



EMMER PIZZA

From ancient grains to modern pizza, we are Emmer Pizza. Emmer is a heritage grain. We mill it daily, blend with rye and the best Italian flour and ferment for 24 hours creating a pizza that is both crunchy and chewy. Emmer is lower in gluten and higher in essential nutrients making it naturally healthier and tastier.

從古代穀麥到現代薄餅，就是 Emmer Pizza。Emmer 是一種珍貴的原生穀物。我們每日現磨，混合黑麥與上乘意大利麵粉，經過24小時發酵，打造出外脆內嚼的完美口感。Emmer 的麩質含量較低，卻富含多種營養，使每一口薄餅更加健康、更加美味。

APPETISERS 前菜

Nocellara del Belice Olives

西西里烏綠橄欖  41

unpitted Sicilian green olives
意大利西西里有核綠橄欖

NEW
新

Zucchini Fritti | 翠玉瓜炸餅 58

zucchini, smoked paprika, sea salt
翠玉瓜、煙燻紅椒粉、海鹽

Garlic Truffle Dough Sticks | 蒜香松露麵包條 75

garlic truffle butter, parsley, rocket pesto
蒜香松露牛油、意大利蕃茜、火箭菜青醬

Tomato and Burrata | 番茄水牛芝士沙律 138

tomato, burrata, basil, red onions, sherry maple dressing
番茄、水牛芝士、羅勒葉、紅洋蔥、楓糖雪莉醋

NEW
新

Baked Meatballs | 意式焗肉丸 118

beef & pork meatballs, garlic,
bread crumbs, tomato sauce, mozzarella,
parmigiano, chilli flakes, black pepper, Emmer panino
豬牛肉丸、蒜蓉、麵包糠、番茄醬、水牛芝士、
巴馬臣芝士、辣椒片、黑胡椒、招牌麵包

Pizza Fritta with Coppa | 炸薄餅配火腿 98

fried Emmer pizza dough with sliced coppa
招牌炸薄餅，配上薄切意大利熟成豬肩火腿

Charcuterie Plate | 凍肉拼盤 118

parma, spianata, mortadella, pickles, Emmer panino
巴馬火腿、辣味扁肉腸、意式豬肉腸、酸瓜、招牌麵包

Daily Soup | 是日精選餐湯 41

served with Emmer bread 配招牌麵包

SALADS 沙律

Salad Niçoise | 尼斯吞拿魚沙律 138

Ortiz braised tuna, mixed leaves, French beans,
potatoes, Nocellara olives, cherry tomatoes,
hard boiled egg with balsamic vinaigrette

Ortiz 橄欖油浸白吞拿魚腩、什錦生菜、法國豆、薯仔、
綠橄欖、車厘茄、熟蛋、意大利黑醋油醬

House Green Leaves | 翠綠沙律 60

mixed leaves, champagne dijon dressing
雜錦沙律菜、香檳第戎沙律醬

Salmon Salad | 煙三文魚沙律 127

mixed leaves, smoked salmon, cherry tomato,
red onion, capers, dijon vinaigrette, lemon wedge

雜錦沙律菜、煙三文魚、車厘茄、紅洋蔥、
酸豆、芥末油醋醬、檸檬角

Romaine Caesar | 羅馬凱撒 105

romaine lettuce, parmigiano,
caesar dressing, capers, croutons

羅馬生菜、巴馬臣芝士、凱撒沙律醬、酸豆、焗麵包粒

add chicken or smoked salmon 添加雞肉或煙三文魚 22

OVEN BAKED PASTA 焗意式麵

Lasagna | 意式千層麵 115

beef, tomato sauce, parmesan
牛肉、番茄醬、巴馬臣芝士

Mac & Cheese | 芝士通心粉 89

elbow macaroni, cream, parmesan,
fontina, D.O.P. pecorino, black pepper, parsley

通心粉、奶油、巴馬臣芝士、芳提娜芝士、
D.O.P. 認證羅馬羊奶芝士、黑胡椒、意大利蕃茜

add pancetta 添加意式煙肉 22

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

SPECIAL | 精選薄餅

Speck-tacular | 意式火腿薄餅 158

speck ham, zucchini, feta, mozzarella, cream,
garlic, rosemary, lemon zest, chilli flakes

