



## 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郁自然風味。

# 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 JOEL 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 JOEL 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



Signature



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### 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

### CHICKEN CROGER BURGER

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

\$208



### 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、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

### 5 MUSHROOMS

Mixed Mushroom, 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, 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、車輪牛角酥卷

\$128



#### 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

\$168

#### CARAMELIZED BANANA ON FRENCH TOAST

Banana, Brown Sugar, Chocolate, Toast  
香蕉、黑糖、朱古力、法式多士

\$138



Signature



Award Winning



Vegetarian



Spicy



Nuts



Healthy



Kids Friendly

## # 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
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
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





## SOMETHING SOUPY

 **CALDO VERDE** \$98  
Portuguese Chorizo, Carrot, Onion, Leek, Potato  
葡萄牙辣肉腸、紅蘿蔔、洋蔥、大蔥、馬鈴薯

**MUSHROOM AND TRUFFLE CREAM SOUP** \$98  
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

**LOBSTER SOUP** \$98  
Lobster, Onion, Garlic, Thyme, Cream  
龍蝦、洋蔥、大蒜、百里香、忌廉

\* All 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

 **VEGETARIAN RING** \$88  
Plant Based Calamari Rings, Tomato Mayonnaise Sauce  
脆炸素魷魚圈、蕃茄蛋黃醬

 **FRIES WITH HONEY MUSTARD MAYO** \$68  
French Fries, Honey Mustard Mayo  
薯條、蜂蜜芥末蛋黃醬

**FRIED CHICKEN** \$98  
Chicken, Honey Mustard Mayo  
炸雞、蜂蜜芥末醬

 **BEE FRIED TOYAMA WAN WHITE SHRIMP** \$108  
White Shrimp, Flour  
炸日本白蝦

 **BAKED CRAB CAKE** \$138  
Crab Meat, Spring Onion, Onion, Breadcrumbs, Thousand Island Dressing  
蟹肉、蔥、洋蔥、麵包糠、千島醬



## # 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 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



## # 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

\$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 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、酸菜甘藍、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

鯊魚、煙肉、酸菜甘藍、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、蘑菇、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



## ◆ 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

### ◆ 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

### ◆ THE GRAND MADELEINE BEAR 2PCS \$55

熊仔瑪德蓮貝殼蛋糕 2件

\*Preparation time 15 mins 需時 15分鐘



## SOMETHING HEARTY

### 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

### MUSSELS IN CREME FRAICHE WHITE WINE SAUCE WITH FOCACCIA \$218

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

### HOKKAIDO SCALLOP IN BUTTER WHITE WINE SAUCE WITH FOCACCIA \$248

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



### COLD ANGEL HAIR PASTA WITH BLACK CAVIAR AND TRUFFLE \$188

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 \$208

Japanese Chicken Breast, Onion, Asparagus, Cream, Butter  
日本雞胸肉、洋蔥、蘆筍、忌廉、牛油

### 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  
(Daily limited supply, recommend reserving 3 days in advance)  
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  
(每天限量供應,建議3天前預訂)





## SOMETHING SWEET

BASQUE CHEESECAKE (per 100g) \$48

巴斯克芝士蛋糕

Local Honey, Madagascar Vanilla,  
Valrhona Dark Chocolate, Sicilian Pistachio,  
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、  
日本丸久小山園青嵐抹茶、日本九鬼芝麻

BEE'S LONG CAKE SELECTION (per piece) \$78

蜂BEE長形蛋糕

Strawberry Sponge Cake, Mango Cake, Black Forest,  
Tiramisu, Apple Crumble Cheesecake, Carrot Cake


士多啤梨蛋糕、芒果蛋糕、黑森林蛋糕  
意式芝士蛋糕、蘋果金寶芝士蛋糕、胡蘿蔔蛋糕


BLACK SERENADE \$88

Japanese Sesame Ice-cream,  
Hong Kong Night

夜之香港咖啡配九鬼芝麻雪糕



 LEMON AND PINEAPPLE  
HONEY MOUSSE WITH  
HONEY ICE-CREAM \$138  
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

CRÉME BRÛLÉE (per 100g) \$68  
BASQUE CHEESECAKE  
焦糖巴斯克芝士蛋糕  
Madagascar Vanilla  
馬達加斯加雲呢拿

 SIGNATURE SEA SALT CAKE (per piece) \$68  
招牌海鹽蛋糕

 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

 THE GRAND MADELEINE BEAR 4PCS \$108  
熊仔瑪德蓮貝殼蛋糕 4件  
\*Preparation time 15 mins 需時15分鐘

