

BAKERY

BAKERY
—by—
THE GRAND



BAKERY
by
THE GRAND



BAKERY BY THE GRAND is committed to ethical and sustainable practices. We collaborate with local farm which harnesses technology to make sustainable and scalable farming possible. Their crops are certified pesticide-free and heavy metal-free, ensuring that we use only the highest quality ingredients. We also use cage-free eggs that prioritize animal welfare. And our baked goods and dishes feature raw, unprocessed honey from the local bee farm, where natural processes are respected. Enjoy the rich, natural flavors of these carefully sourced ingredients in our menu selection.

BAKERY BY THE GRAND 在食材選擇中優先考慮社會責任和永續實踐。餐廳與利用複合式耕養AI物聯網技術的本地農場合作，他們的農作物經過認證，不含農藥和重金屬，確保我們取得安全、優質的蔬菜。我們的烘焙食品和菜餚亦使用優先考慮動物福利的非籠養雞蛋和來自本地養蜂場，直接從蜂巢提取的蜜糖，不經過任何額外加工，不含農藥，一起推動城市養蜂及蜜蜂保育。在BAKERY BY THE GRAND 盡情享受這些精心採購的食材帶來的濃鬱自然風味。

A hand is shown holding a Chimney Roll, a spiral-shaped cake, over a plate. The cake is a deep golden-brown color with a textured, slightly crumbly surface. It is being held by the top edge, which is slightly curled. The cake is positioned vertically, with the spiral shape clearly visible. The background is a dark, textured wall. The lighting is dramatic, coming from the side, highlighting the texture of the cake and the hand. The plate is a simple, dark-colored circular dish.

CHIMNEY ROLL
煙囪卷

CHIMNEY ROLL

煙囪卷

A TIMELESS GOLDEN SPIRAL OF DELIGHT

Crafted from a special yeast dough, the chimney roll is shaped into a long strip, wrapped around a wooden roasting spit, sprinkled evenly with fine sugar, and baked into a perfect spiral. The precise baking process creates a golden caramel-like crust. Infused with fragrant French cinnamon, exudes a sweet aroma. For the best experience, enjoy it while it's still warm and enhance the flavor by adding our delicious homemade ice cream! It's a sweet experience you won't want to miss!

煙囪卷由特製的酵母麵團製作而成，將麵團揉成長條，裹在木條上，然後均勻撒上幼糖，烘烤至完美的螺旋形狀。透過對烘焙的精準掌控，讓表面呈現焦糖般的金黃色，並裹上芳香的法國肉桂，散發出誘人的香甜氣息。它的風味融合了甜甜圈和西班牙油條的精華，以外層酥脆的糖衣包裹著柔軟的內裏。趁熱享用它的最佳狀態，並可選擇添加我們的自家製雪糕來增強滋味，享受無法抗拒的美味體驗！



CINNAMON (ORIGINAL) \$68
肉桂 (原味)



HONEY \$78
蜂蜜



NUTELLA \$78
榛子醬



VEGAN \$78
純素



PEANUT \$78
花生

* Add single scoop homemade ice-cream +\$40
加配單球雪糕

*Preparation time 15 mins 需時15分鐘



Signature



Award Winning



Vegetarian



Spicy



Nuts



Healthy



Kids Friendly

SOURDOUGH # 酸種麵包

The restaurant utilizes the sourdough meticulously cultivated by the group for over 20 years, which is also shared with the Michelin-starred restaurant JOËL ROBUCHON HONG KONG, enhancing the complexity of the bread. By combining BAKERY BY THE GRAND's different recipes and fermentation times, it delivers distinctive and unique flavors.

