

DRINKS



SENSU SIGNATURE

- ◻ 青蘋果白桃梳打 \$50
Green Apple & White Peach Squash
- ◻ 巨峰提子芒果梳打 \$50
Kyoho & Mango Squash
- ◻ 荔枝檸檬梳打 \$50
Lychee Lemonade
- ◻ 輕芝鮮果葡萄烏龍茶 \$68
Fresh Fruit Grape Oolong Tea with Cheese
- ◻ 輕芝鮮果香桃烏龍茶 \$68
Fresh Fruit Peach Oolong Tea with Cheese
- ◻ 輕芝鮮果荔枝烏龍茶 \$68
Fresh Fruit Lychee Oolong Tea with Cheese
- ◻ 鮮水果甜酒 \$78
Sangria

DECAFFEINATED

- ◻ 抹茶鮮奶 \$48
Matcha Latte
- ◻ 可可鮮奶 \$48
Coco Latte

JUICE & SOFT DRINK

- ◻ 可樂 / 雪碧 / 梳打水 \$30
Soft Drink
- ◻ 橙汁 / 芒果汁 / 椰子水 \$45
Juice
- ◻ 青森蘋果汁 / 葡萄汁 / 山梨白桃汁 \$58
Japan Aomori Juice

BEER & WINE

- ◻ 朝日啤酒 \$58
Asahi
- ◻ 精選紅酒 / 白酒 \$78
House Wine

COFFEE

加配濃縮咖啡 Extra Shot of Espresso +\$12

- ◻ 美式咖啡 \$37
Americano
- ◻ 意式泡沫咖啡 \$42
Cappuccino
- ◻ 鮮奶咖啡 \$42
Café Latte
- ◻ 朱古力咖啡 \$48
Café Mocha
- ◻ 可樂濃縮咖啡 \$52
Coke Espresso
- ◻ 椰子水濃縮咖啡 \$52
Coconut Water Espresso
- ◻ 單份濃縮咖啡 \$30
Single Espresso

CLASSIC TEA

- ◻ 錫蘭紅茶配檸檬或鮮奶 \$38
Ceylon Tea with Lemon/Milk
- ◻ 葡萄烏龍 \$40
Grape Oolong
- ◻ 白桃烏龍 \$40
Peach Oolong
- ◻ 荔枝烏龍 \$40
Lychee Oolong

HOT FRUIT TEA

- ◻ 蜜梨葡萄烏龍果茶 \$45
Pear & Grape Oolong Fruit Tea
- ◻ 百香果錫蘭果茶 \$45
Passion Fruit & Ceylon Fruit Tea

TEA MENU



供應時段
14:30 - 17:30

炒滑蛋牛角包吐司 \$48
Croissant with Scrambled Eggs



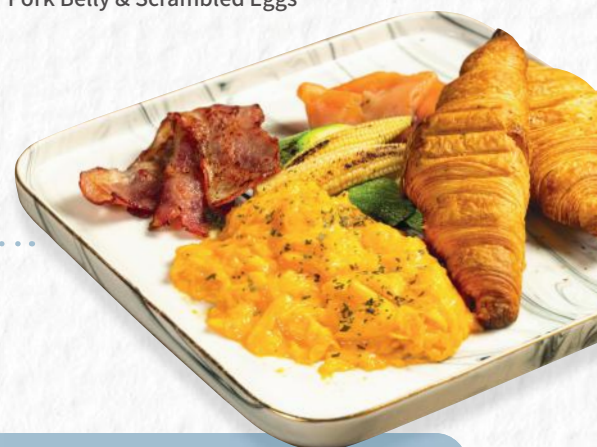
火灸焦糖忌廉芝士牛角包吐司 \$68
Croissant with Caramel Cream Cheese



炸物拼盤 (3選2) \$88
(薯條、炸豆腐、炸雞)
Snack Combo (Choose two)
(French Fries, Fried Tofu, Fried Chicken)



豚肉生薑燒滑蛋牛角包吐司 \$88
Croissant with Shogayaki
Pork Belly & Scrambled Eggs



全日早餐 \$118
(煙肉、滑蛋、煙三文魚、牛角包、燒雜菜)
All Day Breakfast
(Bacon, Scrambled Eggs, Smoked Salmon,
Croissant, Mix Veg)

隨餐送美式咖啡或冷泡茶 或 選配任何其他正價飲品可享 -\$15 優惠乙次
Enjoy a free Americano or Cold-Brewed Tea or Enjoy a \$15 discount on any regular-priced drinks

DESSERTS

自家製提拉米蘇 \$48
Homemade Tiramisu



焦糖布丁福餅配朱古力蛋糕 \$58
Caramel Daifuku with Chocolate Cake



自家製檸檬醬牛角包吐司 \$68
Croissant with Homemade Lemon Curd



焦糖蘋果牛角包吐司 \$78
Croissant with Caramel Apple

SENSU

Good Food • Fine Mood All Day • Every Day

太古店 Apita 地下 TKS-02 號舖 2166 1159

沙田店 新城市廣場 3 期 2 樓 A237 號舖 2885 0533

hksensu

thefoodstoryhk.com/sensu

所有價目均以港幣計算並需按原價加收一服務費
All prices are in Hong Kong Dollars and subject to 10% service charge based on original prices

