



**THE COFFEE
ACADEMICS**

Purveyor and Roaster of Specialty Coffee
— EST 2010 —

ALACARTE MENU

*Serving our finest
from breakfast to dinner*

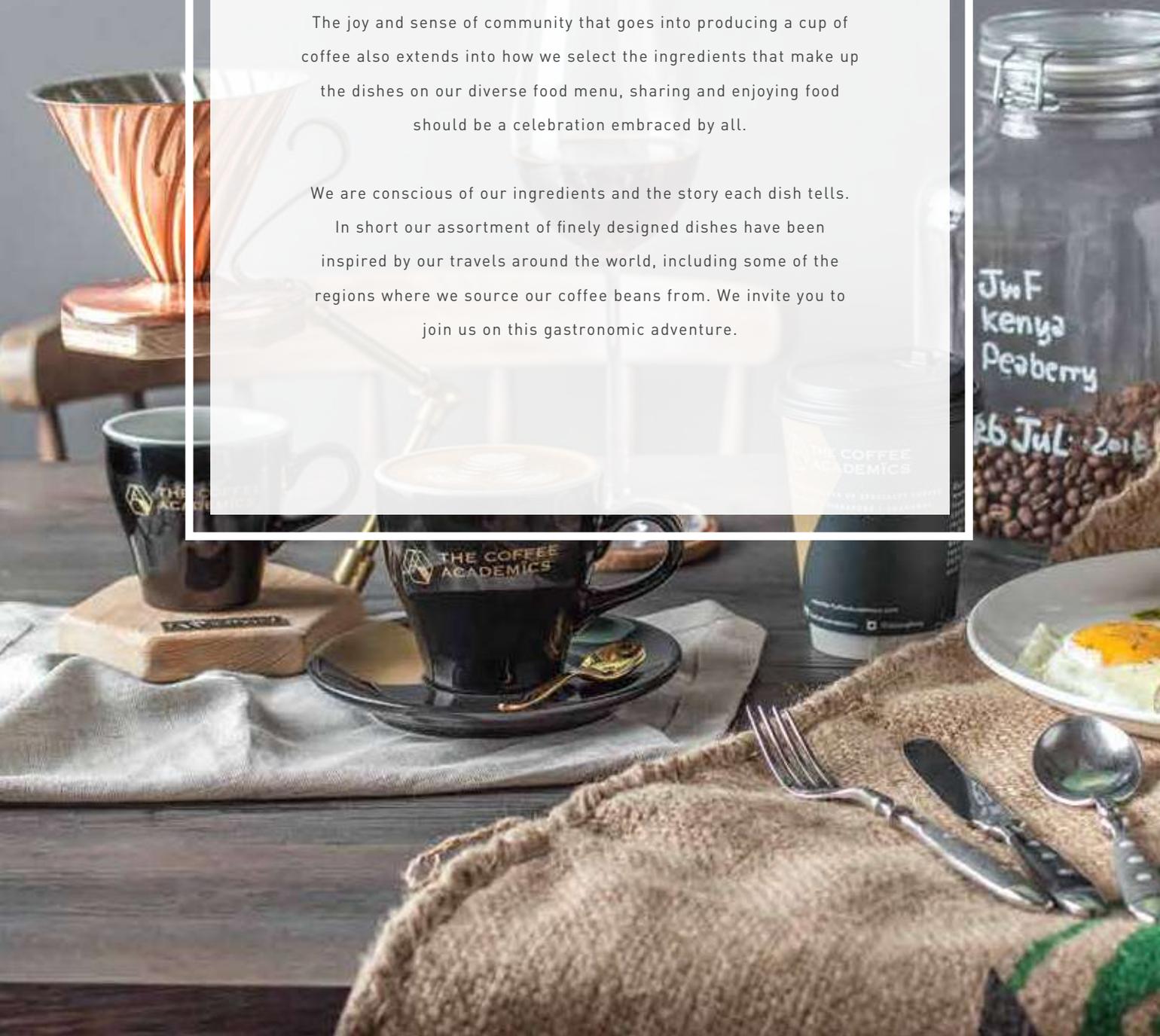


GLOBAL GASTRONOMY

The joy and sense of community that goes into producing a cup of coffee also extends into how we select the ingredients that make up the dishes on our diverse food menu, sharing and enjoying food should be a celebration embraced by all.

