Burgundy, France

HKD 500

RED WINE 紅酒

Twinwoods Estate, Cabernet Sauvignon

2022 · Margaret River, Australia

HKD 450

Marqués de Riscal Rioja, Reserva

2021 · Rioja, Spain

HKD550

Pio Cesare Langhe DOC, Nebbiolo

2022 · Piedmont, Italy

HKD 550

Robert Mondavi, Cabernet Sauvignon

2022 · Napa Valley, USA

HKD 630



素食 Vegetarian Menu

小食 Starters

話梅番茄配檸檬伯爵茶凍
Chilled Preserved Plum Tomatoes

話梅漬溫室番茄，配搭檸檬伯爵茶凍
Greenhouse tomatoes infused with sweet preserved plum,
served chilled over fragrant lemon earl grey tea jelly .

\$88

酸薑蒟蒻海蜆沙律
Pickled Ginger & Konjac Salad

以蒟蒻重現經典海蜆爽脆口感，拌入酸薑、沙葛、青瓜與冰菜，淋上香焙芝麻醬
Crisp konjac tossed with pickled ginger, jicama, cucumber, and glacier lettuce
tossed in a rich roasted sesame dressing.

\$88

雲吞皮素雞墨西哥夾餅
Wonton Tacos

雲吞皮炸成墨西哥夾餅外殼，釀素雞、新鮮芒果鮮柚莎莎醬
Crispy wonton taco shell filled with braised beancurd "chicken", fresh mango and
pomelo salsa.

\$68

主菜 Mains

野菌蘿蔔煎餅
Shiitake Mushroom Turnip Pancake

金黃香酥蘿蔔韓式煎餅，加入厚切冬菇，配黑松露蛋黃醬與芹菜沙律
Korean-style crispy turnip pancake packed with thick-cut shiitake, served with black
truffle mayonnaise.

\$128

避風塘素帶子炒飯
Typhoon Shelter Plant-Based Scallop Fried Rice

素帶子炒飯搭配香辣避風塘蒜辣酥
Plant-based scallop fried rice, topped with spicy typhoon shelter garlic crumble.

\$228

炭烤茄子伴腸粉
Charcoal-Grilled Eggplant with Cheong Fun

炭烤軟嫩茄子配腸粉，配上濃郁黑蒜胡椒醬
Charcoal-grilled tender eggplant served with crispy wok-fried cheong fun rice rolls
tossed in a rich black garlic pepper sauce.

\$288

配菜 Sides

蒸饅頭 (3pcs)
Steamed Bao Bun

\$38

招牌薯條
House Fries

\$68

欖菜羊肚菌西蘭花苗
Grilled Broccolini and Morel

\$78

