

TASTE OF BRICK LANE LONDON



ALL DAY BREAKFAST

Steak Brekkie 牛扒早餐 \$188

Egg, Potato, Avocado
雞蛋、馬鈴薯、牛油果

Full English 招牌英式早餐 \$168

2 Eggs, Smoked Salmon, Sausage, Ham, Mushrooms, Baked Beans, Hashbrown, Tomato, Bacon, Yorkshire Pudding, Toast
雞蛋、煙三文魚、肉腸、火腿、蘑菇、焗豆、薯餅、蕃茄、煙肉、約克郡布丁、麵包

Scrambled Egg Avocado Toast (v) 炒蛋牛油果麵包 \$98

Omelette + Chips 奄列 + 薯條 \$98

Choice of 3 ingredients : Ham / Bacon / Cheese / Mushrooms, Spinach / Tomato / Onion.
自選 3 款食材：火腿、煙肉、芝士、蘑菇、菠菜、蕃茄 或 洋蔥

Buttermilk Fried Chicken French Toast 炸雞法式多士 \$98

Optional add-ons available \$15 per item (Hashbrown / Sausages / Smoked Salmon / Etc....)

可另加精選配菜、每份加 \$15 (薯餅、肉腸、煙三文魚、或其它)



EGGS BENEDICT

Lobster 龍蝦班尼迪蛋 \$188

Blue Crab Caviar \$168

Potato Rosti

藍蟹魚子醬薯餅



Softshell Crab \$128

軟殼蟹班尼迪蛋



Parma Ham \$118

巴瑪火腿班尼迪蛋

Smoked Salmon \$118

煙三文魚班尼迪蛋

Avocado Tomato (v) \$98

牛油果蕃茄班尼迪蛋



SOUP

Daily Soup 每日餐湯 \$48

Clam Chowder \$78

周打蜆湯



Caesar Salad (v) 凱撒沙律 \$108

With Smoked Salmon + \$20
加煙三文魚 + \$20

Waldorf Salad (v) 華爾道夫沙律 \$108

Green Apple, Walnut, Endives

青蘋果、核桃、菊苣



Corkage \$300 10% service charge in addition 加一服務費

Photo are for reference only 圖片只供參考

TASTE OF

BRICK LANE

LONDON



Chargrilled Garden Vegetables – For 2 \$168
炭烤田園蔬菜 - 2 位用
Zucchini, Asparagus, Bell Pepper, Organic Pumpkin, Corn
青瓜、蘆筍、燈籠椒、有機南瓜、粟米

MAIN DISH

Japanese A4 Wagyu Steak 日本 A4 和牛 \$380



Chargrilled Seafood – For 2 \$268
炭烤海鮮 - 2 位用
King Prawn, Calamari, Sea Bass, Scallop, Mussels
大蝦、魷魚、鱸魚柳、帶子、青口

PUB SPECIAL

Classic Beef Burger \$168
經典牛肉漢堡
Cheese, Bacon, Onion, Tomato, Pickles, Lettuce, Chips
芝士、煙肉、洋蔥、蕃茄、醃黃瓜、生菜、薯條

Fish N Chips 英式炸魚薯條 \$168
Peas, Tartare Sauce
青豆、塔塔醬

Beef BurgerDICT \$148
牛肉班尼迪蛋漢堡
Poached Egg, Onion Marmalade, Tomato, Lettuce, Hollandaise Sauce
雞蛋、洋蔥醬、蕃茄、生菜

Portobello Avocado BurgerDICT (v) \$128
大啡菇牛油果班尼迪蛋漢堡
Poached Egg, Onion Marmalade, Tomato, Lettuce, Hollandaise Sauce
雞蛋、洋蔥醬、蕃茄、生菜

Guinness Pie \$188
健力士牛肉批
Beef Stew, Onion, Carrot, Celery, Guinness Beer

Seafood N Fish Pie \$188
海鮮魚批
Mixed Seafood And Daily Catch

The Street Side Nibbles \$168
街頭小吃
Chilli Loaded Fries, Shrimp Spring Roll, Cauliflower Popcorn, Spiral Sausages, Mini Cheese Sausage
辣肉醬薯條、蝦春卷、爆谷椰菜花、蛇仔腸、迷你芝腸