We are conscious of our ingredients and the story each dish tells.

In short our assortment of finely designed dishes have been inspired by our travels around the world, including some of the regions where we source our coffee beans from. We invite you to join us on this gastronomic adventure.

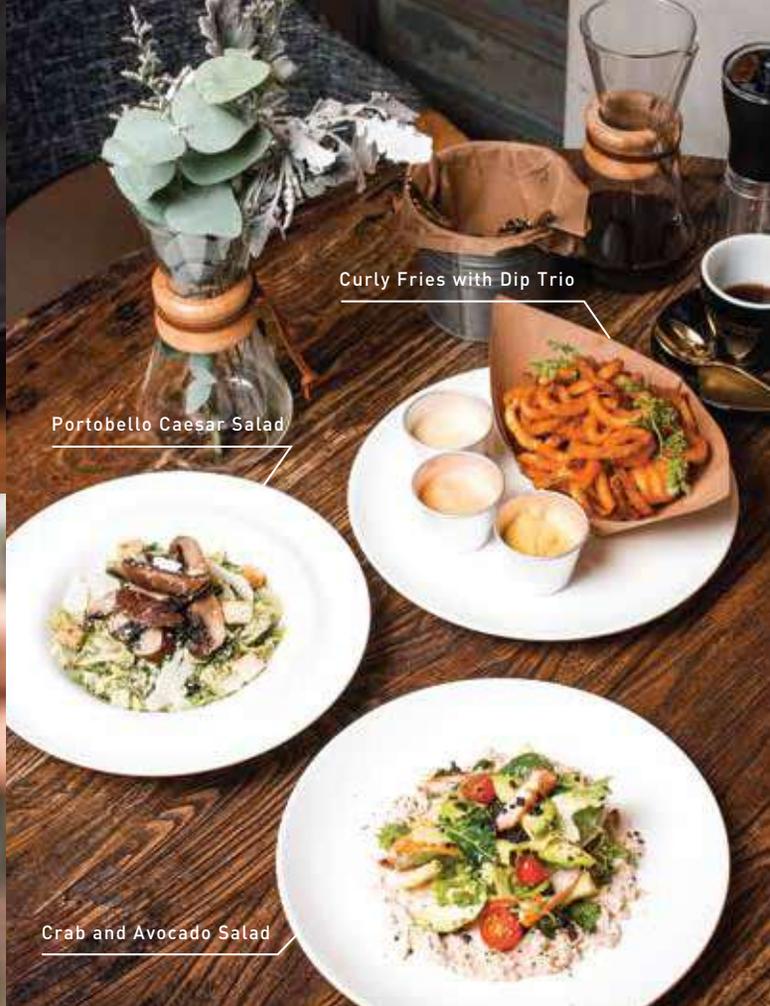




Blue Corn Nachos



Curly Fries with Dip Trio



Portobello Caesar Salad

Curly Fries with Dip Trio

Crab and Avocado Salad

SALAD & APPETIZERS

Mon to Sun - Available from 12 p.m.

