

PREFACE

Inspired by Hong Kong's culture and ingredients, we have taken traditional gastro-pub food and made them our own. We also offer a range of wholesome dishes based on seasonal vegetables and ancient grains. Our ingredients are sourced from high quality purveyors with an emphasis on local producers. We believe in communal dining and our dishes are designed for sharing.

我們專注用港式的風味重新演繹傳統酒吧的美食，大部份的餸菜都用上當造的新鮮素材，亦有菜式用上源遠流長的古老穀物，材料豐富。不同的食材來自世界各地高質的生產，特別是香港本地的不同蔬菜及鮮肉。我們認為大家圍埋食飯是最能真摯地享受和體驗美食，所以 Second Draft 的餸菜都是以分享為基礎。

BAR SNACKS

零食

花生	Numb Nuts.....\$48 <i>Nuts, "Ma La" Seasoning</i> 花生、麻香調味 (ss, v, gf)	雞 油 毛 豆	Fatty Edamame.....\$58 <i>Stir-fried Edamame w/ Chicken Oil, Soy Salt</i> 雞油炒毛豆、醬油鹽
櫻 花 蝦 紫 菜	Sakura Sesame Nori.....\$58 <i>Fried Sakura Swrimp & Seaweed, Sesame</i> 炸紫菜櫻花蝦、芝麻 (p, gf)	蒜 泥 黑 肉	Pastrami Slices.....\$78 <i>Smoked Pastrami, Minced Garlic, ChinKiang Vinegar</i> 燻牛肉、蒜泥、鎮江醋 (ss, gf)

SMALL PLATES

小碟

墨 子	Inked Croquettes.....\$32/pc Min 2 pcs <i>Squid Ink, Dried Oysters</i> 墨汁、蠔豉 (p)	炸 雞 塊	Fried Chicken.....\$128 <i>'Three Yellow Chicken', Nam Yu Mayo Dip</i> 三黃雞塊、南乳醬 (ss)
咖 央 西 多	Kaya French Toast.....\$78 <i>Coconut Custard w/ Yuzu Skin, Pandan Butter, Palm Sugar Syrup</i> 椰子吉士、柚子皮、斑蘭牛油、椰糖漿	大 坑 薯 條	Tai Hang Fries.....\$78 <i>Cumin Dust, Takana, Dried Chillli</i> 孜然、高菜、乾椒 (ss, v)

(p) Pescetarian (v) Vegetarian (gf) Gluten Free (ss) Slightly Spicy (S) Spicy
10% Service Charge for each Item

SNACKS

GREENS & GRAINS

蔬與穀

<p>布袋麻婆 Mapo Burrata.....\$148 <i>Burrata, Pork "Mapo" Ragout, Baby Spinach</i> 布袋芝士、麻婆肉醬、BB菠菜 (ss)</p>	<p>紅菜頭牛油果 Beetroot & Avocado.....\$98 <i>Crunchy Beetroot, Avocado, ChinKiang Vinegar, Labneh, Candied Sesame Walnut</i> 紅菜頭、牛油果、鎮江醋、希臘乳酪、琥珀合桃 (v)</p>
<p>溫泉蛋菇筍 Mushroom & Asparagus.....\$138 <i>Market Mushrooms, Grilled Asparagus, Sweet Soy, Onsen Egg</i> 雜菌、燒露筍、甜豉油、溫泉蛋 (p)</p>	<p>涼拌沙葛 Chorizo Jicama Salad.....\$78 <i>Pan-Fried Chorizo, Grilled Plum, Coriander</i> 西班牙辣肉腸、燒布祿、芫荽</p>

SANDWICHES

三文治

<p>燻牛治 Reuben.....\$168 <i>Sourdough Bread, Smoked Pastrami, Swiss Cheese, Pickled Cabbage, Young Ginger Dressing</i> 酸種包、燻牛、瑞士芝士、醃菜、薑汁</p>	<p>炸雞治 Fried Chicken Sandwich.....\$158 <i>Brioche Roll, Fried 'Three Yellow Chicken', Nam Yu Mayo, Pickled Ginger Coleslaw</i> 法式甜包、炸三黃雞、南乳醬、子薑捲心菜</p>
<p>無蛋沙律治 Not An Egg Salad Sandwich.....\$88 <i>Sourdough Bread, Eggplant, Eringi Mushroom, Vegan Mayo, Butter</i> 酸種包、茄子、雞脾菇、素食沙律醬、牛油 (v)</p>	<p>元蹄治 Shanghai Dip.....\$118 <i>Ciabatta, Shredded Ale Braised Pork Leg, Pickled Cucumber, Scotch Ale Pork Jus</i> 拖鞋包、元蹄、酸瓜、啤酒燒汁</p>

BRUNCHY PLATES

早午餐

Available 12-4pm

<p>元蹄賓尼迪 Pork Leg Benedict.....\$108 <i>Sourdough Bread, Shredded Ale Braised Pork Leg, Onsen Eggs, Spring Onion Hollandaise Sauce</i> 酸種包、啤燒元蹄肉、溫泉蛋、青蔥荷蘭醬</p>	<p>雜菇賓尼迪 Mushroom Benedict.....\$98 <i>Sourdough Bread, Sweet Soy Sauce Cooked Mushrooms, Onsen Eggs, Spring Onion Hollandaise Sauce</i> 酸種包、甜醬油煮雜菇、溫泉蛋、青蔥荷蘭醬 (v)</p>
<p>牛油果多士 Avocado Toast.....\$88 <i>Sourdough Bread, Avocado, Napa Cabbage & Seaweed Salad, Honey, Onsen Egg</i> 酸種包、牛油果、黃芽白紫菜沙律、蜜糖、溫泉蛋 (v)</p>	<p>芝士通心粉 Mac & Cheese.....\$88 <i>Macaroni, Inaka Miso, Smoked Cheese Sauce, Katsuobushi</i> 通心粉、田舍麵豉、煙燻芝士汁、木魚花 (p)</p>
<p>炸雞班戟 Chicken Hotcake.....\$138 <i>Fried 'Three Yellow Chicken', Scallion & Sesame Hotcake, Beer Syrup</i> 炸三黃雞、香蔥芝麻班戟、啤酒糖漿</p>	

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WEEKEND BRUNCH