

— BRUNCH BOARD —



4 個配菜 \$148

5 個配菜 \$178

6 個配菜 \$198

可選 2 款麵包 或 1 款飯類

麵包類

- 酸種麵包
- 奶油麵包

- 無需麵包/飯!

飯類

- 明太子飯
- 溫泉蛋飯
- 芝士泡菜飯

+

可選四至六款配菜

沙律類

- 草莓牛油果沙律 (+\$10)
- 蕃茄醬玉米餅
- 蘑菇沙律
- 希臘沙律
- 珍珠薏米沙律

植物類

- 草莓油醋汁有機羽衣甘藍
- 味噌烤茄子
- 香草烤紫薯
- 甜酸椰菜花

- 冬蔭烤香腸
- 厚切日式煙肉
- 烤雞腿扒
- 比目魚西京燒
- 慢煮叉燒

日本蛋類

- 溫泉蛋
- 鯉魚蟹羔炒蛋
- 黑松露炒蛋 (+\$10)
- 辣味炒蛋
- 水煮嫩蛋配柑橘乳酪

乳製品類

- 蜜糖布拉塔芝士 (+\$48)
- 雜果奇亞籽乳酪·熱情果醬 (+\$10)
- 雜莓乳酪 (+\$10)
- 希臘乳酪·蜜糖·穀麥

NINETYs 招牌

- 60克燴和牛臉頰 (+\$58)
- 泰式海鮮醬日本帶子 (+\$58)
- 蒜蓉辣椒牛油烤大蝦 (+\$58)
- 奇異果粒火炙吞拿魚 (+\$58)



— BRUNCH BOARD —



4 SIDES \$148

5 SIDES \$178

6 SIDES \$198

YOUR CHOICE OF 2 BREAD OR 1 RICE

BREAD

- Sourdough
- Brioche

○ No Bread / Rice Please!

RICE BOWL w/ TOPPING

- Furikake Mentaiko
- Onsen Tamago
- Kimcheese

+

YOUR CHOICE OF 4-6 DISHES

SALAD

- Strawberry Avocado Salad (+\$10)
- Polenta Cake with Tomato Sauce
- Mushrooms Salad
- Mini Greek Salad
- Pearl Barley Tabbouleh

PLANT BASED

- Strawberries Vinaigrette Organic Kale
- Grilled Miso Eggplant
- Herbs Roasted Purple Sweet Potato
- Sweet and Sour Cauliflower

- Tom Yum Grilled Sausage
- Thick Cut Japanese Bacon
- Grill Chicken Thigh
- Miso-Glazed Halibut
- Sous Vide Char Siu

JAPANESE EGGS

- Onsen Tamago
- Bonito & Crab Fat Scrambled Eggs
- Black Truffle Scrambled Eggs (+\$10)
- Chilli Scrambled Eggs
- Poached Eggs w/ Citrus Yogurt

DAIRY

- Honey Burrata Cheese (+\$48)
- Chia Seeds Yogurt with Passion Fruit Sauce (+\$10)
- Mixed Berries Yogurt (+\$10)
- Granola Honey Greek Yogurt

SIGNATURE

- 60g Braised Wagyu Beef Cheek (+\$58)
- Thai Seafood Jus Japanese Scallops (+\$58)
- Chilli Garlic Butter Grilled Prawns (+\$58)
- Diced Kiwi Seared Tuna (+\$58)



BUILD YOUR OWN
SALAD



選四至六款
蔬菜 + 水果 + 營養主食

4 個配菜 \$128

5 個配菜 \$148

6 個配菜 \$158

請選擇醬汁：

- 草莓油醋汁
- 松露油醋汁
- 柑橘乳酪
- 熱情果油醋汁

穀物及蔬菜

- 有機藜麥
- 有機羽衣甘藍
- 荷蘭九芽、芝麻菜和蘿蔔
- 車厘茄

新鮮水果

- 半份牛油果
- 新鮮莓果
- 柑橘
- 石榴
- 哈密瓜

蛋及芝士

- 糖心日本蛋
- 水煮日本蛋
- 穀麥希臘乳酪
- 羊奶芝士
- 布拉塔芝士 (+\$40)

海鮮及肉

- 煙三文魚
- 烤雞腿扒
- 冬蔭香腸
- 炒虎蝦 (+\$48)
- 火炙吞拿魚 (+\$48)



BUILD YOUR OWN
— SALAD —



CHOOSE ANY 4-6 ITEMS
GREEN + FRESH FRUIT + PROTEIN

4 ITEMS \$128

5 ITEMS \$148

6 ITEMS \$158

YOUR CHOICE OF DRESSING:

- Strawberry Vinaigrette
- Citrus Yogurt Dressing
- Truffle Vinaigrette
- Passion Fruit Vinaigrette

GRAIN & GREEN

- Organic Kale
- Organic Quinoa
- Frisee, Arugula & Radish
- Cherry Tomatoes

FRESH FRUIT

- Halved Sliced Avocado
- Mixed Fresh Berries
- Mixed Citrus Wedges
- Pomegranate
- Mixed Melon

EGGS & CHEESE

- Poached Japanese Egg
- Soft Boiled Japanese Egg
- Granola Greek Yogurt
- Feta Cheese
- Burrata Cheese (+\$40)

SEAFOOD & MEAT

- Smoked Salmon
- Grilled Chicken Thigh
- Tom Yum Sausage
- Sautéed Tiger Prawns (+\$48)
- Seared Tuna (+\$48)

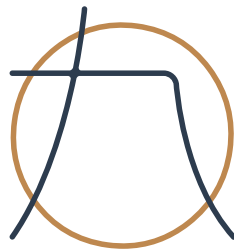


SOHO

K11 ART MALL

YUEN LONG

LEE GARDEN



NINETYs

Your personal dining space



— TEA BREAK MENU —

Falafel Flatbread Open Sandwich of your choice \$138

a) Smashed Avocado . Arugula & Frisee . Soft Boiled Egg

b) Tomato . Tzatziki . Herbs

c) Feta Cheese . Cucumber . Tomatoes . Olives

中東鷹咀豆餅三文治

Gochujang Cheese Omelet served with Kimchi, Gochujang Mayonnaise, Sesame Dip \$128

mixed colour pepper . shredded mozzarella . cheddar . chilli flakes

韓式芝士奄列

Crab Fat Scrambled Eggs Toast \$158

crab fat scrambled Japanese egg . dressed kale . mixed nuts. sourdough

蟹膏滑蛋多士

German Pancake (Dutch Baby) \$108

german pancake. homemade banana ice cream . espresso syrup. mixed berries. crushed peanut

德國班戟配香蕉雪糕

Avocado Vegan Ice-cream \$88

avocado . banana . coconut oil . maple syrup . chocolate chips

牛油果全素雪糕

Brûlée Sicilian Lemon Tart \$48

焦糖檸檬撻

Grand Aroma Chocolate Tart \$48

香濃朱古力撻

Caramelized Apple Tartin \$58

焦糖蘋果撻



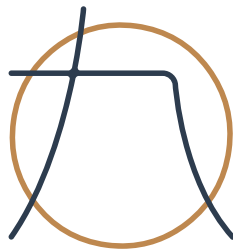
*Brûlée Sicilian Lemon Tart

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SET MENU

Free Black Coffee (offer invalid on weekend & public holidays)
upgrade to White Coffee +\$10

Gochujang Crispy-side Fried Egg Bibimbap (V) \$128

quinoa rice . kimchi . mushroom

+\$30 POWER UP with : 60g of wagyu beef cheek +\$58 | char siu
韓式辣醬泡菜煎蛋拌藜麥飯 (V)

Passion Fruit Chicken Rice \$138

sous vide chicken thigh , scramble egg, cucumber,
shredded red cabbage, carrots , sesame
熱情果雞扒飯

Char Siu Avocado Toast \$148

sliced avocado, dressed kale, poached Japanese eggs,
mixed nut, sourdough
叉燒牛油果多士

Buffalo Mozzarella & Burrata Sourdough Pizza (V) \$158

cherry tomato, extra virgin olive oil, fresh mozzarella,
fresh burrata cheese, fresh basil leaves
蕃茄羅勒水牛芝士酸種包薄餅

Butternut Squash Orzo w/ Forest Mushrooms (V) \$148

orzo pasta, pumpkin puree, leek, sage and parmesan cheese
芝士南瓜野菌米形意粉 (V)

Tiger Prawns Spaghetti, Lemon Garlic Basil \$158

prawns, fresh lemon juice, basil pesto, carrot &
red cabbage julienne
蒜香虎蝦意粉

Char Grilled Piña Wagyu Cheese Burger \$198

caramelized juicy pineapple, aged red cheddar,
spicy ginger tomato jam, kale
和牛燒菠蘿芝士漢堡



\$48/EACH

Small Appetizer*: \$98 FOR 3

- o Smoked Salmon 煙三文魚
- o Grilled Chicken Thigh 烤雞腿扒
- o Tom Yum Sausage 冬蔭香腸
- o Sautéed Tiger Prawns 炒虎蝦 (+\$48)
- o Seared Tuna 煎吞拿魚 (+\$48)

