

Exclusive To
Flagship Store
Causeway Bay

Oxtail Stew Linguini 138
Braised in red wine, onions & carrots
紅酒燴牛尾扁意粉

Canelé de Bordeaux 48
Served with vanilla gelato
法式牛奶小蛋糕配雪糕

**BANANA HAZELNUT
BRÛLÉE CRÊPE CAKE**

20 layers of tender crêpe with a creamy banana and hazelnut cream filling topped with lightly torched sugar
香蕉榛子脆糖千層蛋糕

52

FRESHLY
BAKED

SMALL PLATES

Crisp Romaine Caesar 58
Garlic anchovy aioli & sun-dried tomatoes
凱撒沙律

Grilled Chicken & Orange Salad 68
Fresh orange segments, mesclun & orange vinaigrette
香草烤雞香橙沙律

Norway Smoked Salmon, Apple & Grapefruit Salad 68
Homemade citrus dressing
挪威煙三文魚鮮果沙律

+20 FOR GRILLED CHICKEN,
SMOKED SALMON
OR PARMA HAM ON SALAD ITEMS

Daily Surprise Soup 48
Our heart-warming recipes
每日驚喜熱湯

◆ **Seasoned Curly Fries** 48
Crispy and freshly fried
脆香扭扭薯條

Chicken & Mushroom Pie 48
Served with mini salad
雞肉蘑菇批

◆ **Spinach & Cheese Pie** 48
Served with mini salad
菠菜芝士批

Tuna & Cheese Pie 48
Served with mini salad
吞拿魚芝士批

◆ VEGGIE CHOICE



JAMIE OLIVER'S CHICKEN IN MILK

SEA BASS CUCUMBER PESTO LINGUINI



TIGER PRAWN BEETROOT PESTO MEZZE PENNE



ARTICHOKE & PESTO PIZZA

MUST
TRY

MAIN PLATES

Jamie Oliver's Chicken in Milk 138
Mashed potatoes & rustic bread
Jamie Oliver 牛奶燴雞

Sea Bass Cucumber Pesto Linguini 118
Pan fried sea bass fillet
香煎海鱸魚青瓜醬扁意粉

Tiger Prawn Beetroot Pesto Mezze Penne 118
Unique to The Coffee Academics
蒜香虎蝦紅菜頭汁長通粉

Lasagna with Six-Hour Bolognese Sauce 108
Slow-cooked, Mama's style Bolognese sauce
六小時肉醬千層麵

Academics Breakfast 108
Pulled pork belly with baked beans, Cumberland sausage, sunny side up egg, bacon, toast and mini salad
Academics 全日早餐

Roasted Suckling Pig & Apple Pizza 118
Personal sized pizza - a local favorite!
焗乳豬蘋果薄餅

◆ **Artichoke & Pesto Pizza** 108
Personal sized pizza - a must try!
香草醬雅竹枝薄餅

◆ **Margherita Pizza** 108
Fresh Italian tomato & mozzarella cheese
蕃茄羅勒芝士薄餅

Ibérico Ham Croque Madame 88
Iberico ham, Gruyere cheese, fried egg, Parmigiano-Reggiano & Bechamel sauce
西班牙火腿烤芝士三文治配太陽蛋

Beef Tenderloin Taco 88
Beef tenderloin, cheddar cheese, guacamole, onions, baby spinach, sour cream & cherry tomatoes
墨西哥式牛柳薄餅卷

Chicken Quesadillas 78
Cajun chicken supreme, coriander, onions, cheddar cheese, fresh salsa, guacamole & sour cream
墨西哥雞肉芝士夾餅

CHAT & CHEW

Assorted Charcuterie Plate 168
Prosciutto di Parma, bresaola, salami Milano, coppa, Dijon mustard, cherry tomatoes, cornichons, olives & toast
風乾醃肉拼盤

Tasting Platter 148
Slow-cooked baby pork ribs with orange glaze, deep fried cheesy meatballs & chicken lollipops
小食拼盤



Jar of Pâté de Foie Gras 148
Served with fig marmalade and toast
鵝肝醬配法式多士

Artisan Cheese Platter from Philippe Olivier 128
Served with honey, grapes, nuts & biscuits
Philippe Olivier 法國芝士拼盤



LOCAL
FAVORITE



ROASTED SUCKLING PIG & APPLE PIZZA



IBERICO HAM CROQUE MADAME



BEEF TENDERLOIN TACO



SIZZLING
CHOCOLATE
BROWNIE
À LA MODE



Exclusive To
Johnston Road
Wanchai

Ibérico de Bellota Pork Chop Rice 118
Loaded with herbs & spices
烤西班牙黑毛豬排飯

Chocolate Madeleine 28
Finely ground chocolate and almond sponge cake
朱古力瑪德蓮蛋糕

APPLE RICOTTA
CRUMBLE

Creamy ricotta and juicy apple topped with a crispy crumble
焗義大利芝士蘋果金寶

48



SWEET PLATES

Sizzling Chocolate Brownie à la Mode 88
Homemade chocolate fudge sauce & vanilla gelato
鐵板朱古力布朗尼配香草雪糕

