

SMALL BITES

All tastes are in nature. —French Proverb

12:00PM–2:00PM

ASIAN HAMACHI CEVICHE 四季橘漬油甘魚

\$188



Seasoned Raw Hamachi with Coconut Calamansi Dressing, Asian Salsa Condiment & Fresh Coriander
醃製生油甘魚配椰子四季橘醬汁，亞洲莎莎醬及芫茜

BALINESE BEEF LARB 峇里香料碎牛肉

\$128



Hand Cut French Beef with Sambal, Shallot, Chili & Fresh Lime
手切法國牛肉配叁巴醬，乾葱，辣椒及青檸

GRILLED AVOCADO & PINEAPPLE SALAD 烤牛油果菠蘿沙律

\$128



Grilled Avocado & Pineapple, Passionfruit Dressing & Coconut Reduction
烤牛油果及菠蘿，百香果醬及濃縮椰子醬

THE COMMUNE SALAD \$168 THE COMMUNE 特色沙律



Quinoa, Green Mango, Green Papaya, Broccolini, Radish and Sesame Oil Vinegar Dressing
藜麥，青芒果，青木瓜，西蘭花，蘿蔔仔及芝麻油醋醬汁

Add Grilled Chicken
加配烤雞肉

+\$45

DAILY CHINESE SOUP 中式老火湯

\$110

Please ask our server for today's freshly boiled selection
歡迎向服務員查詢今日精選

SWEET POTATO FRIES 炸甜薯條

\$68



Homemade Sriracha Mayonnaise
自家製是拉差蛋黃醬

Please advise a member of our team if you have any allergies or dietary requirements.
Prices are in HKD and subject to 10% service charge.

若閣下有任何特別用餐要求或食物過敏，請通知服務員以推薦更合您心意的餐單。
價錢以港幣計算及需另收加一服務費。

BIG BITES

Laughter is brightest where food is best. —Irish Proverb

12:00PM–2:00PM

ROASTED PORK TOMAHAWK 烤斧頭豬排

\$428



Potato, Baby Carrot, Whole Garlic,
BBQ Sauce
薯仔, 甘筍仔, 蒜頭, 燒烤醬

SHANGHAINESE CRAB CORAL WITH RICE CAKE 蟹粉伴年糕

\$268



Crab Meat, Crab Coral,
Shanghainese Rice Cake & Garlic Crab Oil
蟹肉, 蟹粉, 上海年糕及大蒜蟹油

PLANT-BASED WONTON WITH NOODLES 素肉餛飩伴麵



Impossible Meat Wonton, Noodles,
Shiitake, Pak Choy, Scallion Oil & Sweet
Soy Sauce
素肉餛飩, 麵, 香菇, 白菜, 蔥油及甜醬油

TAIWANESE BEEF NOODLE 台式牛肉麵

\$198

Spiced Beef Broth, Beef Shank & Brisket,
Hand Sliced Noodles & Pak Choy
秘製牛湯, 牛腱及牛坑腩,
手工麵條及小棠菜

VEGETABLE RICE WITH CHINESE SAUSAGE & ROASTED EEL SERVED IN A CLAYPOT 金菊緣臘腸鰻魚煲仔菜飯

Kim Cook Yuen Chinese Sausage, Roasted Eel &
Vegetables Rice
金菊緣臘腸, 烤鰻魚及菜飯

\$258

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SWEET BITES

The last taste of sweets is sweetest last. —William Shakespeare

12:00PM–2:00PM

CALAMANSI CAKE \$108 四季橘蛋糕

Earl Grey Cream & Blackberries Compote
伯爵茶忌廉及黑莓醬

DARK CHOCOLATE \$108 SOUFFLÉ TART 朱古力梳芙厘撻

Candied Hazelnut &
Homemade Vanilla Ice Cream
糖漬榛子及自家製雲呢拿雪糕

SALTED CARAMEL \$128 COCONUT SUNDAE 鹽味焦糖新地

Peanuts, Hot Fudge &
Caramelised Pop Corn
花生，朱古力醬及焦糖爆谷

ASIAN FLAVOURED ICE CREAM & SORBET SELECTION 精選亞洲風味 雪糕及雪葩



Homemade with Seasonal Ingredients
自家製配時令食材

兩球 2 scoops \$88 另加一球 extra scoop +\$40

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價錢以港幣計算及需另收加一服務費。