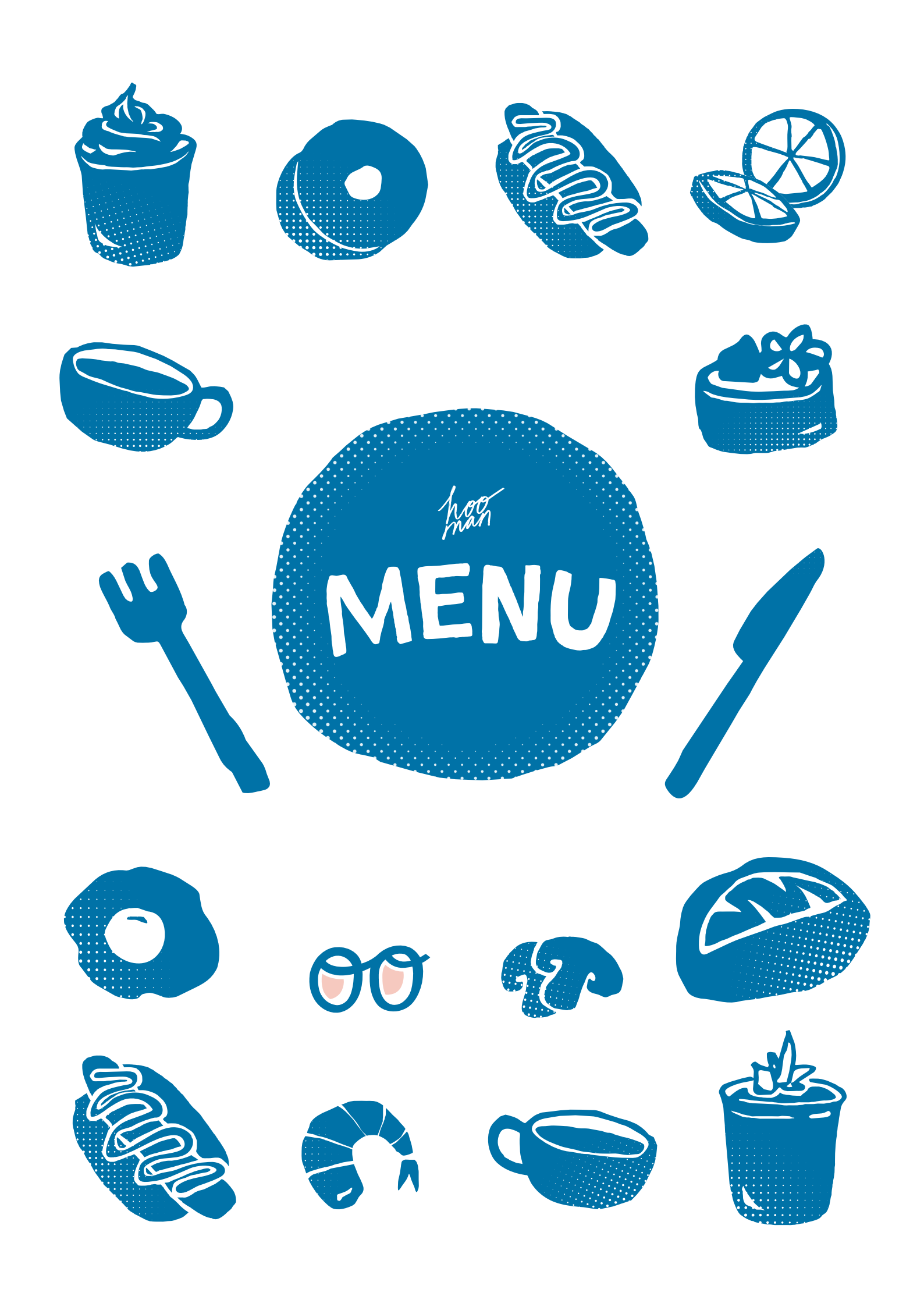

hoo man
MENU

[seasonal menu]

[salad]

Quinoa & Avocado Salad 88
藜麥牛油果沙律

Miso Caesar Salad 98
味噌凱撒沙律

+ $28 Add on : Chicken Breast / Avocado (Half pcs) / Prawn
雞胸肉 / 牛油果 (半個) / 大蝦

[yogurt]

Greek Yogurt with Mixed Fruit & Homemade Cereal 58
穀物水果希臘乳酪



[toast]

Honey Sriracha Chicken Salad Toast 88
士拉差蜜糖雞肉沙律酸種多士

Salmon Rillette Toast 88
法式三文魚醬多士

BBQ Pulled Pork Toast 98
BBQ 手撕肉酸種多士

Eggs Benedict With Yuzu Kosho Hollandaise 108
班尼迪克蛋配柚子胡椒荷蘭醬

[all day]