PASTA / RICE

Alaskan King Crab Leg Angel Hair \$298
阿拉斯加帝王蟹腳天使麵



Lobster Linguine Cajun Tomato Sauce \$268
龍蝦扁意粉

A4 Wagyu Neck Fettuccine \$188
慢煮 A4 和牛頸寬意大利麵

Softshell Crab Spaghetti Salted Egg Sauce \$168
鹹蛋軟殼蟹意大利麵

Vongole Spaghetti \$168
蜆意大利麵

Halibut Lumachine (Snail Pasta, XO Sauce) \$168
大比目蝸牛意粉 (XO 醬)

Truffle Mushrooms Risotto (v) \$138
黑松露蘑菇奶油意大利飯

SMALL BITES

Smoked Salmon Bruschetta \$88
煙三文魚烤包

Crispy Chicken Wings \$88
酥脆雞翼

Nachos (v) 焗芝士玉米片 \$88

Crispy Onion Rings (v) \$68
炸洋葱圈

Garlic Prawns Olive Oil \$88
橄欖油蒜味蝦

Clams In White Wine \$88
白酒燴蜆

Creamy Spinach (v) \$68
奶油菠菜

Truffle Mayo Fries \$78
松露蛋黃醬薯條

Flatbread Margherita (v) \$68
瑪格麗特薄餅

French Toast And Ice-Cream \$88
法式多士雪糕

Sunday Morning Apple Crumble \$68
週日晨光蘋果酥

DESSERT

Molten Chocolate Cake With Ice-cream \$68
朱古力心太軟配雪糕

Homemade Cake 自家製蛋糕 \$45

Corkage \$300 10% service charge in addition 加一服務費
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RED WINE

	<u>gls</u>	<u>blt</u>
Combe d'Or , France <i>Black Currant, Darkcherry, Liqueurice, Vanilla</i>	\$ 78	\$ 360
Las Condes, Cabernet Sauvignon, Chile <i>Raspberry, Plum, Mild Spicy Tone</i>	\$ 78	\$ 360
The Spectacle, Shiraz, Australia <i>Vibrant & Spiced Ripe Fruit</i>	\$ 78	\$ 360
Montepulciano d'Abruzzo DOCG, Italy <i>Dark Cherry, Plum, Beets</i>		\$ 400
Perdido Tempranillo Vino de la Tierra, Spain <i>Full Bodied, Dark Blackcurrant Brambles, Tobacco</i>		\$ 400
Chevalier de Lascombes, 2019 Margaux, Bordeaux France <i>Floral Notes, Spicy Finish, Silky Tannins</i>		\$ 520
Domaine Jean-Jacques Girard, Pernand-Vergelesses 1er Cru, 2017, Pinot Noir, France <i>Floral Notes, Spicy Finish, Silky Tannins</i>		\$ 580



WHITE WINE

	<u>gls</u>	<u>blt</u>
Natale Verga Pinot Grigio, Italy <i>Floral, Apricot, Peach</i>	\$ 78	\$ 360
Las Condes, Chardonnay, Chile <i>Light & Crisp, Tropical Fruits & Apples</i>	\$ 78	\$ 360
The Spectacle, Sauvignon Blanc, Australia <i>Citrusy Bright, Fruity, Refreshing</i>	\$ 78	\$ 360
Haart To Heart Halbtrocken, Riesling, Germany <i>Complex Of Tropical Fruits & Mineral, Fresh Fruit, Blossom</i>		\$ 380
Domaine Fouassier, Sancerre <i>Honeysuckle, Citrus, Mineral</i>		\$ 480
Alto de Cantenac Brown Blanc, 2018, Bordeaux, France <i>Pink Grapefruit, Lemon, Peach, Crushed Stones</i>		\$ 520



DRINKS MENU

WHISKIES

	<u>gls</u>	<u>blt</u>
The Famous Grouse	\$ 70	
Johnnie Walker Black Label	\$ 80	
Singleton 12Yrs	\$ 90	\$ 1280
Singleton 18Yrs	\$ 175	\$ 2880
Laphroaig 10Yrs	\$ 95	\$ 1620
Ardbeg 10Yrs Single Malt	\$ 95	\$ 1680
The Macallan 12Yrs	\$ 98	\$ 1780
Jack Daniel's	\$ 80	
Jim Beam	\$ 75	
Jameson	\$ 80	

COCKTAILS

	<u>HH</u>	<u>Normal</u>
Flaming Passion	\$ 78	\$ 98
Butterfly Pea Flower Gin Tonic	\$ 78	\$ 98
Peach Bellini	\$ 68	\$ 88
Classic Cocktail (Single Mix)	\$ 68	\$ 88



BUBBLES

	<u>gls</u>	<u>blt</u>
Terre Di RAI Icone Vino Bianco Spumante, Prosecco Italy	\$ 78	\$ 380
Veuve Clicquot, Champagne, France		\$ 780

