
“cafécausette...”

Causette

(French) Noun: chat, casual conversation.

Striking a balance between casual comfort and professional sophistication.

Appetiser 前菜

- Hand-pulled Chicken** 228
Wood Ear Mushroom, Cucumber, Wonton Crisp, Sesame, Asian Dressing
手撕雞配木耳、青瓜、雲吞脆片、芝麻及亞洲風味醬汁
- Thai Rice Paper Roll** 198  
Prawn, Mango, Lettuce, Tomato, Sweet Chilli sauce
泰式鮮蝦香芒米紙卷配生菜、番茄及甜辣醬
Vegan Option Available 可提供純素選擇 
- Crispy Squid** 268
Paprika and Sea Salt, Burnt Lemon, Harissa Mayonnaise
香脆魷魚伴紅椒粉、海鹽、焦香檸檬及哈里薩蛋黃醬
- Grilled Chicken or Beef Satay** 198 
Spicy Peanut Sauce, Cucumber & Shallot Dip
沙嗲雞肉或牛肉串燒配香辣花生醬、青瓜及紅蔥蘸醬
- Iberico Ham and Melon** 278 
Rocket Salad, Pesto, White Balsamic Vinaigrette
西班牙黑毛豬火腿配蜜瓜及芝麻菜，佐香草青醬及白香醋汁
- Lobster Taco** 288
Romaine Lettuce, Mango, Guacamole, Coriander Cress, Yuzu Mayonnaise
龍蝦墨西哥夾餅配羅馬生菜、芒果、牛油果醬、芫荽苗及柚子蛋黃醬
- Lamb Samosa** 178
Mint Yoghurt
羊肉咖喱角配薄荷乳酪

Soup 湯

- Minestrone** 198   
White Bean, Tomato, Pesto, Parmesan
意大利雜菜湯配白腰豆、番茄、香蒜青醬、巴馬臣芝士
- French Onion Soup** 218 
Gruyère Cheese, Crouton, Parsley, Paprika
法式洋蔥湯配格魯耶爾芝士、麵包粒、歐芹、紅椒粉
Gluten-Free Option Available 可提供無麩質選擇 
- Lobster Bisque** 258 
Tarragon, Cream
龍蝦濃湯配龍蒿及忌廉
- Heirloom Tomato and Basil Soup** 198  
Semi-Dried Cherry Tomato, Garlic, Crouton, Pesto
原種番茄羅勒湯配半乾車厘茄、蒜蓉、麵包粒及香草青醬
Vegan, Nut-Free and Gluten-Free Options Available
可提供純素、無果仁及無麩質選擇   
- Wild Mushroom Cream Soup** 218  
Mushroom, Duxelles
野菌忌廉湯配蘑菇蓉

 Nut Free  Gluten Free  Dairy Free  Lactose Free
 Vegetarian  Vegan  Organic  Healthy  Cage Free Egg

