

DRINK MENU

COFFEE

咖啡

	H	C
Espresso 濃縮咖啡	\$32	-
Americano 美式咖啡	\$38	\$43
Piccolo Latte 短笛咖啡	\$38	-
Caffe Latte 鮮奶咖啡	\$42	\$47
Cappuccino 泡沫咖啡	\$42	\$47
Flat White 澳洲白咖啡	\$42	-
Mocha 朱古力鮮奶咖啡	\$45	\$50
Dirty 髒咖啡	-	\$45
Elderflower Espresso Tonic 接骨木花濃縮咖啡湯力		\$50

TEAPOT

熱茶

	H	C
Earl Grey 伯爵	\$52	-
Roselle Flower Tea 洛神花	\$55	-
Yuzu Ginger Tea 柚子薑	\$55	-
Osmanthus Oolong 桂花烏龍	\$52	-
Chamomile Tea 洋甘菊	\$52	-
Red Date, Longan, Goji Berry 紅棗桂圓杞子	\$58	-

NON-COFFEE

無咖啡飲料

	H	C
Kiwi Jasmine Iced Tea 奇異果茉莉冰茶	-	\$47
Peach & Mango Iced Tea 白桃芒果冰茶	-	\$45
Lychee Oolong Iced Tea 荔枝烏龍冰茶	-	\$45
Milk Chocolate 朱古力	\$42	\$47
Uji Matcha Latte 宇治小山園抹茶	\$48	\$53
Hojicha Latte 靜岡培茶拿鐵	\$48	\$53
Black Sugar Brulee 黑糖烤奶		\$45

SPECIAL

特飲

	H	C
Baileys Latte 百利甜酒鮮奶咖啡	-	\$50
Matcha Lemonade 抹茶檸檬梳打	-	\$45
Matcha Yuzu Soda 抹茶柚子梳打	-	\$45

平日
MONDAY TO FRIDAY (EXCL. PH)



WEEKDAYMENU

平日餐單

Lounge Hakuba is a Japanese alpine themed lounge experience which aims at recreating the atmosphere of a ski resort, completes with cozy seating and a fun and chill vibe that will make you feel right for a relaxing day.

The concept features "Mid-Century Modern (MCM)" design style to create a chic, classy and cozy ambience.