BEER DRAUGHT

	<u>gls</u>	<u>blt</u>
Kirin Ichiban, ½ pint	\$ 68	
Kirin Ichiban, 1 pint	\$ 88	
San Miguel, ½ pint	\$ 58	
San Miguel, 1 pint	\$ 78	
Guinness	\$ 95	
TsingTao		\$ 38
Craft Beer		\$ 78



SPIRITS

VODKA

	<u>gls</u>	<u>TEQUILA</u>	<u>gls</u>
Ketel One	\$ 85	Jose Cuervo	\$ 75
Grey Goose	\$ 95	Patron Silver	\$ 110

GIN

	<u>gls</u>
Tanqueray / Gordon's	\$ 80
Bombay Sapphire	\$ 85
Hendrick's	\$ 95

RUM

	<u>gls</u>
Bacardi	\$ 80
Havana	\$ 80



COFFEE 咖啡

Espresso 濃縮咖啡		\$ 28 Single \$ 32 Double	
		<u>hot</u>	<u>ice</u>
Americano / Long Black 黑咖啡		\$ 36	\$ 38
Cappuccino / Latte / Flat White 泡沫咖啡 / 鮮奶咖啡 / 濃白咖啡		\$ 40	\$ 43
Mocha 巧克力咖啡		\$ 43	\$ 46
Rose Latte 玫瑰鮮奶咖啡		\$ 43	\$ 46
Tiramisu Latte 提拉米鮮奶咖啡		\$ 43	\$ 46
Coconut Latte 椰香鮮奶咖啡		\$ 43	\$ 46
Dirty 漸層咖啡			\$ 46
Salted Caramel Macchiato 海鹽焦糖咖啡		\$ 43	\$ 46
Espresso Tonic 濃縮咖啡湯力			\$ 46
Irish Coffee (alcohol) 愛爾蘭咖啡		\$ 68	
Sunrise 日出咖啡			\$ 52
Yakult Foam Latte 益力多奶泡咖啡			\$ 46

MOCKTAIL 無酒精特調

Peach Ocean 桃海迷夢 Peach, Lemon, Egg White, Ginger Ale 桃, 檸檬, 蛋白, 薑汁, 汽水		<u>HH</u>	<u>Normal</u>
		\$ 68	\$ 78
Blackberry Earl Grey 野莓伯爵		\$ 68	\$ 78
Virgin Mojito 薄荷心心		\$ 68	\$ 78

MILKSHAKE 奶昔

Vanilla / Strawberry / Oreo / Double Chocolate \$ 78

DRINKS MENU

TEA 茶

		<u>hot</u>	<u>ice</u>
Tea Latte 茶拿鐵 Matcha / Rose 抹茶 / 玫瑰		\$ 38	\$ 45
Tea 茶 Peach / Chamomile / English Breakfast / Earl Grey / Lemon / Peppermint / Ginger Lemon / Jasmine 蜜桃 / 洋甘菊 / 英倫早餐 / 伯爵 / 檸檬 / 薄荷 / 姜檸檬 或 香片		\$ 40	\$ 43

SPARKLING TEA 氣泡茶

Sparkling Calamansi Tea 金桔氣泡茶	<u>ice</u>	\$ 45
Sparkling Yuzu Genmaicha Tea 柚子玄米氣泡茶		\$ 55
Sparkling Rose Butterfly Pea Flower Tea 玫瑰蝶豆花氣泡茶 (無咖啡因)		\$ 55

NON COFFEE 非咖啡

	<u>hot</u>	<u>ice</u>
BrickLane Chocolate 招牌朱古力	\$ 50	\$ 55
Lemonade 檸檬汽水 Lavender / Passion Fruit 薰衣草 或 熱情果		\$ 58
Juice 果汁 Orange / Apple / Cranberry / Pineapple 橙 / 蘋果 / 蔓越莓 / 菠蘿		\$ 38
Soft Drink 汽水 Coke / Zero Coke / Sprite / Ginger Ale 可樂 / 無糖可樂 / 雪碧 或 薑汽水		\$ 38
Mineral Water 礦泉水 Sparkling / Still 汽泡 / 純淨水		\$ 55
Strawberry Lychee Yakult 士多啤梨荔枝益力多		\$ 48
Matcha Lime Soda 抹茶青檸梳打		\$ 48
Matcha Foam Fruit Tea 抹茶奶泡水果茶 Peach / Earl Grey 蜜桃 / 伯爵		\$ 48