餐廳選用本集團精心培育超過20年的酸種，與米芝蓮星級餐廳 JOËL ROBUCHON HONG KONG 共用，提升麵包的層次，再配合 BAKERY BY THE GRAND 不同配方及發酵時間，為您帶來獨特風味。

“BREAD'S” FRIEND

HOMEMADE DIP

自家製蘸醬

All Choices below are served with sourdough
以下均配酸種麵包



HUMMUS with Sesame

雞心豆醬 含有芝麻

\$88

GUACAMOLE

牛油果醬

\$88



WHIPPED RICOTTA

瑞可達芝士

\$88

CHIA SEED, MILK, YOGURT, LOCAL HONEY



奇亞籽、牛奶、乳酪、本地蜂蜜

\$78

Choice one of your flavor

自選一種口味



MIXED BERRY
雜莓



BANANA AND CHOCOLATE
香蕉、朱古力



MANGO AND KIWI
芒果、奇異果



FULL GRAND

Scrambled Eggs, Mushroom, Potato Cake, Beetroot Puree, Bacon, Veal Sausage, Pork Sausage, Avocado, Croger
炒蛋、蘑菇、馬鈴薯餅、紅菜頭蓉、煙肉、牛仔腸、豬肉腸、牛油果、車輪牛角酥卷

\$188



PREMIUM LUNCHEON MEAT CROGER

Premium Luncheon Meat, Scrambled Eggs, Local Honey, Chive, Croger
精品午餐肉、炒蛋、本地蜂蜜、細香蔥、車輪牛角酥卷

\$128



AVOCADO EGG EXPLOSION

Avocado, Poached Eggs, Lime, Rocket, Cheese, Croger
牛油果、水煮蛋、青檸、火箭菜、芝士、車輪牛角酥卷

\$98

SMOKED SALMON EGG EXPLOSION

Smoked Scottish Salmon, Poached Eggs, Lime, Rocket, Cheese, Croger
煙蘇格蘭三文魚、水煮蛋、青檸、火箭菜、芝士、車輪牛角酥卷

\$128

5 MUSHROOMS

Mixed Mushrooms, Scrambled Eggs, Onion, Butter, Garlic, Parmesan Cheese, Sourdough
雜菌、炒蛋、洋蔥、牛油、蒜蓉、巴馬臣芝士、酸種麵包

\$138





HAM BENEDICT ON CROGER

Ham, Spinach, Poached Eggs, Hollandaise Sauce, Croger
火腿、菠菜、水煮蛋、荷蘭汁、車輪牛角酥卷

\$148

SMOKED SALMON BENEDICT ON CROGER

Smoked Scottish Salmon, Spinach, Poached Eggs, Hollandaise Sauce, Croger
煙蘇格蘭三文魚、菠菜、水煮蛋、荷蘭汁、車輪牛角酥卷

\$158

SMOKED SALMON AND CREAM CHEESE ON CROGER

Smoked Scottish Salmon, Cream Cheese, Lemon Juice, Lime Zest, Olive Oil, Capers, Croger
煙蘇格蘭三文魚、忌廉芝士、檸檬汁、青檸皮、橄欖油、水瓜柳、車輪牛角酥卷

\$128



BACON AND HONEYCOMB BIG FRENCH TOAST

Bacon, Honeycomb, Salad, French Toast
煙肉、本地蜂巢蜜、沙律、法式厚多士
*Preparation time 20 mins 需時20分鐘

\$168

CARAMELIZED BANANA ON FRENCH TOAST

Banana, Brown Sugar, Chocolate, Toast
香蕉、黑糖、朱古力、法式多士
*Preparation time 15 mins 需時15分鐘

\$138



COLLABORATE WITH "FULL NATURE FARMS"

與本地農場合作

We believe in the power of sustainability so we proudly partner with local leader in innovative agriculture. Utilizing technology combined with aquaponics, they cultivate fresh, vibrant vegetables while minimizing environmental impact. Our salads feature these selected sustainably grown vegetables, ensuring that every bite supports a healthier planet. Enjoy a delicious meal that makes a difference!

我們相信永續發展的力量，並自豪地與本地創新農業領導者合作。他們利用AI物聯網科技，結合複合式耕養技術，種植新鮮，富有營養的蔬菜，同時最大限度地減少對環境的影響。我們的沙律以這些精選的可持續種植蔬菜為特色，確保每一口都支持一個更健康的地球。享受一頓美味佳餚，讓一切變得不同！



SOMETHING FRESH

Local Honeycomb, Beetroot, Quinoa, Mixed Greens,
Avocado, Nuts, Honey Calamansi Dressing

