



ABERDEEN STREET

鴨巴甸街

Mediterranean - Authentic
Healthy – Eco Friendly
地中海的 - 可靠的 - 健康的 - 環保的

There is a **simple idea** behind being
Aberdeen Street.

我們鴨巴甸街酒吧餐廳懷著簡約的使命

We believe in delicious **food**, excellent **wine**
and great **service**.

就是為客人提供美酒佳餚及貼心的服務

We carefully select **healthy, natural and sustainably farmed**
ingredients for a succulent and healthy experience.

我們嚴選健康有機可持續發展的食材

Enjoy !

MEZE / TAPAS / APPETIZERS

餐前小吃前菜

Garlic Bread with olive oil (baguette or pitta) ^{VG} 蒜香面包 (法國棍子麵包 / 墨西哥薄包)	\$58
Taco - choice of beef or veggies ^V 墨西哥卷餅 - 牛肉 / 素菜 <i>Soft tortilla filled with onions, red peppers, Parmesan cheese and beef or black beans</i>	\$58
Mini Beef Burger <i>Mini Aberdeen burger</i> 迷你鴨巴甸漢堡	\$60
Hummus ^{VG} <i>served with warm pitta bread</i> 鷹嘴豆泥醬 配墨西哥薄包	\$70
Kofta Beef Meatballs ^{GF} <i>in tomato sauce</i> 地中海牛肉丸	\$75
SD Greek Samosa ^V 希臘酥皮角(菲達芝士、蕃茄乾、薄荷、乳酪) <i>Feta cheese, sundried tomato and mint samosa with yoghurt dipping sauce</i>	\$70
Eggplant & Prosciutto Rolls ^{GF} 茄子帕爾瑪火腿卷	\$70
Vegetarian Croquette ^V 素菜米卷、紅蘿蔔、蘑菇、乳酪 <i>Rice roll with carrot and mushroom with yoghurt dipping sauce</i>	\$70
SD Pan con Tomato ^V <i>Three different toppings on toasted bread with olive oil and aged balsamic</i> 蕃茄麵包-烤麵包上有三種不同配料 伴橄欖油、意大利黑醋	\$88
Lemongrass Blinis with Smoked Salmon 香茅薄餅、煙三文魚	\$75
SD Goat Cheese Spring Rolls ^V <i>with pepper dipping sauce</i> 山羊奶芝士春卷	\$75
Soup of the Day OR Tomato and Basil ^{VG GF} 是日餐湯 / 蕃茄羅勒湯	\$75
Garlic Prawn ^{GF} 蒜香煎大蝦子、白酒、青檸 <i>Pan fried prawns with garlic, white wine and lime</i>	\$85
Chicken Quesadillas <i>with sour cream and guacamole</i> 墨西哥雞肉餡餅	\$88
SD Warm Salami Bites <i>with apricot and Comté cheese</i> ^{GF} 莎樂美腸干杏,考姆特芝士	\$88
Nachos ^{V GF} 墨西哥粟米脆片 <i>Freshly made corn chips, Mozzarella cheese, salsa, sour cream & guacamole</i> add \$35 for beef or chicken topping 加牛肉或雞肉 \$35	\$90
SD Pepper Seared Fresh Tuna ^{GF} <i>with tomato salsa and sweet balsamic dipping sauce</i> 胡椒香烤新鮮吞拿魚墨西哥辛香番茄醬、甜意大利黑醋蘸醬	\$108

SD : Signature Dish 招牌菜 **VG** Vegan 素食者 **V** Vegetarian 素食 **GF** : Gluten Free 無麩質

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SOHO SALADS 蘇豪沙律 - 主菜或多人分享

Greek Horiatiki Salad ^{V GF} 希臘沙律 \$98
Tomato, cucumber, onion, feta, olive, pepper 蕃茄, 青瓜, 洋蔥, 羊奶 菲達芝士, 橄欖, 牛至

SD Quinoa Salad ^{V GF} 藜麥沙律 \$98
Organic quinoa, tomato, cucumber, green onion, beans, feta, parsley
 有機藜麥, 蕃茄, 青瓜, 青蔥, 豆, 羊奶菲達芝士, 歐芹