A LA CARTE

WEEKDAY SET

平市套餐 12:00-17:00

南蠻炸雞井

Karaage Chicken Don

\$ 98

紫蘇雞肉拿坡里義大利麵

Chicken Shiso Spaghetti Napolitan

\$ 118

壽喜燒牛肉烏冬配溫泉蛋

Sukiyaki Beef Udon

\$ 128

蟹黃芝士通心粉

Crab Fat Mac & Cheese

\$ 108

白馬沙律碗 Hakuba Salad Bowl

玉子豆腐、南瓜、牛油果、小蕃茄、羅馬生菜

Egg Tofu, Pumpkin, Avocado,

Cherry Tomato, Romaine

\$ 108

明太子忌廉義大利麵

Mentaiko Creamy Pasta

\$ 128

帆立貝大蝦辣味噌義大利麵

Spicy Miso Spaghetti w/ Seared Scallop & Prawn

\$ 128

FREE Mug Tea/Black Coffee 免費茶或黑咖啡

+\$15 White Coffee & Other Drinks 白咖啡或其他飲品

自選便當

BENTO MIX & MATCH

Last order at 17:00

お弁当 セット

主 x1 + **肉** x2 + **菜** x2

Carb
主食

Meat
お肉

Veg & Egg
野菜と卵

\$128^{UP}

Subject to 10% Service Charge

主

Carb
主食

選一



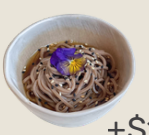
Japanese Pearl Rice
日本珍珠米



Bonito Soup Udon
木魚湯烏冬



Quinoa Salad
藜麥沙律 **+\$10**



Cold Soba Noodle
紫蘇醬油醋蕎麥麵 **+\$15**

飲み物追加

午餐飲品優惠
Lunch Drinks

平日 Weekdays

12:00-17:00



Tea (Iced/Hot)
茶 (凍/熱) **Free**



Black Coffee
黑啡 **Free**



White Coffee
奶啡 **+\$15**



Non-coffee
其他飲品 **+\$15**

肉

Meat
お肉

選二



Miso Pork Collar
味噌肉燥豬頸肉



Curry Chicken
日式咖哩雞



Karaage Chicken
南蠻炸雞配他他醬



Miso Halibut
味噌比目魚 **+\$8**



Japanese Braised Pork
豚角煮 **+\$10**



Si-Chuan Spicy Ox Tongue
川辣牛舌 **+\$15**



Braised Beef Brisket
牛筋腩煮 **+\$18**



Grilled Blade Steak
牛版健 **+\$28**

菜

Veg & Egg
野菜と卵

選二



Deep Fried Egg Tofu
椒鹽玉子豆腐



Mentaiko Jade Cucumber
明太子翠玉瓜



Pumpkin with Herbs
香草南瓜



Wasabi Nagaimo-Zuke
山葵山藥漬



Purple Sweet Potato Salad
沖繩青蘋果紫薯沙律



Shoyu Onsen Egg
醬油漬溫泉蛋



Soft Boiled Egg
溏心蛋



Mentaiko Tamagoyaki
明太子日式蛋卷 **+\$15**

追

Add-on
追加注文



Soft Boiled Egg / Onsen Egg
溏心蛋 / 溫泉蛋 **+\$8**



Homemade Crispy Spring Roll
自家製酥脆蝦肉春卷 **+\$18**



Wasabi Mayo Gyoza 3pc
山葵醬餃子(3隻) **+\$20**



Crab Croquette
蟹肉忌廉可樂餅 **+\$28**



Tiramisu
提拉米蘇 **+\$48**

SHARES 分享

X.O.醬蝦油枝豆

X.O. Sauce Edamame

\$ 58

沖繩紫薯青萍果沙律

Okinawan Imo Apple Salad

\$ 68

川辣牛舌

Si-Chuan Spicy Ox Tongue

\$ 78

山葵忌廉醬餃子

Wasabi Mayo Gyoza

\$ 78

自家製明太子蛋卷

Homemade Mentaiko Tamagoyaki

\$ 118

FRIED 炸物

可樂餅(南瓜/忌廉蟹肉/粟米)

Croquette (Pumpkin, Cream Crab, Corn)

\$ 38/PC

自家製酥脆蝦肉春卷

Homemade Shrimp Spring Roll

\$ 58

柚子蒜香蜜糖炸雞

Yuzu Honey Garlic Fried Chicken

\$ 88

大阪燒味噌薯條

Okonomiyaki Style French Fries

\$ 78

紫菜蒜香蜜糖雞翼山

Seaweed Honey Garlic Chicken Wings

\$ 88

DESSERT 甜品

雪糕三文治

Ice Cream Sandwich

\$ 48

阿芙加朵 / 抹茶加朵 / 焙茶加朵

(Affogato / Matchagato /Hojichagato)

