

# Night Food

*A journey from field to plate*

# Pinsa Pizza

**Two Bread Basket (V) 65**

**NDUJA 170**  
Spicy salami, eggplant, stracchino, chilli threads 辣肉腸、茄子、Stracchino 芝士、辣椒絲

**Margahrita (V) 160**  
San Marzano tomato, Mozzarella, fresh basil – *pairs well with our Gweilo Lager 4.2% ABV* 番茄、Mozzarella 芝士、羅勒

**Mortadella and Burrata 200**  
San Marzano tomato, mortadella, pistachio, Burrata – *pairs well with our Gweilo Session IPA 4.8% ABV* 番茄、意式肉腸、開心果、Burrata 芝士

## Starters

**Two Bread Basket (V) 65**

Stout and treacle Irish soda bread served with Marmite butter & roast garlic pinsa pizza 愛爾蘭麵包配 Marmite 牛油、大蒜薄餅

**Beef Tartare 150**  
Wagyu flank, egg yolk, fermented red pepper paste, crispy potato threads and onion 生和牛肉他他、和牛牛腹肉、蛋黃、發酵紅胡椒醬、脆薯仔絲、洋蔥

## Salads

**GRAIN Avocado Salad (V) 130**  
Sprouted and crunchy grains, nuts, seeds, avocado, Feta cheese, currants, herb dressing GRAIN 牛油果沙律、脆穀、果仁、牛油果、Feta 芝士、醋栗、香草醬汁

**Burrata (V) 135**  
Gentleman’s relish, grilled broccolini, pickled lemon, toasted breadcrumbs Burrata 芝士、鯷魚香草牛油汁、西蘭花苗、醃檸檬、烤麵包粒

**Roman style pizza with crisp edge and focaccia base (10 inch)**

**Truffled Four Cheese (V) 230**  
Mozzarella, Taleggio, Gorgonzola, Parmesan – *pairs well with our Gweilo Hazy IPA 4.2% ABV* 四式芝士 - Mozzarella 芝士、Taleggio 芝士、Gorgonzola 藍芝士、巴馬臣芝士

**Carbonara 190**  
Mozzarella, guanciale, Pecorino crema, egg yolk – *pairs well with our Gweilo Session IPA 4.8% ABV* Mozzarella 芝士、風乾豬面頰肉、Pecorino 芝士、蛋黃

**Buffalo Fried Halloumi (V) 80**

Served with lager hot sauce and buttermilk dressing Halloumi 芝士、lager 啤酒辣醬、白脫牛奶醬汁

**Scotch Egg 80**  
Served with beer mustard mayonnaise 蘇格蘭蛋、啤酒芥末蛋黃醬

**Grilled Padron Peppers (V) 75**  
Smoked olive oil and GRAIN salt mix 烤西班牙Padron 辣椒、煙燻橄欖油、海鹽

**White Asparagus 130**  
Grilled white asparagus, watercress puree, malt crumb, poached duck egg, Parmasen 白蘆筍、西洋菜蓉、麥芽粒、水波鴨蛋、Parmasen 芝士

**Prawn cocktail 135**  
Tiger prawns, Gweilo gin marie rose sauce, avocado, smoked cherry tomato, endive lettuce 虎蝦、Gin 酒瑪麗玫瑰醬、牛油果、煙燻車厘子、菊苣

**Irish Pub Salad 135**  
Soft boiled egg, cashel blue cheese, pickled green beans, raw vegetables and salad cream 溏心蛋、Cashel 藍芝士、醃青豆、蔬菜、沙律醬

## Main

**Full Monty 155**  
Pork and beer malt sausage, potato & cheese hashbrown, brewers beans, bacon, portobello mushroom, fried egg, stout brown sauce 啤酒麥芽香腸、芝士薯餅、啤酒豆、煙肉、大啡菇、炒蛋、黑啤酒燒汁

