



EMMER

WELCOME TO EMMER! FROM ANCIENT GRAINS TO MODERN PIZZA, WE ARE EMMER.

OUR NAME IS OUR BEGINNING: AN ANCIENT, ORGANIC HERITAGE GRAIN WHEAT, WHICH WE BLEND WITH RYE AND GOOD ITALIAN FLOUR. THESE HAND-SELECTED GRAINS ARE LOWER IN GLUTEN AND HIGHER IN NUTRIENTS LIKE ANTIOXIDANTS, VITAMINS AND MINERALS. WE DON'T USE THEM BECAUSE THEY SOUND GOOD, OR JUST BECAUSE THEY ARE GOOD FOR US, WE CHOOSE THEM BECAUSE THEY MAKE EVERY PIZZA NATURALLY BETTER AND NATURALLY TASTIER.

歡迎來到EMMER！從古代穀麥變成現代薄餅，我們的名字叫EMMER，即「二粒小麥」。

我們由這二粒小麥出發，將這種源於古代的有機穀麥與黑麥及上乘的意大利麵粉混合。這些用人手篩選的穀物，麩質成分較低，而且蘊含更多營養，如抗氧化物、維他命及礦物質。我們堅持沿用這些穀物，不是為了聽起來較有噱頭，或純粹因為它的營養價值，而是因為它們讓每個薄餅吃起來更可口、更美味。

APPETISERS 前菜

Stracciatella | 絲翠奇亞芝士 (V) 99
served with olive oil, Emmer bread
附橄欖油、招牌麵包

Charcuterie Plate | 凍肉拼盤 93
today's selection
是日精選款式

Bresaola and Ricotta | 意式風乾牛肉配乳清芝士 (GF) 79
D.O.P. fontina, parmigiano reggiano, red and yellow pepper, red onions
D.O.P. 認證芳提娜芝士、巴馬臣芝士、紅椒、黃椒、紅洋蔥

Daily Soup | 是日精選餐湯 (V) 33
served with Emmer croutons
附 Emmer 焗麵包粒

SALADS 沙律

House Green Leaves | 翠綠沙律 (VG) (GF) 49
mixed leaves, champagne dijon dressing
雜錦沙律菜、香檳第戎沙律醬

Beetroot Carpaccio | 紅菜頭薄片沙律 (V) (GF) (N) 69
ricotta, pistachio, walnut, red onions, maple balsamic dressing
乳清芝士、開心果、核桃、紅洋蔥、楓糖黑醋醬

Romaine Caesar | 羅馬凱撒 (GF) 90
romaine lettuce, parmigiano reggiano, caesar dressing
羅馬生菜、巴馬臣芝士、凱撒沙律醬

House Tomatoes | 招牌番茄 (VG) (DF) (GF) 69
basil, red onions, sherry maple dressing
羅勒葉、紅洋蔥、楓糖雪莉醋

Eggplant and Parmesan | 茄子及巴馬臣芝士 (V) (GF) (N) 89
rocket, parmigiano reggiano, pine nuts, maple balsamic dressing
火箭菜、巴馬臣芝士、松子仁、楓糖黑醋醬

WEEKEND BRUNCH 週末早午餐

Available until 15:00 every Saturday, Sunday & public holidays
逢星期六、日及公眾假期，供應時間至15:00

Selection of Daily Pastries | 是日精選糕點
please visit the counter for today's selection
請到櫃檯查詢是日款式

Granola, Yoghurt | 香脆燕麥片、乳酪 (V) (GF) (N) 30
gluten-free paleo granola, berries or banana and honey
無麩質雜糧穀麥、雜莓或香蕉及蜜糖

Baked Eggs and Chorizo | 焗水波蛋及西班牙辣肉腸 92
tomatoes, feta, Emmer bread
番茄、菲達芝士、招牌麵包

Khachapuri | 格魯吉亞早餐薄餅 (V) 99
Emmer pizza dough, shaped like a boat and filled with goodness
船狀Emmer薄餅麵團，滋味滿載
mozzarella, feta, egg
水牛芝士、菲達芝士、雞蛋

PIZZAS 薄餅

We believe the best pizzas begin with the best bases. We make ours with organic, heritage Emmer grain blended with rye and good Italian flour. We freshly hand-mill the grain to make airy dough that is hand-stretched into your pizza base. Baked in our rotating steel oven, our pizza has the perfect combination of crunch and chew.
11 Inches cut into 6 slices and shared... or not.

