



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。



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

*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 FLAVORED BUTTER \$58

自家製手工牛油 CHOICE OF TWO BELOW 自選兩款

All Choices below are served with white toast
以下均配多士

HONEY BUTTER
蜂蜜牛油

AGED GARLIC BUTTER
發酵香蒜牛油

BANANA BUTTER
香蕉牛油

MANGO BUTTER
芒果牛油


YUZU BUTTER
柚子牛油



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 \$88
雞心豆醬 含有芝麻

GUACAMOLE \$88
牛油果醬

WHIPPED RICOTTA \$88
瑞可達芝士

OBATZDE SAUCE \$88
德國啤酒芝士醬

GOAT CHEESE \$98
EXTRA VIRGIN OLIVE OIL
山羊芝士配有機初榨橄欖油

SOMETHING START YOUR DAY



CHIA SEED, MILK, YOGURT, LOCAL HONEY

奇亞籽、牛奶、乳酪、本地蜂蜜

\$88

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

\$188

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、牛角酥卷

TWO EGGS YOUR WAY ON SOURDOUGH

\$98

Choices of style : Scrambled, Poached, Sunny side up,
Over easy, Sourdough, Baby Spinach

自選烹調方法:炒蛋、水煮蛋、太陽蛋、反蛋、酸種麵包、菠菜



BBQ IBERICO PORK (CHAR SIU)

\$128

Iberico Pork, Scrambled Eggs, Local Honey, Chive, Croger

黑毛豬叉燒、炒蛋、本地蜂蜜、細香蔥、牛角酥卷



AVOCADO EGG EXPLOSION

\$88

Avocado, Poached Eggs, Lime, Rocket, Cheese, Croger

牛油果、水煮蛋、青檸、火箭菜、芝士、牛角酥卷





5 MUSHROOMS

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

\$138



BENEDICT ON CROGER

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

\$138

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、牛角酥卷

\$158

CROQUE MONSIEUR

Mornay Sauce, Gruyere Cheese, Parma Ham, Toast
芝士醬、瑞士格魯耶爾芝士、意大利巴馬火腿、多士

\$108

CROQUE MADAME

Mornay Sauce, Gruyere Cheese, Parma Ham, Eggs, Toast
芝士醬、瑞士格魯耶爾芝士、意大利巴馬火腿、雞蛋、多士

\$118

SMOKED SALMON AND CREAM CHEESE ON CROGER

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

\$128

MIXED BERRY AND RICOTTA CHEESE ON TOAST \$108

Ricotta Cheese, Strawberry, Blueberry, Raspberry, Blackberry, Kiwi, Toast
瑞可達芝士、士多啤梨、藍莓、紅桑子、黑莓、奇異果、多士

WALNUT AND RICOTTA CHEESE ON TOAST \$88

Walnut, Ricotta Cheese, Honeycomb, Sea Salt, Olive Oil, Toast
核桃、瑞可達芝士、本地蜂巢蜜、海鹽、橄欖油、多士

BACON AND HONEYCOMB BIG FRENCH TOAST \$168

Bacon, Honeycomb, Salad

煙肉、本地蜂巢蜜、沙律、法式厚多士

*Preparation time 20 mins 需時20分鐘

CARAMELIZED BANANA ON FRENCH TOAST \$138

Banana, Brown Sugar, Chocolate, Toast

香蕉、黑糖、朱古力、法式多士



BURRATA CHEESE \$148

Heirloom Tomatoes, Burrata Cheese, Balsamic Vinegar, Olive Oil, Sourdough

原種蕃茄、布拉塔芝士、意大利黑醋、橄欖油、酸種麵包

CHEESY SHRIMP \$158

Shrimp, Mayonnaise, Pickled Onion, Mixed Herbs, Butter, Garlic, Parmesan Cheese, Paprika, Sourdough

鮮蝦、蛋黃醬、醃洋蔥、雜香草、牛油、蒜蓉、巴馬臣芝士、辣椒粉、酸種麵包

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 Green,
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