本地蜂巢蜜、紅菜頭、藜麥、田園沙律菜、牛油果、果仁、蜜糖金桔醬

*Available after 11am 早上11時後供應



FIGS AND FETA CHEESE
無花果、菲達芝士

FULL
PORTION
一客

\$188

HALF
PORTION
半客

\$128

SMOKED SCOTTISH SALMON
煙蘇格蘭三文魚

\$208

\$138

GRILLED CHICKEN BREAST
燒雞胸

\$208

\$138



LIGHTLY GRILLED KOREAN BEEF
燒半熟韓牛

\$258

\$168



CHICKEN CAESAR SALAD
Hydroponics Romaine Lettuce, Homemade Toast,
Poached Eggs, Bacon, Slow Cooked Chicken
本地水耕羅馬生菜、自家製多士、水煮蛋、煙肉、慢煮雞肉

\$188

\$128

PRAWN CAESAR SALAD
Hydroponics Romaine Lettuce, Homemade Toast,
Poached Eggs, Bacon, Prawns
本地水耕羅馬生菜、自家製多士、水煮蛋、煙肉、鮮蝦

\$198

\$138



FIGS AND FETA CHEESE SALAD

無花果、菲達芝士沙律



LIGHTLY GRILLED KOREAN BEEF SALAD

燒半熟韓牛沙律



SOMETHING SOUPY



CALDO VERDE

Portuguese Chorizo, Carrot, Onion, Leek, Potato
葡萄牙辣肉腸、紅蘿蔔、洋蔥、大蔥、馬鈴薯

\$98

MUSHROOM AND TRUFFLE CREAM SOUP

Mixed Mushroom, Truffle, Truffle Oil, Onion, Cream, Butter, Stock

雜菌、黑松露、黑松露油、洋蔥、奶油、牛油、高湯

\$98

LOBSTER SOUP

Lobster, Onion, Garlic, Thyme, Cream
龍蝦、洋蔥、大蒜、百里香、忌廉

\$98

* All of the above soups can be served with puff pastry +\$20
以上湯品可選配酥皮

*Preparation time 15 mins 需時15分鐘



SOMETHING CRISPY



FRIES WITH HONEY MUSTARD MAYO

French Fries, Honey Mustard Mayo
薯條、蜂蜜芥末蛋黃醬

\$68

FRIED CHICKEN

Chicken, Honey Mustard Mayo
炸雞、蜂蜜芥末醬

\$98



BEE FRIED TOYAMA WAN WHITE SHRIMPS

White Shrimip, Flour
炸日本白蝦

\$108



BAKED CRAB CAKE

Crab Meat, Spring Onion, Onion, Breadcrumbs, Thousand Island Dressing
蟹肉、蔥、洋蔥、麵包糠、千島醬

\$138



Signature



Award Winning



Vegetarian



Spicy



Nuts



Healthy



Kids Friendly

AWARD WINNING DISH

得獎菜式

Presented with the Distinction Gold Award-winning dish in The Best of The Best Masterchef Culinary Exchange Competition - the Pigeon Wellington by BAKERY BY THE GRAND. crafted by talented CHEF DEREK SIT, who has represented Hong Kong in numerous prestigious culinary competitions. This dish features a tender 28-day-aged pigeon breast wrapped in crispy, flaky homemade puff pastry. The delicate pigeon meat is complemented by organic savoy cabbage, enhancing the

BAKERY BY THE GRAND精心呈現於「名廚之最大賞廚藝比賽」中榮獲至尊金獎的威靈頓乳鴿。這道菜式由屢獲殊榮、代表香港參與多項國際知名廚藝比賽的年輕主廚 Derek Sit 創作。選用自製酥皮包裹去骨28天大的「頂鴿」胸，內裏肉質細膩，外層酥脆，散發牛油香，另外加入有機皺葉甘藍豐富口感及增加風味。醬汁以乳鴿骨烤香後加入時令蔬菜熬製而成，香氣十足，與菜式完美搭配。

✦ DISTINCTION GOLD PIGEON

至尊金獎威靈頓乳鴿卷

Pigeon, Duck Liver, Bacon, Savoy Cabbage, Puff Pastry, Seasonal Vegetables, Pumpkin Puree, Pigeon Sauce

乳鴿、鴨肝、煙肉、皺葉甘藍、酥皮、時令蔬菜、南瓜蓉、乳鴿汁

*Preparation time 20 mins 需時20分鐘

\$328



SOMETHING WELLINGTON



DISTINCTION GOLD PIGEON

\$328

Pigeon, Duck Liver, Bacon, Savoy Cabbage, Puff Pastry, Seasonal Vegetable, Pumpkin Purée, Pigeon Sauce