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Salad 沙律

Smoked Duck Breast and Fig Salad 298

Rocket, Feta, Chickpeas, Baby Carrot, Walnuts, Balsamic Vinegar

煙鴨胸無花果沙律配火箭菜、菲達芝士、鷹嘴豆、小甘筍、合桃、意大利黑醋

Tuna Niçoise 328

French bean, Quail Egg, Tuna, Anchovy, Potato, Tomato

吞拿魚尼斯沙律配法邊豆、鵪鶉蛋、鯷魚、薯仔、番茄

Energy Salad 288

Endive, Broccoli, Apple, Berries, Pumpkin, Orange, Spelt, Citrus-Basil Dressing

高能量沙律配菊苣、西蘭花、蘋果、雜莓、南瓜、香橙、斯佩耳特小麥及柑橘羅勒醬汁

Gluten-Free Option Available 可提供無麩質選擇 

Superfood Salad 288

Avocado, Flaxseed, Quinoa, Zucchini, Wolfberry, Lemon Dressing

超級食物沙律配牛油果、亞麻籽、藜麥、意大利青瓜、杞子及檸檬汁

Traditional Caesar Salad 258

Pancetta, Egg, Garlic, Crouton, Anchovy, Parmesan

傳統凱撒沙律配意大利煙肉、雞蛋、蒜蓉、麵包粒、鯷魚、巴馬臣芝士

Grilled Chicken Breast 配烤雞胸 +128

House-Smoked Salmon 配自家煙熏三文魚 +128

Gluten Free Option Available 可提供無麩質選擇

Thai Beef Salad 338

Entrecôte, Tomato, Cucumber, Chilli, Coriander, Lemongrass

泰式香辣牛肉眼牛扒沙律、番茄、青瓜、辣椒、芫荽、香茅

Greek Salad 248

Red Onion, Cucumber, Tomato, Bell Pepper, Olives, Feta Cheese,

Lemon Oil Dressing

希臘沙律配紅洋蔥、青瓜、番茄、燈籠椒、橄欖、菲達芝士及檸檬油醬汁

Sweet Corn, Pea & Cannellini Bean Salad 238

Organic Maitake, Pumpkin, Romaine Lettuce, Ranch Dressing

甜粟米、青豆及白腰豆沙律伴有機羅馬生菜、南瓜及牧場醬汁

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Sandwich and Burger 三文治及漢堡包

All Sandwiches and Burgers are Served with French Fries or Mixed Green Salad

三文治及漢堡均伴薯條或雜菜沙律

Open-face Smoked Salmon Sandwich 278

Cream Cheese, Red Onion, Capers, Cucumber Yoghurt, Dill

單面煙三文魚三文治配忌廉芝士、紅洋蔥、酸豆、青瓜乳酪、刁草

Fillet Steak Sandwich 358

Lettuce, Chilli Cherry Tomato Relish, Caramelised Onion, Brie,

Pommery Mayonnaise, Ciabatta

薄牛扒三文治配生菜、辣車厘茄醬、焦糖洋蔥、布里芝士、芥末蛋黃醬、巧巴達包

Mandarin Club Sandwich 318

Smoked Turkey, York Ham, Smoked Bacon, Cheddar, Fried Egg

文華會三文治配煙火雞胸、約克火腿、煙肉、車打芝士及煎蛋

White/Brown/Gluten Free Toast 可選白方包、全麥包或無麩質麵包

Gluten-Free Option Available 可提供無麩質選擇

Mandarin Classic Burger 338

Beef, Tomato, Lettuce, Sesame Bun

文華經典牛肉漢堡配番茄、生菜及芝麻漢堡包

Add Your Extra Topping 可加配（每款另加）+18 Each

Bacon, Cheddar Cheese, Blue Cheese, Crispy Onion Rings, Fried Egg

煙肉、車打芝士、藍芝士、香脆洋蔥圈或煎蛋

Lobster Roll 358

Crab Roe, Sweet Corn, Hollandaise, Sesame Bun

龍蝦包配蟹籽、甜粟米、荷蘭醬及芝麻包

Vegetable Burger 278

Green Lentil, Cabbage, Red Onion, Cucumber, Cumin Honey Yoghurt, Sesame Bun

素菜漢堡配青扁豆、椰菜、紅洋蔥、青瓜、孜然蜜糖乳酪醬及芝麻包

Vegan Option Available 可提供純素選擇

🌰 Nut Free 🌾 Gluten Free 🥛 Dairy Free 🥛 Lactose Free
🌿 Vegetarian 🌱 Vegan 🌿 Organic 🥗 Healthy 🥚 Cage Free Egg

