

COFFEE

BLACK 黑 _____ \$32
Doppio | Long Black | Americano

WHITE 白 _____ \$42
Flat White | Latte | Cappuccino | Mocha | Piccolo Latte
Macchiato | Dirty

 **FRUITY BLEND TASTING SET** _____ \$78
Single Espresso + Long Black + Piccolo Latte

CHOOSE COFFEE BLEND

 **FRUITY BLEND** OR **CHOCO BLEND** 

MILK OPTIONS

WHOLE / SKIM / (OAT / SOY / ALMOND +\$5)

FILTER

(Please allow 10-15 mins to prepare)

NINETY PLUS SELECTION  _____ per glass \$98
One of the greatest coffee plantation brand in the world!

SINGLE ORIGIN SELECTION _____ \$68
Fruity | Nutty | Chocolat

COLD BREW _____ \$68

_____ SUBJECT TO 10% SERVICE CHARGE _____

TEA

FEATURING @ TippityTea

LEMONGRASS & GINGER* _____ \$58
(Hot/iced)

APRICOT HOIJICHA _____ \$58
(Hot/iced)

MILK OOLONG _____ \$58
(Hot/iced)

HONEYBUSH* _____ \$58
(Hot)

ORGANIC SENCHA _____ \$58
(Hot)

HAWAIIAN BLACK TEA _____ \$58
(Hot)

BERRY LEMONADE _____ \$58
(Hot)

BLUEBERRY CUPCAKE* _____ \$58
(Hot)

JUICE

FEATURING FRANCE @Alain_milliat

APPLE COX'S JUICE _____ per btl \$62

ORANGE JUICE _____ \$62

WHITE PEACH NECTARS _____ \$62

CABERNET ROSE GRAPE _____ \$62

MERLOT RED GRAPE _____ \$62

SAUVIGNON WHITE GRAPE _____ \$62

(*) decaf

_____ MASTERCHEF RECOMMENDATION RESTAURANT 2019 - 2020 _____

BEVERAGE

BLACK LATTE _____ \$52
Charcoal, whole milk, honey (*NO COFFEE IN IT) (Hot)

WHITE LATTE _____ \$52
Coconut milk, oat milk, honey (*NO COFFEE IN IT) (Hot)

MILK CHOCOLATE _____ \$52
Light, nectar, honey (Hot/iced)

ANTIPODES SPARKLING/ STILL WATER — \$52
carboNZero certified

MOCKTAIL

GRAPEFRUIT BUDDY _____ \$52
Grapefruit juice, lemongrass & ginger

FRUIT ROMANCE _____ \$52
Orange juice, apricot houjicha

IT'S EASY _____ \$52
Lime, milk ooloong

BAKERY

FEATURING @PINKY_BAKERY

TARO MOCHI MUFFIN _____ \$32

RED BEAN MOCHI MUFFIN _____ \$32

EARL GREY ORANGE BAGEL _____ \$38

(n) CHOCOLATE CINNAMON TOAST _____ \$24

(n) CHOCOLATE HAZELNUT ROLL _____ \$32

ZUCCHINI BACON SCONE _____ \$36

COOKIES

FEATURING @SUGARISM.HK

(n) DARK CHOCOLATE COOKIE _____ \$40

TRIPLE CHOCOLATE COOKIE _____ \$40

RED VELVET COOKIE _____ \$45

(n) nuts

DAY MENU

0800-1730

NINETYs

- (v) **SMASHED AVOCADO TOAST** _____ \$128
Smashed avocado, poached eggs, pomegranate, ricotta cheese, mixed seed whole wheat bread
- (s) (#) **PIGGY PIGGY** _____ \$178
Homemade char siu, Vietnamese green papaya salad, compressed melon, dressed purple kale with peach vinaigrette, pretzel burger bun
- (s) **BEETROOT CURED SALMON W/ FRIED EGGS** - \$178
Beetroot cured salmon, fried eggs, pomegranate, mushroom powder, mixed seed whole wheat bread
- (s) **THAI BASIL SPRING CHICKEN** _____ \$128
Half spring chicken, Thai basil, dressed purple kale, miso barley, scrambled eggs
- BRAISED PORK SHOULDER BENEDICT** _____ \$138
Braised pork shoulder, poached eggs, dressed purple kale, miso barley, sourdough
- CRAB BENEDICT** _____ \$168
Crab cake (crab meat, crab fat, sakura shrimp, carrot, onion, celery, chives), poached eggs, ricotta cheese, mixed seed whole wheat bread

