



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 (baguette or pitta) ^V 蒜香面包 ^V	\$58
Taco - choice of beef or veggies ^V 墨西哥卷餅 - 牛肉 / 素菜 ^V <i>Soft tortilla filled with onions, red peppers, celery, Parmesan cheese and beef or black beans</i>	\$58
Mini Burger 仔寶漢堡 <i>Mini Aberdeen burger or mini SoHo burger 迷你鴨巴甸漢堡、迷你蘇豪漢堡</i>	\$58
Hummus ^V 鷹嘴豆泥醬 ^V <i>Chickpeas, olive oil, garlic & lemon juice dip served with warm pitta bread</i>	\$70
Mediterranean Beef Meatballs ^{GF} 地中海牛肉丸 ^{GF}	\$70
Greek Samosa ^V 菲達芝士、蕃茄乾、薄荷汁 ^V <i>Feta cheese, sundried tomato and mint samosa</i>	\$70
Eggplant & Prosciutto Rolls ^{GF} 茄子帕爾瑪火腿卷 ^{GF}	\$70
Vegetarian Croquette ^V 米卷、紅蘿蔔、蘑菇 ^V <i>Rice roll with carrot and mushroom</i>	\$70
Pan con Tomato ^V 蕃茄麵包 ^V <i>Crispy baguette with tomato, garlic and basil</i>	\$70
Lemongrass Blinis with smoked salmon 香茅薄餅、煙三文魚	\$75
Goat Cheese Spring Rolls ^V 山羊羊奶芝士春卷 ^V	\$75
Soup of the Day OR Tomato and Basil ^{V GF} 是日餐湯 / 蕃茄羅勒湯 ^{V GF} <i>Seasonal soup served with baguette</i>	\$75
Garlic Prawn ^{GF} 香煎大蝦子、大蒜、白酒、青檸 ^{GF} <i>Pan fried prawns with garlic, white wine and lime</i>	\$85
Chicken Quesadillas 墨西哥雞肉餡餅 <i>Grilled chicken tortilla with sour cream and guacamole</i>	\$88
Dried Apricot, Comté Cheese and Salami ^{GF} 干杏, 考姆特芝士, 莎樂美腸 ^{GF}	\$88
Nachos ^{V GF} 墨西哥粟米脆片 ^{V GF} <i>Corn chips, Mozzarella cheese, salsa, sour cream & guacamole</i> add \$35 for beef or chicken topping 加牛肉或雞肉 \$35	\$90

^V Vegetarian Dish 素食 ^{GF} : Gluten Free 無麩質

Prices are subject to a 10 % service charge 加一服務費

SOHO SALADS 蘇豪沙律 - 主菜或多人分享

Greek Horiatiki Salad ^{V GF} 希臘沙律 ^{V GF} \$98

Tomato, cucumber, onion, feta, olives, oregano 蕃茄, 青瓜, 洋蔥, 羊奶 菲達芝士, 橄欖, 牛至

Quinoa Salad ^{V GF} 藜麥沙律 ^{V GF} \$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

Goat Cheese & Lentils Salad ^V 焗羊奶芝士, 扁豆, 醃甜椒, 歐芹 ^V \$118

Baked goat cheese on a bed of lentils, marinated peppers, parsley

Graham Street ^{V GF} \$130

Grapefruit, orange, tomato, cucumber, feta cheese, mixed salad

西柚、橙、蕃茄、青瓜、菲達芝士、蔬菜沙律

Wyndham Street ^{V GF} \$130

Asparagus, French bean, black bean, carrot, tomato, cucumber, potato, mixed 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 salad

有機藜麥、紅椒、青椒、青瓜、蕃茄、菲達芝士、蔬菜沙律

Staunton Street ^{V GF} \$135

Avocado, asparagus, egg sunny side up, mushroom, soya beansprout, Jasmine rice, 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 ^{V GF} \$135

Lentil, garlic, coriander, sundried tomato, marinated pepper, mushroom, sweet corn, 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, 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 Goat cheese on bread ^V 羊奶芝士配麵包 ^V \$35

Bacon ^{GF} 煙肉 ^{GF} \$30 Parma ham ^{GF} 意大利巴馬火腿 ^{GF} \$35

Avocado ^{V GF} 牛油果 ^{V GF} \$30 Grilled chicken ^{GF} 烤雞肉 ^{GF} \$35

Feta cheese ^{V GF} 菲達芝士 ^{V GF} \$30 Prawn ^{GF} 大蝦 ^{GF} \$35

Organic quinoa ^{V GF} 有機藜麥 ^{V GF} \$30 Smoked salmon ^{GF} 煙三文魚 ^{GF} \$35

Salad dressing 沙律醬汁

Avocado 牛油果油、檸檬汁

Avocado oil and lemon juice

Aberdeen Street 橄欖油、意大利黑醋

Olive oil and balsamic vinegar

Bikini Time 希臘乳酪、薄荷、青檸

Greek yogurt, mint and lime

Honey mustard 橄欖油、蜂蜜芥末

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 ^{V GF} \$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
- Risotto** ^{V GF} 意大利飯 ^{V GF} \$140
Creamy risotto with mushroom, spinach and Parmesan cheese
忌廉意大利飯、蘑菇、菠菜、帕瑪森芝士
- Veggie Brochette** ^{V GF} 素食串燒 ^{V GF} \$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

- Veggie Pasta** ^V 素食意大利麵 ^V \$140
Whole wheat spaghetti, 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
Whole wheat spaghetti, 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
Whole wheat spaghetti, egg yolk, bacon and 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
Whole wheat spaghetti, fresh tomato sauce with beef, Parmesan cheese
全麥意大利麵、鮮蕃茄醬、牛肉、帕瑪森芝士
- Seafood Pasta** 海鮮意大利麵 \$160
Whole wheat spaghetti, 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 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
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} 新鮮生蠔^{GF}

