



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
parma, spianata, martadella, pickles 巴馬火腿、辣味扁肉腸、意式豬肉腸、酸瓜

NEW **Baked Mushroom | 烤蘑菇** (V) 88
cremini, portobello, white button, shiitake, pecorino, mozzarella, parmigiano reggiano, fried garlic, parsley
褐菇、大啡菇、白蘑菇、香菇、羊奶芝士、水牛芝士、巴馬臣芝士、炸蒜、意大利蕃茜

Daily Soup | 是日精選餐湯 (V) 35
served with Emmer croutons 附焗麵包粒

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, parmigiano reggiano, maple balsamic dressing
乳清芝士、開心果、核桃、紅洋蔥、巴馬臣芝士、楓糖黑醋醬

Romaine Caesar | 羅馬凱撒 88
romaine lettuce, parmigiano reggiano, caesar dressing, croutons
羅馬生菜、巴馬臣芝士、凱撒沙律醬、焗麵包粒

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

MAINS 主菜

Lasagna | 意式千層麵 88
beef, tomato sauce, parmesan 牛肉、番茄醬、巴馬臣芝士

Home-made Meat Balls | 自家製肉丸 (F) 79
spicy tomato sauce, mozzarella, parmesan, parsley, served with Emmer bread
香辣番茄醬、水牛芝士、意大利蕃茜、配招牌麵包

WEEKEND BRUNCH 週末早午餐

Available from 11:00 - 15:00 every Sat, Sun & public holidays 週末及公眾假期上午11時至3時供應

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麵團，滋味滿載
mozzarella, feta, egg, chilli flakes 水牛芝士、菲達芝士、雞蛋、辣椒片

NEW **Smashed Avocado | 牛油果吐司** (VG) 82
avocado, radish, lemon zest, togarashi, served on toasted Emmer bread (2pcs)
新鮮牛油果、櫻桃蘿蔔、檸檬皮、七味粉油、配兩塊招牌吐司
add smoked salmon 添加煙燻三文魚 +19

NEW **Feta and Tomatoes | 菲達芝士番茄吐司** (V) 65
feta cheese, roasted cherry tomatoes, parsley, olive oil, served on toasted Emmer bread (2pcs)
菲達芝士、烤車厘茄、蕃茜、橄欖油、配兩塊招牌吐司

NEW **Green Shakshuka | 焗蔬菜半熟蛋** (V) 88
zucchini, brussels sprouts, spinach, onion, cumin, two egg yolks, garlic yoghurt sauce, Emmer panino
意大利青瓜、小椰菜、菠菜、洋蔥、兩粒蛋黃、香蒜乳酪醬、招牌麵包

PIZZAS 薄餅

11 inches, 6 slices of the perfect crunch and chew. 6塊香脆有嚼勁的11吋薄餅。

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

make this a Neapolitan by adding anchovies 添加鰵魚將薄餅變成拿波里風格 19

Marinara | 經典水手 (VG) (DF) 108
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

Funghi | 雜菌 (V) 148
portobello, cremini, mozzarella, D.O.P. fontina, taleggio, parmigiano reggiano, thyme
大啡菇、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 (F) 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

Carnivora | 肉食派對 (F) 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

Spinach | 菠菜 148
mozzarella, pecorino romano, parmigiano reggiano, spinach, red onion, garlic, chilli flakes, egg
水牛芝士、羅馬羊奶芝士、巴馬臣芝士、菠菜、紅洋蔥、蒜片、辣椒片、太陽蛋

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 / garlic 蒜 / spinach 菠菜 / jalapeño 墨西哥辣椒 / mixed mushrooms 雜菌 / capers 酸豆 / pancetta 意式煙肉 / anchovies 鰵魚 19
parma 巴馬臣芝士 / bresaola 意式風乾牛肉 / salami 莎樂美腸 / nduja 意式辣肉腸 / mozzarella 水牛芝士 29

Dip it! 薄餅醬 | garlic yoghurt 香蒜乳酪醬 / sriracha mayonnaise 香酸辣椒蛋黃醬 / 15 (1 dip)
rocket pesto 火箭菜青醬 / tomato olive tapenade 番茄橄欖醬 50 (4 dips)

DESSERT 甜點

Available from 17:00 onwards 由下午5時起供應

XTC 125ml tub | XTC意大利雪糕 125毫升杯 28
chocolate gelato, vanilla gelato, lemon sorbet 朱古力雪糕、雲尼拿雪糕、香檸雪葩

NEW **Bottomless Tiramisu (per person) | 提拉米蘇 (無限量添食，一人享用)** 58
cream, mascarpone, eggs, lady fingers, espresso, cocoa powder
雞蛋、馬斯卡邦軟芝士、手指餅、特濃咖啡、可可粉

Chocolate Cake | 朱古力蛋糕 69
served with vanilla custard 配雲尼拿醬

Lemon Tart | 檸檬撻 69
mascarpone, mixed berries 馬斯卡邦軟芝士、雜莓

Raspberry Crumble | 紅莓金寶蛋糕 59
whipped cream, sherry balsamic drizzle 忌廉、少許雪莉黑醋醬

Banana Walnut Bread | 香蕉蛋糕 (N) 59
served with honey butter 配蜜糖牛油

Valrhona Chocolate Mousse | Valrhona 朱古力慕絲 52
mixed berries 雜莓

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

(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 (F) = 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	12
Still Water 礦泉水	12