我們相信薄餅餅底是美味的關鍵。因此我們特意挑選黑麥及上乘意大利麵粉，混搭有機的古代Emmer二粒小麥製成餅底。我們以人手研磨穀麥，並製作出富空氣感的麵糰，然後用人手製成薄餅餅底，再將薄餅放進不鏽鋼旋轉焗爐烤製。不論切成六片與朋友分享，還是獨個兒吃掉，這11吋薄餅吃來都是香脆有嚼勁，集完美滋味與口感於一身。

Margherita | 皇后瑪格麗特 (V) 99
tomato sauce, mozzarella, basil
番茄醬、水牛芝士、羅勒葉

Marinara | 經典水手 (VG) (DF) 118
tomato sauce, cherry tomatoes, capers, black olives, red onions, parsley, garlic
番茄醬、車厘茄、酸豆、黑橄欖、紅洋蔥、意大利蕃茜、大蒜

make this a Neapolitan by adding anchovies 添加鰵魚將薄餅變成拿波里風格 29

Funghi | 雜菌 (V) 142
portobello, cremini, mozzarella, D.O.P. fontina, taleggio, parmigiano reggiano, thyme
大味菇、褐菇、水牛芝士、D.O.P. 認證芳提娜芝士、打利治奧芝士、巴馬臣芝士、迷迭香

D.O.P. Quattro Formaggi | D.O.P. 認證四色芝士四重奏 (V) 169
cream, mozzarella, D.O.P. fontina, truffle pecorino romano, taleggio, sage
忌廉、水牛芝士、D.O.P. 認證芳提娜芝士、羅馬松露羊奶芝士、打利治奧芝士、鼠尾草

Parma | 巴馬火腿 173
tomato sauce, mozzarella, D.O.P. prosciutto di parma, rocket
番茄醬、水牛芝士、D.O.P. 認證巴馬火腿、火箭菜

Diavola | 香辣魔鬼 (P) 159
spicy tomato sauce, mozzarella, salami, roasted red chilli
香辣番茄醬、水牛芝士、莎樂美腸、香烤紅辣椒

NEW 三文魚 (V) 158
salmon, ricotta cream, mozzarella, dill, parsley, red onion, chives, capers, lemon zest
三文魚、乳清芝士、水牛芝士、刁草、番茜、紅洋蔥、細蔥、酸豆、檸檬皮

NEW 肉食派對 (P) 168
tomato sauce, mozzarella, pancetta, salami, nduja
番茄醬、水牛芝士、意式煙肉、莎樂美腸、意式辣肉腸

Specials | 精選薄餅
see board or ask your waiter for our daily specials 請向服務員查詢或到櫃檯上方黑板查看

Extras 額外配料
egg 雞蛋 / red onions 紅洋蔥 / roasted red chilli 烤紅辣椒 / black olives 黑橄欖 / jalapeño 墨西哥辣椒 / mixed mushrooms 雜菌 / capers 酸豆 / pancetta 意式煙肉 19
anchovies 鰵魚 / salami 莎樂美腸 / nduja 意式辣肉腸 / mozzarella 水牛芝士 29

DESSERT 甜點

XTC Gelato | XTC意大利雪糕 39
ask for today's flavours 請向服務員查詢是日口味

Daily Dessert | 精選甜點 69
ask for today's selection 請向服務員查詢是日款式

Valrhona Chocolate Mousse | Valrhona 朱古力慕絲 49
cocoa powder, crispy chocolate bits 可可粉、脆朱古力粒

Fruit Salad | 鮮果沙律 (V) 58
cream, honey 忌廉、蜜糖

Affogato | 意式雪糕咖啡 58
vanilla gelato, double espresso 雲呢拿意大利雪糕、雙份濃縮咖啡

(V) = Vegetarian 素食 (VG) = Vegan 純素 (DF) = Dairy Free 不含奶製品 (GF) = Gluten Free 無麩質 (N) = Contains Nuts 含堅果 (P) = Spicy 香辣

D.O.P. Denominazione di Origine Protetta, (Protected Designation of Origin) (原產地名稱保護標籤) - quality is key, we choose these ingredients because they are produced and processed in a specific geographical zone according to tradition, all regulated by law. 我們重視食品質量，因此選用這些於特定地區、按照傳統手法生產及加工的材料。這些食品均受法律管制。

All prices are in Hong Kong Dollars. We do not include service charge on your bill. 所有價格均以港幣計算。帳單不包括加一服務費。

BEVERAGES 飲品

DRINK FOR GOOD 喝出意義

We purify, bottle and carbonate our own drinking water here on site. This saves 1000's of bottles from landfill and reduces the need for imported water and helps to minimise our carbon footprint.