意式煙燻火腿、翠玉瓜、菲達芝士、水牛芝士、
蒜蓉、忌廉、迷迭香、檸檬皮、辣椒片

Margherita | 皇后瑪格麗特 125

tomato sauce, mozzarella, basil 番茄醬、水牛芝士、羅勒葉

make this a Neapolitan by adding anchovies 22

添加鯉魚將薄餅變成拿波里風格

add burrata 添加流心水牛芝士 72

Pancetta and Egg | 意式煙肉配蛋 178

cream, mozzarella, truffle pecorino, pancetta, egg,
chilli flakes, black pepper, parsley

忌廉、水牛芝士、松露羊奶芝士、意式煙肉、太陽蛋、
辣椒粉、黑椒、意大利蕃茜

Marinara | 經典水手 125

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 185

portobello, cremini, mozzarella, D.O.P. fontina,
taleggio, parmigiano, 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

NEW
RECIPE
新食譜

Quattro Formaggi 2.0 | 芝士四重奏2.0 185

cream, mozzarella, D.O.P. fontina and gorgonzola, parmigiano, sage

忌廉、水牛芝士、D.O.P. 認證芳提娜芝士及戈貢佐拉藍芝士、
巴馬臣芝士、鼠尾草

Parma | 巴馬火腿 196

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

Truffle | 黑松露 310

cream, mozzarella, D.O.P. truffle pecorino and fontina,
scamorza, seasonal truffle, white truffle oil

忌廉、D.O.P. 認證的松露綿羊奶芝士及芳提娜芝士、
煙燻斯卡莫扎芝士、時令松露、白松露油

Salmon | 煙三文魚 192

smoked salmon, mascarpone, mozzarella, dill, parsley,
red onion, chives, lemon zest

煙三文魚、馬斯卡邦軟芝士、水牛芝士、刁草、番茜、紅洋蔥、細蔥、檸檬皮

NEW
新

The Controversial | 菠蘿之亂 168

grilled pineapple, nitrate-free artisanal pepperoni, gorgonzola,
cream, mozzarella, shallot, jalapeno, paprika, chives, lime

香烤菠蘿、不含硝酸鹽的手工意大利辣肉腸、戈貢佐拉藍芝士、
忌廉、水牛芝士、乾蔥、墨西哥辣椒、紅椒粉、細香蔥、青檸

Dolce Diavola | 甜美魔鬼 188

nitrate-free artisanal pepperoni, spicy tomato sauce,
mozzarella, parmigiano, honey, parsley

不含硝酸鹽的手工意大利辣肉腸、香辣番茄醬、
水牛芝士、巴馬臣芝士、蜜糖、意大利蕃茜

Carnivora | 肉食派對 195

tomato sauce, mozzarella, pancetta, nitrate-free
artisanal pepperoni, nduja

番茄醬、水牛芝士、意式煙肉、不含硝酸鹽的手工意大利辣肉腸、意式辣肉

Extras | 額外配料

egg 雞蛋 / red onions 紅洋蔥 / black olives 黑橄欖 / garlic 蒜 /
jalapeño 墨西哥辣椒 / spinach 菠菜 / mixed mushrooms 雜菌 /
capers 酸豆 / pancetta 意式煙肉 / anchovies 鯉魚 22

NEW
新

nitrate-free artisanal pepperoni 不含硝酸鹽的手工意大利辣肉腸 /
nduja 意式辣肉腸 / mozzarella 水牛芝士 33

NEW
新

burrata 流心水牛芝士 72

DESSERT 甜點

Available from 11:00 onwards 由早上11時起供應

NEW
新

Banana & Nutella Pizza

香蕉朱古力榛子醬薄餅  88

banana, Nutella, mascarpone, almond, mint, icing sugar

香蕉、Nutella 朱古力榛子醬、
馬斯卡邦軟芝士、杏仁片、薄荷葉、糖霜

add scoop gelato 添加雪糕球 28

Tiramisu | 提拉米蘇 75

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

NEW
新

Affogato | 意式雪糕咖啡 58

served with vanilla gelato

配雲尼拿雪糕球

add scoop gelato 添加雪糕球 28

XTC Gelato | XTC 意大利雪糕 48

chocolate gelato, vanilla gelato or
lemon sorbet by the scoop

朱古力、雲尼拿、香檸雪葩雪糕球

add another scoop 添加雪糕球 28

WEEKEND BRUNCH 週末早午餐

Available 11:00 - 15:00 every Sat, Sun & public holidays

週末及公眾假期上午11時至下午3時供應

Khachapuri | 格魯吉亞早餐薄餅 115

Emmer pizza dough, shaped like a boat and
filled with mozzarella, feta, egg, chilli flakes