\$ 58

提拉米蘇

Traditional Tiramisu

\$ 68

阿華田窩夫配雪糕

Ovaltine Croffle w/ ice cream

\$ 88

開心果窩夫配雪糕

Pistachio Croffle w/ ice cream

\$ 98

DRINK MENU

Sake

精選清酒

天明 純米酒 福乃香 X 夢之香

Tenmei Junmai Yumenoka
口感順滑，餘韻有濃郁清新的果香。

\$ 648 720ML \$ 250 330ML

天明 純米酒

Tenmei Junmai Orange
帶有均勻的旨味、甜味和酸度，結尾平衡。

\$ 658 720ML \$ 260 330ML

原田 特別純米酒 西都の雫

Hatsumomidi Harada Tokubetsu Junmaishu
乾淨清爽的清酒，蘇打水般的口感，淡麗清新！

\$ 658 720ML

桂月 吟之夢 純米大吟釀 50

Keigetsu Gin-no-Yume Junmai Daiginjo 50
帶有優雅的大吟釀甜度和自信的純米米香

\$ 788 720ML

BEER 啤酒

Asahi Draft \$ 98

Sapporro Draft \$ 98

Corona Bottle \$ 78

RED WINE 紅酒 GLS / BTL

PASQUA "ROMEO & JULIET" Rosso \$ 98 / 428

IGT Veneto, Italy

La Solitude Rouge 2022 \$ 108 / 458

A.O.C. Côtes du Rhône, France

Castello di Querceto \$ 118 / 598

Chianti Classico DOCG, Italy

WHITE WINE 白酒

PASQUA "ROMEO & JULIET" Bianco \$ 98 / 428

IGT Bianco Veneto, Italy

ASYLIA \$ 108 / 458

Melissa Bianco DOC, Italy

ZUANI SODEVO \$ 118 / 598

Ribolla Gialla DOC, Venezia Giulia, Italy

Highball & Sour

梳打調酒

Oolong Highball \$ 88

Shochu, Oolong tea, Soda 燒酎、烏龍茶、梳打水

Peach Sour \$ 88

Shochu, Peach, Soda 燒酎、蜜桃、梳打水

Yuzu Mule \$ 88

Yuzushu, Shochu, Ginger Ale 柚子酒、燒酎、薑啤

Classic Highball \$ 78

Japanese Whisky, Soda 日本威士忌、梳打水

Lemon Sour \$ 78

Gin, Lemon, Soda 琴酒、檸檬、梳打水

Chuhai \$ 78

Shochum Orange, Soda 燒酎、橙汁、梳打水

NON ALCOHOL 無酒精飲品

Juice (Apple 蘋果汁 / Orange 橙汁 / Cranberry 小紅莓汁) \$ 58

Soft Drinks (Coke / Sprite / Ginger Ale / Tonic) \$ 58

DINNER 18:00-21:00
晚餐

MOCKTAIL 無酒精特調

Berry Fiesta \$ 88

Mixed Berries, Lemon, Cranberry
雜莓、檸檬汁、小紅莓汁

Okinawa Treat \$ 88

Cucumber & Mint, Apple, Lime
青瓜、薄荷、蘋果、青檸

Bali Delight \$ 88

Ginger, Orange, Lemon, Peach, Egg White
薑、橙、檸檬、桃、蛋白

SODA 梳打飲品

Peach Soda \$ 68

Lime Soda \$ 68

Lemon Soda \$ 68

Yuzu Soda \$ 68



Dinner Menu 晚市餐單

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Subject to 10% Service Charge 加一服務費

SET MENU

TASTING MENU

X.O. Sauce Edamame X.O.醬蝦油枝豆

X.O. Sauce, Shrimp Oil, Shichimi Salt

Okinawan Imo Salad 沖繩紫薯青蘋果沙律

Okinawan Sweet Potato, Green Apple

Negitoro Tartare 碎蔥吞拿魚蓉他他

Ikura, Seaweed

Drunken Clams 酒煮醉蜆

Sake Buttersauce

Beef Tenderloin Chunks 煙燻蘋果木牛柳粒

Cedar Wood Smoked Beef Chunks, Crispy Garlic

Japanese Seafood Paella 日式海鮮燴飯

Argentina Red Prawn, Hirame, Yesso Scallop, Large Clam

Shiso Halibut 紫蘇比目魚

Miso Pesto Marinate

或 OR

Sous Vide French Yellow Chicken (Half) 慢煮法國黃油雞 (半隻)

+\$68 for every 2 pax

Turmeric, Rosemary, Garlic

Dessert 甜品 +\$48PP

Tiramisu 提拉米蘇 OR Ice Cream Sandwich 雪糕三文治

320 PER GUEST 每位

Served Sharing-Style 以分享形式享用

Minimum Order 2 Guests 兩位起

SET MENU DRINKS ADD-ON 套餐飲品追加

HIGHBALL 梳打調酒

+\$68

Oolong Highball

Shochu, Oolong tea, Soda 燒酎、烏龍茶、梳打水

Peach Sour

Shochu, Peach, Soda 燒酎、蜜桃、梳打水

Yuzu Mule

Yuzushu, Shochu, Ginger Ale 柚子酒、燒酎、薑啤

MOCKTAIL 無酒精特調

+\$68

Berry Fiesta

Mixed Berries, Lemon, Cranberry 雜莓、檸檬汁、小紅莓汁

Okinawa Treat

Cucumber & Mint, Apple, Lime 青瓜、薄荷、蘋果、青檸

Bali Delight

Ginger, Orange, Lemon, Peach, Egg White 薑、橙、檸檬、桃、蛋白

晚餐 DINNER 18:00-21:00

A LA CARTE

BITES 小碟

X.O. Sauce Edamame

X.O.醬蝦油枝豆

\$ 58

Okinawan Imo Salad

沖繩紫薯青蘋果沙律

\$ 68

Si-Chuan Spicy Ox Tongue

川辣牛舌

\$ 78

Red Prawn Crispy Toast w/

Homemade Ginger Sauce

自家製生薑醬炙火炙赤蝦多士

\$ 48/PC

FRIED 炸物

Homemade Shrimp Spring Roll

自家製酥脆蝦肉春卷

\$ 58

Yuzu Honey Garlic Fried Chicken

柚子蒜香蜜糖炸雞

\$ 88

Okonomoyaki Style French Fries

大阪燒味薯條

\$ 78

Seaweed Honey Garlic Wings

紫菜蒜香蜜糖雞翼山

\$ 78

Croquette (Pumpkin, Cream

Crab, Corn)

