



3-Course Set Menu

Choice of Appetizer | Main | Dessert
\$698 / per person

Amuse Bouche

APPETIZERS

| Select One Option |

Oxen Tartare

Lau Fau Shan Oyster Sabayon • Housemade Potato Chips

Jinga Shrimp Mille-Feuille

Eggplant • Hai Mei Aioli • Salty Plum

Farmhouse Beetroot Salad

Pat Chun Vinaigrette • Candied Walnuts • Housemade Cheese

- Fried Whitebait

Watercress • Mee Chun First Pressed Soy Vinaigrette • Preserved Lemon Mayo

- Cured Oxen Tongue

★ Mee Chun Mixed Pickles • Citrus Spices Dressing

- Hand Cut Pasta

Mee Chun Fermented Clams • Crispy Chicken Wings

- Featuring Mee Chun Products



- ★ Exclusively Supplied to Cafe BAU

Please Advise Our Staff If You Have Any Food Allergies or Intolerance That We Should Be Aware Of
the Same Menu To Be Enjoyed Through The Entire Table
All Prices Are In Hong Kong Dollars And Subject To 10% Service Charge



MAINS

| Select One Option |

• Hong Kong Heritage Pork Schnitzel
Mixed Berries Jam · Housemade XO Potato Stir Fry
Mee Chun First Pressed Soy Sauce

Fresh Tiger Prawns Pasta
Housemade Hai Mei XO

Slow-cooked Oxen Brisket
Red Wine Sauce

Catch of the Day
Stuffed Bamboo Fungus · Laksa Beurre Blanc

Roasted Sabah Giant Grouper
Fennel & Potato Confit · Mushroom · Tomato Bouillabaisse
(Supplement +\$220 for 2)

Hung Wan Farm Ping Yuen Chicken
Morel & Black Termite Mushroom · Yi O Rice
(Supplement +\$450 for 2)

DESSERT

| Select One Option |

Signature Custard Tart
Kowloon Dairy Crème Fraîche · Almond Crumble

Chai Egg Waffle with Black & White Evaporated Milk Gelato

• Poached Peach
Mee Chun Stem Ginger Gelato · Walnut Crumble

Modern Wife Cake with Tropical Gelato

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3 道菜精選套餐

頭盤 | 主菜 | 甜品

\$698 / 每位

開胃菜

頭盤

| 任選一項 |

生牛肉他他

流浮山桶蠔沙巴翁配自家製薯片

基圍蝦千層酥

茄子·蝦米蛋黃醬·話梅

Farmhouse 紅菜頭沙律

八珍甜醋·琥珀核桃·自家製芝士

● 脆炸白飯魚

西洋菜·美珍頭抽醋汁·鹹檸檬蛋黃醬

● 醃製牛舌

★美珍雜錦醃菜·香檸香料醬汁

● 手工製意粉

美珍蜆蚶醬·香脆雞翼

● 使用美珍產品烹調



★ Cafe BAU 獨家

主菜

| 任選一項 |

• 香港家豬炸肉扒

雜莓果醬 · 自家製 XO 醬炒薯仔 · 美珍頭抽

新鮮虎蝦意粉

自家製海味 XO 醬

慢煮牛腩配紅酒汁

是日海鮮

釀竹筍 · 叻沙白奶油醬汁

烤沙巴龍躉

茴香薯蓉 · 蘑菇 · 番茄馬賽魚湯

(另加 \$220 / 兩人用)

鴻運農場平原雞

羊肚菌及黑皮雞樅菌 · 二澳米

(另加 \$450 / 兩人用)

甜品

| 任選一項 |

招牌鹹牛油吉士撻

九龍維記牛奶法式酸奶油 · 杏仁金寶

印度香料雞蛋仔配黑白淡奶意式雪糕

• 燴桃子

美珍糖薑意式雪糕 · 核桃金寶

摩登老婆餅配熱帶風情意式雪糕

• 使用美珍產品烹調

