

COFFEE

Options: Oat | Almond | Soy | Iced

Espresso	4
Espresso Macchiato	4
Americano	5
Piccolo	5
Latte	6
Flat White	6
Mocha Latte	7

MATCHA & CHOCOLATE

Matcha Latte	6
Hot Chocolate	6

REFRESHING COFFEE

Orange Americano	7
Espresso Tonic	7

MINERAL WATER 25cl

Aqua Panna (Bottled)	4
San Pellegrino (Bottled)	4

THE 1872 CLIPPER TEA

Black Tea

English Breakfast	5
Timeless Earl Grey	5

Green Tea

Jasmine Blossom	5
Lychee Fiesta	5

Tisanes

Anti Stress	5
Chamomile	5
Peppermint	5

ITALIAN SPARKLING 33cl

Limonata (Lemonade)	6
Melograno e Aranciata (Pomegranate & Orange)	6
Pompelmo (Grapefruit)	6

SOFT DRINKS

Coke	5
Coke Zero	5
Sprite	5
Ginger Ale	5

VIENNOISERIE

Sausage Bun	Per Item 6
<i>Buttery croissant filled with savory sausage, baked golden</i>	
Ham and Cheese Croissant	6
<i>Buttery croissant filled with ham and melted cheese</i>	
Pain au Chocolat	5
<i>Laminated pastry with dark chocolate batons</i>	
Croissant	4
<i>Classic butter croissant with flaky layers</i>	
Croissant aux Amandes	6
<i>Almond cream filled croissant, topped with flaked almonds</i>	
Apple Croissant	5
<i>Croissant filled with apple compote and baked</i>	
Seasonal Contessa	5
<i>Laminated pastry filled with seasonal compote and cream</i>	
Raspberry Pain Suisse	5
<i>Laminated pastry with raspberry and pastry cream</i>	
Seasonal Maritzozzi	5
<i>Italian brioche bun filled with whipped cream and seasonal fruits</i>	
Tigres	2
<i>Tender almond and chocolate cake with caramel center</i>	
Citrus Madeleines	3
<i>Two pieces of delicate, shell-shaped French sponge cakes.</i>	

HONG KONG SIGNATURE

Egg Tart	Per Item 4
<i>Flaky tart shell with smooth egg custard filling</i>	
Pistachio Bolo Bao	5
<i>Sweet bolo bun topped with pistachio crust</i>	
Milk Tiramisu	20
<i>Light tiramisu with milk-forward profile and mascarpone, served in a jar</i>	

CAKE

	Slice	Standard	Large
Mango Charlotte <i>Light sponge layered with mango mousse and fruit</i>	7	30	68
Opera <i>Layered cake with coffee, chocolate and almond sponge</i>	6	28	45
Paris-Brest <i>Choux pastry filled with praline cream</i>	–	20	30
Red Velvet <i>Soft cocoa sponge with cream cheese frosting</i>	–	–	30
Matcha Raspberry Cake <i>Matcha sponge layered with fresh strawberries and cream</i>	7	–	40
Mille-feuille <i>Layers of puff pastry, peanut butter mousse and banana cream</i>	6	–	35
Tiramisu <i>Italian coffee-flavored dessert with mascarpone, espresso-soaked ladyfingers, and hazel nuts</i>	12	–	–
Tarte Tatin <i>Caramelized apples with layers of puff pastry, Whipped caramel ganache</i>	6	–	32

PASTA BAR MENU

Build Your Own Pasta Bowl
Monday – Friday | 11:30am – 2:30pm

1 PASTA Select One (110g)

	Spaghetti
	Tagliatelle
	Strozzapreti

2 BASE Select One

Pomodoro Basil 	12
<i>Slow-cooked tomato sauce with garlic and basil</i>	
Alfredo 	12
<i>Cream-based sauce with parmesan</i>	
Rose 	12
<i>Tomato cream sauce finished with parmesan</i>	
Pesto Genovese 	12
<i>Basil pesto with parmesan and pine nuts</i>	
Aglione Olio 	12
<i>Garlic, olive oil and chili tossed à la minute</i>	

3 PROTEIN Select One

Adobo Chicken	4
Steak Cubes	10
Garlic Shrimp	5
Pork Sausage	4.5
Poached Egg	2
Pancetta	3
Salmon	5

4 TOPPINGS Select One

Mixed Mushroom	4
Baby Spinach	2
Roasted Bell Pepper	2
Asparagus	3
Broccoli	3
Cherry Tomato	3
Black Olives	2
Parmesan	2
Corn	2

SANDWICH

Italian Club Sandwich	18
<i>Parma Ham, Mortadella, Pesto, Provolone, Alfalfa Sprout, Tomato, Citrus Aioli</i>	
Farmer's Sandwich 	15
<i>Beetroot, Sweet Potato, Mozzarella, Tomato, Peach Jam, Pistachio Pesto, Avocado</i>	
Turkey Ham & Cheese	18
<i>Turkey Ham, Cheddar, Provolone, Tomato, Dill Pickle, Mustard Aioli</i>	

SALAD

Mozzarella Fresca 	20
<i>Mozzarella di Bufala, Tomato, Basil, Rocket, Balsamic Dressing</i>	
Sunset 	18
<i>Hass Avocado, Fareast Grains, Grilled Zucchini, Mizuna, Beetroot Carpaccio</i>	

Vegetarian 

All prices subject to 10% service charge and prevailing GST