

# s0 SNACK

## 感味小食

### Available Period 供應時段

MORNING 早市  
(Open - 11:30am)



LUNCH 午市  
(11:30am - 2:30pm)



TEA 下午茶  
(2:30pm - 6:00pm)



DINNER 晚市  
(6pm - Close)



Cat toast (2pcs)  
w/homemade jam (Choose One)  
喵喵多士 (2片) 配自家製果醬 (任選一款)

\$38



Homemade  
Strawberry & Rose Jam  
法國士多啤梨・玫瑰果醬



Homemade  
Fig & Earl Grey Jam  
法國無花果・有機伯爵茶果醬



Homemade  
Mixed Berries & Black Tea Jam  
法國粒粒雜莓・紅茶果醬



+\$18 special redemption offer for extra one mini bottled jam  
追加迷你果醬一樽

### Cat toast 喵喵多士



昭和産業株式会社

採用日本神戸天皇星(キングスター)昭和高筋麵粉。麵粉由日本一級小麥磨成，特色是不需加任何化學添加劑也可以做出細緻幼滑的產品。

喵喵 多士採用100%全脂牛奶代替清水攪製麵包，不但令其帶有淡淡奶香及豐富營養價值，而且口感亦特別鬆軟。

#### Japan Showa Top Bread Flour

The flour comes from a Japanese first-class wheat and can produce soft and delicate bread without adding any chemical additives.

Cat-shaped toast is baked with 100% full cream milk instead of water, not only giving it a light milk flavour and rich nutritional value, but also making it fluffy and soft particularly.

### Homemade Jam's Story 自家製茶果醬



食材嚴選來自法國士多啤梨、無花果、野莓再配合不同系列併配紅茶、有機伯爵茶及天然玫瑰花製成果醬。採用低糖及天然無添加防腐劑配方，營養價值高。另可配搭蘇打水或暖水即可製成冷或熱飲水果茶。

We selected the juiciest and plumpest strawberries, figs, and wild berries from France to create our luxuriously fruity jam with the freshest and fruitiest flavours.

We have matched our fruits with different series of house blend tea leaves, organic earl grey tea and rose buds to create 3 natural, healthy, rich and unique flavors of jams. Our jams are low in sugar, no preservatives and high in nutrients.

### Aladdin Oven 日本阿拉丁焗爐



日本神級阿拉丁石墨高速焗爐，採用獨家遠紅外線石墨 (Far Infrared Graphite) 專利技術，革命性0.2秒瞬間把爐內溫度加熱至280度，配合均衡反射板設計，做到熱力平均散射，即時做出外脆內軟的美味吐司。

Aladdin is a Japanese brand recently launched its best-selling luxury oven - the Far-Infrared Graphite Oven Toaster and Grill, which heats from 0°C - 280°C in just 0.2 seconds!

This ultra-high performance produces a superior result of food that is crispy and crunchy on the outside, while keep moist and fluffy on the inside - home cooking at its very best!

Happy with Aladdin Magic!



### Molten muffin 流心鬆餅蛋糕

Apple Cinnamon Caramel | Blueberry Cheesecake | Chocolate | Lemon Raspberry  
蘋果玉桂焦糖 | 藍莓芝士蛋糕 | 朱古力 | 檸檬紅莓

\$38



### s0 Yogurt bowl w/homemade fruit jam, muesli & dried fruits 感味杯杯乳酪 | 自家製果醬 | 燕麥片 | 乾果

\$38



Artisan's recommendation 宮匠推介



Green choice = no meat 無肉之選

Price are subject to 10% service charge (excluded OIS shop) 另收加一服務費(黃竹坑店除外)

Images are for reference only 圖片只供參考

sensory  
ZERO



# SO CROISSANT W/ OVERFLOW STUFFING 感味爆料牛角包



Double Japanese scrambled eggs  
w/avocado wasabi paste  
雙份日本滑蛋 | 牛油果芥末醬  
\$42



Pork floss, cheese & double Japanese scrambled eggs  
w/avocado wasabi paste  
肉鬆 | 芝士 | 雙份日本滑蛋 | 牛油果芥末醬  
\$58



Mega Spam, cheese &  
double Japanese scrambled eggs  
w/avocado wasabi paste  
巨 • 午餐肉 | 芝士 | 雙份日本滑蛋  
牛油果芥末醬  
\$58



