



Drinks & Dessert

You're what you eat, so eat dessert.

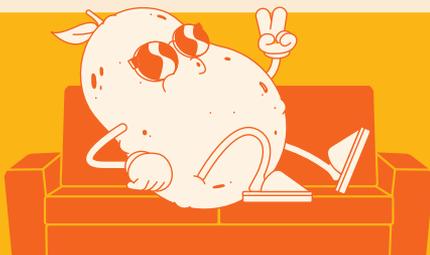
COFFEE

	H	C
Espresso 濃縮咖啡	32	-
Americano 美式咖啡	38	43
Piccolo Latte 短笛咖啡	38	-
Espresso Macchiato 瑪琪雅朵	38	-
Caffe Latte 鮮奶咖啡	42	47
Cappuccino 泡沫咖啡	42	47
Flat White 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

Extra Shot +\$5 Oatmilk +\$5 Skimmed Milk +\$5

SPECIAL DRINK

	H	C
Baileys Latte 百利甜酒鮮奶咖啡	-	50
Cheese & Bacon Milkshake 芝士煙肉脆脆奶昔	-	58
Banana Milkshake w/ Crushed Oreo 香蕉Oreo碎奶昔	-	58
Long Beach Sunset Fresh Orange Juice, Citrus Syrup, Soda, Butterfly Pea 鮮橙碟豆花梳打	-	47
Tropical Breeze Apple Juice, Pineapple Juice, Cucumber, Soda, Roselle, Dried Pineapple 果汁洛神花梳打	-	47
Matcha Lemonade 抹茶檸檬梳打	-	47



DESSERTS

Cheese & Crispy Bacon Croffle Cheese Ice Cream, Crispy Bacon, Croffle 芝士煙肉脆脆 Croffle	88
Nutella Banana Croffle Vanilla Ice Cream, Caramelized Banana, Nutella, Croffle 榛子醬香蕉 Croffle	88
Dessert of the Day 是日甜品	ASK
Cake of the Day 是日蛋糕	58
Affo/Matcha/Hojicha-gato 濃縮咖啡/抹茶/焙茶配雪糕	48

NON-COFFEE

	H	C
Peach & Mango Iced Tea 白桃芒果冰茶	-	45
Kiwi Jasmine Iced Tea 奇異果茉莉冰茶	-	47
Lychee Oolong Iced Tea 荔枝烏龍冰茶	-	47
Milk Chocolate 朱古力	42	47
Uji Matcha Latte 宇治小山園抹茶	52	57
Shizuoka Hojicha Latte 靜岡焙茶	52	57
Black Sugar Brûlée 黑糖烤奶	47	52

TEAPOT

	H	C
Earl Grey Tea 伯爵茶	52	-
Osmanthus Oolong Tea 桂花烏龍茶	52	-
Chamomile Tea 洋甘菊茶	52	-
Yuzu Ginger Tea 柚子薑茶	55	-
Green Tea 綠茶	55	-
Mint Tea 薄荷茶	55	-

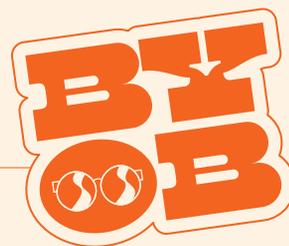


*加一服務費 Subject to 10% Service Charge



PRESENTED BY **Couch CLUB**

カウチ俱樂部



BY.O.B BUILD YOUR OWN BENTO \$128

AVAILABLE 11:30-16:00

CHOOSE 1 CARBS 選擇1款主食

Japanese Pearl Rice
日本珍珠米

Bonito Soup Udon
木魚湯烏冬



Quinoa Salad
藜麥沙律

Cold Soba Noodles with Aojiso Dressing
紫蘇醬油醋蕎麥麵

+\$10

+\$15

CHOOSE 2 VEGGIE OR EGG 選擇2款蔬菜或蛋

Deep Fry Egg Tofu
椒鹽玉子豆腐

Miso Egg Plant
味噌茄子

Pumpkin with Herbs
香草南瓜

Mushroom-Zuke with Garlic Soy Sauce
香蒜雜菇漬

Sweet Potato with Konjac
蜜糖紫薯配蒟蒻

Nagaimo-Zuke with Wasabi Sauce
山葵山藥漬

Shoyu-Zuke Onsen Egg
醬油漬溫泉蛋

Soft Boiled Egg
溏心蛋

Mentaiko Tamagoyaki
明太子日式蛋卷

+\$15



CHOOSE 2 MEAT 選擇2款肉食

Homemade Chicken Patty with
Garlic Mushroom Sauce
手打雞肉餅配牛油香蒜日式菇汁

Ginger Pork Belly
生薑五花腩片

Karaage Chicken with Homemade Tartare Sauce
唐揚炸雞配自家製他他醬

Miso Halibut
味噌比目魚

+\$8

Grilled US Chuck Flap
烤牛肩胛

Slow Cooked Red Wine Braised Beef Finger
慢煮紅酒牛肋條

Torched Hamachi
炙燒油甘魚

Handmade Shrimp Cake
(Okonomi Yaki Style & Mango Puree)
自家製章魚炸蝦餅(大阪燒&芒果醬)