船狀Emmer 麵團，滿載水牛芝士、
菲達芝士、雞蛋、辣椒片

add pancetta 添加意式煙肉 22

NEW
新

Turkish Eggs | 土耳其水波蛋 96

garlic greek yoghurt, poached eggs, chilli butter,
pickled red onions, fresh dill, parsley
on Emmer flat bread

蒜香希臘乳酪、水波蛋、辣椒牛油、醃漬紅洋蔥、
新鮮小茴香、意大利蕃茜配招牌扁麵包

Smashed Avocado | 牛油果吐司 110

avocado, radish, lemon zest, togarashi oil,
served on toasted Emmer bread

新鮮牛油果、櫻桃蘿蔔、檸檬皮、
七味粉油、配招牌吐司

add smoked salmon 添加煙燻三文魚 22

Feta and Tomatoes | 菲達芝士番茄吐司 79

feta cheese, roasted cherry tomatoes,
parsley, olive oil, served on toasted Emmer bread

菲達芝士、烤車厘茄、意大利蕃茜、
橄欖油、配招牌吐司

Don't Make Me Choose | 雙味吐司 90

smashed avocado, feta and tomatoes,
served on toasted Emmer bread

牛油果、菲達芝士及番茄配招牌吐司

Mushroom Melt | 芝士蘑菇熱壓吐司 73

mixed mushrooms, fontina, mozzarella, taleggio,
truffle pecorino, thyme

雜菌、芳提娜芝士、水牛芝士、打利治奧芝士、
松露羊奶芝士、迷迭香

Baked Eggs and Chorizo

焗水波蛋及西班牙辣肉腸 110

eggs, tomatoes, feta, Emmer panino

雞蛋、番茄、菲達芝士、招牌麵包



= Vegetarian 素食



= Vegan 純素



= Dairy Free 不含奶製品



= Gluten Free 無麩質



= Contains Nuts 含堅果



= Spicy 香辣

D.O.P. Denominazione di Origine Protetta, (Protected Designation of Origin) - 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. D.O.P. Denominazione di Origine Protett (原產地名稱保護標籤)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。

10% service charge will be added to your bill during table service 餐桌服務另收取加一服務費

BYO Corkage and Cakeage fee \$180 自來餐酒/蛋糕將收取每支/個\$180的開瓶/切餅費

BEVERAGES 飲品

FRESH EMMER
LEMONADE / ICE TEAS
檸檬汽水/冰茶

Choose a flavour 選擇檸檬汽水/冰茶口味	36
Lemon 檸檬 / Blood Orange 血橙 /	
Rosemary 迷迭香 / Passion Fruit 熱情果	

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/ Still Water 有汽/無汽淨化水	15
Acqua Panna 天然礦泉水 750ml	72
San Pellegrino 有汽天然礦泉水 750ml	72

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	25	Chocolate 朱古力	48
Macchiato 瑪奇朵咖啡	27	Tea 茶 English Breakfast 英式紅茶 / Earl Grey 伯爵茶 /	32
Double Espresso 雙份特濃咖啡 /	28	Peppermint 薄荷茶 / Jasmine 茉莉花茶 / Green Tea 綠茶 /	
Double Macchiato 雙份瑪奇朵咖啡	31	Chamomile 洋甘菊茶	
Black Coffee 黑咖啡	33	Oat Milk 燕麥奶 / Soy Milk 豆奶	+6
Cappuccino 意式泡沫咖啡	45	Syrup 糖漿 Vanilla 雲尼拿 / Caramel 焦糖 /	+6
Latte 鮮奶咖啡	45	Hazelnut 榛子	
Flat White 鮮奶濃縮咖啡	45		
Mocha 朱古力鮮奶咖啡	45		

JUICES 果汁

Orange 橙汁 / Pink Guava 粉紅番石榴汁 /	38
Ruby Berries 雜莓汁 / Cloudy Apple 鮮蘋果汁	

SODAS 汽水

Coke 可樂 / Coke Zero 零系可樂 / Sprite 雪碧	30
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*HAPPY HOUR 歡樂時光

Daily 16:00 - 20:00 | 每天下午4時至8時

COCKTAIL SPECIAL | 精選雞尾酒

Pina Colada 椰林飄香 98

Plantation 3* rum, Malibu rum, coconut milk, pineapple purée, pineapple juice
Plantation 3* 祿酒、malibu 椰子祿酒、椰奶、菠蘿果蓉、菠蘿汁

PROSECCO 汽泡酒

Fantinel, Prosecco Extra Dry NV, Friuli, Italy	HH' GLS HH' BTL	GLS BTL
	52 234	82 369

