




## MUFFIN & YOGURT 鬆餅及乳酪

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**MOLTEN MUFFIN (APPLE CINNAMON CARAMEL | BLUEBERRY CHEESECAKE | CHOCOLATE | LEMON RASPBERRY)** \$35  
 流心鬆餅蛋糕 蘋果玉桂 | 藍莓芝士蛋糕 | 朱古力 | 檸檬紅莓
- 
**sO YOGURT BOWL W/SEASONAL FRUIT JAM, MUESLI & DRIED FRUITS** \$38  
 感味杯杯乳酪 | 果醬 | 燕麥片 | 乾果
- 
**I'M NOT A POTATO RED BEAN PASTE BUN (2PCS)** \$45  
 唔係薯仔 · 豆沙包



DOUBLE JAPANESE EGGS  
雙份日本滑蛋





MEGA · SPAM, CHEESE,  
DOUBLE JAPANESE EGGS  
巨 · 午餐肉 | 芝士 | 雙份日本滑蛋


PORK FLOSS, CHEESE,  
DOUBLE JAPANESE EGGS  
肉鬆 | 芝士 | 雙份日本滑蛋

KABAYAKI EEL & DOUBLE  
JAPANESE EGGS  
蒲燒鰻魚 | 雙份日本滑蛋

## CROISSANT W/ OVERFLOW STUFFING 爆料牛角包

(NOT AVAILABLE AT 11:30AM - 2:30PM ON WEEKDAY | AVAILABLE AFTER 11:30AM ON WEEKEND)

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**PRÉSIDENT FRENCH BUTTER CROISSANT** \$38  
 勁吋法國牛油 | 牛角包
- 
**DOUBLE JAPANESE EGGS W/AVOCADO WASABI PASTE** \$42  
 雙份日本滑蛋 | 牛油果芥菜醬 | 牛角包
- 
**PORK FLOSS | CHEESE | DOUBLE JAPANESE EGGS W/AVOCADO WASABI PASTE** \$58  
 肉鬆 | 芝士 | 雙份日本滑蛋 | 牛油果芥菜醬 | 牛角包
- MEGA · SPAM | CHEESE | DOUBLE JAPANESE EGGS W/AVOCADO WASABI PASTE** \$58  
 巨 · 午餐肉 | 芝士 | 雙份日本滑蛋 | 牛油果芥菜醬 | 牛角包
- 
**PAN-FRIED OMNIPORK W/AVOCADO WASABI PASTE** \$78  
 煎膳良肉餅 | 牛油果芥菜醬 | 牛角包
- KABAYAKI EEL | DOUBLE JAPANESE EGGS W/AVOCADO WASABI PASTE** \$78  
 蒲燒鰻魚 | 雙份日本滑蛋 | 牛油果芥菜醬 | 牛角包

 GREEN CHOICE = NO MEAT 無肉之選

 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)  
 MINIMUM CHARGE ONE DRINK/ ICE-CREAM PER PERSON 最低消費每人一杯飲品或雪糕  
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# 日本 橄欖卵

本店雞蛋全來自日本！  
All eggs imported from Japan !!



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

The chicken farm feeds the chicken with olive and grains, so that the eggs are rich in vitamin E, which is 6 to 18 times than the others. Vitamin E has excellent antioxidant effect and great benefit to pregnant women, fetuses and baby.

The color of egg shell is caused by the types of chicken and feed. Hite shell egg was generally produced in large egg farm. To ensure the quantity of output, chemical feed was used. Chemical feed contains less pigment, and sometimes mixed with white fish meal. Therefore, most of the egg shells are lighter or even white. The egg white is generally more than egg yolk, and the color of the egg yolk is also relatively light.

He 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, egg yolk is more than egg white, and the color is close to red.