SODAS / ICE TEAS / JUICES 有氣飲料/冰茶/果汁

Lemonade 檸檬汽水 OR Iced Tea 冰茶: (Choose a flavour 選擇汽水或冰茶口味)	36	Sodas 汽水:	30
Lemon 檸檬 / Rosemary 迷迭香 / Blood Orange 血橙檸檬 / Passion Fruit 熱情果		Coke 可樂 / Coke Zero 零系可樂 / Sprite 雪碧	
		Fruit Juices 果汁:	34
		Orange 橙汁 / Grapefruit 西柚汁 / Mango 芒果汁 / Pink Guava 粉紅番石榴汁 / Ruby Berries 雜莓汁	

COFFEE / TEA 咖啡/茶

Roasted right here in HK, our coffee is brewed locally by Rubix. The Emmer espresso blend consist of Colombian, Kenyan and Brazilian coffee beans, the dark chocolate and nutty note gives a smooth mouth feel. 我們的咖啡，全部交由咖啡供應商 Rubix 於本地新鮮烘焙及沖泡。Emmer 咖啡豆配方由哥倫比亞、肯亞及巴西咖啡豆製成，帶黑朱古力和土味風味以及柔滑口感。

Espresso 特濃咖啡 / Macchiato 瑪奇朵咖啡	20	Chocolate 朱古力	44
Double Espresso 雙份特濃咖啡 / Double Macchiato 雙份瑪奇朵咖啡	25	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 / Chamomile 洋甘菊茶	30
Black Coffee 黑咖啡	30	Oat Milk 燕麥奶 / Soy Milk 豆奶	+5
Cappuccino 意式泡沫咖啡	39	Syrup 糖漿 Vanilla 雲尼拿 / Caramel 焦糖 / Hazelnut 榛子	+5
Latte 鮮奶咖啡	39		
Flat White 鮮奶濃縮咖啡	39		
Mocha 朱古力鮮奶咖啡	42		

HAPPY HOUR 歡樂時光 41

Monday - Sunday 16:00 - 20:00 | 星期一至日 下午4時至8時

WHITE WINE / ROSÉ / PROSECCO 白/粉紅/氣泡酒

GLS 杯裝 | BTL 支裝

ST Della Venezie, Pinot Grigio, Italy 2013 (H) 65 | 258
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。

Antica Vigna, Prosecco Extra Dry, Italy (H) 65 | 298
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 (H) 65 | 258
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 (H) 65 | 258
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。

The Cubist, Garnacha, Spain 2018 (H) 65 | 258
light to medium body, summer fruits, mild spice.
輕盈至中體口感，含有夏日果香及溫和的辛香。

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
Albert Bichot, 1er Cru "Les Charmes", Meursault, Chardonnay, France 2007	780

RED WINE 紅酒

Ornellaia "Le Volte", Merlot, Italy 2018	348
Casanuova di Nittardi, Chianti Classico, Sangiovese, Italy 2017	418
Aphelion, Rapture, GSM, McLaren Vale, Australia 2017	480
St Supéry, Cabernet Sauvignon, Napa Valley 2015	498
Roux Perère & Fils, Les Charmes, Chambolle-musigny 1er Cru AOP, France 2016	820

SIGNATURE COCKTAILS 特調雞尾酒

GLS 杯裝

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

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

BOTTLED COCKTAILS 樽裝雞尾酒

Cold Brew Martini (NEW) 75
vanilla infused vodka, black rum, cold brew coffee, salted caramel
雲尼拿味伏特加，黑罌酒，冷泡咖啡，鹽味焦糖

In Love With Rosemary (NEW) 75
strawberry & rosemary infused gin, aperol, lemon, apple, rosemary syrup, bitters
士多啤梨迷迭香氈酒，阿佩羅香甜酒，檸檬，蘋果，迷迭香糖漿，苦酒

I am Coconuts (NEW) 75
red chilli & kaffir lime leaf infused white rum, lime, apple, coconut syrup
紅辣椒青檸味白罌酒，青檸，蘋果，椰子糖漿

Laiba Sour (NEW) 75
whisky, lemon, nutmeg & hazelnut infused salted caramel, apple, bitters
威士忌，檸檬，肉荳蔻榛子味咸焦糖，蘋果，苦酒

Passion De-Light (NEW) (LOW CALORIE 低卡路里) 75
cucumber vodka, lemon, passionfruit, soda water
青瓜味伏特加，檸檬，熱情果，梳打水

NO ALCOHOL / LOW ALCOHOL 無/低酒精雞尾酒

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

Kuppa Kombucha 發酵茶 38
Original / Lychee & Ginger / Strawberry & Szechuan Pepper
原味 / 荔枝生薑味 / 士多啤梨四川辣椒味

BEER / CIDER 啤酒 / 水果汽酒

DRAUGHT 生啤

Estrella Damm (H) 65
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 58
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 54
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。

Kopparberg Naked Apple, Cider (4.5%abv) 54
well balanced, full of apple; not too sweet. 平衡度得宜、充滿蘋果香氣的一款啤酒。

Peroni Libera, Lager, Italy (0%abv) 54
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。