*only available as a set

*只限跟餐加配

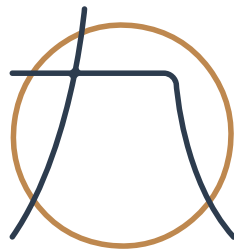


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YUEN LONG

LEE GARDEN



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Your personal dining space



— NINETYS SPECIALTIE —

Siu Wan Rice

homemade sous vide char siu . japanese rice .
onsen tamago . spring onion . sesame
銷魂飯

\$198

Gochujang Crispy-side Fried Egg

60g of wagyu beef cheek . quinoa rice . kimchi . mushroom
韓式辣醬泡菜煎蛋拌藜麥飯

\$188

Piggy Piggy

sous vide char siu . scramble egg . honey grilled pineapple .
arugula salad & red radish . burger bun
遠近馳名叉燒漢堡

\$248

Crab Fat Scrambled Eggs Toast

crab fat scrambled Japanese egg . dressed kale .
mixed nuts. sourdough
蟹膏滑蛋多士

\$158

Sous Vide Chicken Thigh Sub with Passion Fruit Sauce

crispy chicken thigh . passion fruit sauce .
sliced green apple .dressed kale . apple mustard . sourdough
慢煮雞腿包配熱情果醬

\$178

Wagyu Beef Cheek Rice

red wine braised wagyu beef cheek . confit cherry tomato .
onsen eggs . organic kale
和牛面頰溫泉蛋飯

\$198

Avocado on Toast (v)

sliced avocado . dressed kale . poached Japanese eggs .
mixed nuts . sourdough

+\$30 power up with : char siu | sous vide chicken | smoked salmon
日本蛋牛油果多士

\$118



ESPRESSO BASED

Your Choice of Blend

FRUITY BLEND

Notes: Red Plum, Citrus, Black Tea



CHOCO BLEND

Notes: Roasted Almond, Brown Sugar, Dark Choco



BLACK 黑 \$35
Doppio | Long Black | Americano

WHITE 白 \$45
Flat White | Latte | Cappuccino | Mocha
Piccolo Latte | Macchiato | Dirty | Dalgona

MOCHA \$55
朱古力咖啡

ESPRESSO SODA \$48
特濃咖啡梳打

ESPRESSO TONIC \$48
特濃咖啡湯力

MATCHA ESPRESSO LATTE \$55
鮮奶抹茶咖啡

MILK OPTIONS: Whole | Skim
Oat | Soy +\$5

FILTER COFFEE

POUR OVER 手沖 \$78
COLD BREW 冷泡 \$78

- SINGLE ORIGIN SELECTION -

- ETHIOPIA YIRGACHEFFE | FULLY WASHED**
埃塞俄比亞 | 水洗處理法
FLAVOUR: Jasmine, Orange Peel, Winey
- KENYA SWARA | FULLY WASHED**
肯雅 | 水洗處理法
FLAVOUR: Tomato, Cherrym Plum
- BRAZIL MINAS GERAIS | PULPED NATURAL**
巴西 | 日曬處理法
FLAVOUR: Caramel Aroma, Hazelnut, Chocolate
- PERU SELVA | WASHED**
祕魯 | 水洗處理法
FLAVOUR: Rose Apple, Pecan, Can Sugar
- COLOMBIA EL JARDIN 100HR FERMENTATION ANAEROBIC NATURAL**
哥倫比亞 | 100小時厭氧發酵處理
FLAVOUR: Dark Chocolate, Sugarcane, Almond
- COLOMBIA EL JARDIN BLACKBERRY FERMENTATION | ANAEROBIC NATURAL**
哥倫比亞 | 黑莓厭氧發酵處理
FLAVOUR: Woody Aroma, Ginseng, Tangerine, Black Tea

TEA

LEMONGRASS & GINGER 香茅薑茶 \$58 (Hot/Iced)

APRICOT HOJICHA 蜜餞焙茶 \$58 (Hot/Iced)

MILK OOLONG 奶香烏龍 \$58 (Hot/Iced)

HAWAIIAN BLACK TEA 夏威夷紅茶 \$58 (Hot)

OO LONG PINEAPPLE SODA 烏龍菠蘿梳打 \$48 (Iced)

BLACK TEA PEACH SODA 水蜜桃紅茶梳打 \$48 (Iced)

MATCHA TONIC 抹茶湯力 \$48 (Iced)

