

LIGHT BRUNCH

AVAILABLE FROM 7AM - 3PM

TOAST - \$40

Olive & Thyme Sourdough or Walnut Loaf +
Marmite/Vegemite/Raspberry Jam.

Recommended: Soft Boiled Egg +\$15

AÇAÍ BOWL - \$75

Açaí Puree, Greek Yogurt, Banana, Berries & Wild Muesli.

B&G AVOSMASH - \$85

Smashed Avocado, Feta Crumble & Pumpkin Seeds on Olive & Thyme Sourdough.

GREEN SMOOTHIE BOWL - \$85

Avocado, Kale, Spinach, Banana, Choi Sum, Medjool Dates, Greek Yogurt, Chia
Seeds, Desiccated Coconut, Wild Museli, Berries, Seasonal Fruit & Cacao Nibs.

Recommended: Chocolate Plant Protein +\$10

BRUNCH

AVAILABLE FROM 9AM - 3PM

SWEET CORN & ZUCCHINI FRITTER - \$115

Poached Eggs, Manuka Smoked-Bacon, Chives, Whipped Soft Cheese,
Feta, Plant-Based Pesto, Chia Seeds, Mint & Lime Infused Greek Yogurt
on Corn & Zucchini Fritter.

Recommended: Sautéed Spinach +\$15

B&G BREAKY BOARD - \$128

Scrambled Eggs, Avocado, Grilled Asparagus, Pickled Beetroot,
Plant-Based Pesto & Feta on Walnut Loaf.

Wild Museli with Coconut & Greek Yogurt, Berries & Seasonal Fruit.
Orange Juice.

Recommended: Manuka Smoked-Bacon or Smoked Salmon +\$25

HOMEMADE BANANA STACK - \$105

Banana Wedges, Cinnamon Cream, Berries, Homemade Dark Chocolate
Sauce, Shaved Dark Chocolate, Chocolate Vermicelli on a Pancake Stack.

ORGANIC CHIA & OAT SAGO - \$75

Caramelized Apples, Pomegranate, Toasted Nuts and a Homemade
Seeded Crumble on Soaked Almond Milk Chia & Sago.

SUPERFOOD SALAD - \$115

Kale, Avocado, Broccolini, Rocket, Choi Sum, Quinoa, Pomegranate,
Pickled Beetroot, Sweet Corn, Mint, Feta, Homemade Seeded Crumble
& Fresh Chilli.

Recommended: Grilled Calamari or Smoked Salmon +\$25

EGGS BENEDICT - \$118

Poached Eggs, Smashed Avocado, Manuka Smoked-Bacon,
Hollandaise Sauce on Olive & Thyme Sourdough.

Recommended: Beef & Mutton Sausages +\$25

SIDES

FROM 9AM - 3PM

+\$15

Feta, Sautéed Spinach, Choi Sum, Kale, Egg,
Half Avo, Broccolini, Pickled Beetroot

+\$25

Manuka Smoked-Bacon, Grilled Calamari,
Beef & Mutton Sausage, Smoked Salmon

TUESDAY NIGHTS FROM 5PM OYSTER & WINE PAIRING \$550 | FRIDAY NIGHTS 530PM BBQ \$80

PRICES SUBJECT TO 10% SERVICE CHARGE

BLEND & GRIND

— SPECIALTY COFFEE & SMOOTHIE BAR —

COFFEE

Espresso	\$28
Long Black	\$30 / \$32
Piccolo	\$30
Cortado	\$30
Macchiato	\$30
Flat White	\$35 / \$42
Latte	\$35 / \$42
Cappuccino	\$35 / \$42
Mocha	\$38 / \$45
Oat/Almond/Soy/Coconut Milk	+\$3
Iced	+\$5
Extra Shot*	+\$10

*Standard drinks are double shot

TEA

BY BREW TEA CO

Moroccan Mint	\$35
Earl Grey	\$35
English Breakfast	\$35
Green Tea	\$35

SMOOTHIES & JUICES

AVOCARDIO	\$60
Avocado, Apple & Lemon	
BERRY BOMB	\$60
Strawberry, Blueberry, Raspberry, Banana, Coconut Milk & Coconut Water	
RECOVERY	\$55
Chocolate Plant Protein, Banana, Chia Seeds & Coconut Water	
TROPIKALE	\$60
Mango, Pineapple, Kale & Apple	
POWER UP	\$60
Mango, Pineapple, Banana & Coconut Water	
SUPERHERO	\$60
Strawberry, Apple & Banana	
ANTIDOTE	\$60
Kale, Lemon, Apple, Cucumber & Coconut Water	
HORSING AROUND	\$50
Carrot, Apple & Ginger	
ORANGE & MANGO	\$50
ORANGE	\$30
PRESSED APPLE	\$30

HAPPY HOUR (HH) 5PM - 7PM EVERDAY

KEEP UP WITH THE GRIND ON INSTAGRAM OR FACEBOOK AT @BLENDGRINDHK

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