日本 香川縣 小豆島 橄欖雞蛋(啡殼)

小豆島橄欖雞蛋是出自以日本小豆島種植的橄欖混入飼料餵養雞只，營養價值豐富。

小豆島是日本著名的自然景區，其中的寒霞溪更是日本三大絕美溪谷之一。當地自然物資豐富，是日本橄欖的發源地。由於氣候適宜，當地的橄欖品質優良。

由於橄欖及穀類作為飼料之一，雞只產出的雞蛋味道濃郁，蛋黃顏色亮麗，同時富含維他命E，是普通雞蛋的5倍以上。維他命E有絕佳的抗氧化功效，同時亦對孕婦，胎兒及幼童有很大的益處。

雞蛋殼的顏色，是由於雞種和飼料不同而造成。白色雞蛋一般出於大型蛋場，為了保證產量，多數使用化學飼料，飼料含色素較少，且有時會拌有白色魚粉，故蛋殼多數顏色較淺，甚至呈白色。而蛋白一般比蛋黃多，蛋黃的顏色也比較淺。

而啡殼蛋一般使用的餵養飼料品種比較複雜，例如五穀飼料和紅蘿蔔，飼料中含有葉黃素較多，所以蛋殼呈啡色，蛋黃比蛋白多，顏色也較深。



## SO DEEP-FRIED BEER BITES 感味炸物小食

(AVAILABLE AFTER 2:30PM ON WEEKDAY | AVAILABLE AFTER 11:30AM ON WEEKEND)

- 🌿 SWEET POTATO FRIES 脆炸蕃薯條 \$48
- 🌿 JAPANESE POTATO & CHEESE BALLS 脆脆芝士薯波 (6PCS) \$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
- 🍷 SQUID TENTACLES 炸惹味魷魚鬚 \$55

🌿 GREEN CHOICE = NO MEAT 無肉之選

🍷 ARTISAN'S RECOMMENDATION 宮匠推介

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AUSTRALIAN WAGYU M5+  
FLAT IRON STEAK SALAD  
澳洲 M5+ 和牛肩肉 | 藜麥沙律

ALL DAY BREAKFAST  
全日早餐



## sO QUINOA SALAD 感味藜麥沙律

(AVAILABLE AFTER 11:30AM)

-  sO QUINOA SALAD 感味藜麥沙律 \$82  
BEETROOT | FENNEL | CHERRY TOMATO | MIXED GREEN | CITRUS DRESSING
- SLOW COOKED CHICKEN BREAST QUINOA SALAD 慢煮雞胸肉 | 藜麥沙律 \$105
- SMOKED SALMON SLICED QUINOA SALAD 煙三文魚 | 藜麥沙律 \$105
-  AUSTRALIAN WAGYU M5+ FLAT IRON STEAK SALAD 澳洲 M5+ 和牛肩肉 | 藜麥沙律 \$163



## sO PASTA 感味意粉


(AVAILABLE AFTER 11:30AM)

-  GREEN CHOICE PASTA 無肉食素意粉 \$92  
WILD MUSHROOM | TRUFFLE IN CREAMY SAUCE
-  PASTA OF THE DAY 廚師幫你諗好意粉 \$92

## sO ALL DAY BREAKFAST 感味全日早餐

(AVAILABLE AFTER 2:30PM ON WEEKDAY | AVAILABLE AFTER 11:30AM ON WEEKEND)

-  ALL DAY BREAKFAST 全日早餐 \$128  
CROISSANT | CHEESE SAUSAGE | SMOKED SALMON | SAUTE MUSHROOM | TOMATO | MIXED SALAD | SCRAMBLED EGGS | BAKED BEANS
-  ALL DAY GREEN BREAKFAST 全日無肉早餐 \$128  
RED BEAN PASTE BUN | CHEESY CAULIFLOWER | SAUTE MUSHROOM | TOMATO | MIXED SALAD | SCRAMBLED EGGS | BAKED BEANS

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PAN-DRIED OMNIPORK  
PATTY RICE W/ONSEN EGG  
香煎膳良新豬肉餅溫泉蛋飯

TRIPLE-DECKER KABAYAKI  
EEL RICE W/SCRAMBLED EGGS  
蒲燒三層鰻魚滑蛋飯

AUSTRALIAN WAGYU M5+  
FLAT IRON STEAK RICE W/ONSEN EGG  
澳洲 M5+ 和牛肩肉扒溫泉蛋飯

DAILY SEAFOOD  
W/JAPANESE RISOTTO  
海鮮配日本米意大利飯

## s0 RICE 日本米鑑定士特色飯

(AVAILABLE AFTER 11:30AM)

