

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)	涼拌雞腎	Cold Dressed Chicken Gizzard.....\$48 <i>Yuzukoshō, Onion, Garlic, Soy Sauce</i> 柚子胡椒、洋蔥、蒜、醬油 (ss, gf)
櫻花蝦紫菜	Sakura Sesame Nori.....\$58 <i>Sakura Shrimps, Seaweed, Sesame</i> 櫻花蝦、紫菜、芝麻 (p, 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
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)	炸白飯魚	White Bait Curritos.....\$78 <i>Fried White Bait, Curry Seasoning, Pickles</i> 咖哩粉炸白飯魚、腌青瓜、子薑漬 (ss)

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)
獅子頭肉丸	Lion Head Meatballs.....\$88 <i>Meatball With Gluten Puff, House Made Tomato Sauce</i> 麵筋豬肉丸、小辣蕃茄醬 (ss)	大坑薯條	Tai Hang Fries.....\$78 <i>Cumin Dust, Takana, Dried Chilli</i> 孜然、高菜、乾椒 (ss, v)
啫啫雞翼煲	Jer Jer Buffalo Wings.....\$138 <i>'Three Yellow Chicken' Wings, 2D Buffalo Sauce, Blue Cheese, Chinese Celery</i> 三黃雞翼、自家水牛醬、藍芝士、唐芹 (S)	叻央西多	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
水牛抄手	Buffalo Wonton.....\$98 <i>Chicken Wonton With Chinese Celery, 2D Buffalo Sauce, Chilli Oil (ss)</i> 三黃雞翼、自家水牛醬、藍芝士、唐芹 (ss)		

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

SNACKS

GREENS & GRAINS

蔬與穀

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)	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
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、琥珀核桃 (v)	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)
嗜 嗜 土 豆 絲	Jer Jer Shredded Potato.....\$78 <i>Nama Nori, Chilli, Garlic, Soy Sauce, Shaoxing Wine</i> 海苔、辣椒、醬油、紹興酒 (ss, v)		

SANDWICHES

三文治

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	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
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)	元 蹄 治	Shanghai Dip.....\$118 <i>Ciabatta, Shreded Ale Braised Pork Leg, Swiss Cheese Pickled Cucumber, Scotch Ale Pork Jus</i> 拖鞋包、元蹄、酸瓜、啤酒燒汁

FISH & MEAT

魚與肉

賽 螃 蟹 麵	Flower Crab Pasta.....\$298 <i>Hand Dressed Flower Crab, Butter Sauce, Thick Shanghainese Noodles, Egg Yolk</i> 手拆花蟹、牛油醬、上海粗麵、蛋黃 (p)	封 門 柳	Hanger Steak\$248 *Always Comes MEDIUM RARE <i>US Prime Hanger Steak, Black Pepper Oil</i> 美國頂級封門柳、黑椒油 (gf)
腐 乳 卡 邦 尼	Fuyu Carbonara.....\$138 <i>Spaghetti, Fuyu Sauce, Bacon, Zucchini, Onion, Onsen Egg, Rocket</i> 意粉、腐乳醬、煙肉、意大利青瓜、洋蔥、溫泉蛋、火箭菜 (p)	點 煮 靚 魚	What Fish?..... Market Price <i>Daily Market Fish, Daily Cooking, Daily Sauce</i> 是日靚魚、是日煮法、是日醬汁 (p)

CHIELLA

大鑊飯

Serves Three to Five. Please allow 45 minutes to prepare.

3至5人份量，準備時間約45分鐘

啤 燒 元 蹄	Pork Leg.....\$500 <i>Slow Cooked Ale Braised Pork Leg, Crispy Veggie Rice</i> 啤酒慢煮豬蹄、上海菜飯	沙 薑 雞	Jerk Chicken.....\$600 <i>Char-Grilled Three Yellow Chicken, Fresh Sand Ginger Sauce, Lemongrass Veggie Rice</i> 原隻炭燒三黃雞、鮮沙薑醬、香茅菜飯 (ss)
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MAINS