追 **EXTRA** 加

+HKD 30	· AVOCADO	· KALE
	· CHAR SIU	· CHEESE
	· MUSHROOM	· SMOKE
	· HAM	· SALMON

+HKD 18	TOAST

+HKD 20	EGG X2

AUSSIE

- (s) (v) **POLENTA & GRILLED MUSHROOM BOWL** _____ \$118
Polenta, grilled mushroom, fried eggs, ricotta cheese, marinara sauce, mixed seed whole wheat bread
- (v) **KALE & BEETROOT SALAD** _____ \$108
Dressed purple dress kale, beetroot, roasted potatoes, fried tofu, grilled cauliflower, raisin, pumpkin seed, honey peach vinaigrette
- (s) **MACKEREL ON TOAST** _____ \$168
Sous vide mackerel, grilled miso potato, salty lemon, miso barley, sourdough
- (v) **RED CURRY CAULIFLOWER W/ POACHED EGGS** _____ \$98
Five spices curry cauliflower, baked potatoes, poached eggs, mushrooms sauce, sourdough
- NDUJA ON TOAST** _____ \$128
Nduja, scrambled eggs, dressed purple kale, miso barley, sourdough

SOMETHING SWEET!!

- (s) **95 COFFEE CAKE** _____ \$88
NINETYs 95 point house fruity blend coffee, egg, cream cheese, vanilla
- (n) **AFFOGATO** _____ \$68
NINETYs 93 points choco blend espresso & walnut maple syrup ice-cream

(v) vegetarian (s) signature (n) nuts (#) cooking class available

NIGHT MENU 1800 - 2130

LET'S SHARE

- HAMACHI TOFU _____ \$118
Torch'd, hamachi, tofu, coriander, Thai coconut dressing
- (s) (n) CHAR SIU W/ PAPAYA SALAD _____ \$148
Homemade char siu, green papaya, dressed purple kale, sesame, spring onion, roasted peanuts
- (s) (v) BURRATA CHEESE _____ \$108
Burrata chesse, zucchini, fermented chilli dressing, mixed seeds
- (v) GRILLED EGGPLANT W/ RICOTTA CHEESE _____ \$98
Grilled eggplant, ricotta cheese, mango and strawberries salsa, gold leaf
- NDUJA PLATE _____ \$138
Nduja, ricotta cheese, raisin, dressed purple kale, mixed seed whole wheat bread
- (v) GRILLED CAULIFLOWER SALAD _____ \$108
Grilled cauliflower, dressed purple kale, roasted potatoes, fried tofu, raisin, pumpkin seed, honey peach sauce

MORE TO GO

- (v) DAILY BREAD W/ JAM _____ \$58
Mixed bread with jams - FEATURING @Alain_milliat
- (v) BAKED AVOCADO STICK _____ \$98
Baked avocado with harrisa sauce
- (s) CRAB FAT MASHED POTATO BOWL _____ \$98
Crab fat, crab meat, mashed miso potato
- (v) TRUFFLE MASHED POTATO BOWL _____ \$98
Truffle, sour cream, mashed miso potato

MAIN DISHES

- (s) PORK BELLY W/ POLENTA _____ \$198
Braised pork belly, polenta, grilled asparagus, cherry tomato, homemade tomato sauce
- SLOW COOKED NORWAY SALMON _____ \$198
Beetroot cured Norway salmon, miso mashed potato, miso barley
- (s) MISO SPRING CHICKEN _____ \$228
Miso half spring chicken, dressed purple kale, miso barley, scrambled eggs
- (s) PIGGY PIGGY _____ \$178
Homemade char siu, Vietnamese green papaya salad, compressed melon, dressed purple kale with peach vinaigrett, pretzel burger bun
- CRAB & BURRATA CHEESE PIZZA _____ \$238
Crab meat, crab fat, salmon roe, mozzarella cheese, burrata cheese, cherry tomato, asparagus, anchovy
- SLOW COOKED MARKEREL _____ \$198
Sous vide markerel, asparagus, dressed purple kale with peach vinaigrette
- SPICY CRAB MEAT PASTA _____ \$188
Crab meat, parsley, parmesan cheese, chilli flakes, garlic, bucatini
- (s) BOSTON LOBSTER PASTA _____ \$228
Boston lobster, basil, pomodoro sauce, bucatini
- SLOW COOKED SALMON PASTA _____ \$188
Slow cooked Norway salmon, anchovy, olive, caper, basil, puttanesca, bucatini
- (v) BLACK TRUFFLE PASTA _____ \$148
Sautéed mushroom, black truffle cream sauce, mascarpone, rigatoni

SOMETHING SWEET!!

