



In the modern world of globalization, we are primed to set our sights abroad. Especially in a logistics hub like Hong Kong, premium food from all corners of the world can be conveniently accessed, making it easy to overlook the abundance of high-quality local ingredients on our own turf.

Café BAU joins together the skillful creativity and craftsmanship of Michelin-starred Chef Alvin Leung and the LUBUDS team to spur a renaissance of Hong Kong's fresh, homegrown food products. Beyond tantalizing diners' palates, the restaurant also encourages partnerships between local restaurants and suppliers, in order that a more sustainable supply chain can be achieved.

Café BAU derives its name from the iconic emblem of Hong Kong, the Bauhinia flower. It is symbolic of the restaurant's commitment to food that is born, nurtured, and sublimated locally. Moreover, the name further signifies a hopeful return to "Business As Usual" in the wake of global post-pandemic recovery.



**Tasting Menu**  
\$1,088 / per person

**Amuse bouche**

Jinga Shrimp Mille-Feuille  
Eggplant, Hai Mei Aioli

Rice Porridge  
Seared Scallop, Toasted Tea Emulsion

- Pat Chun Pork Knuckle ‘Zampone’  
Egg Confit, Stem Ginger

**Soup of The Day**

Braised Local Mussels  
Cuttlefish, Tomato Confit  
or

Butter Poached Lobster  
(Supplement +\$240 for 2)

**Sorbet**

Oxen Wellington  
Black Pepper Sauce  
or

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

**Desserts**

Sour · Savory · Sweetness  
Kumquat, Hibiscus, Bergamot

Coconut and Pineapple Mochi with Red Dates

- Featuring Mee Chun Products 



### 3-Course Set Menu

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

### 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

- Hand Cut Pasta

Mee Chun Fermented Clams • Crispy Chicken Wings

- Fried Whitebait

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

- Cured Oxen Tongue

★ Mee Chun Mixed Pickles • Citrus Spices Dressing



## 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

Chef's Special

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

Lam Tsuen Honeycomb  
Mandarin · Oolong Tea · Kowloon Dairy Milk Gelato

- Featuring Mee Chun Products 
- ★ Exclusively Supplied to Cafe BAU



全球化推動下，我們習慣放眼世界，加上香港作為全球其中一個物流樞紐，獲得各國優質食材可算是唾手可得，卻因而忽略了近在咫尺的"優質本地食材"。

Café BAU 透過殿堂級米芝蓮三星名廚 Alvin Leung 及 LUBUDS 團隊的手藝及創意，推崇並復興香港的優質鮮活食材。不單止可滿足食客的口腹之欲，更可藉以推動一個本地餐廳及供應商間的互助，可持續供需循環。

Café BAU, BAU 為香港市花 - 洋紫荊 (Bauhinia) 的縮寫。除了展現出團隊生於斯、長於斯、取於斯、用於斯的決心。更加希望帶出後疫情時代全球 - Business As Usual "照常營業" 的期許。

嗜味套餐

\$1,088 / 每位

餐前小食

基圍蝦千層酥  
茄子·蝦米蛋黃醬

粥  
香煎帶子·烘茶醬

• 八珍豬腳薑  
油封蛋·美珍糖薑

是日餐湯

燉煮本地青口  
魷魚，油封蕃茄  
或  
牛油煮龍蝦  
(另加 \$240 / 兩人用)

雪葩

威靈頓牛排  
黑胡椒醬  
或  
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

酸·咸·甜  
金桔·洛神花·佛手柑

椰子菠蘿麻糬配紅棗

• 使用美珍產品烹調



### 3 道菜精選套餐

頭盤 | 主菜 | 甜品

\$698 / 每位

#### 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

#### ● 手工製意粉

美珍蜆蚶醬·香脆雞翼

#### ● 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

# Cafe BAU

## 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

### 廚師精選

### 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

### 林村「蜂」味

柑橘 · 烏龍茶 · 九龍維記牛奶意式雪糕

• 使用美珍產品烹調



★ Cafe BAU 獨家

同桌客人需享用相同餐牌; 所有價格以港幣加 10% 服務費計算  
如閣下有任何食物敏感及特別飲食需要, 請向我們的職員查詢。