Kabayaki eel & double Japanese scrambled eggs  
w/avocado wasabi paste  
蒲燒鰻魚 | 雙份日本滑蛋  
牛油果芥末醬  
\$78



"I'm NOT Thai pork"  
just OmniPork  
w/avocado wasabi paste  
"我唔係豬" • 泰式肉碎 - 新豬肉  
牛油果芥末醬  
\$78



"I'm NOT beef" just Unlimeat  
w/avocado wasabi paste  
"我唔係牛" - 韓國植物牛  
牛油果芥末醬  
\$88

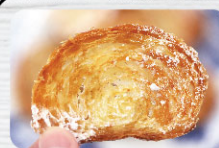
## Available Period 供應時段

### Weekday 星期一至五

MORNING 早市 (Open - 11:30am)	✓	LUNCH 午市 (11:30am - 2:30pm)	✗
TEA 下午茶 (2:30pm - 6:00pm)	✓	DINNER 晚市 (6pm - Close)	✓

### Weekend & Public Holiday 星期六 / 日及公眾假期

MORNING 早市 (Open - 11:30am)	✓	LUNCH 午市 (11:30am - 2:30pm)	✓
TEA 下午茶 (2:30pm - 6:00pm)	✓	DINNER 晚市 (6pm - Close)	✓



Honeycomb  
Quality  
鬆軟可口

## Free to choose 隨你選

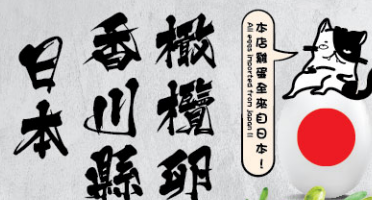


Cat toast 喵喵多士

OR  
或



Croissant 牛角包



Japan, Kagawa,  
Shodo-shima Island  
(Brown Shell Egg)

The chicken farm feeds the chickens with olive and grains, so that the eggs are rich in vitamin E, which is 5 times more than the others. Vitamin E has an excellent antioxidant effect. The color of the egg shell is caused by the types of chicken and feed. White shell egg was generally produced in large egg farms and chemical feed was used. Most of the egg shells are lighter or even white and the color of the egg yolk is also relatively light. The feed of the brown shell egg is generally more complex, such as grains and carrot, the feed contains more lutein, so the color of egg shell is deeper and the egg yolk color is close to red.

日本 | 香川縣 | 小豆島 橄欖雞蛋 (啡殼)

小豆島是日本橄欖的發源地，將當地種植的橄欖混入飼料餵養雞只，產出的雞蛋味道相對濃郁，營養價值更豐富。維他命 E 是普通雞蛋的 5 倍以上，有抗氧化功效。雞蛋殼的顏色是由於雞種和飼料不同而造成。白色雞蛋多數使用化學飼料，故蛋殼多數顏色較淺甚至呈白色，蛋黃的顏色也比較淺。啡殼蛋一般使用的飼料品種比較複雜，飼料中含五穀飼料、紅蘿蔔及葉黃素較多，蛋殼呈啡色，蛋黃顏色亮麗也較深。



Artisan's recommendation 宮匠推介



Green choice = no meat 無肉之選

Price are subject to 10% service charge (excluded OIS shop) 另收加一服務費 (黃竹坑店除外)

Images are for reference only 圖片只供參考

sensory  
ZERO



# sO ALL DAY BREAKFAST

## 感味大滿足早餐

Freshly made, please wait 15-20 mins for preparation  
即點即製，製作需時 15-20 分鐘

### Available Period 供應時段

#### Weekday 星期一至五

MORNING 早市  
(Open - 11:30am)



LUNCH 午市  
(11:30am - 2:30pm)



TEA 下午茶  
(2:30pm - 6:00pm)



DINNER 晚市  
(6pm - Close)



#### Weekend & Public Holiday 星期六 / 日及公眾假期

MORNING 早市  
(Open - 11:30am)



LUNCH 午市  
(11:30am - 2:30pm)



TEA 下午茶  
(2:30pm - 6:00pm)



DINNER 晚市  
(6pm - Close)