Rocket Salad ^{V GF} 火箭菜沙律 \$98
Rocket salad, asparagus, poached egg, Parmesan cheese
 火箭菜、蘆筍、水煮嫩蛋、帕馬森乾酪

Graham Street ^{V GF} \$130
Grapefruit, orange, tomato, cucumber, feta cheese, mixed green salad
 西柚、橙、蕃茄、青瓜、菲達芝士、蔬菜沙律

Wyndham Street ^{VG GF} \$130
Asparagus, French bean, black bean, carrot, tomato, cucumber, potato, mixed green salad
 蘆筍、法國扁豆、黑豆、紅蘿蔔、蕃茄、青瓜、薯仔、蔬菜沙律

Old Bailey Street ^{V GF} \$130
Organic quinoa, red & green pepper, cucumber, tomato, Feta cheese, mixed green salad
 有機藜麥、紅椒、青椒、青瓜、蕃茄、菲達芝士、蔬菜沙律

SD Staunton Street ^{V GF} \$135
Avocado, asparagus, egg sunny side up, mushroom, soya beansprout, rice, mixed green salad
 牛油果、蘆筍、太陽蛋、蘑菇、大豆芽菜、印度香米、蔬菜沙律

Caine Road ^{VG GF} \$135
Lentil, garlic, coriander, sundried tomato, marinated pepper, mushroom, sweet corn, mixed green salad
 扁豆、大蒜、芫荽、蕃茄乾、醃製甜椒、蘑菇、粟米、沙律

Elgin Street ^V \$145
Sundried tomato, mushroom, red pepper, croutons, goat cheese on toasted bread, mixed green salad
 蕃茄乾、蘑菇、紅椒、麵包粒、羊奶芝士、烤麵包片、蔬菜沙律

Extra salad toppings 額外沙律配料

Egg (boiled/sunny side up) ^{V GF} 雞蛋(全熟/太陽蛋) \$25	Parma ham ^{GF} 意大利巴馬火腿 \$40
Avocado ^{VG GF} 牛油果 \$30	Grilled chicken ^{GF} 烤雞肉 \$40
Feta cheese ^{V GF} 菲達芝士 \$30	Prawn ^{GF} 大蝦 \$35
Organic quinoa ^{VG GF} 有機藜麥 \$30	Smoked salmon ^{GF} 煙三文魚 \$35
Goat cheese on bread ^V 羊奶芝士配麵包 \$35	Fresh tuna ^{GF} 新鮮吞拿魚 \$65

Salad dressing 沙律醬汁

Avocado 牛油果油、檸檬汁 ^{VG GF}
Olive oil, lemon juice, avocado

Bikini Time 希臘乳酪、薄荷、青檸 ^{V GF}
Greek yogurt, mint and lime

Aberdeen Street 橄欖油、意大利黑醋 ^{VG GF}
Olive oil and balsamic vinegar

Honey mustard 橄欖油、蜂蜜芥末 ^{VG GF}
Olive oil and honey mustard

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VEGETARIAN CORNER 素菜精選

- Roberta Quiche** ^V \$130
Goat cheese, spinach and mushroom quiche, served with salad
羊奶芝士、菠菜、蘑菇法式鹹批、蔬菜沙律
- Melanzane alla Parmigiana** ^{V GF} 烤焗千層茄子 \$140
Fried aubergine baked with tomato sauce, Mozzarella and Parmesan cheese, served with mixed salad 蕃茄醬、水牛芝士、帕瑪森芝士、蔬菜沙律
- Veggie Risotto** ^{V GF} 意大利飯 \$140
Creamy risotto with mushroom, spinach and Parmesan cheese
忌廉意大利飯、蘑菇、菠菜、帕瑪森芝士
- SD Veggie Brochette** ^{VG GF} 素食串燒 \$150
Tofu and vegetables grilled on skewer, served with dipping sauce, quinoa and mixed salad
豆腐、蔬菜串燒、醬汁、藜麥蔬菜沙律