- (s) 95 COFFEE CHEESE CAKE _____ \$88
NINETYs 95 points fruity blend coffee, egg, cream cheese, vanilla
- (n) AFFOGATO _____ \$68
NINETYs 93 points choco blend espresso & walnut maple syrup ice-cream

(v) vegetarian (s) signature (n) nuts (#) cooking class available

SUBJECT TO 10% SERVICE CHARGE

MASTERCHEF RECOMMENDATION RESTAURANT 2019-2020

RED

SHIRAZ CABERNET MERLOT, AUSTRALIA	per gl/btl \$98/360
Stewed berries, spicy, medium bodied	
TEMPRANILLO, SPAIN	\$108/420
Leather, dried fruit aroma, soft and round	
MERLOT, CABERNET SAUVIGNON, FRANCE	\$118/440
Black fruit nose, fruity, full bodied	

WHITE

CHARDONNAY, CHILE	per gl/btl \$98/360
Pineapple, tropical fruits	
PINOT GRIGIO, ITALY	\$108/420
Delicate white fruits aromas, lively and crisp	
SAUVIGNON BLANC, NEW ZEALAND	\$118/440
Green apple, bitter grapefruit, well-balanced acidity	

FREE FLOW WINE

ALL DAY

per head
\$250/ 2 hrs
ANY Red & White Wine

HAPPY HOUR

1500 - 1800

50% off on the
second alcohol
(exclusive of WHISKY & SAKE)

SPARKLING

GLERA, ITALY	per gl/btl \$108/440
Pear, apple, extra dry, soft	

COCKTAIL

PINKY PINKY	\$88
Moscatel, grapefruit, lemongrass, ginger	
IT'S EASY EASY	\$88
Moscatel, lime, milk oolong tea	
GINGER TOUCH	\$78
Somerton chardonnay, ginger juice, apricot houjicha tea	

CRAFT BEER

*All Crafted by local brewery Hong Kong Whistle

NINETYs COFFEE BEER (CHOCO/FRUITY)	per btl \$88
BUSY BEE WIT ALE	\$88
Malty aroma, orange zest, corriander seeds	
RED ALE	\$88
Caramelised malt, roasted almond, toffee	
PALE ALE CITRA	\$88
Brewed with citra hops, zesty tropical fruits flavour	

SEASONAL BEER @ UGLYHALF (Taiwan)

Ask our staff for this seasonal special! per btl
\$88

DRAUGHT BEER

1664 BLANC	250ml/ 500ml \$48/ \$88
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WHISKY

響 HIBIKI, JAPAN	80ml \$268
山崎 YAMAZAKI, JAPAN	\$268
MORTLACH 16, SCOTLAND	\$318
ROCK OYSTER, SCOTLAND	\$268

SAKE

KAMENOO KURABU, KYOTO	per gl/btl \$140/ 780
JUNMAI GINJO, OSAKA	\$90/ 520
SUIZAN TOBIN, OKAYAMA	\$-/ 980
25° TEN NINEN, MIYAZAKI	\$140/ 780
MORIOKA SPARKLING, IWATE	\$-/ 180

-20°C FROZEN COFFEE BEANS

(-20° C COFFEE BEANS ONLY AVAILABLE AT TST ESLITE BRANCH)