NON CAFFEINATED

BLACK LATTE 竹炭蜜糖鮮奶 \$52 (Hot)
Charcoal, whole milk, honey (*NO COFFEE IN IT)

WHITE OAT LATTE 椰香蜜糖燕物奶 \$52 (Hot)
Coconut milk, oat milk, honey (*NO COFFEE IN IT)

MILK CHOCOLATE 牛奶朱古力 \$52 (Hot/Iced)

JUICE

FRESH ORANGE 鮮橙汁 \$38

RED APPLE 蘋果汁 \$38

RED

per gl/ btl

SHIRAZ CABERNET MERLOT AUSTRALIA \$98/360

Stewed berries, spicy, medium bodied

MERLOT, CABERNET SAUVIGNON FRANCE \$118/440

Black fruit note, fruity, full bodied

WHITE

per gl/ btl

CHARDONNAY, CHILE \$98/360

Pineapple, tropical fruits

PINOT GRIGIO, ITALY \$108/420

Delicate white fruits aromas, lively and crisp



— NINETYS SPECIALTIE —

MAIN

- Siu Wan Rice** \$198
homemade sous vide char siu . japanese rice .
onsen tamago . spring onion . sesame
銷魂飯
- Gochujang Crispy-side Fried Egg** \$188
60g of wagyu beef cheek . quinoa rice . kimchi . mushroom
韓式辣醬泡菜煎蛋拌藜麥飯
- Avocado Pasta (v)** \$168
bucatini . avocado sauce . julienned cucumber .
cherry tomatoes . mint . mixed nut
牛油果意粉
- Creamy Prawn Laksa** \$198
creamy laksa . prawns . bucatini . cherry tomatoes . cilantro .
bean sprouts . lime . soft boiled japanese egg . fried bean curd
香蝦叻沙
- Crispy Chicken Thigh Orzo** \$168
crispy sous vide chicken thigh . roasted tomato sauce .
mascarpone . english pork sausage . onsen tamago . chive
脆皮雞腿米形意粉
- Black Truffle Ozro (V)** \$188
sautéed mushrooms . black truffle cream . mascarpone .
orzo pasta . green peas . onsen tamago . chive
黑松露雜菌米形意粉
- Piggy Piggy** \$268
sous vide char siu . scramble egg . honey grilled pineapple .
arugula salad & red radish . burger Bun
遠近馳名叉燒漢堡
- Braised Wagyu Beef Cheek W/ Pome Purée & Grape** \$248
raised australian wagyu beef cheek . pomme puree . grapes .
creamy mashed potato . arugula & root salad
嫩和牛臉頰肉
- Miso-Glazed Halibut** \$268
roasted cauliflower . kale . red onion . avocado . blueberry
比目魚西京燒

FOR SHARE

- Shaved Frozen Tomato on Burrata Cheese (v)** \$138
slices orange, fresh herbs, balsamic vinaigrette
布拉塔芝士配冰蕃茄(v)
- Good for Sharing Sausage Platter** \$158
yellow curry sausage . tom yum sausage . black ink sausage .
spinach cheese sausage . pickle vegetables
香腸拼盤
- Scallop and Tiger Prawn Green Mango & Papaya Salad** \$178
green mango . green papaya . sakura shrimps . cherry tomatoes .
roasted peanut . bonito flakes . snake beans . Thai chilli
帶子虎蝦芒果木瓜沙律
- Tuna Tartare Rice Paper Taco** \$198
avocado . pineapple . red onion . cucumber . strawberry .
pomegranate . citrus soy dressing
吞拿魚米紙夾餅
- Buffalo Mozzarella & Burrata Sourdough Pizza (V)** \$158
cherry tomato, extra virgin olive oil, fresh mozzarella,
fresh burrata cheese, fresh basil leaves
蕃茄羅勒水牛芝士酸種包薄餅
- Crab Fat Fisherman Sourdough Pizza** \$188
tiger prawn . scallop . smoked salmon . sweet pepper .
mozzarella . grated parmesan cheese
蟹膏海鮮酸種包薄餅
- SWEETS**
- German Pancake (Dutch Baby)** \$108
german pancake . homemade banana ice cream .
espresso syrup . mixed berries . crushed peanut
德國班戟配香蕉雪糕
- Avocado Vegan Ice-cream** \$88
avocado . banana . coconut oil . maple syrup .
chocolate chips
牛油果全素雪糕
- Caramelized Apple Tartin** \$78
caramelized fresh apple slices . crispy butter crust .
lemon mascarpone
焦糖蘋果撻

