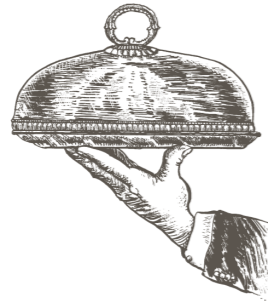


All Day Food

A journey from field to plate

Sliders & Burgers



All served in brewers grain brioche
Add triple cooked chips to sliders +55

Mixed plate of all 4 sliders 300

Smoked Brisket 85 each slider | 165 burger
sauerkraut & Provolone cheese
煙燻牛腩、酸菜、Provolone芝士

Aubergine Fritter (V) 75 each slider | 145 burger
Mozzarella & gribiche
油炸茄子、Mozzarella芝士、熟蛋黃gribiche醬

Chicken Tempura 80 each slider | 155 burger
wheat beer brined & Jalapeno slaw
雞肉天婦羅、小麥啤酒、墨西哥辣椒沙律

Wagyu Triple Cheese 90 each slider | 175 burger
mustard, Mozzarella, Stracchino, Provolone & beer pickle
和牛三重芝士、芥末、Mozzarella芝士、Stracchino

Bar Plates

Bar Nuts (V) 65
smoked with rosemary
Pilsner salt
果仁、煙燻迷迭香Pilsner啤酒鹽

Guacamole (V) 110
beer puffs & seeded crisps
牛油果醬、啤酒泡芙、種子脆片

Tarasamalata 90
whipped cods roe, salmon
pastrami & crispbread
鱈魚籽、煙燻三文魚、脆麵包

Triple Cooked 'Hand Cut' Chips (V) 80
hopped salt & Pilsner
fermented ketchup
三炸薯條、啤酒花鹽、Pilsner
啤酒酵番茄醬

Pinsa Pizza

Roman style pizza with crisp edge and focaccia base (8 inch for 1 person)

Please ask our server for the Pizza menu

Salads

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

Caesar Salad 135
baby gem, cos lettuce, white anchovy & prosciutto
凱撒沙律、羅馬生菜、白鯷魚、煙肉

GRAIN Superfood Salad (V) 130
toasted quinoa, Bulgur wheat, pumpkin, kale & pomegranate
烤藜麥、Bulgur小麥、南瓜、羽衣甘藍、石榴

Brewers Plate 240
GFC, triple cooked chips, Padron peppers, Halloumi cheese, smoked ribs & aubergine fritter's
粗切薯條、Padron辣椒、Halloumi芝士、煙燻肋骨、油炸茄子

Buffalo Halloumi (V) 90
served with lager hot sauce and buttermilk dressing
哈羅米芝士、lager辣醬、白脫牛奶

Grilled Padron Peppers (V) 85
smoked olive oil and mustard pickle
烤Padron辣椒、煙燻橄欖油、芥末酸瓜

Smoked Chicken Drum Sizzler 90
BBQ sauce and Gweilo beer
煙燻雞腿、燒烤醬、Gweilo啤酒

GRAIN Classics

Brewers Breakfast 175
pork and beer malt sausage, smoked brisket, brewers beans, English muffin, portobello mushroom, tomato, fried egg & stout brown sauce
啤酒麥芽豬肉腸、煙燻牛腩、釀豆、英式鬆餅、大啡菇、番茄、炒蛋、黑啤酒燒汁

Ox Cheek and Bone Marrow Pie 190
puff pastry pie filled with slow braised 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)

Add a Side Dish

Butter Leaf Salad (V) 55
green garden salad, house vinaigrette, garlic crumbs & parmesan
田園沙律、自家製香醋、蒜粒、巴馬臣芝士

Champ Mash Potatoes 70
mash potato with spring onions
馬鈴薯蓉、青蔥、牛油

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

Garlic Pinsa Pizza (V) (8 inch) 80
Roman style with crisp edge and focaccia base and roast garlic
烤大蒜薄餅

Fish & Chips 180
beer battered, triple cooked chips, apple slaw, lager pickled gherkin
啤酒炸魚薯條、三炸薯條、蘋果沙律、Lager啤酒醃酸瓜

Bangers & Mash 170
pork and beer malt sausages, brown stout sauce and beer mustard, champ & grilled mushroom
香腸薯蓉、啤酒麥芽豬肉腸、黑啤酒燒汁、啤酒芥末、烤蘑菇

Kale & Spinach Spaghetti 170
house made spaghetti, cured egg yolk, crisp kale, Stracchino & Parmesan
羽衣甘藍菠菜意大利麵、自家製意大利麵、醃蛋黃、羽衣甘藍脆片、Stracchino芝士、巴馬臣芝士

Baby Back Ribs 220
smoked and glazed with brewers wort, triple cooked chips & jalapeno slaw
豬肋骨、燻塗釀啤酒麥芽汁、三炸薯條、墨西哥辣椒沙律

Steak and Chips - check with us for today's steak
served with pickled mushrooms, "beer" delaise sauce & chips
牛扒薯條、醃蘑菇、啤酒醬汁、薯條

Dessert

Pecan Pie 85
spent grain anglaise & pale ale ice cream
核桃批、穀物anglaise醬、pale ale啤酒雪糕

Tycoons' 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

Chocolate Stout Cheesecake 90
choice of chocolate or vanilla bean ice cream
朱古力黑啤酒芝士蛋糕、朱古力雪糕或雲尼拿豆雪糕

Beer & Cocktails on Tap

No.1 | Gweilo Lager 4.2% ABV
300ml 50 500ml 70

Brewed on site - A modern take on a classic style

No.2 | Gweilo Pale Ale 4.5% ABV
300ml 50 500ml 70

Brewed on site - A light, citrusy Pale Ale with a tropical fruit aroma & a crisp finish

No. 18 | Pineapple Mojito 70
Nusa Cana Rum, Pineapple, Soda & Lime

