

PIER 7

Café & Bar

Mezzes

All mezzes are served with flat bread
配烤薄餅

MEZZE PLATTER 198

Hummus, Baba Ghanoush, Whipped Feta, Tzatziki, Olive, Sumac Onion, Fig, Grape, Cucumber, Beetroot
地中海小食拼盤、鷹嘴豆泥醬、中東茄子醬、菲達羊奶芝士、青瓜酸乳酪醬

HUMMUS 108

Chickpea, Confit Garlic, Tahini, Sumac
鷹嘴豆泥醬、油封蒜、紅椒油、鹽膚木果

BABA GHANOUSH 118

Smoked Eggplant & Butternut Squash, Dukkah, Marjoram
中東茄子醬、烤南瓜、榛子杜卡、馬祖林

WHIPPED FETA 138

Marinated Beetroot & Cauliflower, Cumin, Sesame, Dill
菲達羊奶芝士、漬紅菜頭、椰菜花、芝麻

From the Grill

CHICKEN SKEWER SHAWARMA 168

Tartar, Za'atar, Pickled Cabbage
烤土耳其沙威瑪雞肉串

PORK BELLY SKEWER 148

Whey Reduction, Biber Salcasi Butter Sauce
烤豬腩串、乳清汁、土耳其甜椒牛油醬

HARISSA GRILLED KING PRAWN 178

Cucumber Tzatziki, Tourn
哈里薩醬烤大蝦、青瓜酸乳酪醬

VEGGIE LINGUINE 168

Linguine, Maitake, Asparagus, Carrot, Dukkah
蔬菜扁意麵、蘆筍、舞茸菇、甘筍、榛子杜卡

DRY AGED CAB BEEF SIRLOIN (12oz) 388

Grilled Broccolini, Ras El Hanout Fries
乾式熟成西冷扒、西蘭花苗、薯條、摩洛哥香料
Please allow 30-minute preparation time 需時30分鐘

Plates

CHARCUTERIE BOARD 128

Assorted Iberico Ham, Loin, Chorizo, Saichichon, Manchego, Idiazabal
精選西班牙伊比利亞火腿芝士拼盤

CHICKEN WINGS 108

Sumac Red Onion
香辣雞翼、鹽膚木果、漬紅洋蔥

CRUNCHY FRIED SEMI-DRIED CALAMARI 138

Garlic, Aioli
酥炸一夜干魷魚、蒜香蛋黃醬

SPICED BUTTERNUT SQUASH 138

Semi-dried Tomato Harissa, Kataifi
烤焗紅皮南瓜、哈里薩辣醬、土耳其酥皮絲

FALAFEL 128

Fava bean, Tahini, Za'atar, Amba sauce
中東炸蠶豆鷹嘴豆泥餅、地中海芒果醬

BEEF TARTARE 148

Bulgur, Chili, Pine Nut, Tourn, Hash Brown
牛肉他他、布格麥、蒜頭欖油醬、手工薯餅

RAS EL HANOUT FRIES 72

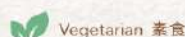
Mixed Herbs, Garlic, Truffle Oil
松露薯條、摩洛哥香料

BAKED CAMEMBERT 158

Roasted Grape, Honey, Sherry, Walnut, Flat Bread
焗金文畢芝士、蜜糖烤提子、核桃、烤薄餅

FLAT BREAD 48

Za'atar
烤薄餅、薩塔香料



10% service charge applies 另收加一服務費 | All prices are in HKD 所有價目以港幣計算 | Photo is for reference only 圖片只供參考

Some dishes may contain allergens such as cereals containing gluten, eggs, milk and crustacea that could potentially cause allergies. For more details, please inquire with our staff.
部份菜式含有麸質的穀物、雞蛋、奶類及甲殼類動物等有可能導致過敏的致敏源，詳情請向餐廳職員查詢。

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