若有任何食物過敏和特殊的飲食要求，歡迎與我們聯絡
Please inform us of any food allergies or dietary requirements prior to ordering

熱飲 Hot 冷飲 Cold

圖片只供參考
Images are for reference only

廚師推介
Chef's Recommendation

素食之選
Vegetarian Choice

辣味之選
Spicy Choice


ALL DAY MENU

炒雜菌滑蛋牛角包吐司  \$88
Croissant with Mixed Mushroom & Scrambled Eggs

蒜香蜆肉橄欖油意大利麵 \$88
Aglio e Olio with Clams

香茜青醬雞肉意大利麵 \$88
Pasta with Coriander Pesto & Chicken



松露醬牛油果雞肉牛角包吐司  \$108
Avocado Chicken Croissant with Truffle Mayonnaise


滑蛋鰻魚粒蓋飯 \$108
Eel Scrambled Eggs Donburi

滑蛋吉列炸蝦蓋飯 \$108
Fried Shrimps with Scrambled Eggs Donburi



風乾蕃茄大蝦意大利麵 \$148
Pasta with Sun Dry Tomato & Shrimp

西班牙辣肉腸意大利麵 \$148
Pasta with Tomato Sauce & Chorizo

黑豚肉生薑燒旋風蛋包飯  \$148
Shogayaki Pork Belly Omelette Rice



香烤雞扒旋風蛋包飯配昆布忌廉汁 \$128
Roasted Chicken Cutlet Omelette Rice with Dashi Cream Sauce

黑松露卡邦尼意大利麵  \$128
Truffle Carbonara Pasta

巴馬火腿配水牛芝士披薩 \$128
Parma Ham with Mozzarella Cheese Pizza



章魚燒 Takoyaki +\$28

炸豆腐配牛油果醬 Fried Tofu with Guacamole +\$28

是日餐湯 Daily Soup +\$28

炸薯條配芝士醬 French Fries with Cheese Sauce +\$38

炸雞配松露醬 Fried Chicken with Truffle Mayonnaise +\$38

是日甜品 Daily Dessert +\$38

自助沙律吧 (限取一次) Salad Bar +\$38

是日餐湯及美式咖啡或冷泡茶 Soup & Coffee / Cold-Brewed Tea +\$48

雜錦海鮮披薩 \$168
Assorted Seafood Pizza



照燒三文魚燒配柚子汁  \$198
Teriyaki Salmon with Yuzu Dressing



黑麵豉羊架配杏桃果醬  \$258
Black Miso Lamb Rack with Apricot Jam



加配芝士焗龍蝦尾半條 +\$98
Add-on Baked Cheese Lobster Tail



香烤慢煮雞扒配蜜糖乳酪醬 \$168
Roasted Chicken Cutlet with Honey Yogurt



香煎豬鞍配韓式燒肉汁 \$238
Pan-fried Pork Rack with Korean BBQ Sauce



安格斯西冷配泡菜香蒜牛油 \$298
Angus Striploin with Kimchi Garlic Butter



ADD-ON ITEMS

SHARING MENU

意式海鮮大餐 \$388
(蝦、青口、龍蝦尾、蜆、鮑魚)
Seafood Bowl
(Shrimp, Mussel, Lobster Tail, Clams, Abalone)



香腸拼盤配蜜糖芥末醬 \$168
Sausage Combo with Honey Mustard Sauce



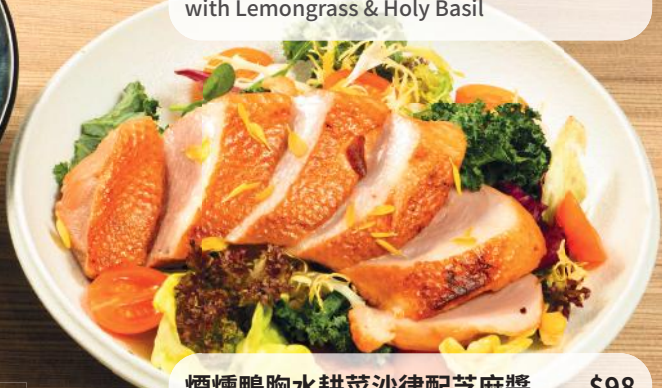
炸雞配松露醬 \$88
Fried Chicken with Truffle Mayonnaise



香茅檸檬葉辣椒炒蜆  \$108
Chili Clams with Lemongrass & Holy Basil



紐西蘭青口配昆布忌廉汁 \$138
New Zealand Mussel with Dashi Cream Sauce



煙燻鴨胸水耕菜沙律配芝麻醬 \$98
Smoked Duck Breast Salad with Sesame Dressing

KODS MENU

牛油甜粟米、炒滑蛋、橙汁
可選 章魚燒 或 炸豆腐
及 奶油煙肉意大利麵 或 雞肉炒飯
Butter Corn, Scrambled Eggs, Orange Juice
Takoyaki or Fried Tofu & Creamy Bacon Pasta or Chicken Fried Rice

小朋友之選 \$98

