

# All Day Food

*A journey from field to plate*

# January Set Lunch

2 courses \$175 12pm-3pm | Tuesday-Friday

## Starters

### Waldorf Salad

cos lettuce, celery, apple, onions & walnuts  
華道夫沙律, 萵苣生菜, 芹菜, 蘋果, 洋蔥, 核桃

### Chicken and Miso Soup

smoked chicken thigh, baby bok choy, cilantro  
雞肉味增湯, 煙燻雞腿, 小白菜, 香菜

### Ox Cheek and Mushrooms Pie

puff pastry pie of slow cooked ox cheek, stout & sauteed mushroom (+\$30)  
牛面頰蘑菇派, 酥皮餅底, 慢煮牛面頰, 啤酒蘑菇

## Mains

### Smoked Roasted Duck Breast

spicy hoisin sauce, charred cucumbers  
煙燻鴨胸, 辣海鮮醬, 焦香青瓜

### Buttermilk Fried Chicken Burger

pickled jalapeno dressing, lettuce and tomato  
白脫奶炸雞漢堡, 醃辣椒醬汁, 生菜, 番茄

### Hamachi

Labneh, courgette, sea herb and pickled beer malt sauce vierge (+50)  
油甘魚, 脫乳清酸奶, 海草, 初榨橄欖油

## 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, 洋蔥

### 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

## Add a side dish +50

GRAIN chips, Butter Leaf Salad or Salted baked beetroot  
GRAIN 薯條, 生菜沙律或鹽焗紅菜頭

## Dessert +60

### Broken Tiramisu

milk ice cream, mascarpone mousse, stout & espresso caramel, lady fingers  
提拉米蘇, 牛奶雪糕, 馬斯卡彭慕斯, 啤酒濃縮咖啡焦糖, 手指餅

### Cookie Sundae

chocolate ice cream, chocolate chips  
cookie, salted caramel, whipped cream & candied nuts  
曲奇新地, 朱古力雪糕, 朱古力碎曲奇, 海鹽焦糖, 打發忌廉

## Add-on free flow

+98 for 1.5 hours

No.4 Gweilo Hazy IPA  
No.5 Gweilo Helles Lager,  
No.14 Heart of Darkness Pomelo IPA  
No.8 Heart of Darkness Cucumber Pilsner  
Elsa Bianchi Malbec  
or  
Elsa Bianchi Chardonnay  
No.19 Gweilo Gin and Tonic

### 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, 鯉魚香草牛油汁, 西蘭花苗, 醃檸檬, 烤麵包粒

## 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

### 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

## 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

### Mashed Potato (V) 70 薯蓉

### 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

### 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, 蒔蘿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

## 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

### 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

### Added toppings

\$40 for Nduja / Guanciale / Mortadella / Spicy Salami / Malt Sausage  
\$30 for Cherry Tomato / Portobello Mushroom / Caramelised Onion