N **Portobello Caesar Salad**
Kale and quinoa caesar salad with fresh portobello mushroom
大蘑菇凱撒沙律

108

N **Korean BBQ Pork Wrap**
Tender marinated pork served with kimchi in a tortilla wrap
韓燒豚肉泡菜卷

108

Crab and Avocado Salad
Crab meat, sliced avocado served with a signature TCA dressing, seasonal greens and herring roe
蟹肉牛油果沙律

118

Curly Fries with Dip Trio
Seasoned springy fries served with honey mustard, creamy Sriracha sauce and cheese curry
脆香扭扭薯條

78

Blue Corn Nachos
Blue corn nachos baked with roots, guacamole cheese, kidney beans and olives
芝士有機藍粟米片

108

Soup of the Day
Served with toasted bread. Please ask our staff for today's offering
每日驚喜熱湯

65

Salad: Add grilled chicken, smoked salmon or parma ham +25
 ▼ TCA Signature ♻️ Meatless Vegetarian **N** New Item



Truffle and Pancetta Pizza

Pasta Laksa



Smoked Duck and Blackcurrant with Shredded Parmesan Cheese Risotto



Iberico Ham And Porcini Mushrooms Spaghetti

PIZZA

- **Ahi Tuna and Califlower** 158
 Ahi tuna with califlower, pickled ginger and chives in homemade ginger wasabi sauce
 自家日本薑芥烤吞拿魚薄餅
- **Truffle and Pancetta** 148
 Black truffle, pancetta, potato, red onion, sour cream, chives with Parmesan and Mozzarella cheeses
 黑松露金薯煙肉薄餅
- **Margherita** 118
 Tomato and basil, orange cheddar and buffalo mozzarella cheeses
 香草水牛芝士薄餅

PASTA & RISOTTO

- **Iberico Ham and Porcini Mushrooms Spaghetti** 148
 Iberico ham and porcini mushroom spaghetti with white wine sauce, garlic, butter and rosemary
 香草黑毛豬火腿牛肝菌意粉
- **Smoked Duck and Blackcurrant with Shredded Parmesan Cheese Risotto** 138
 Smoked duck breast, riso arborio with blackcurrants and shredded parmesan cheese
 碎巴馬臣芝士黑加倫子煙鴨肉意大利飯
- **Pasta Laksa** 138
 A rich and creamy dry Singaporean style curry laksa with fresh prawns
 喇沙椰香鮮蝦意粉
- ■ **Spaghetini Basil Pesto with Percorino Cheese and Black Chia Seed** 118
 Basil pesto pomodoro spaghetini with perconino cheese and chia seed
 羅勒香草醬綿羊奶芝士意粉



Baby Lobster Brioche

Signature Seafood Paella For 2

Signature Fish Tacos

Moroccan Chicken Tagine For 2

BIG BITES

Available All Day

Available from 3 p.m.

- | | | | |
|---|-------------------|--|-------------------|
| <p>▣ Baby Lobster Brioche
Charcoal brioche with baby lobster and herb sauce, served with curly fries
蛋黃醬小龍蝦竹炭漢堡</p> | <p>178</p> | <p>▾ Signature Seafood Paella For 2
A Spanish classic with king prawn, clams and scallops, cooked with a blend of Spanish rice, chorizo and fresh herbs
西班牙海鮮焗飯 (二人份)</p> | <p>258</p> |
| <p>▾ Signature Fish Tacos
Crispy tacos with deep fried john dory fillet and fresh mango salsa, topped with a zesty citrus dressing
魚柳粟米脆夾餅配香芒沙沙</p> | <p>158</p> | <p>Beef Short Ribs with Feta
Slow-cooked beef short ribs with mashed potato and grilled seasonal vegetables, served in a red wine sauce and crumbled feta cheese
慢煮紅酒牛肋骨配希臘羊奶芝士</p> | <p>208</p> |
| <p>Deluxe Steak Brioche
Charcoal brioche with grilled beef, mushrooms and creamy mayonnaise Colombian style, served with curly fries
哥倫比亞式薄燒牛扒竹炭漢堡</p> | <p>158</p> | <p>▣ Baked Halibut Fillet
Lightly baked Halibut fish fillet served with garden vegetables and a drizzle of lemon garlic olive oil
香烤比目魚配田園蔬菜</p> | <p>188</p> |
| | | <p>Moroccan Chicken Tagine For 2
Tender chicken stewed to perfection in a Maghrebi tagine served on a bed of couscous, with apple, grapes, sun-dried apricots and herbs
慢燉雞肉配北非小米 (二人份)</p> | <p>218</p> |