PASTA CORNER 意大利麵類

We serve wholewheat organic spaghetti or organic linguine

- Veggie Pasta** ^V 素食意大利麵 \$140
Fresh tomato sauce, zucchini, aubergine, olives, onions, peppers, Parmesan cheese 全麥意大利麵、鮮蕃茄醬、翠玉瓜、茄子、橄欖、洋蔥、甜椒、帕瑪森芝士
- Chicken Pasta** 雞肉意大利麵 \$145
Fresh tomato sauce, chicken breast, Parmesan cheese
全麥意大利麵、蕃茄醬、雞胸肉、帕瑪森芝士
- Pasta Carbonara** 卡邦尼意大利麵 \$150
Egg yolk, bacon, cream sauce, Parmesan cheese
全麥意大利麵、蛋黃、煙肉、忌廉、帕瑪森芝士
- Pasta Bolognese** 蕃茄肉醬意大利麵 \$150
Fresh tomato sauce with beef, Parmesan cheese
全麥意大利麵、鮮蕃茄醬、牛肉、帕瑪森芝士
- SD Seafood Pasta** 海鮮意大利麵 \$160
White wine sauce, mussels, prawns, fish, garlic, onion, parsley, Parmesan cheese
全麥意大利麵粉、白酒、青口、大蝦、魚、大蒜、洋蔥、芫荽、帕瑪森芝士

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SHARING PLATTERS 藍紋芝士

Cheese Platter^V 藍紋芝士、卡門貝爾芝士、羊奶芝士、考姆特芝士、特選乾果、麵包^V

A selection of cheese (e.g. blue cheese, camembert, goat cheese, Comté), dried fruits, served with bread

For sharing 大份量 \$240
Smaller Plate 小份量 \$130

Cold Cuts Platter 帕爾馬火腿、莎樂美腸、火腿、酸瓜、法國麵包

Parma ham, salami and white ham with cornichons served with bread

For sharing 大份量 \$240
Smaller Plate 小份量 \$130

SEA CORNER 海鮮類

Oysters^{GF} jet fresh, seasonal selection 新鮮生蠔^{GF}

3 fresh oysters 3隻

\$75

6 fresh oysters 6隻

\$150

Seafood Risotto^{GF}

\$160

Creamy risotto with seafood and Parmesan cheese

忌廉意大利飯、蘑菇、菠菜、帕瑪森芝士

Salmon^{GF} 新鮮三文魚

\$175

Pan-fried salmon fillet with caper, saffron and cream sauce, sautéed vegetables and

mixed rice or quinoa 香煎三文魚配酸豆、藏紅花、忌廉醬、炒雜菜、印度香米或藜麥

SD Fish Tartar^{GF} 鮮魚他他 Choice of tuna or salmon 吞拿魚 或 三文魚

\$185

Fish tartar (raw fish with onion, ginger, coriander, lemon juice) served on a bed of green salad with freshly made corn chips

鮮魚他他（洋蔥、薑、芫荽、檸檬汁）、蔬菜沙律、玉米片

Tuna Brochette^{GF} 吞拿魚串燒

\$185

Grilled tuna brochette served with quinoa salad and wasabi sauce

烤吞拿烤串、藜麥沙律、日式芥末醬

Marinière Mussels^{GF} 白酒煮青口

\$190

Mussels in shallot, parsley and white wine sauce, served with sautéed potatoes or baguette

青口配紅蔥頭、芫荽、白酒、炒薯粒

SD Gran Pa Mussels^{GF} 芝士煙肉青口

\$215

Mussels in blue cheese, bacon and white wine sauce, served with sautéed potatoes or baguette