乳鴿、鴨肝、煙肉、皺葉甘藍、酥皮、時令蔬菜、南瓜蓉、乳鴿汁

MONKFISH WELLINGTON

\$298

Monkfish, Bacon, Savoy Cabbage, Puff Pastry, Seasonal Vegetables, Pumpkin Purée, Cream Sauce

鮫鱈魚、煙肉、皺葉甘藍、酥皮、時令蔬菜、南瓜蓉、忌廉汁



BEEF WELLINGTON

\$298

Beef Tenderloin, Mixed Mushrooms, Parma Ham, Puff Pastry, Gravy

牛柳、雜菇、巴馬臣火腿、酥皮、肉汁

*Preparation time 20 mins for all Wellington dishes
所有威靈頓菜式需時20分鐘





**COLD ANGEL HAIR PASTA WITH
BLACK CAVIAR AND TRUFFLE**

Black Caviar, Chive, Salted Kelp, Shallot,
Truffle Paste, Truffle Oil, Angel Hair Pasta

黑魚子醬、細香草、鹽漬海帶、紅蔥頭、松露醬、
松露油、天使麵 (冷麵)



SOMETHING HEARTY



COLD ANGEL HAIR PASTA WITH BLACK CAVIAR AND TRUFFLE

Black Caviar, Chive, Salted Kelp, Shallot,
Truffle Paste, Truffle Oil, Angel Hair Pasta
黑魚子醬、細香草、鹽漬海帶、紅蔥頭、松露醬、
松露油、天使麵(冷麵)

YELLOW CHICKEN RISOTTO

Japanese Chicken Breast, Onion, Asparagus,
Cream, Butter

日本雞胸肉、洋蔥、蘆筍、忌廉、牛油

TRUFFLE BACON FUSILLI

Bacon, Truffle Paste, Cream, Butter, Fusilli

煙肉、松露醬、忌廉、牛油、螺絲粉



KOREAN BEEF SPAGHETTI

Beef, Cream, Mushroom, Soft Poached Egg, Spaghetti
牛肉、忌廉、蘑菇、水煮蛋、意大利粉



RED PRAWN RISOTTO

Red Prawn, Onion, Seasonal Vegetables, Cream,
Butter, Cheese

紅蝦、洋蔥、時令蔬菜、忌廉、牛油、芝士



\$188



\$208



YELLOW CURRY CHICKEN IN PUFF PASTRY BOWL

\$188

Braised Chicken, Yellow Curry,
Butter, Onion, Potato, Peas, Carrot, Puff Pastry
雞肉、黃咖喱、牛油、洋蔥、馬鈴薯、豌豆、紅蘿蔔、酥皮



WAGYU BEEF CHEEK WITH MISO IN PUFF PASTRY BOWL

\$198

Braised Beef Cheek, Red Miso, Carrot, Mushroom,
Chicken Stock, Parsley, Onion, Puff Pastry
燉和牛面頰肉、紅味噌、紅蘿蔔、蘑菇、雞清湯、
番茜、洋蔥、酥皮

CHICKEN CROGER BURGER

\$208

Chicken, Lettuce, Honey Mustard Sauce, Croger
雞肉、生菜、蕃茄、蜂蜜芥末醬、車輪牛角酥卷



Signature



Award Winning



Vegetarian



Spicy



Nuts



Healthy



Kids Friendly



GRILLED OCTOPUS

Octopus, Seasonal Vegetables, Potato, Onion,
Tomato, Butter, Balsamic Vinegar

八爪魚、時令蔬菜、薯仔、洋蔥、蕃茄、牛油、意大利香醋



SOMETHING HEARTY

MUSSELS IN WHITE WINE SAUCE

Mussels, Celery, Fennel, Shallot, Garlic, Chili, Thyme, Parsley, Crème Fraîche, Focaccia
青口、芹菜、茴香、青蔥、蒜蓉、辣椒、百里香、番茜、鮮忌廉、意大利香草包