### sO all day breakfast w/homemade jam 大滿足早餐配自家製果醬

cat toast | cheese sausage | potato wedges  
mixed salad | double Japanese scrambled eggs | baked beans  
喵喵多士 | 爆芝士腸 | 薯角 | 沙律 | 雙份日本炒蛋 | 茄汁焗豆

\$128



### sO deluxe all day breakfast w/homemade jam 對自己好D大滿足早餐配自家製果醬

cat toast | Australian M5+ wagyu | potato wedges  
mixed salad | double Japanese scrambled eggs | baked beans  
喵喵多士 | 澳洲 M5+ 和牛 | 薯角 | 沙律 | 雙份日本炒蛋 | 茄汁焗豆

\$228



### Green Choice 無肉之選

### sO all day green breakfast w/homemade jam 無肉大滿足早餐配自家製果醬

cat toast | cheesy cauliflower | potato wedges  
mixed salad | double Japanese scrambled eggs | baked beans  
喵喵多士 | 芝士焗椰菜花 | 薯角 | 沙律 | 雙份日本炒蛋 | 茄汁焗豆

\$128

Please choose one 任你三選一



Homemade  
Strawberry & Rose Jam  
法國士多啤梨 · 玫瑰果醬



Homemade  
Fig & Earl Grey Jam  
法國無花果 · 有機伯爵茶果醬



Homemade  
Mixed Berries & Black Tea Jam  
法國粒粒雜莓 · 紅茶果醬

+ \$18 Special redemption offer for extra one mini bottled jam 追加迷你果醬一樽



Artisan's recommendation 宮匠推介



Green choice = no meat 無肉之選


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sensory  
ZERO





## sO QUINOA SALAD 感味藜麥沙律

Available Period 供應時段			
MORNING 早市 (Open - 11:30am)	✗	LUNCH 午市 (11:30am - 2:30pm)	✓
TEA 下午茶 (2:30pm - 6:00pm)	✓	DINNER 晚市 (6pm - Close)	✓

 sO Quinoa salad \$82  
 感味藜麥沙律  
 quinoa | beetroot | fennel | cherry tomato  
 mixed salad | citrus dressing  
 藜麥 | 紅菜頭 | 茴香 | 迷你蕃茄 | 沙律 | 橘子汁

Slow cooked chicken breast quinoa salad \$105  
 慢煮雞胸肉 | 藜麥沙律

 "I'm NOT beef" just Unlimeat quinoa salad \$128  
 "我堅唔係韓牛" - 韓國植物牛 | 藜麥沙律

 Australian M5+ wagyu quinoa salad \$163  
 澳洲 M5+ 和牛 | 藜麥沙律



Australian M5+ wagyu quinoa salad  
澳洲 M5+ 和牛藜麥沙律

## sO PASTA 感味意粉

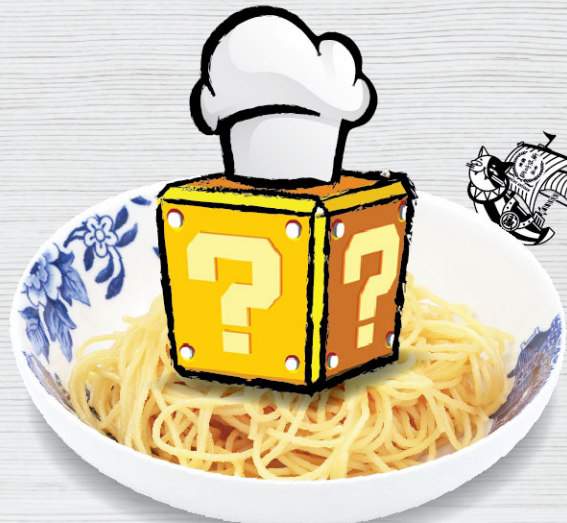
Available Period 供應時段			
MORNING 早市 (Open - 11:30am)	✗	LUNCH 午市 (11:30am - 2:30pm)	✓
TEA 下午茶 (2:30pm - 6:00pm)	✓	DINNER 晚市 (6pm - Close)	✓



Green choice pasta  
無肉食素意粉

eggplant | broccoli | parmesan cheese | pumpkin cream sauce  
茄子 | 西蘭花 | 帕瑪森芝士 | 南瓜忌廉汁