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Western 西式

- Fish and Chips** 378
Battered Toothfish, Chips, Tartare Sauce
英式炸鱈魚柳配薯條及他他醬
- Seabass Fillet** 408
Searred, Tobiko, Fennel, Shiitake, Baby Spinach, Chilli Threads, Citrus Beurre Blanc
香煎鱸魚柳配飛魚籽、茴香、香菇、嫩菠菜、辣椒絲及柑橘牛油白酒汁
- Steak Frites 220g** 568
Australian Wagyu M5 Ribeye, Béarnaise or Maitre d'Hôtel Butter
澳洲 M5 和牛肉眼扒 (220克) 配薯條及賓尼士汁或香草牛油
Gluten-Free and Nut-Free Options Available 可提供無麩質及無堅果選擇
- Grilled Chicken Breast** 398
Organic Maitake Mushroom, Radish, Chicken Broth, Truffle
香烤有機雞胸配舞茸菇、蘿蔔、雞清湯及松露
- Scottish Salmon Fillet** 398
Grilled or Steamed, Green Asparagus, New Potatoes, Harissa Creamy Sauce
香烤或清蒸蘇格蘭三文魚柳配青蘆筍、新薯及哈里薩忌廉醬
- Green Pea Risotto** 358
Searred, Hokkaido Scallop, Onion, Parmesan, Truffle
青豆意大利飯配香煎北海道帶子、洋蔥、巴馬臣芝士及松露

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From the Grill 燒烤

Turbot Fillet  **488**

Line Caught, Lemon and Chili Confit

野生多寶魚柳配檸檬辣椒油封

Toothfish Fillet 150g  **458**

Cucumber, Kimchi Pickle

南極鱈魚柳（150克）配青瓜及泡菜

Whole Baby Chicken  **428**

Chimichurri

原隻春雞配阿根廷青醬

U.S. Prime Tenderloin 220g  **488**

Grilled Pimento and Tomato

美國頂級牛柳（220克）配烤甜椒及番茄

Angus Beef Striploin 240g  **458**

Grilled Red Onion

安格斯西冷牛扒（240克）配烤紅洋蔥

Choose 1 Side:

Creamed Potato, Dauphinoise Potato, French Fries, Mixed Green Salad, Steamed or Sautéed Mixed Vegetables, Sautéed Baby Spinach with Garlic

請選以下配菜一款：

忌廉薯蓉、法式焗薯千層批、薯條、雜菜沙律、清炒或清蒸雜菜、蒜蓉炒菠菜苗

Choose 1 Sauce:

Red Wine, Black Pepper, Béarnaise, Maître d' Hôtel Butter, Barbecue Sauce

請選以下醬汁一款：

紅酒汁、黑椒汁、賓尼士汁、法式牛油汁、燒烤汁

Sides 配菜

Steamed Jasmine Rice 絲苗白飯 **58**

Mixed Green Salad 雜菜沙律 **88 Each**

Dauphinoise Potato Gratin 法式焗薯千層批

French Fries 薯條

Sautéed Baby Spinach with Garlic 蒜蓉炒菠菜

Mixed Vegetables, Steamed or Sautéed 清炒或清蒸雜菜

Creamed Potato 忌廉薯蓉

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 *Vegetarian*  *Vegan*  *Organic*  *Healthy*  *Cage Free Egg*

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Pasta 意大利粉

Gluten-Free Penne Option is Available 可選擇不含麩質長通粉 

- Penne Arrabiata**   258
Onion, Tomato, Chilli, Parsley, Parmesan
香蒜辣味番茄長通粉伴洋蔥、辣椒、歐芹、巴馬臣芝士
- Linguine Carbonara**  308
Pancetta, Garlic, Onion, Egg Yolk, Parmesan, Parsley, Cracked Black Pepper
卡邦尼扁意粉伴意大利煙肉、蒜蓉、洋蔥、蛋黃、巴馬臣芝士、歐芹、黑胡椒碎
- Spaghetti Aioli**   268
Broccoli, Onion, Chilli Flakes, Parsley, Garlic Chips, Olive Oil
香蒜欖油意大利粉伴西蘭花、洋蔥、辣椒碎、歐芹、蒜片及橄欖油
- Spaghetti Bolognese**  298
Minced Beef, Tomato, Onion, Garlic, Parmesan
意式鮮茄牛肉碎肉醬意大利粉伴洋蔥、蒜蓉及巴馬臣芝士
- Pesto Organic Whole Wheat Spaghetti**  278
Roasted Vegetable, Parmesan, Pine Nuts
香蒜青醬有機全麥意粉伴烤雜菜、巴馬臣芝士及松子

