

# DRINKS

## WINES

### BUBBLES

Champagne Gaston Declos Brut, France	590
<i>Lemon Zest, Oyster Shells</i>	
Orsi, Pet Nat Pignoletto, Italy	460
<i>Dried Apricots, Orange Marmalade, Jasmine</i>	

### ORANGE

Omero Cellars, Pinot Gris, United States	350
<i>Apple Cider, Oolong Tea</i>	

### ROSE

Garage Project, Fairy Bread, New Zealand	350
<i>Cloudy Cotton Candy</i>	

### WHITE

Sokol Blosser, Pinot Gris, United States	400
<i>Crunchy Honeydew, Ripe</i>	
Buehler, Chardonnay, Unites States	400
<i>Creamy Pear, Honeysuckle, Whipped Butter</i>	
Murdoch Hills, Sauvignon Blanc, Australia	420
<i>Silky Gooseberry, Green Papaya, Grapefruit Skin</i>	

### RED

Dolcetto D'Alba, Dolcetto, Italy	360
<i>Sticky Maraschino Cherries, Tobacco, Wild Herbs</i>	
L'Ecole No.41, Bordeaux / Rhone Blend, USA	370
<i>Blackberry Bushes, Christmas Cookies</i>	
Morgon Lapierre, Gamay, France	440
<i>Ripe Strawberries, Cut Violets</i>	

## BEERS

Garage Project, Malt Pilsner, New Zealand	50
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## COFFEE

Coco Brew, Hong Kong	50
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## CAPI SODA

Blood Orange	25
Cranberry	25
Soda	25
Tonic	25

## PONDI TO-GO

For Everyone's Health, Safety And Comfort,  
We Are Now Offering Takeaway Meals For  
Brunch 10am–3pm & Dinner 3pm–10pm.

Available from Tuesday-Sunday  
Monday Closed.

For Pickup Orders, Call or WhatsApp To  
+852 6556-4253

Under the law of Hong Kong, intoxicating liquor must not  
be sold or supplied to a minor in the course of business.

根據香港法律，不得在業務過程中，  
向未成年人售賣或供應令人醺醉的酒類。

14 Fuk Sau Lane, Sai Ying Pun  
www.pondi.hk

## BRUNCH

### THE CONTINENTAL BREAKFAST THALI

Available 10am—3pm

#### COMES WITH

Cucumber & Green Mango Pickle, Coconut Chutney,  
Raw Blackberry, Apple & Chia Jam, Salted Cashew Butter,  
White Bean & Lentil Ragout, Pineapple Herb Salad

#### Select One To Start:

Gougère (Cheese Puff)  
Fennel Croissant  
Fermented Rice Crumpet (Gluten-Free)  
House Flatbread  
Lemon Basmati Pilaf

#### Then Select Egg Style (2-pcs):

Poached With Yoghurt Hollandaise  
Boursin Cheese Scrambled  
Spicy Ratatouille Omelet  
Chilli Sunny Fried Up  
Mung Bean & Tofu Scramble (Vegan)

#### Finally Select A Protein:

Confit Duck Hash	170
Hot Smoked Rainbow Trout	190
Glazed Thick Cut Bacon	160
Lamb Sausage Patty 6oz	180
Spinach Oatmeal, Beetroot, Almonds, Avocado	155

#### SWEETS

Strawberry Clafoutis Oatmeal Custard Cake, Olorosso Whipped Cream, Salted Caramel, Pistachios	95
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## DINNER

### À-LA CARTE MENU

Available 3pm—10pm

#### NIBBLES

GOUGÈRE'S Goat Cheese, Anchovy Sambal	75
WHIPPED SPLIT PEA LENTILS (Vegan) Carom Seed Crisps	65
WALNUTS ON THE HALF SHELL (Vegan) Smoked Red Capsicum, Cashew Nuts	75
HUNG YOGHURT CROQUETTES (Gluten-Free) Sunflower Seeds, Tamarind Beets, Pickled Onions	115

#### SIGNATURES

BABY CALAMARI (Gluten-Free) Fino Sherry, Pancetta Stuffing, Pistachio	150
BUTTER CHICKEN LIVER TERRINE Mango Relish, Cucumber Pickle	140
AIR-DRIED LAMB LOIN (Gluten-Free) Braised Ribs, Garden Peas, Black Cumin Reduction	225

#### MEAT

CONFIT DUCK "OPEN" DUMPLINGS Sour Pumpkin, Ginger & Leek Yoghurt (Gluten-Free Available With 2 Days Pre-Order)	150
HEREFORD BAVETTE STEAK (Gluten-Free) Sweet Potato, Braised Heart, Shin, Merlot Reduction	200

#### SEAFOOD

BIG HEAD PRAWN ÉTOUFFÉE Baby Shrimp, Fennel, Bouillabaisse Reduction, Basil	195
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#### VEGETABLES

BAKED AUBERGINE (Gluten-Free+Vegan) Flowering Cauliflower, Coriander Sauce Vierge, Capers	145
CELERY ROOT TAGLIATELLE (Gluten-Free+Vegan) Peppercorn Cashew Cream, Jackfruit Ragù	145

#### SIDES

FLATBREAD	30/PC
COCONUT BASMATI PILAF	50
HERB SALAD	50
MARKET GREENS	50