	FULL PORTION 一客	HALF PORTION 半客
 FIGS AND FETA CHEESE 無花果、菲達芝士	\$188	\$128
COOKED HAM AND BURRATA CHEESE 火腿、布拉塔芝士	\$198	\$128
SMOKED SCOTTISH SALMON 煙蘇格蘭三文魚	\$208	\$138
GRILLED CHICKEN BREAST 燒雞胸	\$208	\$138
 LIGHT GRILLED KOREAN BEEF 燒半熟韓牛	\$258	\$168
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 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



FIGS AND FETA CHEESE
無花果、菲達芝士



CHICKEN CAESAR SALAD
慢煮雞肉凱撒沙拉



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 flavors. A fragrant sauce, made from roasted pigeon bones and seasonal vegetables, perfectly ties the dish together.

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

\$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

*Preparation time 20 mins 需時20分鐘



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

\$158


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



SOMETHING SOUPY

*Preparation time 15 mins 需時15分鐘

 CALDO VERDE WITH PUFF PASTRY \$118
Portuguese Chorizo, Carrot, Onion, Leek,
Potato, Puff Pastry
葡萄牙辣肉腸、紅蘿蔔、洋蔥、大蔥、馬鈴薯、酥皮


MUSHROOM AND TRUFFLE
CREAM SOUP WITH PUFF PASTRY \$128
Mixed Mushroom, Truffle, Truffle Oil, Onion,
Cream, Butter, Stock, Puff Pastry
雜菌、黑松露、黑松露油、洋蔥、奶油、牛油、高湯、酥皮

CRAB AND SHRIMP SEAFOOD
BISQUE WITH PUFF PASTRY \$138
Crab Meat, Shrimp, Onion, Garlic, Thyme,
Cream, Seafood Stock, Puff Pastry
蟹肉、鮮蝦、洋蔥、蒜蓉、百里香、忌廉、
海鮮高湯、酥皮




SOMETHING CRISPY

 VEGETARIAN RING \$98
Plant Based Calamari Rings, Vegan Tartar Sauce
脆炸素魷魚圈、純素他他醬

 FRIES WITH HONEY MUSTARD MAYO \$88
French Fries, Honey Mustard Mayo
薯條、蜂蜜芥末蛋黃醬

CHEESE FRIES \$98
Cheddar Cheese, Mozzarella Cheese, Paprika, Chive
車打芝士、意大利水牛芝士、辣椒粉、細香蔥

FRIED CHICKEN \$118
Chicken, Honey Mustard Mayo
炸雞、蜂蜜芥末醬

 BAKED CRAB CAKE \$128
Crab Meat, Spring Onion, Onion, Breadcrumbs,
Thousand Island Dressing
蟹肉、蔥、洋蔥、麵包糠、千島醬