\$92



Pasta of the day  
廚師幫你諗好意粉

\$92



Artisan's recommendation 宮匠推介



Green choice = no meat 無肉之選

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sensory  
ZERO



# SO DEEP-FRIED BEER BITES 感味炸物小食

Available Period 供應時段			
Weekday 星期一至五			
MORNING 早市 (Open - 11:30am)	✗	LUNCH 午市 (11:30am - 2:30pm)	✗
TEA 下午茶 (2:30pm - 6:00pm)	✓	DINNER 晚市 (6pm - Close)	✓
Weekend & Public Holiday 星期六 / 日及公眾假期			
MORNING 早市 (Open - 11:30am)	✗	LUNCH 午市 (11:30am - 2:30pm)	✓
TEA 下午茶 (2:30pm - 6:00pm)	✓	DINNER 晚市 (6pm - Close)	✓

Sweet  
potato fries  
脆炸蕃薯條  
\$48



Japanese  
edamame  
日式枝豆  
\$48



Fried  
cuttlefish mouth  
唐揚墨魚咀  
\$48



Mega • Spam fries  
炸巨 • 午餐肉條  
(6pcs)  
\$48



Deep fried  
chicken cartilage  
& vegetable  
dumplings  
日式雞軟骨  
野菜餃子  
(5pcs)  
\$48



Japanese  
sesame  
chicken wings  
日式芝麻手羽先  
(4pcs)  
\$55



Artisan's recommendation 宮匠推介



Green choice = no meat 無肉之選

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**sensory  
ZERO**



## sO JAPANESE RICE

## 日本米鑑定士飯

We use rice and eggs origin from Japan only  
本店只採用日本米及日本蛋



## Available Period 供應時段

MORNING 早市  
(Open - 11:30am)



LUNCH 午市  
(11:30am - 2:30pm)



TEA 下午茶  
(2:30pm - 6:00pm)



DINNER 晚市  
(6pm - Close)



"I'm NOT Thai pork rice"  
just OmniPork  
"我唔係豬·泰式肉碎飯"  
新豬肉  
\$108



Japanese style tender  
pork ribs rice w/onsen egg  
日式豬軟骨溫泉蛋飯  
\$118



Rice of the day  
廚師幫你諗好  
米鑑定士飯  
\$98



Triple-decker kabayaki  
eel rice w/scrambled egg  
蒲燒三層鰻魚滑蛋飯  
\$118



"I'm NOT beef rice"  
just Unlimeat  
"我唔係韓牛·牛肉飯"  
韓國植物牛  
\$128



Australian M5+ wagyu  
flat iron rice w/onsen egg  
澳洲 M5+ 和牛肩肉  
溫泉蛋飯  
\$158



All rice is imported from Japan and polished freshly in Hong Kong before being cooked by Mr. Alvin Hui, the only <Licensed Japanese Rice Appraiser> in Hong Kong.

本店採用之白米均由香港唯一駐港  
《米·食味鑑定士》許孝榮先生從日本  
嚴選進口及在港煮用前新鮮精磨。

## Species:

Hitomebore (ひとめぼれ)

## Origin:

Japan, Iwate Prefecture

## Season:

2019 New Rice

## Characteristic:

From iwate prefecture but freshly polished in Hong Kong.

Unlike other imported Japanese rice, freshly polished rice can prevent water and fragrance from escaping during storage. In doing so, you can enjoy the highest quality Japanese rice with the best condition.

## Taste Notes:

Moderate taste and stickiness. Sweet flavour and pleasant aroma with a firm texture makes it a perfect match with rice with sauces.

品種：一見鐘情 (ひとめぼれ)

產地：日本 岩手縣

生產年份：2019 新米

特點：來自日本岩手縣，在香港本地進行精米（磨米）程序。

跟其他進口的日本米不同，在本地精米的日本米能有效防止米粒內的水份與香味在儲存期間流失，確保客人能夠品嚐到在最佳狀態的最優質日本米。

食味評價：香味和黏度適中，米香十足，甘香味美，口感紮實，特別適合配搭并飯料理。

## sO JAPANESE RICE RISOTTO

## 特製日本米·意大利飯

We use rice and eggs origin from Japan only  
本店只採用日本米及日本蛋

Freshly made, please wait 10-15 mins for preparation  
即點即製，製作需時 10-15 分鐘

Green choice \$128  
Japanese rice risotto  
走肉日本米意大利飯

Daily seafood \$158  
Japanese rice risotto  
是日海鮮配日本米意大利飯



Daily seafood Japanese rice risotto  
是日海鮮配日本米意大利飯



Artisan's recommendation 宮匠推介



Green choice = no meat 無肉之選

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sensory  
ZERO



## sO ALL DAY DESSERT 感味甜品

### Available Period 供應時段

MORNING 早市  
(Open - 11:30am)



