

— BRUNCH BOARD —



4 個配菜 \$158

5 個配菜 \$178

6 個配菜 \$198

可選 1 款麵包 或 1 款飯類

麵包類

- 酸種麵包
- 肉桂提子麵包

飯類

- 明太子鰻魚汁飯
- 韓式辣醬泡菜飯

○ 無需麵包/飯!

+

可選四至六款配菜

沙律類

- 紅菜頭牛油果沙律配新鮮菠蘿 (+\$10)
- 蕃茄醬玉米餅
- 蘑菇沙律

植物類

- 冰鎮秋葵配蒜蓉辣椒豉油
- 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

日本蛋類

- 黑松露炒蛋 (+\$10)
- 溫泉蛋
- 蟹皇醬炒蛋
- 麻辣炒蛋
- 水煮嫩蛋配黑松露油醋汁

NINETYs 招牌

- 芝士焗龍蝦 (+\$78)
- 60克燴和牛臉頰 (+\$48)
- 烤日本帶子配泰式酸辣汁 (+\$38)
- 烤大蝦配冬蔭功醬 (+\$38)
- 西京燒比目魚 (+\$10)
- 煙三文魚 (+\$10)
- 芝士菠菜腸
- 香烤雞扒
- 慢煮叉燒
- 黑椒燒牛舌

乳製品類

- 雜莓乳酪 (+\$8)
- 希臘乳酪．蜜糖．穀麥
- 車厘茄、水牛芝士配梅酒汁

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4 SIDES \$158

5 SIDES \$178

6 SIDES \$198

YOUR CHOICE OF 1 BREAD OR 1 RICE

BREAD

- Sourdough
- Raisin Cinnamon

RICE BOWL w/ TOPPING

- Mentai Furikake and Unagi Sauce Rice
- Korean Gochujang and Kimchi Rice

○ No Bread / Rice Please!

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YOUR CHOICE OF 4-6 DISHES

SALAD

- Avocado & Beetroot Salad w/ Diced Pineapple (+\$10)
- Polenta Cake with Tomato Sauce
- Mushrooms Salad

PLANT BASED

- Okra with Chili & Garlic Soy Sauce
- Strawberries Vinaigrette Organic Kale
- Grilled Miso Eggplant
- Herbs Roasted Purple Sweet Potato
- Sweet and Sour Cauliflower

JAPANESE EGGS

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

SIGNATURE

- Cheesy Baked Lobster (+\$78)
- 60g Braised Wagyu Beef Cheek (+\$48)
- Japanese Scallops (4 pcs) w/ Thai Dressing (+\$38)
- Grilled Prawn (5 pcs) w/ Tom Yum Sauce (+\$38)
- Miso Glazed Halibut (+\$10)
- Sliced Smoked Salmon (+\$10)
- Spinach & Cheese Sausage
- Grilled Chicken Thigh
- Sous Vide Char Siu
- Grill Ox Tongue w/ Black Pepper Sauce

DAIRY

- Mixed Berries Yogurt (+\$8)
- Granola Honey Greek Yogurt
- Cherry Tomato & Mozzarella Cheese w/ Umeshu Sauce