**Ox Cheek and Bone Marrow Pie 190**  
Puff pastry pie filled with slow cooked ox cheek with stout, served with mashed potato (baked fresh, allow 30 mins) 黑啤酒慢煮牛面頰 & 骨髓批、薯蓉（新鮮焗製、需時30分鐘）

**Black Pepper Pecorino Tonnarelli (V) 180**  
“Cacio e pepe”, white miso, nooch, Pecorino 黑椒芝士Tonnarelli 麵、Cacio e pepe 忌廉醬、白味噌、酵母、Pecorino 芝士

**Kale and Spinach Pasta 170**  
Brown butter, Parmesan, malt crumb, duck egg yolk 羽衣甘藍菠菜意大利麵、焦香牛油、Parmesan 芝士、麥芽粒、鴨蛋黃

**Beer and Clams 190**  
Tagliatelle, clams, nduja, smoked cherry tomato, pilsner 啤酒蜆肉意大利寬麵、辣肉腸、煙燻車厘茄、pilsner 啤酒

**Potato and Cheese Hash (V) 175**  
Potato & ‘Lincolnshire poacher’ cheese hashbrown, roasted celeriac, watercress emulsion, black truffle, marmite gravy 芝士薯餅、烤芹菜、西洋菜、黑松露、Marmite 醬

## Sides

**GRAIN Chips (V) 65**  
Chips, GRAIN salt 薯條、GRAIN 特製海鹽

**Butter Leaf Salad (V) 55**  
Umami dressing, crispy onions, nooch 牛油雜菜沙律、Umami 醬、脆洋蔥、酵母

**Roasted Cauliflower (V) 70**  
Lemon and miso sauce, puffed grains furikake 烤椰菜花、檸檬味噌醬汁、脆米粒

**Salt Baked Beetroot (V) 65**  
Stout molasses, buttermilk dressing and crispy croutons 鹽焗紅菜頭、啤酒蜜糖、白脫牛奶醬汁、麵包脆粒

**Mashed Potato (V) 70**  
Marmite butter 薯蓉、Marmite 牛油醬

**Roast Whole French Yellow Spring Chicken 520 (for 2 people)**

Sourdough gravy and GRAIN “dry stuffing” hasbrowns, molasses red cabbage, cauliflower and side salad 烤法國黃油春雞、酸種麵包汁、GRAIN 特製餡料、蜜糖紫椰菜、椰菜花、雜菜沙律

**Steak and Chips**  
Served with pickled mushrooms, “beer” delaise sauce and chips 牛扒薯條、醃蘑菇、啤酒醬汁、薯條

**Wagyu Bavette 280 grams 340**  
牛腹肉牛扒（280克）  
Rangers Valley, New South Wales, Australia specialise in long fed pure Black Angus and Wagyu cross breeds to bring you the highest quality, best tasting, consistently tender and delicious beef

**O’Connor Striploin 400 grams 380**  
O’Conner 西冷牛扒（400克）  
For over 25 years O’Connor Beef from Victoria, Australia, the cattle graze on natural clover and rye grass that result in meat that is all natural

## Dessert

**Two Bread Basket (V) 65**

**Apple Berry Crumble 80**  
Apple and summer berry compote, crumble and malt ice cream 糖漬蘋果、野莓、餅乾脆粒、麥芽雪糕

**“Broken Tiramisu” 85**  
Milk ice cream, Mascarpone mousse, stout and espresso caramel, ladyfinger crumble 意大利芝士蛋糕、Mascarpone 慕絲、牛奶雪糕、黑啤酒及濃縮咖啡焦糖、手指餅

**Millionaire Tart 80**  
Chocolate tart, salted caramel, malted dark chocolate ganache and pistachio ice cream 朱古力撻、鹽味焦糖、麥芽黑朱古力軟心、開心果雪糕

**Grain-gan Daz 80**  
Stout ice cream bar coated in dark chocolate, hazelnuts and caramel 黑啤雪條、黑朱古力、榛子、焦糖

**Single Ice Cream 45**  
Milk, malt, pistachio, chocolate 自家製雪糕 牛奶、麥芽、開心果、朱古力