我們即場為飲用水進行淨化、入樽及注入二氧化碳。這樣可以節約1000多個瓶子進入堆填區，減低對進口水的需要，並有助於減少碳足跡。

WATER 水

Sparkling Water 有氣礦泉水	10
Still Water 礦泉水	10

SODAS / ICE TEAS 有氣飲料/冰茶

Rosemary Lemonade 迷迭香檸檬汽水	35
Blood Orange Lemonade 血橙檸檬汽水	35
House Lemonade 自製檸檬汽水	35
House Iced Lemon Tea 自製檸檬冰茶	35
Rosemary Iced Tea 迷迭香冰茶	35
Blood Orange Iced Tea 血橙冰茶	35

SOFT DRINKS 汽水

Coke 可樂	28
Coke Zero 零系可樂	28
Sprite 雪碧	28
Orange Juice 橙汁	33
Grapefruit Juice 西柚汁	33

COFFEE / TEA 咖啡/茶

Roasted right here in HK, our coffee is brewed locally by Holistic. The blend is called 'Godfather', with caramel and nutty flavour, it contains both earthiness and sweetness in an excellent balance. 我們的咖啡，全部交由咖啡供應商Holistic於本地新鮮烘焙及沖泡。我們的咖啡豆配方名叫「Godfather」，咖啡豆中的焦糖和堅果香氣，為咖啡帶來土味和甜甜的風味。

Espresso 特濃咖啡 / Macchiato 瑪奇朵咖啡	19	Mocha 朱古力鮮奶咖啡	40
Double Espresso 雙份特濃咖啡 / Double Macchiato 雙份瑪奇朵咖啡	23	Chocolate 朱古力	42
Black Coffee 黑咖啡	28	Tea 茶 English Breakfast 英式紅茶 / Earl Grey 伯爵茶 / Peppermint 薄荷茶 / Jasmine 茉莉花茶 / Green Tea 綠茶	28
Cappuccino 意式泡沫咖啡	38	Oat Milk 燕麥奶 / Soy Milk 豆奶	5
Latte 鮮奶咖啡	38	Syrup 糖漿 Vanilla 雲尼拿 / Caramel 焦糖 / Hazelnut 榛子	5
Flat White 鮮奶濃縮咖啡	38		



HAPPY HOUR 歡樂時光 38

Monday - Sunday 17:00 - 20:00 | 星期一至日 下午17:00 - 20:00

WHITE WINE / ROSÉ / PROSECCO 白/粉紅/氣泡酒

GLS 杯裝 | BTL 支裝

ST Della Venezie, Pinot Grigio, Italy 2013 60 | 248
bouquet of peaches, pears and lime peels. soft and delicate.
蜜桃，雪梨和青檸皮的香味，口感柔順。

Esprit de la Cite, Sauvignon Blanc, France 2019 60 | 248
mouth-watering fresh blackcurrant, gooseberry & grapefruit.
新鮮的黑加侖子、燈籠果和西柚酸香讓人垂涎。

Antica Vigna, Prosecco Extra Dry, Italy 60 | 288
fruity, fresh aroma of tropical white fruit. delicious and a very lively mousse.
豐富的果香和熱帶白色水果的清新香氣。美味又非常活潑清新。

Sea Change, Rosé, France 2018 60 | 248
fresh strawberries with delicate notes of peach, orange blossom. crisp, refreshing.
充滿新鮮的士多啤梨果香，並以蜜桃及橙花作點綴。清爽順喉。

RED WINE 紅酒

GLS 杯裝 | BTL 支裝

Passori, IGT Rosso Veneto, Merlot/Corvina, Italy 2018 60 | 248
flavours of plums, raisins, spice and vanilla. rich, opulent and smooth.
擁有李子、提子乾、香料及雲呢拿的豐富香氣。酒體豐滿絲滑。

Finca Dos Cientos, Rioja, Spain 2016 60 | 248
ripe and juicy fruit flavours, fine tannic structure.
擁有成熟多汁果香，酒體結構良好。

LIMITED WINES FROM OUR CELLAR AT AMAZING PRICES!