ROSÉ 粉紅酒

Sun Goddess, Pinot Grigio Ramato Friuli DOC, Italy 2021	HH' GLS HH' BTL	GLS BTL
	55 248	85 383

WHITE WINE 白酒

Fantinel Borgo Tesis, Pinot Grigio, Grave DOC, Italy 2022	HH' GLS HH' BTL	GLS BTL
	52 234	82 369
Zaccagnini, Tralcetto, Abruzzo Pecorino DOC, Italy	55 248	85 383
Cantine Pellegrino Il Salinaro Grillo DOC, Sicily 2020		458
La Chiara “Black Label” Gavi di Gavi - DOCG, Piedmont 2021		478

RED WINE 紅酒

Familia Schroeder Saurus, Pinot Noir, Patagonia, Argentina	HH' GLS HH' BTL	GLS BTL
	52 234	82 369
Zaccagnini, Tralcetto, Montepulciano d'Abruzzo DOC, Italy	55 248	85 383
Zaccagnini, Tralcetto, Montepulciano d'Abruzzo DOC, Italy MAGNUM (1.5L), Italy	495	765
Casanuova di Nittardi, Chianti Classico, Sangiovese, Tuscany		448
Ta' Betta Antonio Manoel, Merlot (60%), Cabernet Sauvignon (40%), Malta 2017		628
Roux Père & Fils, “Les Charmes”, Chambolle Musigny, 1er Cru AOP, Burgundy 2021		1280
Marchesi Antinori Tignanello Toscana IGT, Tuscany, Italy 2019		1480

CHAMPAGNE 香檳

Pol Roger, Brut Réserve, Champagne, France N.V.	BTL
	625

SIGNATURE COCKTAILS 特調雞尾酒

Emmer Spritz	108
house amaro blend, blood orange, limoncello, prosecco, house soda 自製香料苦甜酒、血橙、意式檸檬甜酒、意大利汽泡酒、梳打水	

Emmer Negroni	118
house amaro blend, gin 自製香料苦甜酒、氈酒	

HOUSE COCKTAILS 雞尾酒

Mojito	108
Plantation 3* rum, fresh lime, sugar, fresh mint, soda 普雷森三星祿酒，青檸，糖，薄荷葉，梳打水	

Bloody Mary	108
Tito's vodka, house bloody mary mix 蒂托伏特加，自家調配血腥瑪麗	

Margarita	118
Olmecca tequila blanco, cointreau, fresh lime, sea salt 奧美加白龍舌蘭酒，君度橙酒，青檸，海鹽	

Aperol Spritz	108
Aperol, prosecco, soda, orange slice Aperol 利口酒，汽泡酒，汽水，香橙片	

NO/LOW ALCOHOL 無/低酒精雞尾酒

Faux-secco	88
seedlip garden, orange bitters, lemon, sugar, tonic water seedlip garden 無酒精烈酒、柑橘苦精、檸檬、糖、湯力水	

Kuppa Kombucha 發酵茶	42
Mango & Passion Fruit / Lychee & Ginger 芒果熱情果味 / 荔枝生薑味	

Young Master, Zero, Alcohol-free Pale Ale, Hong Kong (<0.5%abv)	HH' / BTL
elegant, versatile and hoppy 優雅、多元且酒花香氣濃郁	43 / 68

Peroni Libera, Lager, Italy (0%abv)	43 / 68
citrusy and hoppy notes, followed by a delicate fruity aroma 散發柑橘和啤酒花香，並帶細膩果香	

BEER / 啤酒

DRAUGHT 生啤	GLASS / PITCHER / TOWER
Young Master, Pilsner, Hong Kong (4.5%abv)	78 / 260 / 425
crisp, refreshing and hoppy 清爽順喉、帶啤酒花香氣	48 / 180 / 318
Young Master, Classic Pale Ale, Hong Kong (5.0%abv)	78 / 260 / 425
a true classic, an elegant balance of malts and hops 一款經典啤酒，麥芽與啤酒花之間的優雅平衡	48 / 180 / 318

BOTTLED 支裝	HH' / BTL
Young Master, 1842 Imperial IPA, Hong Kong (8.0%abv)	43 / 68
fruity, bitter, bold yet balanced complexity 帶水果香氣，帶苦，大膽且平衡的複雜風味	

Peroni Nastro Azzuro, Pale Lager, Italy (5.1%abv)	43 / 68
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	

Estrella Damm, Lager, Spain (4.6%abv)	43 / 68
light and smooth with a mild bitterness. 輕盈順滑，擁有溫和的苦澀味。	