

## 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>Sakura Shrimps, Seaweed, Sesame</i> 櫻花蝦、紫菜、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)
燻 魚 點 醬	Smoked Fish Dip.....\$128 <i>Salmon Roes, Smoked Halibut, Potato Chips</i> 三文魚子、煙燻比目魚、鮮炸薯片 (ss, p, 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、蠔鼓 (p)	炸 雞 塊	Fried Chicken.....\$128 <i>'Three Yellow Chicken', Nam Yu Roasted Garlic Dip</i> 三黃雞塊、南乳燒蒜醬 (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 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)	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

(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 紅菜頭牛油果 咖啡意大利飯	Mapo Burrata.....\$148 <i>Burrata, Pork "Mapo" Ragout, Baby Spinach</i> 布袋芝士、麻婆肉醬、BB菠菜 (ss)	蜜糖豆沙律 溫泉蛋菇筍 燒魷魚沙律	Honey Pea Salad.....\$88 <i>Salted Pork, Coriander, Indian Lettuce, Honey Pea, White Wine Vinegar Dressing</i> 咸肉、芫茜、油麥菜、蜜糖豆、白酒醋 (gf)	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)	Grilled Squid Salad.....\$178 <i>Grilled Squid, Calamansi Gastrique, Celtuce, Indian Lettuce, Coriander</i> 燒魷魚、四季桔沙律汁、萵筍、油麥菜、芫茜 (p, gf)
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## SANDWICHES

三文治

燻牛治 無蛋沙律治	Reuben.....\$168 <i>Sourdough Rye Bread, Smoked Pastrami, Swiss Cheese, Pickled Cabbage, Young Ginger Dressing</i> 黑麥酸種包、燻牛、瑞士芝士、醃菜、薑汁	炸雞治 元蹄治	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	Shanghai Dip.....\$118 <i>Ciabatta, Shredded Ale Braised Pork Leg, Swiss Cheese Pickled Cucumber, Scotch Ale Pork Jus</i> 拖鞋包、元蹄、酸瓜、啤酒燒汁
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## FISH & MEAT

魚與肉

賽螃蟹麵 封門柳	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)	點煮靚魚 八爪魚豬肺	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)	Hanger Steak .....\$198 <i>*Always Comes RARE                  OBE Hangar Steak, Black Pepper Oil</i> 澳洲草飼封門柳、黑椒油 (gf)	Octopus & Pork Belly.....\$168 <i>Nam Yu Braised Octopus &amp; Pork Belly, Chimichurri, Pickled Garlic</i> 南乳、辣香草醬、蒜頭漬 (ss)
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## CHIELLA

大鑊飯

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

3至5人份量,請預45分鐘時間

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