



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

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 均匀撒上幼糖,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) 肉桂(原味)

\$68

HONEY 蜂蜜

\$78



NUTELLA 榛子醬

\$78

VEGAN 純素



PEANUT 花生

\$78



*Preparation time 15 mins 需時 15分鐘

















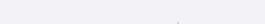
SOURDOUGH

#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



\$58

HOMEMADE FLAVORED BUTTER

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

A HUMMUS with Sesame 雞心豆醬 含有芝麻

> **GUACAMOLE** 牛油果醬

瑞可達芝士

WHIPPED RICOTTA

OBATZDE SAUCE 德國啤酒芝士醬

GOAT CHEESE EXTRA VIRGIN OLIVE OIL 山羊芝士配有機初榨橄欖油 \$88

\$88

\$88

\$88















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

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

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)

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

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

牛油果、水煮蛋、青檸、火箭菜、芝士、牛角酥卷

\$188

\$98

\$128

























MIXED BERRY AND RICOTTA CHEESE ON TOAST

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 Walnut, Ricotta Cheese, Honeycomb, Sea Salt, Olive Oil, Toast

合桃、瑞可達芝士、本地蜂巢蜜、海鹽、橄欖油、多士

BACON AND HONEYCOMB BIG FRENCH TOAST

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

Banana, Brown Sugar, Chocolate, Toast

香蕉、黑糖、朱古力、法式多士



\$88

\$168

\$138









BURRATA CHEESE

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

FIGS AND FETA CHEESE 無花果、菲達芝士	\$188	
COOKED HAM AND BURRATA CHEESE 火腿、布拉塔芝士	\$198	
SMOKED SCOTTISH SALMON 煙蘇格蘭三文魚	\$208	
GRILLED CHICKEN BREAST 燒雞胸	\$208	
GRILLED KOREAN BEEF 燒韓牛	\$258	



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







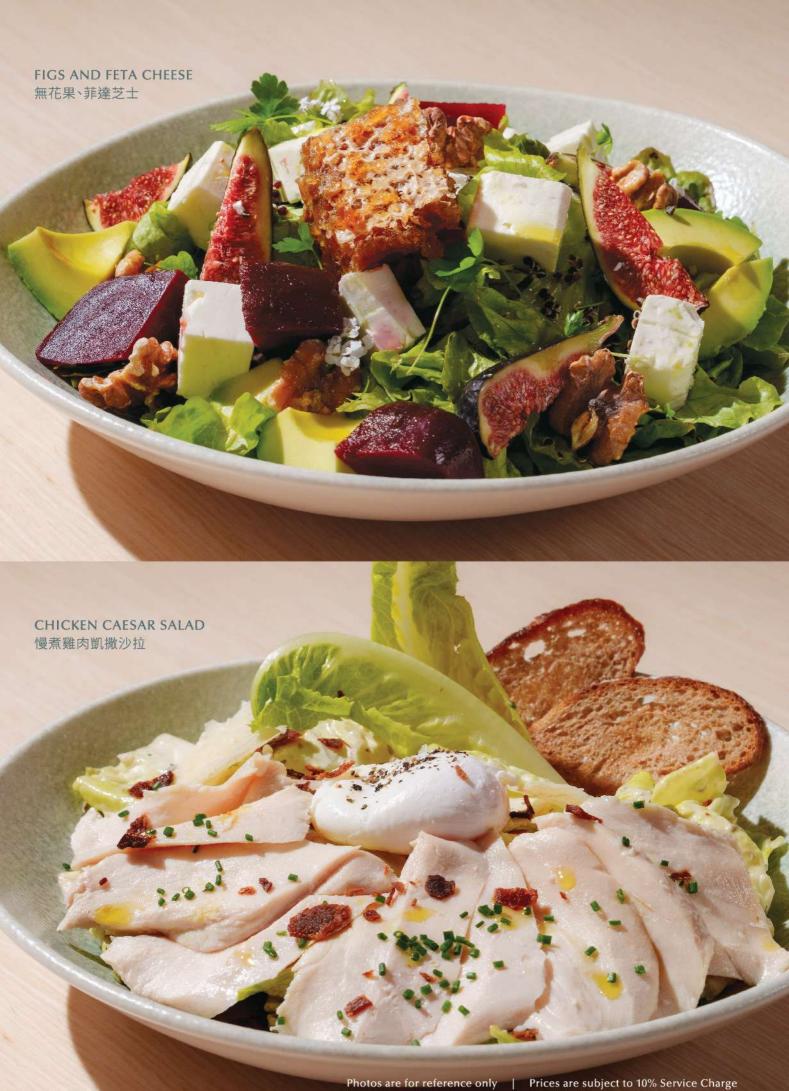














AWARD WINNING DISH # 得獎菜式

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

Pigeon, Duck Liver, Bacon, Savoy Cabbage, Puff Pastry, Seasonal Vegetable, Pumpkin Purèe, 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 常時 20分鐘

\$328



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



















SOMETHING SOUPY

*Preparation time 15 mins 需時 15 分鐘



CALDO VERDE WITH PUFF PASTRY

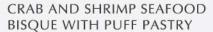
Portuguese Chorizo, Carrot, Onion, Leek, Potato, Puff Pastry

葡萄牙辣肉腸、紅蘿蔔、洋蔥、大蔥、馬鈴薯、酥皮



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 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





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 CREME 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 北海道带子、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 Purèe, 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, Mushrom 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

\$78

\$78

\$78

\$50

蘑菇湯

PLANT BASED CALAMARI RINGS WITH FRIES

脆炸素魷魚圈、薯條

FRIED CHICKEN WITH FRIES

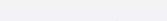
炸雞、薯條

SCRAMBLED EGG TREE WITH PORK SAUSAGE

炒蛋、豬肉腸

THE GRAND HONEY FINANCIER 3PCS

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 HONEY MOUSSE WITH HONEY ICE-CREAM

\$138

檸檬菠蘿蜂蜜慕絲配蜜糖雪糕

\$138

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

(per 100g) \$68

CRÈME BRÛLÉE **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





















SOMETHING COLD

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

SINGLE SCOOP ICE-CREAM 單球雪糕

\$55

\$65

- 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





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

- & 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





