

All Day Food

A journey from field to plate

Starters and Salads

Beef Tartare 140

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、洋葱

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

Salmon Pastrami 120

Charred cucumber, yuzu kosho vinaigrette and buttermilk dressing
煙燻三文魚、醃青瓜、柚子胡椒油醋、白脫牛奶醬汁

Pork and Beer Malt Sausage 120

Burnt apple ketchup and beer mustard
celeriac remoulade
啤酒麥芽香腸、焦香蘋果茄汁、啤酒芥末芹菜沙律

Charred Mackerel 130

Cured and charred Mackerel, beetroot and plum relish, fennel creme fraiche
鯖魚、紅菜頭、酸梅、茴香法式酸忌廉

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

Brew-Food – Feed me Chef's Menu

Chef's Daily Selection 320 per person (min 2 person)

Let us recommend dishes to you:

Snacks & starters, plus a Pinsa to share, a main course each and dessert

Pinsa Pizza

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

NDUJA 170

Spicy salami, eggplant, stracchino, smoked ricotta
辣肉腸、茄子、Stracchino 芝士、Ricotta 芝士

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

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

Nerano (V) 190

rocket crema, courgette, provolone del monaco, basil
火箭菜、意大利青瓜、Provolone del Monaco 芝士

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

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

Added toppings

\$40 for Nduja / Guanciale / Mortadella / Spicy Salami / Malt Sausage

\$30 for Cherry Tomato / Portobello Mushroom / Egg / Caramelised Onion

Mains

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）

Yellow Pepper and Smoked Ricotta Pasta 180

Homemade tagliatelle with yellow pepper, smoked ricotta, cherry tomato and hop oil
黃椒、煙燻Ricotta 芝士、自家製意大利寬麵、車厘茄、啤酒花油

Saffron and Mussels Pasta 190

Homemade tagliatelle smoked mussels, fennel, saffron and garlic beer cream sauce
番紅花、煙燻青口、自家製意大利寬麵、茴香、大蒜啤酒忌廉汁

Hamachi 220

Labneh, courgette, sea herb and pickled beer malt sauce vierge
油甘魚、Labneh 乳酪芝士、海帶、醃啤酒麥芽汁

Beer Battered Haddock 170

Chips, malt vinegar mushy peas, beer pickle tartare sauce
啤酒炸魚薯條、麥芽醋豌豆蓉、啤酒醃他他醬

Potato n 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

7oz/ 200grams Wagyu Burger 180

Beer cheese sauce, dill lager pickles, yeast mayonnaise and chips
和牛芝士漢堡、啤酒芝士醬、蔴蘿lager 啤酒醃青瓜、酵母蛋黃醬、薯條

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

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、脆洋葱、酵母

Mashed Potato (V) 70

薯蓉

Grilled Courgettes (V) 70

Labneh and hop oil
意大利青瓜、Labneh 乳酪芝士、啤酒花油

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) 60

Stout molasses, buttermilk dressing & crispy croutons
鹽焗紅菜頭、啤酒蜜糖、白脫牛奶醬汁、麵包脆粒