可樂餅(南瓜, 忌廉蟹肉, 粟米)

\$ 38/PC

SPECIALS 主食

三文魚籽迷你丼飯

Salmon Roe Mini Donburi

\$ 88

三文魚迷你丼飯

Salmon Mini Donburi

\$ 98

松葉蟹肉蟹膏迷你丼飯

Snow Crab Kani Miso Mini Donburi

\$ 108

日式海鮮燴飯 Japanese Seafood Paella

(二人份 For Two Person)

阿根廷紅蝦, 左口魚, 帆立貝, 大蜆

Argentina Red Prawn, Hirame, Yesso Scallop, Large Clam

\$ 358

壽喜燒牛肉烏冬 Sukiyaki Beef Udon

自家製壽喜燒汁、牛脊肉、烏冬

Homemade Sukiyaki Sauce, Beef Tenderloin, Udon

\$ 138

SHARES 分享

Drunken Clams

酒煮醉蜆

\$ 78

Wasabi Mayo Gyoza

山葵忌廉醬餃子

\$ 78

Cedar Wood Smoked Beef Chunks

煙燻蘋果木牛柳粒

\$ 88

Pork Neck w/ Homemade Miso Sauce

味噌肉燥豬頸肉

\$ 98

Snow Crab Kani Miso w/ Toast

松葉蟹膏味噌甲羅燒配牛油多士

\$ 118

Homemade Mentaiko Tamagoyaki

自家製明太子蛋卷

\$ 118

DESSERTS

• Ice Cream Sandwich 雪糕三文治 \$58

• Tiramisu 提拉米蘇 \$68

MEAT 肉食

Grilled US Blade Steak

美國牛腩腩

Orange, Orange peels, Thyme, Bay Leaves, Onion
橙、橙皮、百里香、月桂葉、洋蔥

\$168

Sous Vide French Yellow Chicken

慢煮法國黃油雞 (半隻)

Turmeric, Rosemary, Garlic

薑黃、迷迭香、大蒜

\$198

Shiso Halibut

紫蘇比目魚

Miso Pesto Marinate

味噌香草醬

\$158

晚餐 DINNER 18:00-21:00

Subject to 10% Service Charge 加一服務費

Subject to 10% Service Charge 加一服務費

DRINK MENU

WEEKEND 12:00-18:00
假日

COFFEE

咖啡

	H	C
Espresso 濃縮咖啡	\$32	-
Americano 美式咖啡	\$38	\$43
Piccolo Latte 短笛咖啡	\$38	-
Caffe Latte 鮮奶咖啡	\$42	\$47
Cappuccino 泡沫咖啡	\$42	\$47
Flat White 澳洲白咖啡	\$42	-
Mocha 朱古力鮮奶咖啡	\$45	\$50
Dirty 髒咖啡	-	\$45
Elderflower Espresso Tonic 接骨木花濃縮咖啡湯力	\$50	

NON-COFFEE

無咖啡飲料

	H	C
Kiwi Jasmine Iced Tea 奇異果茉莉冰茶	-	\$47
Peach & Mango Iced Tea 白桃芒果冰茶	-	\$45
Lychee Oolong Iced Tea 荔枝烏龍冰茶	-	\$45
Milk Chocolate 朱古力	\$42	\$47
Uji Matcha Latte 宇治小山園抹茶	\$48	\$53
Hojicha Latte 靜岡培茶拿鐵	\$48	\$53
Black Sugar Brulee 黑糖烤奶	\$40	\$45
Turmeric Latte 薑黃拿鐵	\$50	-

TEAPOT

熱茶

	H	C
Earl Grey 伯爵	\$52	-
Roselle Flower Tea 洛神花	\$55	-
Yuzu Ginger Tea 柚子薑	\$55	-
Osmanthus Oolong 桂花烏龍	\$52	-
Chamomile Tea 洋甘菊	\$52	-
Red Date, Longan, Goji Berry 紅棗桂圓杞子	\$58	-

SPECIAL

特飲

	H	C
Pistachio Latte 開心果拿鐵	\$55	\$60
Baileys Latte 百利甜酒鮮奶咖啡	-	\$50
Matcha Lemonade 抹茶檸檬梳打	-	\$45
Matcha Yuzu Soda 抹茶柚子梳打	-	\$45
Pistachio & Strawberry Milk 開心果士多啤梨奶		\$55

Subject to 10% Service Charge 加一服務費



WEEKEND MENU

假日餐單

Lounge Hakuba is a Japanese alpine themed lounge experience which aims at recreating the atmosphere of a ski resort, completes with cozy seating and a fun and chill vibe that will make you feel right for a relaxing day.