Pizza 薄餅

- Wild Mushroom Pizza**  288
Portobello Mushroom, Shiitake, Parmesan, Thyme, Truffle
黑松露野菌薄餅
- Margherita Pizza**  268
Tomato, Oregano, Buffalo Mozzarella, Parmesan, Basil, Olive Oil
番茄水牛芝士薄餅
- Ham and Pepperoni Pizza** 278
Salami, Pepperoni, Bacon, Fresh Tomato, Chilli, Green Pepper
意式辣肉腸煙肉青椒薄餅

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HK Classic 香港經典

- Sweet Corn Soup** 🌽 🥚 🥛 🥛 🥚 228
Blue Crab Meat, Egg, Spring Onion, Sesame Oil
藍蟹肉粟米羹
- Wonton Noodle Soup** 298
Dumpling, Prawn, Barbecue Pork, Baby Pak Choy, Supreme Broth
叉燒鮮蝦雲吞湯麵
- Wok-Fried Beef Noodle** 🥚 🥛 🥛 🥚 308
Onion, Bean Sprout, Egg, Sesame Seed, Coriander, Flat Noodle, Soya Sauce
乾炒牛河
- Braised Bean Curd** 🥬 278
Sweet Pea, Wood Ear Mushroom, Carrot, Soy Sauce, Brown Rice
黑木耳蜜糖豆燴豆腐配糙米飯
Gluten-Free and Vegan Options Available 可提供無麩質及純素選擇 🌱 🌿
- Sweet and Sour Pork** 308
Iberico Pork, Pineapple, Pepper, Onion, Coriander, Steamed Rice
菠蘿咕嚕肉配絲苗白飯

Japanese 日式

- Miso Cod** 🌱 🥚 378
Chinese Kale, Rice, Pickled Ginger, Miso Soup
日式銀鱈魚配芥蘭、白飯、薑片、味噌湯
- Crab Miso Glazed Salmon Fillet** 458
Asparagus, Enoki, Crispy Tofu Puff, Crab Meat, Miso Broth
蟹味噌三文魚柳配蘆筍、金菇、脆豆卜及蟹肉味噌湯
- Japanese Chicken Curry** 🥚 318
Hard-boiled Egg, Carrot, Onion, Potato, Steamed Rice, Miso Soup
日式咖喱雞配雞蛋、甘筍、洋蔥及薯仔，伴白飯及味噌湯
- Prawn Tempura** 358
Shishito Pepper, Shiitake Mushroom, Sweet Potato, Tempura Dipping, Miso Soup
天婦羅大蝦配香菇、番薯、天婦羅醬汁及味噌湯

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🌿 Vegetarian 🌱 Vegan 🌱 Organic 🥗 Healthy 🥚 Cage Free Egg

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Asian 亞洲

- Singapore Curry Laksa**  308
Vermicelli Noodle, Prawn, Scallop, Mussel, Fish Ball, Pak Choy, Hard-boiled Egg, Bean Curd
星加坡鮮蝦喇沙
Gluten-Free Option Available 可提供無麩質選擇 
- Sweet & Sour Tofu**  278
Pine Nuts, Pineapple, Bell Pepper, Onion, Coriander, Steamed Rice
咕嚕豆腐配松子、菠蘿、甜椒、洋蔥、芫荽及絲苗白飯
- Vietnamese Beef Noodle**   318
Turnip, Onion, Lettuce, Beef Broth
越式牛肉湯河粉伴蘿蔔、洋蔥、生菜
- Singapore Noodle**    298
Shrimp, Barbecued Pork, Bean Sprout, Bell Pepper, Onion, Egg, Spring Onion, Coriander
星洲炒米
- Nasi Goreng**  298
Fried Rice, Prawn, Onion, Coriander, Chicken or Beef Satay, Egg, Pickle, Cracker
印尼炒飯伴雞肉或牛肉沙嗲
Gluten-Free Option Available 可提供無麩質選擇 
- Hainan Chicken Rice**   380
Baby Pak Choy, Fragrant Oil Rice, Wolfberry Chicken Soup, Coriander
海南雞飯
配小棠菜、蒜蓉、辣椒醬、香油飯、杞子雞湯、芫荽
Gluten-Free Option Available 可提供無麩質選擇 
- Thai-style Vegetable Yellow Curry**    278
Thai Eggplant, Baby Corn, Green Bean, Bell Pepper, Jade Cucumber, Cherry Tomato, Sweet Basil, Steamed Rice
泰式黃咖哩素菜配絲苗白飯