+\$10

+\$18

+\$28

+\$28



*加一服務費10% Subject to 10% Service Charge



Couching All Day

AVAILABLE 11:30-21:00

Today is your
COMFORT
FOOD DAY



TWISTED BURGERS & STACKS

- Fig Beef Burger w/ Shake Shake Fries (+\$15 Sweet Potato Fries)** \$168
無花果牛肉漢堡配Shake Shake薯條 (+\$15 轉蕃薯條)
USDA Prime Angus Beef Patty, Fresh Fig, Cheddar Cheese, Caramelized Onion, Romaine, Tomato, Fig sauce
- Fish Burger w/ Fries (+\$15 Sweet Potato Fries)** \$158
魚柳漢堡配薯條 (+\$15 轉蕃薯條)
Sole Fillet, Romaine, Cucumber, Homemade Tartar Sauce
- Scrambled Egg Chicken Burger w/ Fries (+\$15 Sweet Potato Fries)** \$148
雞扒滑蛋漢堡配薯條 (+\$15 轉蕃薯條)
Chicken Thigh, Scrambled Egg, Cheddar Cheese, Caramelized Onion, Romaine
- Karaage Chicken Pancake** \$108
唐揚炸雞楓糖漿班戟
Buttermilk Pancake, Poached Egg, Hollandaise Sauce, Caramelised Green Apple & Honey
- Mixed Berries Stack Pancake (+\$15 Ice Cream)** \$98
雜莓雙層班戟 (+\$15 雪糕)
Double Deck Buttermilk Pancake, Homemade Mixed Berries Jam, Granola
- Homemade Shrimp Cake Benedict (Okonomi Yaki Style & Mango Puree)** \$118
自家製章魚炸蝦波波 (大阪燒&芒果醬)
Minced Shrimp, Octopus, Two Poached Eggs, Greenbell Pepper

CARBS AROUND THE WORLD

- Crab Fat Mac & Cheese** \$98
蟹黃芝士通心粉
- Spicy Crab Meat Angel Hair** \$110
蟹肉炒天使麵
Crab meat, Angel Hair, Chilli
- Sukiyaki Beef Fry Udon with Japanese Onsen Egg** \$128
壽喜燒牛羊肉炒烏冬配日本溫泉蛋
US Chuck Flap, Salmon Roe, Japanese Onsen Egg, Shiso, Udon
- Truffle Mushroom Rigatoni** \$118
黑松露雜菇粗管通粉
Shimeji Mushroom, Button Mushroom, Truffle Cream Sauce
- Beef Steak Donburi** \$148
肉眼溫泉蛋丼飯
USDA Ribeye, Onsen Egg, Salmon Roe, Mixed Sprouts



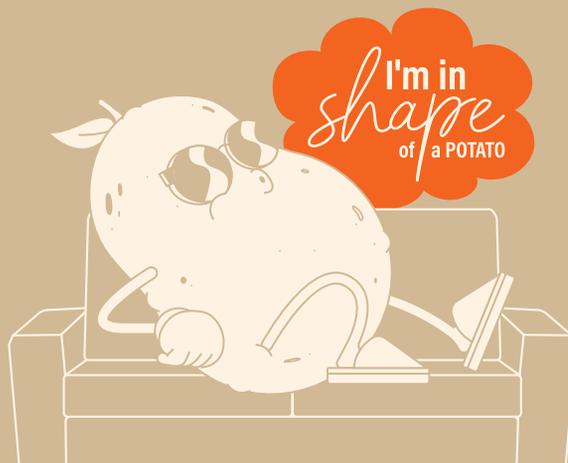
SAVORY BITES

- Mentaiko Tamagoyaki** \$118
明太子日式蛋卷
- Gyoza with Wasabi Cream (Pork&Cabbage)** \$78
山葵忌廉醬餃子
- Popcorn Chicken Cartilage w/ Sweet Chilli Mayo** \$78
雞軟骨爆谷桶
- Yuzu Honey Chicken Wings** \$88
柚子蜜糖雞翼
- Truffle Fries** \$78
黑松露薯條
- Sweet Potato Fries** \$68
蕃薯條
- Edamame** \$68
枝豆

LIGHTER SIDE OF LIFE

- Crab Tartare w/ French Bread** \$108
牛油果蟹肉他他配法包
Crab Meat, Avocado, Tomato, Red Pepper, Red Onion, Coriander, French Bread
- Couch Club Salad Bowl** \$118
Couch Club 沙律碗
Egg Tofu, Avocado, Quinuo, Pumpkin, Cherry Tomato, Romaine (+\$20 Chicken Thigh)
- Black Truffle Cauliflower** \$118
黑松露焗椰菜花

I'm in
shape
of a POTATO



Lunch Set

AVAILABLE 11:30-14:30

1. B.Y.O.B BUILD YOUR OWN BENTO 自選便當

Choose 1 carbs

Choose 2 veggie or egg

Choose 2 meat

選擇1款主食

選擇2款蔬菜或蛋

選擇2款肉食



\$128*

2. Crab Fat Mac & Cheese 🍷

蟹黃芝士通心粉

\$98

3. Couch Club Salad Bowl

Couch Club沙律碗

\$108

4. Spicy Crab Meat Angel Hair 🍷

蟹肉炒天使麵

\$118

5. Truffle Mushroom Rigatoni

黑松露雜菇粗管通粉

\$128

6. Sukiyaki Beef Fry Udon with Japanese Onsen Egg 🍷

壽喜燒牛脊肉炒烏冬配日本溫泉蛋

\$128

7. Beef Steak Donburi

肉眼溫泉蛋丼飯

\$148

8. Fish Burger w/ Fries (+\$15 Sweet Potato Fries) 🍷

魚柳漢堡配薯條 (+\$15 轉蕃薯條)

\$158



SAVORY BITES ADD-ON 小食追加

Japanese Cheese Mochi Cake +\$15

日式芝士年糕

Popcorn Chicken Cartilage with Sweet Chilli Mayo +\$20

雞軟骨爆谷桶

Deep Fried Shrimp +\$25

吉列炸蝦

Deep Fried Oyster +\$28

吉列炸蠔

DRINKS 飲品

Black Coffee / Mug Tea Free

White Coffee & Non-coffee +\$15 (H/C)