LUNCH 午市  
(11:30am - 2:30pm)



TEA 下午茶  
(2:30pm - 6:00pm)



DINNER 晚市  
(6pm - Close)



## sO HOMEMADE CAKE 感味自家製蛋糕



### Perfectto Tiramisu

完美提拉米蘇

classic tiramisu made with sO artisanal italian espresso & Kahlua  
sensory ZERO 濃縮咖啡配上 Kahlua 酒特製而成的經典提拉米蘇

\$45

### Mango mascarpone and passionfruit

熱情·香芒

mango mascarpone cream | mango | passionfruit curd  
芒果義大利乳酪 | 芒果 | 百香果凝乳

\$45

### Ginger latte meow

夠薑·咖啡貓

sO's coffee mousse | ginger mousse | flourless cacao sponge  
sensory ZERO 濃縮咖啡慕斯 | 薑慕斯 | 無麵粉可可海綿蛋糕

\$45

### Lemon meringue tart

檸檬蛋白撻

lemon curd | Italian meringue  
檸檬蛋白 | 義式蛋白霜

\$45

### Double raspberry 60% chocolate mousse cake

紅桑子香濃朱古力慕絲

double texture raspberry filling | 60% dark chocolate mousse  
雙重紅桑子餡 | 60%黑巧克力慕斯

\$45

### Seasonal desserts

期間限定精選

innovative desserts made with in-season ingredients  
甜品師時令創作

\$45



## Ice-cream (1 scoop) 單球雪糕



Vanilla premium  
特級波本雲尼拿  
\$35



Classic chocolate  
香濃朱古力  
\$35



Limited offer  
期間限定·特別推介  
\$35



Double pineapple  
菠蘿二重奏  
\$35



Green tea  
日本抹茶  
\$35



Menthe chocolate  
薄荷朱古力  
\$35



Kiwi & banana  
奇異果香蕉二重奏  
\$35



Strawberry cream  
奶油草莓  
\$35



Artisan's recommendation 宮匠推介

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sensory  
ZERO



# Green Choice Menu

## 無肉之選

Available Period 供應時段: All day available 全日供應

Molten muffin 流心鬆餅蛋糕

Apple Cinnamon Caramel | Blueberry Cheesecake | Chocolate | Lemon Raspberry  
蘋果玉桂焦糖 | 藍莓芝士蛋糕 | 朱古力 | 檸檬紅莓

\$38

sO Yogurt bowl w/homemade fruit jam, muesli & dried fruits  
感味杯杯乳酪 | 自家製果醬 | 燕麥片 | 乾果

\$38

Cat Toast (2pcs) w/homemade jam (Choose One)  
喵喵多士 (2片) 配自家製果醬 (任選一項)

\$38

Homemade  
Strawberry & Rose Jam  
法國士多啤梨・玫瑰果醬

Homemade  
Fig & Earl Grey Jam  
法國無花果・有機伯爵茶果醬

Homemade  
Mixed Berries & Black Tea Jam  
法國粒粒雜莓・紅茶果醬

+\$18 special redemption offer for extra one mini bottled jam 追加迷你果醬一樽



Available Period 供應時段: 11:30am - Close

sO Quinoa salad 感味藜麥沙律

quinoa | beetroot | fennel | cherry tomato | mixed salad | citrus dressing  
藜麥 | 紅菜頭 | 茴香 | 迷你蕃茄 | 沙律 | 橘子汁

\$82

Green choice pasta 無肉食素意粉

eggplant | broccoli | parmesan cheese | pumpkin cream sauce  
茄子 | 西蘭花 | 帕瑪森芝士 | 南瓜忌廉汁