The concept features "Mid-Century Modern (MCM)" design style to create a chic, classy and cozy ambience.



自選便當

BENTO MIX & MATCH

Last order at 17:00

お弁当
セット

主 x1 + 肉 x2 + 菜 x2 \$128^{UP}
Carb 主食 + Meat 肉 + Veg & Egg 野菜と卵
Subject to 10% Service Charge

主
Carb
主食
選一



Japanese Pearl Rice
日本珍珠米



Bonito Soup Udon
木魚湯烏冬



Quinoa Salad
藜麥沙律

+\$10



Cold Soba Noodle
紫蘇醬油醋蕎麥麵

+\$15

追 Add-on
追加注文



Soft Boiled Egg / Onsen Egg
溏心蛋 / 溫泉蛋

+\$8



Homemade Crispy Spring Roll
自家製酥脆蝦肉春卷

+\$18



Wasabi Mayo Gyoza 3pc
山葵醬餃子(3隻)

+\$20



Crab Croquette
蟹肉忌廉可樂餅

+\$28



Tiramisu
提拉米蘇

+\$48

肉
Meat
お肉
選二



Miso Pork Collar
味噌肉燥豬頸肉



Curry Chicken
日式咖哩雞



Karaage Chicken
南蠻炸雞配他醬



Miso Halibut
味噌比目魚

+\$8



Japanese Braised Pork
豚角煮

+\$10



Si-Chuan Spicy Ox Tongue
川辣牛舌

+\$15



Braised Beef Brisket
牛筋腩煮

+\$18



Grilled Blade Steak
牛阪健

+\$28

菜
Veg & Egg
野菜と卵
選二



Deep Fried Egg Tofu
椒鹽玉子豆腐



Mentaiko Jade Cucumber
明太子翠玉瓜



Pumpkin with Herbs
香草南瓜



Wasabi Nagaimo-Zuke
山葵山藥漬



Purple Sweet Potato Salad
沖繩青蘋果紫薯沙律



Shoyu Onsen Egg
醬油溫泉蛋



Soft Boiled Egg
溏心蛋



Mentaiko Tamagoyaki
明太子日式蛋卷

+\$15

A LA CARTE

SHARES 分享

- X.O.醬蝦油枝豆 \$ 58
X.O. Sauce Edamame
- 沖繩紫薯青蘋果沙律 \$ 68
Okinawan Imo Salad
- 川辣牛舌 \$ 78
Si-Chuan Spicy Ox Tongue
- 山葵忌廉醬餃子 \$ 78
Wasabi Mayo Gyoza
- 自家製明太子蛋卷 \$ 118
Homemade Mentaiko Tamagoyaki

FRIED FOOD 炸物

- 可樂餅(南瓜, 忌廉蟹肉/, 粟米) \$ 38/PC
Croquette (Pumpkin, Cream Crab, Corn)
- 自家製酥脆蝦肉春卷 \$ 58
Homemade Shrimp Spring Roll
- 柚子蒜香蜜糖炸雞 \$ 88
Yuzu Honey Garlic Fried Chicken
- 大阪燒味薯條 \$ 78
Okonomiyaki Style French Fries
- 紫菜蒜香蜜糖雞翼山 \$ 88
Seaweed Honey Garlic Chicken Wings

SPECIALS
主食

白馬沙律碗 Hakuba Salad Bowl

玉子豆腐、南瓜、牛油果、小蕃茄、羅馬生菜
Egg Tofu, Pumpkin, Avocado, Cherry Tomato, Romaine
\$ 108

蟹黃芝士通心粉

Crab Fat Mac & Cheese
\$ 108

紫蘇雞肉拿坡里義大利麵

Chicken Shiso Spaghetti Napolitan
\$ 118

帆立貝大蝦辣味噌義大利麵

Spicy Miso Spaghetti w/ Seared Scallop & Prawn
\$ 128

明太子忌廉義大利麵

Mentaiko Creamy Pasta
\$ 128

壽喜燒牛肉烏冬配溫泉蛋

Sukiyaki Beef Udon
\$ 138

DESSERT
甜品

雪糕三文治

Ice Cream Sandwich \$ 58

提拉米蘇

Traditional Tiramisu \$ 68

阿芙加朵 / 抹茶加朵 / 焙茶加朵

(Affogato / Matchagato / Hojichagato) \$ 58

阿華田窩夫配雪糕

Ovaltine Croffle w/ ice cream \$ 88

開心果窩夫配雪糕

Pistachio Croffle w/ ice cream \$ 98