We add \$180 per bottle to the cost of these wines. Most restaurants markup by 300-500% which makes higher cost wines really expensive. Our fixed markup means our most expensive wines are actually our cheapest when compared to other restaurants. Salute!

以更實惠的價錢，享用限量精選美酒。

我們限量精選餐酒的價錢只是在成本價加上港幣180元。大部分餐廳為了提高利潤，通常都在餐酒的價錢上調高300-500%，令成本較高的餐酒價錢非常昂貴。所以心水清的您就會明白，我們餐廳裡最貴的餐酒與其他餐廳比較，成了最便宜的酒。乾杯！

WHITE WINE 白酒

BTL 支裝

Il Borro, Lamelle IGT, Chardonnay, Italy 2018	318
Sergio Zenato, Lugana DOC Riserva, Trebbiano, Italy 2015	448
Bouzereau Et Fils, Les Champs Grains, Puligny Montrachet, Chardonnay, France 2011	760
Albert Bichot, 1er Cru "Les Charmes", Meursault, Chardonnay, France 2007	780

RED WINE 紅酒

Ornellaia "Le Volte", Merlot, Italy 2016	348
Casanuova di Nittardi, Chianti Classico, Sangiovese, Italy 2016	418
E. Guigal, St. Joseph, Vignes Des Hospices, Syrah, France 2013	630
Paolo Scavino, Barolo, Nebbiolo, Italy 2013	700
Domaine Dupont Tisserandot, Gevrey Chambertin, Pinot Noir, France 2010	770

SPARKLING / CHAMPAGNE 氣泡酒/香檳

Gramona, Argent, Gran Reserva Brut, Catalonia, Spain 2012	550
Billecart-Salmon, Blanc de Blancs, Grand Cru, Champagne, France NV	670
Paul Déthune, Cuvée à L'Ancienne, Grand Cru Brut, Champagne, France 2011	880

COCKTAILS 雞尾酒

Hunter Vesper 85
widges gin, tried & true vodka, fernet hunter
widges 氈酒、tried & true 伏特加、fernet hunter 草本烈酒

Emmer Spritz 95
house amaro blend, blood orange, limoncello, prosecco, house soda
自製香料苦甜酒、血橙、意式檸檬甜酒、意大利氣泡酒、梳打水

Negroni 80
house amaro blend, widges gin
自製香料苦甜酒、widges 氈酒

R.C.B. (Russian Cold Brew) 80
cold brew, tried & true vodka, kahlúa, honey
冷泡咖啡、tried & true 伏特加、咖啡酒、蜜糖

Spicy Sazerac 115
rebel yell bourbon, habanero shrub, agave nectar
rebel yell 波本威士忌、habanero shrub 苦酒、龍舌蘭糖漿

ALCOHOL FREE 無酒精雞尾酒

Faux-secco 75
seedlip spice, orange bitters, lemon, sugar, fever tree tonic
seedlip spice 無酒精烈酒、柑橘苦精、檸檬、糖、fever tree 湯力水

Cold Brew 75
seedlip garden, cold brew, grapefruit juice, vanilla syrup
seedlip garden 無酒精烈酒、冷泡咖啡、西柚汁、雲呢拿糖漿

BEER 啤酒

DRAUGHT 生啤

Estrella Damm 60
light and smooth with a mild bitterness. 輕盈順滑，擁有溫和的苦澀味。

BOTTLED 支裝

Young Master Classic Ale 55
elegant balance of malts and hops. delightful fruit, floral and zesty notes.
麥芽及啤酒花有著優雅的平衡。擁有怡人的水果香、花香及檸檬香氣。

Peroni Lager 52
crisp, refreshing with a delicate balance of bitterness, citrus and spice.
入口順喉清爽，苦味、柑橘味及香料味有著精妙的平衡。

Peroni Libera, Lager, Italy (0%abv) 52
rich and intense aroma of flavours where citrusy and hoppy notes are followed by a delicate fruity aroma.
豐富而強烈的香氣，散發柑橘和啤酒花香，並帶細膩果香。