3 fresh oysters 3 隻 \$75
6 fresh oysters 6 隻 \$150

Augusta Quiche

Salmon, leek and Emmental cheese quiche, served with salad
三文魚、韭蔥、埃文達芝士蛋餅、蔬菜沙律

\$130

Seafood Risotto^{GF}

Creamy risotto with seafood and Parmesan cheese
忌廉意大利飯、蘑菇、菠菜、帕瑪森芝士

\$160

Salmon^{GF} 新鮮三文魚^{GF}

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

\$175

Fish Tartar^{GF} 鮮魚他他^{GF}

Fish tartar (raw fish with onion, gherkins, lemon juice) served with Jasmine rice or quinoa and mixed salad
鮮魚他他（洋蔥、醃黃瓜、檸檬汁）、印度香米或藜麥、蔬菜沙律

\$175

Marinière Mussels^{GF} 白酒煮青口^{GF}

Mussels in shallot, parsley and white wine sauce, served with sautéed potatoes
青口配紅蔥頭、芫荽、白酒、炒薯粒

\$190

Gran Pa Mussels^{GF} 芝士煙肉青口^{GF}

Mussels in blue cheese, bacon and white wine sauce, served with sautéed potatoes
青口配藍紋芝士、煙肉、白酒、炒薯粒

\$215

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MEAT CORNER 肉類

- Kebab / Souvlaki** ^{GF} 土耳其烤肉串/ 希臘串燒捲 ^{GF} \$165
Chicken breast grilled on skewer, served with Harissa dipping sauce, quinoa and mixed salad
烤雞胸配哈里薩辣醬、有機藜麥、蔬菜沙律
- Roasted Chicken** ^{GF} 烤燒春雞 ^{GF} \$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 ^{GF} \$180
Grilled ribeye beef steak, served with mixed salad 香烤肉眼牛扒、蔬菜沙律
- Soho Burger** 蘇豪漢堡 \$185
Grilled chicken breast, tomato, camembert, onion jam, lettuce burger with sautéed potatoes and mixed salad
香烤雞胸、蕃茄、卡門貝爾芝士、洋蔥醬、生菜漢堡、蔬菜沙律
- Chicken Tagine** ^{GF} 摩洛哥陶鍋雞 ^{GF} \$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
- Aberdeen Burger** 鴨巴甸漢堡 \$185
Grilled marinated beef patty, tomato, goat cheese, and lettuce burger, served with sautéed potatoes and mixed salad 漢堡扒、蕃茄、羊奶芝士、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, rosemary, thyme and red wine, served with mashed potatoes and mixed salad
燉煮牛肉配紅蘿蔔、洋蔥、蘑菇、迷迭香、百里香、紅酒、炒薯粒、蔬菜沙律
- Lamb Rack** ^{GF} 香烤羊架 ^{GF} \$185
Grilled half lamb rack served with sautéed vegetables and sautéed potatoes
香烤羊架半份、炒蔬菜、炒薯粒

ON THE SIDE 配菜 \$30 each

- Sautéed/mashed potatoes ^{V GF} 炒薯粒/ 薯蓉 ^{V GF} Bacon ^{GF} 煙肉 ^{GF}
- Sautéed vegetables ^{V GF} 炒蔬菜 ^{V GF} Mixed salad ^{V GF} 蔬菜沙律 ^{V GF}
- Grilled vegetables ^{V GF} 烤蔬菜 ^{V GF} Baguette ^V 法國棍子麵包 ^V
- Organic quinoa ^{V GF} 有機藜麥 ^{V GF} Pitta Bread ^V 墨西哥薄包 ^V
- Jasmine rice ^{V GF} 印度香米飯 ^{V GF}

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DESSERTS^v

甜品^v

- Apple Tart** 蘋果批 \$65
Warm apple tart served with cream - French style
焗暖蘋果批、配法國風味奶油
- Chocolate Fondant** 朱古力心太軟 \$65
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
- Chocolate Mousse**^{GF} 朱古力慕斯蛋糕^{GF} \$65
French style chocolate mousse, light and fluffy
法式朱古力慕斯
- Crème Brûlée**^{GF} 法式焦糖燉蛋^{GF} \$65
Cold custard topped with warm hard caramel
冷凍燉蛋配暖硬焦糖
- Crumble Spirit** 金寶生果 \$65
A different fruit every week cooked, served with crumble on top
焗金寶多款時令生果
- Fruit Salad**^{GF} 水果沙律^{GF} \$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^{GF} on your dessert 加雲尼拿雪糕

KIDS' MENU

兒童餐牌

Soup of the day ^{V GF} 是日餐湯 ^{V GF} <i>Smaller portion of vegetable soup</i> 小份量的蔬菜湯	\$50
Sautéed Potatoes ^{V GF} with Ketchup 炒薯粒配醬汁 ^{V GF}	\$35
Soft-boiled Egg with Bread ^V 水煮蛋配麵包 ^V	\$35
Croque - Monsieur 法式三文治 <i>French grilled ham and cheese sandwich</i> 法式火腿芝士三文治	\$68
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 <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	\$85
Vanilla Ice Cream ^{V GF} 雲尼拿雪糕 ^{V GF}	\$48

KIDS' DRINKS 兒童餐飲品

Glass of milk ^{V GF} 杯裝牛奶 ^{V GF}	\$25
Fresh Juice ^{V GF} 新鮮果汁 ^{V GF} Orange, Grapefruit, Strawberry, Lemon Juice 橙子, 葡萄柚, 草莓, 檸檬	\$48