\$92

"I'm NOT Thai pork rice" just OmniPork  
"我唔係豬・泰式肉碎飯" - 新豬肉

\$108

"I'm NOT beef" just Unlimeat quinoa salad  
"我堅唔係韓牛" - 韓國植物牛 | 藜麥沙律

\$128

"I'm NOT beef rice" just Unlimeat  
"我堅唔係韓牛・牛肉飯" - 韓國植物牛

\$128

Green choice Japanese risotto 走肉日本米意大利飯

(Freshly made, please wait 10-15 mins for preparation 即點即製・製作需時 10-15 分鐘)

\$128



Available Period 供應時段: Open - 11:30am / 2:30pm - Close

Double Japanese scrambled eggs croissant w/avocado wasabi paste  
雙份日本滑蛋 | 牛油果芥末醬 | 牛角包

\$42

"I'm NOT Thai pork" just OmniPork croissant w/avocado wasabi paste  
"我唔係豬・泰式肉碎" - 新豬肉 | 牛油果芥末醬 | 牛角包

\$78

"I'm NOT beef" just Unlimeat croissant w/avocado wasabi paste  
"我堅唔係韓牛" - 韓國植物牛 | 牛油果芥末醬 | 牛角包

\$88

sO all day green breakfast w/homemade jam

無肉大滿足早餐配自家製果醬 (任選一項)

cat toast | cheesy cauliflower | potato wedges  
mixed salad | double Japanese scrambled eggs | baked beans  
喵喵多士 | 芝士焗椰菜花 | 薯角 | 沙律 | 雙份日本炒蛋 | 茄汁焗豆

\$128

Homemade  
Strawberry & Rose Jam  
法國士多啤梨・玫瑰果醬

Homemade  
Fig & Earl Grey Jam  
法國無花果・有機伯爵茶果醬

Homemade  
Mixed Berries & Black Tea Jam  
法國粒粒雜莓・紅茶果醬

+ \$18 special redemption offer for extra one mini bottled jam 追加迷你果醬一樽



Artisan's recommendation 宮匠推介

Price are subject to 10% service charge (excluded OIS shop)

另收加一服務費 (黃竹坑店除外)

Images are for reference only 圖片只供參考

OMNI-PORK  
新豬肉

unlimeat

green  
monday

sensory  
ZERO



# NOTICE TO OUR VALUED CUSTOMERS

sensory ZERO uses the following ingredients in some of our food & drinks: Milk, Eggs, Crustacea, Fish, Peanuts, Soya beans, Tree Nuts and Cereals containing gluten.

Our food is freshly prepared in shops so we really can't guarantee if any of our food & drinks are allergen-free. Due to the individualized nature of food allergies and food sensitivities, customer's physicians are best positioned to make recommendations for customers with food allergies and special dietary needs.

We love serving all of our guests, but if you have a severe allergy, we recommend not eating in our restaurant.

sensory ZERO 所有出品中均有可能包括以下含致敏原的成分：奶類、蛋類、甲殼類、魚類、花生、大豆、堅果類、麥（含有麩質的穀類）。

我們的食物及飲品均在店內每日新鮮製造，所以我們確實不能百分百保證食物和飲品製作程序中都不含致敏原食材。由於每人對食物過敏的反應均不同，抱歉我們並不能為此特殊飲食需求的顧客提供餐飲服務，建議顧客惠顧前務必向醫生查詢及請示意見。

- # No outside food or drinks allowed  
請勿於店內進食外來食物及飲料
- # Minimum charge of ONE food or drinks / Ice-cream per person applies  
最低消費每人一款食品或飲品或雪糕
- # Lunch Time (11:30AM - 2:30PM) The minimum spending is \$70 per person  
午餐時段最低消費每人 \$70
- # "Bring-Your-Own" Surcharges : Cakeage fee \$50 per head  
自己額外帶黎附加費用：切餅費每位收費 \$50
- # sensory ZERO team cares about your valuable time. Please wait to be seated when all your friends are here, Happy Dining in sensory ZERO !  
sO 團隊明白大家時間珍貴，由即日起要人齊先可以入座 Happy Dining in sensory ZERO !
- # Welcome for bringing them home as souvenir at \$100 up per piece, thank you!  
The selling price for Antique US President Tea Spoon at HK\$200 per piece.  
本店之餐具及擺設乃老闆精心挑選於店內使用。如欲購買作為紀念品，每件由 \$100 起，謝謝！  
古董美國總統銀器茶匙定價為港幣 \$200 一件！



sensory  
ZERO