908 COE (CUP OF EXCELLENCE)  _____ \$328up

NINETY PLUS SELECTION  _____ \$228up

200G COFFEE BEANS

HOUSE BLEND  
901 CHCOC BLEND / 902 FRUITY BLEND _____ \$118

SINGLE ORIGIN
903 FRUITY / 904 NUTTY / 905 CHOCO _____ \$138

COFFEE DRIP BAG

HOUSE BLEND  
901 CHCOC BLEND / 902 FRUITY BLEND _____ \$118

SINGLE ORIGIN
903 FRUITY / 904 NUTTY / 905 CHOCO _____ \$118

907 TASTING SET _____ \$148

908 COE (CUP OF EXCELLENCE) _____ \$198

909 NINETY PLUS  _____ \$218

OTHERS

DRIP BAG KETTLE 300ml _____ \$98

CLEVER CUP _____ \$228

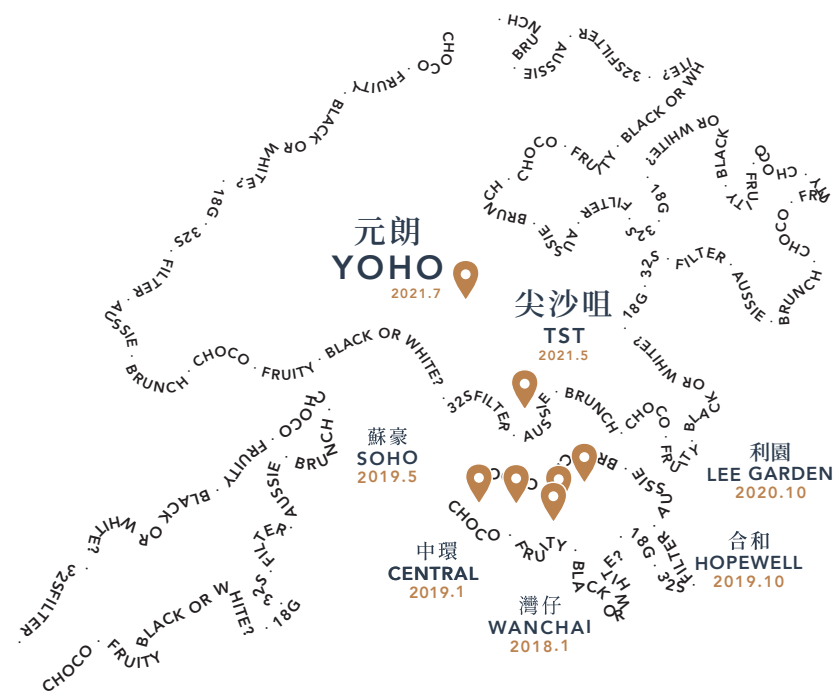
JOCO CUP _____ \$200 / \$220
(8oz/12oz)

BINCHOTAN _____ \$100

WORKSHOP

COFFEE CUPPING/ BREWING/ LATTE ART _____ \$480 per head

NINETY'S MAP



蘇

BRUNCH BOARD

豪

EVERY DAY 08:00 - 17:30

UNLIMITED BAKERY WITH

4 SIDES \$128

5 SIDES \$158

6 SIDES \$188

CHOOSE 2 SLICES OF BAKERY EACH TIME

BAKERY

- Apricot & Walnut Bread
- Mixed Seed WW Bread
- Lemon Danish Loaf
- Sourdough
- Chocolate Danish Loaf
- No Bread Please!

+

CHOOSE 4 - 6 SIDES

SIDES

SIGNATURE*

- Salty Egg Yolk Boston Lobster (+\$78)
- Half Spring Chicken (+\$48)
- Sous Vide Char Siu (+\$48)

EGGS

- Onsen Tamago x2 (蘭王蛋) (+\$30)
- Black Truffle Scrambled Eggs
- Chilli Scrambled Eggs
- XO Sauce Scrambled Eggs
- Poached Eggs w/ Lemon Yogurt

DAIRY

- Burrata Cheese (+\$30)
- Granola Coconut Yoghurt (+\$10)
(Dairy Free)
- Mousse Coconut Yoghurt (+\$10)
- Granola Greek Yoghurt

MEAT & SEAFOOD (+\$35 each)

- Salmon Tartare in Thai Style
- Kimchi Beef Tartare
- Crab Meat
- Grilled Octopus w/ Grapefruit
Dill Jam
- Calamari w/ BBQ Sauce
- Braised Lamb Shoulder

GREEN

- Strawberry Avocado Salad (+\$20)
- Mushroom Salad
- Miso Eggplant
- Zucchini Cake
- Dressed Purple Kale
- Cauliflower
- Roasted Potato