\$218



HOKKAIDO SCALLOP IN BUTTER WHITE WINE SAUCE

Hokkaido Scallops, Tomatoes, White Wine, Butter, Parsley, Artichoke, Focaccia
北海道帶子、蕃茄、白酒、牛油、番茜、洋蔥、意大利香草包

\$248



GRILLED OCTOPUS

Octopus, Seasonal Vegetables, Potato, Onion, Tomato, Butter, Balsamic Vinegar
八爪魚、時令蔬菜、薯仔、洋蔥、蕃茄、牛油、意大利香醋

\$288



BONE IN IBERICO PORK IN MANGO APPLE SAUCE

Iberico Pork, Seasonal Vegetables, Mango, Apple
黑毛豬、時令蔬菜、芒果、蘋果

\$268

GRILLED KOREAN BEEF IN BEEF SAUCE

Korean Beef, Seasonal Vegetables, Potato, Onion, Butter
韓國牛肉、時令蔬菜、薯仔、牛油、洋蔥

\$308

PAN-FRIED LAMB RACK

Australian Lamb Rack, Seasonal Vegetables, Potato, Onion, Butter
澳洲羊肋排、時令蔬菜、薯仔、洋蔥、牛油

\$328

ROASTED YELLOW CHICKEN (FOR 2-4 PERSONS)

\$788

Yellow Chicken, Thyme, Cherry Tomatoes, Honey, Maltose Served with Potatoes, Truffle, Seasoned Vegetables, Cream, Truffle Paste, Puff Pastry

烤全黃雞 (可供2-4位享用) 時令蔬菜
黃油雞、百里香、車厘茄、蜂蜜、麥芽糖
配馬鈴薯、松露、時令蔬菜、忌廉、黑松露醬、酥皮

*Preparation time 45 mins 需時45分鐘



SOMETHING FOR KIDS

- For children aged 8 or below
- 供8歲或以下小童享用



BEE KIDS SET

Fried Chicken, French Fries, Pork Sausage, Sweet Corn, Mushroom Soup, Financier
炸雞、炸薯條、豬肉腸、甜粟米、蘑菇湯、法式杏仁小蛋糕

\$158

TRUFFLE BACON FUSILLI

Bacon, Truffle Paste, Cream, Butter, Fusilli
煙肉、松露醬、忌廉、牛油、螺絲粉

\$208

FRIES WITH HONEY MUSTARD MAYO

French Fries, Honey Mustard Mayo
炸薯條、蜂蜜芥末醬

\$68



THE GRAND HONEY FINANCIER 4PCS

即焗蜜糖味杏仁小蛋糕 4件

*Preparation time 15 mins 需時15分鐘

\$60



THE GRAND MADELEINE BEAR 2PCS

熊仔瑪德蓮貝殼蛋糕 2件

*Preparation time 15 mins 需時15分鐘

\$55

BABYCCINO

兒童泡沫鮮奶

\$36



Signature



Award Winning



Vegetarian



Spicy



Nuts



Healthy



Kids Friendly

AWARD WINNING DESSERT

得獎甜品

Another recommended award-winning dish is the "Mocktail Mango Margarita," created by Chef Simon Tsang, a seasoned competitor in pastry contests. This gold medal-winning dish at the 2023 Global Pastry Chefs Challenge features distinct layers: a refreshing local citrus lemon foam on top, followed by mango tea espuma, fresh mango, finger lime, and a compote at the bottom. All of this is filled inside a Madagascar vanilla mousse that perfectly balances the sour and sweet flavors.

另一道得獎推薦菜色是“無酒精芒果青檸瑪格烈特”，由多次代表香港參加糕點比賽的Simon Tsang創作。這道榮獲2023年全球糕點廚師挑戰賽金牌的甜品具有獨特的層次感：頂部是口感清爽的本地香水檸檬泡沫，然後是芒果茶慕斯、新鮮芒果及手指青檸，底部是金寶脆脆，外層由馬達加斯加雲呢拿慕斯製成，完美地平衡了酸味及甜味。

MOCKTAIL MANGO MARGARITA

無酒精芒果青檸瑪格烈特

Vanilla mousse, Mango, Citrus Lemon
Foam, Finger Lime, Crumble

雲呢拿慕絲、芒果、香水檸檬、手指青檸、金寶粒

\$158



SOMETHING SWEET

BASQUE CHEESECAKE 巴斯克芝士蛋糕

(per 100g) \$48

Please ask our service staff for today's offers
請向我們的店員查詢是日精選!