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Dessert 各式甜品

- 1963 Mandarin Cheesecake** 🍷🍷 178
Blueberry Compote, Vanilla Ice Cream
文華芝士餅伴藍莓果醬配雲呢拿雪糕
- Chocolate Devil Cake** 🍷 158
Feuillantine Crisp, Whisky Ice Cream
特濃朱古力蛋糕配威士忌雪糕
- Chocolate Crème Brûlée** 🍷 158
Hazelnut Praline, Almond Biscotti
朱古力焦糖燉蛋配杏仁脆餅
- Lychee Bavarois** 🍷 158
Raspberry Compote, Yoghurt Ice Cream
荔枝慕絲凍配紅桑子果醬及乳酪雪糕
- Strawberry Trifle** 🍷 158
Marinated Strawberry, White Chocolate Ice Cream
士多啤梨鬆糕杯配白朱古力雪糕
- Mixed Berries and Rhubarb Crumble** 🍷 158
Ginger Ice Cream
雜莓金寶酥配薑味雪糕
- Warm Seasonal Fruit Pie** 🍷🍷 158
Vanilla Ice Cream
時令鮮果暖批配雲呢拿雪糕
- Seasonal Fresh Fruits and Berries** 🍷🍷🍷 168
時令鮮果及雜莓拼盤
- Home-made Ice Cream and Sorbet** 🍷 78 per scoop
*Strawberry, Vanilla or Chocolate Ice Cream;
Mango or Raspberry Sorbet*
自家製雪糕及雪葩
士多啤利，雲呢拿，朱古力雪糕；芒果或紅桑子雪葩

🍷 Nut Free 🍷 Gluten Free 🍷 Dairy Free 🍷 Lactose Free
🍷 Vegetarian 🍷 Vegan 🍷 Organic 🍷 Healthy 🍷 Cage Free Egg

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Tea 茗茶或香草茶

Taste of Legend 文華東方傳奇茶

88 Each

our exclusive custom tea blend features rich aroma and sweet spicy notes of vanilla, jasmine and lavender

Black Tea 紅茶

Ceylon Orange Pekoe 錫蘭橙黃白毫紅茶
Earl Grey 伯爵茶
English Breakfast 英式早餐茶
Pu-erh 普洱茶
Lapsang Souchong 正山小種紅茶
1837 Black Tea 1837 紅茶

Green Tea 綠茶

Dragon well 龍井綠茶
Japanese Sencha 日本煎茶
Strawberry Green Tea 士多啤梨綠茶
Silver Moon 銀月綠茶
Moroccan Mint 摩洛哥薄荷茶