RICE OF THE DAY 廚師幫你諗好米鑑定士飯 \$98

PAN-DRIED OMNIPORK PATTY RICE W/ONSEN EGG \$108  
香煎膳良新豬肉餅溫泉蛋飯

TRIPLE-DECKER KABAYAKI EEL RICE W/SCRAMBLED EGGS \$118  
蒲燒三層鰻魚滑蛋飯

FOIE GRAS DE CANARD | TRIPLE-DECKER KABAYAKI EEL RICE W/SCRAMBLED EGGS \$148  
火炙鴨肝 | 蒲燒三層鰻魚滑蛋飯

AUSTRALIAN WAGYU M5+ FLAT IRON STEAK RICE W/ONSEN EGG \$158  
澳洲 M5+ 和牛肩肉扒溫泉蛋飯

DAILY SEAFOOD W/JAPANESE RISOTTO \$158  
海鮮配日本米意大利飯  
(FRESHLY MADE, PLEASE WAIT FOR 10-15 MINS | 新鮮製造·製作需時10至15分鐘)



All rices are imported from Japan and polished freshly in Hong Kong before cook by Mr. Alvin Hui, Hong Kong only one <Licensed Japanese Rice Appraiser>.

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

Species:  
Hitomebore (ひとめぼれ)

Origin:  
Japan, Iwate Prefecture

Season:  
2018 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： 2018 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，特別適合配搭丼飯料理。

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YUZU TOFU CHEESE CAKE  
柚子豆腐芝士蛋糕

DOUBLE CHEESE CAKE  
雙重芝士蛋糕

LEMON MERINGUE TART  
檸檬蛋白撻

TIRAMISU CUP  
杯杯提拉米蘇

sO ALL DAY DESSERT 感味全日甜蜜蜜

MIXED MINI DONUTS (3PCS) 三色迷你甜甜圈 (3件) \$45


 TIRAMISU CUP 杯杯提拉米蘇 \$45  
CLASSIC TIRAMISU MADE WITH sO ARTISANAL ITALIAN ESPRESSO & KAHLUA

  DOUBLE CHEESE CAKE 雙重芝士蛋糕 \$45  
BAKED CHEESECAKE | MASCARPONE MOUSSE | FRESH BERRIES

 YUZU TOFU CHEESE CAKE 柚子豆腐芝士蛋糕 \$45  
NON-BAKED TOFU CHEESE CREAM | YUZU CONFIT

 LEMON MERINGUE TART 檸檬蛋白撻 \$45  
LEMON CURD | ITALIAN MERINGUE

  SEASONAL DESSERTS 期間限定精選 \$45  
INNOVATIVE DESSERTS MADE WITH IN-SEASON INGREDIENTS

 BELGIAN SORBET / ICE-CREAM (1 SCOOP) \$35  
比利時單球雪葩或雪糕

ICE-CREAM 雪糕

BELGIAN CARAMEL BISCUIT 比利時焦糖餅乾  
BELGIAN CHOCOLATE 比利時濃情朱古力  
BELGIAN PRALINE 比利時榛子果仁  
CARAMEL CREAM 焦糖奶油  
DOUBLE PINEAPPLE 菠蘿二重奏  
GRAPES RED & WHITE 雙色葡萄  
GREEN TEA 日本抹茶  
KIWI & BANANA 奇異果香蕉二重奏  
MENTHE CHOCOLATE 薄荷朱古力  
NOUGAT MONTE LIMAR 蒙特利馬烏結  
ROTE GRUTZE 德國野莓雲呢拿布丁  
STRAWBERRY CREAM 奶油草莓  
VANILLA BOURBON PREMIUM 特級波本雲尼拿

SORBET 雪葩

CASSIS 黑加侖子雪葩  
COCO 椰子雪葩  
FRAMBOISE 桑子雪葩  
MANGO 芒果雪葩  
MARACUJA ORANGE 熱情香橙雪葩



 sO HOMEMADE CAKE 感味自家製手工蛋糕

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## NOTICE TO OUR VALUED CUSTOMERS

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

Our food is freshly prepared in shop so we really can't guarantee 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、甲殼類、魚類、花生、大豆、果仁、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 beverage allowed

請勿於店內進食外來食物及飲料

# Minimum Charge One Drink/ Ice-cream per person

最低消費每人一杯飲品或雪糕

# Lunch Time (11:30AM-2:30PM) The Minium 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 is caring about your valuable lunch time, please

wait to be seated when all your friends are here, Happy Lunch Time !

sO 團隊明白大家午膳時間珍貴，由即日起要人齊先可以入座 HAPPY LUNCH TIME !



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