MENU

Grind & Brew





We grind & we brew!



The minimum spending for dine-in is one beverage item per person
Dining time is limited to 75 mins · A 10% service charge applies to dine-in
堂食每人最低消費一杯飲品・用餐時間為75分鐘・堂食收取加一服務費

dukescoffee based in Australia

Our ROASTERY



由 Dukes Coffee Roasters 精心打造，此款咖啡展現和諧平衡的風味、醇厚飽滿的口感，以及層次豐富而細膩的香氣。風味甜美且百搭，無論純飲或搭配牛奶皆十分出色。全數咖啡豆皆於澳洲墨爾本烘焙，選用通過認證的有機、符合道德採購的 100% 阿拉比卡咖啡豆，並以來自巴西、瓜地馬拉、哥倫比亞及衣索比亞的季節性豆款調配而成。

Crafted by Dukes Coffee Roasters, this coffee delivers a harmonious balance with a rich, full body and beautifully layered flavours. Sweet and versatile, it is designed to be enjoyed both black and with milk, and performs exceptionally well in espresso machines and stovetop brewers. Roasted in Melbourne using Certified Organic, ethically sourced 100% Arabica beans, it features a seasonal selection from Brazil, Guatemala, Colombia, and Ethiopia.

Certified Organic
Selective Hand Picking
Glyphosate free



Grind & Brew

Signature DRINKS



TYRIAN COCONUT
A refreshing blend of plum and creamy coconut, perfectly balanced for a tropical escape

52



HIBISCUS LEMON HONEY
A vibrant mix of floral hibiscus, zesty lemon, and natural honey for a tangy, invigorating drink

52



COCONUTTE
Milky Latte floating on coconut water, topped with cocoa powder for an even richer taste

52



GREEN ESPRESSODA
A refreshing espress soda infusde with cucumber, lime and mint

52



YUZU BERGAMOT SUNRISE
A perfect harmony of robust, bergamot-infused tea, sharp yuzu, and a creamy, cloud-like citrus finish

68



GARDEN OF AVALON
A delighting sweet treat featuring strawberry jam, matcha latte and green tea ice cream

68

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圖片只供參考
Photo for reference only

COFFEE

BLACK	HOT	COLD
Espresso	30	-
Americano	38	42
Creamy Black	-	45
Coconut Black	-	48
Espresso Tonic	-	52
Orange Espresso	-	52
Cold Brew	-	52
Apple Elderflower Cold Brew	-	52

WHITE	HOT	COLD
Latte	42	46
Cappuccino	42	46
Flat White	42	-
Dirty	-	46
Mocha	46	50
Piccolo	35	-

upgrade your coffee, SOE + $5

1+1 Combo Espresso + Piccolo	58	-

+$5 extra shot, soy milk, oat milk, or manuka honey

MATCHA

	HOT	COLD
Matcha	46	50
Matcha Latte	48	52
Coconut Matcha	-	55
Orange Matcha	-	55
Matcha Tonic	-	55
Matcha Latte with Ice Cream	-	62

OTHERS

	HOT	COLD
Babyccino	25	29
Chocolate with Whipped Cream	42	46
Cinnamon Chai Latte	48	-
Pistachio Latte	54	58

WINE

	GLASS	BOTTLE
House Red	88	348
House White	88	348

Hand Drip 68

Please ask baristas to learn more about our roasting selection of coffees for hand drips.

Grind & Brew

ISSO TEA
Contemporary Organic Japanese Tea



シグネチャー煎茶
Signature Sencha

48 (Hot)



ほうじ棒茶|焙茶
Hojibo Roasted

48 (Hot)



玄米茶
Genmaicha Roasted Rice

48 (Hot)



レモングラス緑茶|香茅綠茶
Lemongrass Green

48 (Hot)



黒豆ほうじ茶|黒豆焙茶
Black Bean Hojicha

48 (Hot)



ゆたかみどり煎茶
Yutaka Midori Sencha

48 (Hot)

SOURDOUGH

Chicken & Green Apple Salad Sourdough

Shredded Chicken Breast , Green Apple ,
Honey Mustard Mayo , Sourdough , Mixed Salad
雞胸絲，青蘋果，蜂蜜芥末蛋黃醬，酸種麵包，沙律菜

98

Smoked Salmon & Guacamole Sourdough

Smoked Salmon , Guacamole , Cherry Tomatoes ,
Orange , Dill Sauce , Mixed Salad
煙三文魚，牛油果醬，沙律菜，車厘茄，香橙，刁草醬

98



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ALL DAY & SALAD



+$15 *upgrade to Truffle Scrambled Eggs*
升級至松露炒蛋

All Day Green Breakfast vegetarian

Guacamole , Baked Bean , Roasted Pumpkin ,
Sautéed Mushrooms , Roasted Tomatoes , Cherry Tomatoes ,
Scrambled Eggs , Mixed Salad , Sourdough Bread

牛油果醬，焗豆，烤南瓜，炒磨菇，烤番茄，車厘茄，炒蛋，
沙律菜，酸種麵包

128

All Day Breakfast

Guacamole , Smoked Salmon , Bacon , Sausage , Sautéed
Mushrooms , Cherry Tomatoes , Scrambled Eggs ,
Mixed Salad , Sourdough Bread

牛油果醬，煙三文魚，煙肉，香腸，炒磨菇，車厘茄，炒蛋，
沙律菜，酸種麵包

148

G&B Salad Bowl *(Base + Choose 1 protein)*

BASE

63°C Egg , Corn , Pumpkin ,
Cherry Tomato , Mixed Greens
溫泉蛋, 粟米, 南瓜, 車厘茄, 沙律菜

108

+

PROTEIN

Beef Tenderloin 牛柳
Chicken Breast 雞胸
Smoked Salmon 煙三文魚
Tiger Prawn 虎蝦
Smoked Ham 煙火腿
Parma Ham 巴馬火腿