HOKKAIDO SCALLOP IN
BUTTER WHITE WINE SAUCE

北海道帶子、蕃茄、白酒、牛油、番茜、菜薊



SOMETHING HOT

 **YELLOW CURRY CHICKEN** \$188

Braised Chicken, Yellow Curry,
Butter, Onion, Potato, Peas, Carrot

燴雞肉、黃咖喱、牛油、洋蔥、馬鈴薯、豌豆、紅蘿蔔

WAGYU BEEF CHEEK WITH MISO \$198


Braised Beef Cheek, Red Miso, Carrot,
Mushroom, Chicken Stock, Parsley, Onion

燴和牛面頰肉、紅味噌、紅蘿蔔、蘑菇、雞清湯、番茜、洋蔥

**MUSSELS IN CRÈME FRAICHE
WHITE WINE SAUCE** \$208

Mussels, Celery, Fennel, Shallot, Garlic,
Chili, Thyme, Parsley, Crème Fraiche

青口、芹菜、茴香、青蔥、蒜蓉、辣椒、百里香、
番茜、鮮忌廉

 **HOKKAIDO SCALLOP IN
BUTTER WHITE WINE SAUCE** \$238

Hokkaido Scallop, Tomatoes, White Wine,
Butter, Parsley, Artichoke

北海道帶子、蕃茄、白酒、牛油、番茜、菜薊

 **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

*Preparation time 20 mins 需時20分鐘



SOMETHING FOR KIDS


* For children aged 8 or below

* 供8歲或以下小童享用

BEE KIDS SET \$158


Fried Chicken, Plant Based Calamari Rings,
Pork Sausage, Sweet Corn, Mushroom Soup, Financier
炸雞、脆炸素魷魚圈、豬肉腸、甜粟米、
迷你蘑菇湯、法式杏仁小蛋糕

MUSHROOM SOUP \$68
蘑菇湯

 **PLANT BASED CALAMARI
RINGS WITH FRIES** \$78
脆炸素魷魚圈、薯條

FRIED CHICKEN WITH FRIES \$78
炸雞、薯條

**SCRAMBLED EGG TREE
WITH PORK SAUSAGE** \$78
炒蛋、豬肉腸

 **THE GRAND HONEY FINANCIER 3PCS** \$50
即焗蜜糖味杏仁小蛋糕 3件

*Preparation time 15 mins 需時15分鐘

SOMETHING SWEET



BASQUE CHEESECAKE (per 100g) \$45

巴斯克芝士蛋糕

Local Honey, Madagascar Vanilla, Valrhona Dark Chocolate, Sicilian Pistachio, Hokkaido Pumpkin Tsukimi Matcha, Japanese Sesame
本地蜂蜜、馬達加斯加雲呢拿、法芙娜黑朱古力、西西里開心果、北海道南瓜、日本丸久小山園青嵐抹茶、日本九鬼芝麻

LEMON AND PINEAPPLE \$138

HONEY MOUSSE WITH HONEY ICE-CREAM

檸檬菠蘿蜂蜜慕絲配蜜糖雪糕

MINI TIRAMISU WITH ESPRESSO \$138

迷你提拉米蘇咖啡杯配意大利特濃咖啡

CRÈME BRÛLÉE (per 100g) \$68

BASQUE CHEESECAKE

焦糖巴斯克芝士蛋糕

Madagascar Vanilla, Hokkaido Pumpkin
馬達加斯加雲呢拿、北海道南瓜

SIGNATURE SEA SALT CAKE \$68

招牌海鹽蛋糕

HONEY CROISSANT \$108

BREAD PUDDING

WITH VANILLA ICE CREAM
蜂蜜牛角包布甸配雲呢拿雪糕

CINNAMON APPLE CRUMBLE \$128

WITH HONEY ICE CREAM
玉桂蘋果脆脆配蜂蜜雪糕

*Preparation time 15 mins 需時15分鐘

MOCKTAIL MANGO MARGARITA \$158

無酒精芒果青檸瑪格烈特

THE GRAND HONEY \$60/\$120

FINANCIER 4PCS/8PCS

即焗蜜糖味杏仁小蛋糕 4件/8件

*Preparation time 15 mins 需時15分鐘



MINI TIRAMISU WITH ESPRESSO
迷你提拉米蘇咖啡杯配意大利特濃咖啡



SOMETHING COLD

FRESHLY WRAPPED
MOCHI ICE-CREAM \$65
即包雪糕糯米糍

SINGLE SCOOP ICE-CREAM \$55
單球雪糕

-  SIGNATURE FLAVORS
招牌口味
- JAPANESE TSUKIMI MATCHA
日本丸久小山園青嵐抹茶
- 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
- HONEY
蜜糖

* DAILY SPECIAL FLAVORS

是日精選

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
-  • SICILIAN PISTACHIO
西西里島開心果
- 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

SORBET

- BLOOD ORANGE SORBET
法國血橙雪葩
- STRAWBERRY SORBET
士多啤梨雪葩
- MANDARIN SORBET
柑橘雪葩