Hooman Breakfast 148
Hooman 豐盛早餐



[bagel]

Chicken Guacamole Bagel 68
雞肉牛油果貝果

Prawn Salad Bagel 68
蝦肉沙律貝果

Black Pepper Pastrami Cheese Bagel 78
黑椒煙燻牛肉芝士貝果



SIGNATURE SPICY VEGETARIAN

[pasta]



Tom Yum Spaghetti with Soft Shell Crab 128
冬蔭功軟殼蟹意粉



Prawn Spaghetti with Creamy Salted Egg Yolk Sauce 128
鹹蛋黃忌廉大蝦意粉



Creamy Spinach Spaghetti with Seared Chicken Breast 118
菠菜忌廉汁意粉 配 煎雞胸



Creamy Spinach Spaghetti with Oyster Mushroom Tempura 108
菠菜忌廉汁意粉 配 蠔菇天婦羅



Casarecce Pasta with Sun-dried Tomato Pesto 118
乾茄青醬麻花捲麵

[risotto]

Creamy Truffle Porcini Sauce Risotto with Roasted Portobello 128
黑松露牛肝菌忌廉汁燉飯配烤大啡菇

Creamy Truffle Porcini Sauce Risotto with Grilled Tenderloin 138
黑松露牛肝菌忌廉汁燉飯配香煎牛柳

[main]

Roasted Piri Piri Honey Chicken 128
葡國霹靂椒蜜糖烤春雞

Roasted Black Cod with Spicy Miso 138
辣味噌烤銀鱈魚

Sous Vide Pork Collar with Red Wine Plum Sauce 148
慢煮豬肩肉 佐 紅酒話梅汁







PLEASE INFORM OUR STAFF FOR VEGAN OPTION

SIGNATURE SPICY VEGETARIAN



[pizza]



Seafood Okonomi Pizza 118
大阪燒海鮮薄餅

Peking Duck Pizza 118
京醬鴨肉薄餅

[snacks]



Deep Fried Chicken Cartilage with Shiso & Garlic Mayo 68
炸雞軟骨&紫蘇配大蒜蛋黃醬



Fries with Honey Wasabi Sauce 68
薯條配蜜糖青芥末醬



Deep Fried Squid Rings with Mentaiko Mayo 68
炸吉列魷魚圈配明太子蛋黃醬



Deep Fried Oyster with Tartar Sauce 68
炸吉列蠔配他他醬



Oyster Mushroom Tempura with Cajun Mayo 68
炸蠔菇天婦羅配紐奧良蛋黃醬

[hotdog]

Bichon 78
比熊

Corgi 78
哥基

Samoyed 78
西摩犬



SIGNATURE SPICY VEGETARIAN

[kid's menu]

Cream & Mushroom Pasta , Potatoes Salad , Fried Squid Rings (2pcs) , Mini Cake , Mixed Greens , Fresh Juice

忌廉蘑菇意大利麵，薯仔沙律，炸吉列魷魚圈(2件)，小蛋糕，沙律菜，鮮榨果汁

68



[dessert]



Earl Grey Cheesecake
伯爵茶芝士蛋糕

68



Mango Sticky Rice Panna Cotta
芒果糯米飯意式奶凍

68



Matcha Tiramisu
抹茶提拉米蘇

78

[baked goods]

Homemade Pastry 酥點	38	Butter Chicken Pie 奶油咖喱雞批	58
Homemade Loaf Cake 蛋糕	38	Steak & Jalapeño Pie 墨西哥辣椒牛肉批	58

SIGNATURE SPICY VEGETARIAN

[signature drinks]

FRUITEA PASSION

Passionfruit , Raspberry , Green Tea ,
Lemon , Soda

52

PINESPRESSO

Ginger , Lemon , Pineapple , Espresso

52

ME SOUL MATCHA

Miso Honey Butter , Soy Milk , Matcha

58



MONT BLANC

Orange Cream , Strawberry

58

GREEN ESPRESSODA

Cucumber , Lemon , Espresso , Soda

58

GAF

Apple Jucie , Coconut Water ,
Coconut Cream

58

[our roastery]



Certified Organic · Selective Hand Picking · Glyphosate Free

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

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。

[coffee]

(+ $5 Extra Shot , Soy Milk , or Oat Milk)

black	H	C
ESPRESSO	30	-
LONG BLACK	35	38
ORANGE BLACK	-	48
ESPRESSO TONIC	-	48
COLD BREW	-	58

+ $5 Upgrade to SOE

white	H	C
PICCOLO	36	-
LATTE	38	42
CAPPUCCINO	38	42
FLAT WHITE	38	-
DIRTY	-	42
MOCHA	48	50

1+1 COMBO 68 -
Espresso + Piccolo

HAND DRIP 80+
Please ask baristas to learn more about our roasting selection of coffees for hand drips.