青口配藍紋芝士、煙肉、白酒、炒薯粒

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MEAT CORNER 肉類

- SD Kebab / Souvlaki** ^{GF} 土耳其烤肉串/希臘串燒捲 \$165
Chicken breast grilled on skewer, served with Harissa dipping sauce, mixed rice and mixed salad
烤雞胸配哈里薩辣醬、香米飯、蔬菜沙律
- Roasted Chicken** ^{GF} 烤燒春雞 \$175
Roasted chicken with red pepper sauce, served with sautéed potatoes and vegetables
烤雞、紅椒、炒薯粒、蔬菜沙律
- Ribeye steak** ^{GF} 肉眼牛扒 \$180
Grilled ribeye beef steak, served with mixed salad 香烤肉眼牛扒、蔬菜沙律
- Chicken Tagine** ^{GF} 摩洛哥陶鍋雞 \$185
Chicken stew with onions, olives, lemons, vegetables and spices, served with organic quinoa
摩洛哥陶鍋烹調雞肉，洋蔥，橄欖，檸檬，蔬菜，香料，有機藜麥
- SD Aberdeen Burger** 鴨巴甸漢堡 \$185
Grilled marinated beef patty burger, tomato, goat cheese or camembert and lettuce, served with sautéed potatoes and salad
漢堡扒、蕃茄、羊奶芝士 或 法國卡門貝乾酪、生菜漢堡、炒薯粒、蔬菜沙律
- Boeuf Bourguignon** 紅酒燉牛肉 \$185
Beef stewed with carrots, onions, mushroom in red wine, served with linguine pasta
燉煮牛肉配紅蘿蔔、洋蔥、紅酒蘑菇、義大利扁麵
- Lamb Rack** ^{GF} 香烤羊架 ^{GF} \$185
Grilled half lamb rack served with steamed vegetables and mashed potatoes
香烤羊架半份、炒蔬菜、炒薯粒

ON THE SIDE 配菜

\$35 each

- Sautéed potatoes ^{VG GF} 炒薯粒
Mashed potatoes ^{V GF} 薯蓉
Sautéed vegetables ^{VG GF} 炒蔬菜
Organic quinoa ^{VG GF} 有機藜麥

\$30 each

- Mixed salad ^{VG GF} 蔬菜沙律
Baguette ^{VG} 法國棍子麵包
Pitta Bread ^{VG} 墨西哥薄包
Mixed rice ^{VG GF} 印度香米飯

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DESSERTS^v

甜品^v

- Apple Tart Tatin** 反烤蘋果塔 \$70
Warm caramelized apple tart served with cream - French style
焗暖焦糖蘋果批、配法國風味奶油
- SD Chocolate Fondant** 朱古力心太軟 \$70
French chocolate cake with warm melted middle, served with red fruit coulis
法國朱古力熔岩軟心蛋糕配紅莓醬
- Crème Brûlée** ^{GF} 法式焦糖燉蛋 \$70
Cold custard topped with warm hard caramel
冷凍燉蛋配暖硬焦糖
- SD Crumble Spirit** 金寶生果 \$70
A different fruit every week cooked, served with crumble on top
焗金寶多款時令生果
- Fruit Salad** ^{VG GF} 水果沙律 \$65
Fresh seasonal fruits 時令水果
- Yummy Yogurt** 美味乳酪 \$75
Greek yogurt, muesli, fruits and honey
希臘菲達乳酪、燕麥片、新鮮薄荷、蜂蜜

+ \$22 add vanilla ice cream ^{V GF} on your dessert 加雲尼拿雪糕

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KIDS' MENU

兒童餐牌

Soup of the day ^{VG GF} 是日餐湯	\$50
<i>Smaller portion of vegetable soup</i> 小份量的蔬菜湯	
Sautéed Potatoes ^{VG GF} with Ketchup 炒薯粒配醬汁	\$35
Soft-boiled Egg with Bread ^V 水煮蛋配麵包	\$35
^{SD} Croque - Monsieur 法式三文治	\$68
<i>French grilled ham and cheese sandwich</i> 法式火腿芝士三文治	
Spaghetti 意大利麵	
• with butter ^V 配牛油 ^V	\$55
• with tomato sauce ^V 配蕃茄醬 ^V	\$60
• with tomato and meat sauce 配蕃茄肉醬	\$65
Mini Aberdeen Burger 迷你鴨巴甸漢堡	\$85
<i>Grilled beef patty, Emmental cheese, lettuce & sautéed potatoes</i> 烤牛肉漢堡扒、埃文達芝士、生菜、炒薯粒	
Vanilla Ice Cream ^{V GF}	\$48
雲尼拿雪糕 ^{V GF}	

KIDS' DRINKS

兒童餐飲品

Glass of milk ^{V GF} 杯裝牛奶	\$28
Fresh Juice ^{VG GF} 新鮮果汁	\$48
Orange, Grapefruit, Strawberry, Lemon Juice 橙子, 葡萄柚, 草莓, 檸檬	
Grenadine ^{VG GF}	\$38

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