▾ TCA Signature

▾ Meatless Vegetarian

▣ New Item



Smashed Avocado Toast with Slow Poached Eggs

Eggs White Scramble with Grilled Chicken and Avocado

The Academics Breakfast

ALL DAY BREAKFAST

Available All Day

- ▼ TCA Signature** **The Academics Breakfast** **128**

Hand-pulled pork belly with baked beans, cumberland sausage, bacon, sauteed mushrooms, pan-fried halloumi cheese, grilled tomato, your choice of egg, served with pesto toast
學研特色早餐
- N** **Meatless Vegetarian** **Smashed Avocado Toast with Slow Poached Egg** **98**

Freshly smashed avocado on toast, topped with greens and a slow poached egg
牛油果醬水煮蛋配多士
- ▼ TCA Signature** **24-Month Aged Ibérico Ham Croque Madame** **108**

Classic Croque Madame with 24-month aged Iberico ham, sunny-side-up eggs, gruyere and parmigiano reggiano cheeses
西班牙風乾火腿烤芝士法包配太陽蛋
- N** **Eggs White Scramble with Grilled Chicken and Avocado** **98**

Scramble egg white, grilled chicken breast and sliced avocado on toast
牛油果雞胸肉多士配炒蛋白
- N** **Potato Rosti with Smoked Salmon and Poached Egg** **118**

Potato rosti served with Norwegian smoked salmon and salmon roe topped with a slow poached egg
煙燻三文魚水煮蛋配馬鈴薯煎餅



Coconut Chia Seed Pudding

TCA Affogato

Sizzling Chocolate Brownie à la Mode

Espresso Butter on Fluffy Pancakes

DESSERTS

- | | | | |
|---|-----------|---|-----------------|
| <p>Espresso Butter on Fluffy Pancakes
A sprinkle of almonds, pistachios, sun-dried apricots on layered pancakes, with a dollop of our homemade espresso butter
鬆軟班戟配特濃咖啡牛油</p> | <p>88</p> | <p>Homemade Scone Duo
Butter raisin and cranberry poppy seed scones served with clotted cream and apple Earl Grey tea jam
英式提子乾鬆餅及紅莓罌粟籽鬆餅配與蘋果伯爵茶果醬與鮮奶油</p> | <p>60</p> |
| <p>Coconut Chia Seed Pudding
Black chia seed pudding topped with fresh berries and seasonal fruits
新鮮野莓奇亞籽布甸</p> | <p>78</p> | <p>TCA Affogato
TCA Blend coffee gelato topped with a shot of our signature TCA Blend espresso
TCA特濃咖啡配雪糕</p> | <p>58</p> |
| <p>Cinnamon Churros with Gelato
Fresh Spanish churros sprinkled with cinnamon sugar served with TCA Blend coffee gelato and chocolate fudge
西班牙肉桂油條配雪糕</p> | <p>78</p> | <p>Assorted Cakes
Please refer to our cake display
每日限定自家甜點</p> | <p>43-58</p> |
| <p>Sizzling Chocolate Brownie à la Mode
Hot chocolate brownie with salted caramel sauce topped with gelato
鐵板朱古力布朗尼配雪糕</p> | <p>88</p> | <p>Gelato
Vanilla / TCA Blend coffee / Green apple sorbet
香濃雪糕</p> | <p>40/scoop</p> |

▼ TCA Signature
 🌿 Meatless Vegetarian
 N New Item

● Choice of your favourite gelato flavour: Vanilla / TCA coffee / Green apple sorbet

A minimum spending of \$70 per person is appreciated - Plus 10% service charge - Cakage \$100/cake - Corkage \$200/bottle
Outside food & beverages are not permitted. If you have any food allergies, please notify us, we will try our best to accommodate your requests.



HONG KONG | SINGAPORE | SHANGHAI | BEIJING

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