ADD-ONs

+$10	63°C Egg 溫泉蛋
+$15	Guacamole 牛油果醬 / Bacon 煙肉
+$28	Smoked Salmon 煙三文魚 / Chicken Breast 雞胸

Yogurt Bowl vegetarian

Mixed Berries , Muesli , Granola
乳酪，雜莓，穀物脆片

98



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PIZZA



Greek Chicken & Mushroom Pizza SPICY

Greek Chicken , Mushroom , Triple Cheese ,
Spicy Mayonnaise , Parsley
希臘雞肉，蘑菇，三重芝士，辣蛋黃醬，番茜
128

Seafood Okonomi Pizza

Mixed Seafood , Sliced Cabbage , Mozzarella Cheese ,
QP Mayo , Seaweed Strips , Bonito Flakes , Okonomi Sauce
雜綿海鮮，椰菜，水牛芝士，QP蛋黃醬，木魚花，紫菜絲，大阪燒汁
128

RISOTTO



Pumpkin & Asparagus Risotto with Roasted Pumpkin lactotene

Mixed Mushroom , Asparagus , Rossted Pumpkin
雜菌，露筍，烤南瓜
108



Creamy Truffle Porcini Sauce Risotto with Roasted Portobello vegetarian

Roasted Portobello , Onion , Asparagus , Mushroom
Shimeji , Fried Garlic , Creamy Truffle Porcini Sauce
烤大啡菇，洋蔥，露筍，鴻禧菇，炸蒜片，黑松露牛肝菌忌廉汁
128



Creamy Truffle Porcini Sauce Risotto with Grilled Tenderloin

Tenderloin , Onion , Asparagus , Mushroom Shimeji ,
Fried Garlic , Creamy Truffle Porcini Sauce
牛柳，洋蔥，露筍，鴻禧菇，炸蒜片，黑松露牛肝菌忌廉汁
148

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PASTA

All Free Upgrade to
Gluten-free Pasta

GLUTEN FREE

無麩質意粉較容易碎和烹調需時，請耐心等候
Gluten-free pasta is prone to breaking and requires longer cooking time. Thank you for your patience.

Creamy Spinach Spaghetti with Roasted Portobello

vegetarian

Roasted Portobello , Onion , Cherry Tomato , Mushroom Shimeji , Creamed Spinach , Parmesan Cheese

烤大啡菇，洋蔥，小蕃茄，鴻喜菇，菠菜茸，巴馬臣芝士

118

Creamy Spinach Spaghetti with Chicken Breast

Chicken Breast , Onion , Cherry Tomato , Mushroom Shimeji , Creamed Spinach , Parmesan Cheese

雞胸，洋蔥，小蕃茄，鴻喜菇，菠菜茸，巴馬臣芝士

128





Mentaiko Pasta with 63°C Egg

SPICY

63°C Egg , Bacon , Seaweed Strips , Mushroom Shimeji , Creamy Mentaiko Sauce

溫泉蛋，煙肉，紫菜絲，鴻禧菇，明太子忌廉汁

128



Sautéed Spicy Tiger Prawn Pasta

SPICY

Tiger Prawn , XO Sauce , Lobster Bisque

虎蝦，XO醬，龍蝦汁

148

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BAGEL



Chicken Bagel
Chicken Breast , Guacamole ,
Arugula , Yuzu Dressing
雞胸，牛油果醬，火箭菜，柚子汁
78



Ham & Cheese Bagel
Ham , Cheese , Arugula
火腿，芝士，火箭菜
78

Prawn Bagel
Tiger Prawn , Cheese , Arugula
虎蝦，芝士，火箭菜
88

SWEETS



Banana Nutella Pizza
Banana , Nutella
香蕉，榛子醬
98

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CROFFLE

Sweet



Red Bean & Matcha Cream Croffle
(2 PCs)
128



Banana & Salted Caramel Croffle
(2 PCs)
128



Oreo & Chocolate Cream Croffle
(2 PCs)
128

Savory



Parma Ham Croffle (1 PC)
Arugula Lettuce, Balsamic Vinegar
巴馬火腿，火箭菜，義大利黑醋
58



Smoked Salmon Croffle (1 PC)
Guacamole , Dill Sauce
煙三文魚，牛油果醬，刁草醬
68



Ham & Cheese Croffle (1 PC)
Ham , Cheddar Cheese
火腿，車打芝士
58

Grind & Brew

EGG WAFFLES



Original Egg Waffle

28

+$5 ***upgrade to Chocolate Egg Waffle***
升級至朱古力雞蛋仔

Puffle Cone

with Vanilla Ice Cream & Oreo Crumbs

原味雞蛋仔，雲尼拿雪糕，奧利奧碎

52

Puffle Cone

with Green Tea Ice Cream & Red Bean

原味雞蛋仔，綠茶雪糕，紅豆

58



KIDS SET

Mini Tomato Spaghetti , Greek Chicken Pizza 1/4 , Sausage Scrambled Eggs , Banana & Blueberry , Orange Juice

迷你蕃茄意粉，雞肉薄餅，香腸炒蛋，香蕉&藍莓，橙汁

68



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Order Now

grindnbrewhk

GnB Coffee
Online Store

Phone : 3468 6436

SHOP L218B & L218C, 2/F., AIRSIDE. 2 CONCORDE ROAD, KAI TAK

34686436

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