BEE'S LONG CAKE SELECTION (per piece) \$78 蜂BEE長形蛋糕

Please ask our service staff for today's offers
請向我們的店員查詢是日精選!



CRÈME BRÛLÉE BASQUE CHEESECAKE 焦糖巴斯克芝士蛋糕 Madagascar Vanilla 馬達加斯加雲呢拿

(per 100g) \$68



THE GRAND HONEY FINANCIER 4PCS/8PCS

\$60/\$120

即焗蜜糖味杏仁小蛋糕 4件/8件

*Preparation time 15 mins 需時15分鐘



THE GRAND MADELEINE BEAR 4PCS 熊仔瑪德蓮貝殼蛋糕 4件

\$108

*Preparation time 15 mins 需時15分鐘



Signature



Award Winning



Nuts



ROSE

玫瑰花朱古力

Earl grey chocolate mousse,
pear compote, hazelnut sponge
伯爵茶黑朱古力慕絲、梨果肉、榛子蛋糕

\$138



HAZELNUT FLOWER

榛子花

Hazelnut Praline, Coffee Sponge,
Madagascar Vanilla Cream, Hazelnut Crunchy
焦糖榛子醬、咖啡蛋糕、馬達拉斯加雲呢拿忌廉、榛子脆脆

\$148



LEMON AND PINEAPPLE HONEY MOUSSE WITH HONEY ICE-CREAM

檸檬菠蘿蜂蜜慕絲配蜜糖雪糕

\$138

CARAMEL BANANA TART WITH HONEY ICE CREAM

焦糖香蕉撻配蜜糖雪糕

Madagascar Vanilla Cream, Caramel Banana
Compote, Almond Tart, Local Honey Ice Cream
馬達拉斯加雲呢拿忌廉、焦糖醬配香蕉、
杏仁撻、本地蜂蜜雪糕

\$128



BLACK SERENADE

夜之香港咖啡配九鬼芝麻雪糕
Japanese Sesame Ice-cream,
Hong Kong Night

\$88



MOCKTAIL MANGO MARGARITA

無酒精芒果青檸瑪格烈特

\$158

APPLECADO BREEZE

蘋果微風

Fresh Apple, Lemongrass Jelly, Granola, Avocado Espuma
新鮮蘋果、香茅啫喱、堅果脆脆、牛油果慕絲

\$118



MINI TIRAMISU WITH ESPRESSO

迷你提拉米蘇咖啡杯配意大利特濃咖啡

\$138



Signature



Award Winning

SOMETHING COLD

FRESHLY WRAPPED
MOCHI ICE-CREAM
即包雪糕糯米糍

\$65

SINGLE SCOOP ICE-CREAM
單球雪糕

\$55



SIGNATURE ICE-CREAM FLAVORS

招牌雪糕口味



• SICILIAN PISTACHIO
西西里島開心果

• THE GRAND HOUSE BLEND COFFEE
THE GRAND 招牌咖啡

• JAPANESE SESAME
日本九鬼芝麻

• MADAGASCAR VANILLA
馬達加斯加雲尼拿

• LOCAL HONEY
本地蜜糖



DAILY SPECIAL ICE-CREAM FLAVORS

是日精選雪糕口味

Please ask our service staff for today's offers
請向我們的店員查詢是日精選!



• ALMOND PRALINE
法式杏仁醬



• PEANUT BUTTER
幼滑花生

• JAPANESE TSUKIMI MATCHA
日本丸久小山園青嵐抹茶

• 3.7 HOKKAIDO MILK
北海道3.7牛乳

• GRASSHOPPER
經典薄荷朱古力

• STRAWBERRY
士多啤梨

• MANGO
香甜芒果

• P125 VALRHONA DARK CHOCOLATE
P125 法芙娜黑朱古力

• HK MILK TEA
香濃港式奶茶

• SHIKOKU YUZU
日本四國柚子

HOME-MADE SORBET

• BLOOD ORANGE SORBET
法國血橙雪葩

• STRAWBERRY SORBET
士多啤梨雪葩

• MANDARIN SORBET
柑橘雪葩



Signature



Nuts



Healthy