[non-coffee]

	H	C
BABYCCINO	25	28
CINNAMON CHAI LATTE (Free Change to Oat Milk)	48	52
PISTACHIO LATTE	54	58

[matcha]

	H	C
MATCHA LATTE	42	46
MATCHA COCONUT WATER	-	48
MATCHA TONIC	-	48
MATCHA STRAWBERRY LATTE	-	48

[marshmallow chocolate]

	H	C
DARK CHOCOLATE	52	58
ORANGE CHOCOLATE	-	58
OREO CHOCOLATE	-	58
BAILEYS CHOCOLATE (Contains alcohol)	60	68



[fresh & fit]

	Cold only
APPLE JUICE	28
ORANGE JUICE	28
PINEAPPLE JUICE	28
BERRIES SMOOTHIE	58
AVOCADO SMOOTHIE	58

[hot tea]

	Hot only
VICTORIAN EARL GREY	42
GINGER LEMONGRASS	42
CHOCOLATE MINT	42
SENCHA	42
GENMAICHA	42

[meringue cloudy]

CLOUDY LATTE (C)
58



CLOUDY CHOCOLATE (C)
58



[alcohol]

ASAHI	58
HOUSE WHITE	58
HOUSE RED	58



hoo man

FRESH PET FOOD

$70 /each



Beef Bell Peppers
紐西蘭牛肉三色燈籠椒

Beef from New Zealand , Bell Peppers , Celery , Carrot , Organic White Quinoa , Salmon Oil , Flexseed Oil , Tumeric Coconut Oil , Eggshell Powder , Organic Seaweed Probiotic Formula , Taurine

紐西蘭牛肉、三色燈籠椒、西芹、紅蘿蔔、有機白藜麥、三文魚油、亞麻籽油、薑黃椰子油、蛋殼粉、有機海藻益生配方、牛磺酸

Hormones-Free Chicken Pumpkin
無激素雞肉南瓜

Hormones-free Chicken , Pumpkin, Celery , Broccoli , Organic Brown Rice , Salmon Oil , Flexseed Oil , Tumeric Coconut Oil , Eggshell Powder , Organic Seaweed Probiotic Formula , Taurine

紐西蘭雞肉、南瓜、西芹、西蘭花、有機糙米、三文魚油、亞麻籽油、薑黃椰子油、蛋殼粉、有機海藻益生配方、牛磺酸

Hormones-Free Chicken & Norwegian Boneless Salmon
無激素雞肉 + 無骨挪威三文魚

Hormones-free Chicken , Boneless Norwegian Salmon , Carrot , Celery , Broccoli , Organic White Quinoa , Salmon Oil , Flexseed Oil , Tumeric Coconut Oil , Eggshell Powder , Organic Seaweed Probiotic Formula , Taurine

紐西蘭雞肉、挪威無骨三文魚柳、紅蘿蔔、西芹、西蘭花、有機白藜麥、三文魚油、亞麻籽油、薑黃椰子油、蛋殼粉、有機海藻益生配方、牛磺酸

Hormones-Free Lamb
無激素羊肉

Hormones-free Lamb , Sweet Potato , Chinese Kale, Pumpkin , Organic Brown Rice , Salmon Oil , Flexseed Oil , Tumeric Coconut Oil , Eggshell Powder , Organic Seaweed Probiotic Formula , Taurine

無激素羊肉、紫薯、芥蘭、南瓜、有機糙米、三文魚油、亞麻籽油、薑黃椰子油、蛋殼粉、有機海藻益生配方、牛磺酸



Boneless Sole Fish (Grain-Free)
無骨鯰魚（無穀物）

Boneless Sole Fish , Carrot , Celery , Broccoli , Pumpkin , Salmon Oil , Flexseed Oil , Tumeric Coconut Oil , Eggshell Powder , Organic Seaweed Probiotic Formula , Taurine

挪威無骨鯰魚柳、紅蘿蔔、西芹、西蘭花、南瓜、三文魚油、亞麻籽油、薑黃椰子油、蛋殼粉、有機海藻益生配方、牛磺酸



Hooman Cafe hooman.cafe

10% service charge , all charges are rounded up to the nearest dollar | Minimum charge: HKD100 per table | Cake Cutting Fee: HKD80

During peak hours , we appreciate that patrons enjoy the dining experience within a reasonable time frame of 90 minutes

Seating will be arranged when all parties are present