Herbal Tea 香草茶

African Amber Organic 非洲有機琥珀茶
Citrus Ginger Infusion 橙香薑茶
Chamomile 洋甘菊茶

Oolong Tea 烏龍茶

Jasmine with Flowers 茉莉花茶
Oolong 烏龍茶

Arabica Coffee 各款香濃咖啡

Café Latte 意大利鮮奶咖啡 88 Each

Espresso 意大利特濃咖啡 84 Each

Cappuccino 意大利泡沫咖啡

Coffee 即磨咖啡

Mocha 朱古力咖啡

Espresso Macchiato 馬奇朵咖啡

Double Espresso 雙份特濃咖啡

Please inform your server of any food-related allergies. 如對任何食物有過敏反應，請與餐廳款待員聯絡。

Prices are in Hong Kong dollars and subject 10% service charge. 價格以港幣計算，另加一服務費。

All coffee and tea are sustainably certified. 所有咖啡、茶均持有可持續發展認證。

Selected Wines 各式餐酒

The Spritz 餐前調酒 208

Aperol Spritz

Aperol, Champagne, Soda Water

Bellini

Peach, Peach Schnapps, Champagne

Classic Long Drink 經典調酒 148

Bloody Mary

Ketel One Vodka, Café Caouette Spiced, Tomato Juice, Celery

Campari Orange

Campari Bitters, Fresh Orange Juice, Salted Water

Long Island Iced Tea

Vodka, Gin, Tequila, Rum, Triple Sec, Coca Cola

The Pimm's Cup

Pimm's No. 1, Fresh Lemon, Lemonade, Cucumber, Mixed Fruits

Low-Alcoholic Drink (Between 0.5% - 1.5%) 低酒精度飲品 100

Tea Punch

House iced-tea, lemon & lime, Vodka

Melon Spritz

Watermelon, soda, lime, Gin

Champagne 香檳

	By Glass 150ml	By Bottle 750ml
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Moët & Chandon

	208	1040
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Grand Vintage 2016

Moët & Chandon

	260	1298
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Grand Vintage Rosé 2016

Ruinart, Blanc de Blancs

	284	1420
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NV

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Selected Wines 各式餐酒

White Wine 白葡萄酒	By Glass 150ml	By Carafe 500ml	By Bottle 750ml
La Segreta, Planeta, Bianco di Sicilia <i>Sicily, Italy 2023/24</i>	128	426	640
Sauvignon Blanc, Forrest Estate <i>Marlborough, New Zealand 2024</i>	138	460	690
Petit Chablis, La Chablisienne <i>Burgundy, France 2023</i>	148	493	740
Chardonnay, Stella Bella <i>Margaret River, Western Australia 2023</i>	168	560	840
Riesling, Le Kottabe, Jostmeyer <i>Alsace, France 2023</i>	188	626	940

Rosé Wine 玫瑰葡萄酒	By Glass 150ml	By Carafe 500ml	By Bottle 750ml
Château d'Esclans, Whispering Angel <i>Côtes de Provence, France 2023/24</i>	128	426	640

Red Wine 紅葡萄酒	By Glass 150ml	By Carafe 500ml	By Bottle 750ml
Syrah, Belleruche, M. Chapoutier <i>Côtes du Rhône, France 2024</i>	128	426	640
Pinot Noir, Domaine Thomson Explorer <i>Central Otago, New Zealand 2024</i>	138	460	690
Barbera d'Asti, Fiulot, Prunotto <i>Piedmont, Italy 2023</i>	148	493	740
Rioja Reserva, Luis Canas <i>La Rioja, Spain 2018</i>	168	560	840
Château Villa Bel-Air <i>Graves, Bordeaux, France 2022</i>	188	626	940

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Non-Alcoholic Drink 無酒精特飲 88

Oriental Supreme

Mango Juice, Pineapple Juice, Lemon Juice, Passion Fruit

Honey-Mangolicious

Orange Juice, Pineapple Juice, Orange Blossom Honey, Orange Skin

Bottle Beer 瓶裝啤酒 98

Kirin

Tsing Tao

Hoegaarden

Young Master

Corona

Warsteiner 0%

Fresh Juice 新鮮果汁 88

**Apple, Beetroot, Carrot, Grapefruit, Mango, Orange,
Pineapple, Watermelon**

Maximum Mixed 3 Kinds Of Juices

Fresh Coconut 128

Soft Drink 汽水 68

Saicho Sparkling Tea 氣泡茶

Jasmine, Darjeeling, Hojicha

200ml 98

750ml 388

Mineral Water 礦泉水

Small 78

Large 108

Local Mineral Water 本地礦泉水

Bonaqua (Large) 88