Oven-Baked Apple Strudel 52
Served with cinnamon & vanilla gelato
酥皮蘋果餡卷

Affogato 52
Our signature espresso & gelato delight
意大利特濃咖啡配雪糕

Sachertorte 48
Delectable layers of chocolate sponge cake & apricot jam
奧地利特濃朱古力蛋糕

The Ultimate Black Forest Cake 48
Chocolate cherry layered cream cake - a retro classic
酒浸櫻桃黑森林蛋糕

Homemade Carrot Cake 48
Moist and flavorful with walnuts & a dash of cinnamon
甘菊合桃蛋糕

Honey-Drizzled Strawberry Tart 42
A classic fruit tart with fresh strawberry & grapes
草莓葡萄芝士撻

Pear Charlotte 42
Fresh William pear mousse & almond sponge - irresistibly light!
香梨慕士蛋糕

Caramel & Coffee Mousse Cake 42
Light and delicious - for true coffee lovers
焦糖咖啡慕絲蛋糕

Blueberry Cheesecake 42
Creamy and sweet, topped with vibrant blueberries
藍莓芝士蛋糕

Limone 42
Refreshing lemon tart with ginger base, topped with meringue
生薑檸檬蛋白撻

Uji Matcha 42
Delightful layers of green tea, chocolate & matcha mousse
宇治抹茶蛋糕



INFUSED
LOOSE LEAF
TEA

INFUSED LOOSE LEAF TEA

Awaken your senses with our selection of infused loose leaf teas. Subtle nuances of flavors are expertly combined to create distinctively appealing aromas.

	POT Hot
Confucius Jasmine Green, Chrysanthemum	48
Shakespeare Smoky Earl Grey, Rose	48
Grimm White Tea, Coconut	48
Thunberg Green Rooibos, Lemongrass, Ginger	48
Battuta Moroccan Fresh Mint Tea	48



ALTERNATIVE
DRINKS

BELLAGIO CHOCOLATE

Our Bellagio Chocolate is filled with an alluring taste of fine European dark chocolate (along with a hint of vanilla). This creamily delicious delight to the palate is best enjoyed with milk, lovingly prepared by our baristas.

Bellagio Chocolate Hot or Iced	48
Homemade Lemonade Hints of Rosemary	42
Homemade Iced Tea	42
Freshly Squeezed Orange Juice	42
Freshly Squeezed Grapefruit Juice	42
Apple Martinelli's Juice	32
Sour Cherry Juice	32
Lemon Water Hot or Iced	38/ 48
San Pellegrino Sparkling Water	28
Acqua Panna Still Water	28
Bottled Soft Drinks Coke/ Coke Zero/ Sprite/ Cream Soda	28

NOTABLE COFFEES

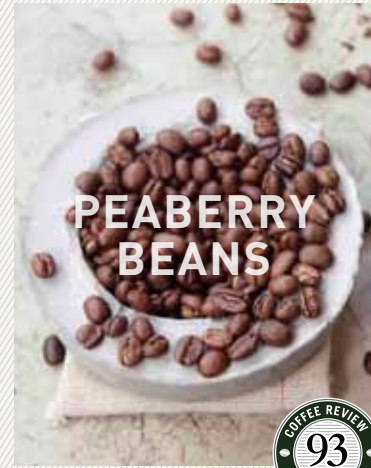
Internationally Acclaimed and Hong Kong's Most Premium Specialty Coffee Purveyor

The Coffee Academics is a series of independent specialty coffee shops. Under the same brand, each outlet offers a distinctive and unique experience. Since 2012, The Coffee Academics has been elevating the way locals appreciate coffee. Constantly vying for the best and most coveted beans directly from farmers worldwide, roasting onsite to finesse the inherent body, sweetness and acidity of each bean and meticulously cupping with one common goal in mind - make the best coffee in town.



CUP OF EXCELLENCE

The Cup of Excellence is the most esteemed award given out for top coffees. The level of scrutiny that Cup of Excellence coffees undergo is unmatched anywhere in the coffee industry. Taste our selection of these rare exemplary coffees brought to life by our master roasters and expert baristas.



PEABERRY BEANS

JWF

Revered for its variety of coffee - the Peaberry bean. This exclusive varietal boasts a reputation of roasting most evenly, better than any other flat berry. Originated in Kenya, the bean's strong peppery tones awaken the tongue.



BARISTA'S PICK

Our baristas are serious about coffee and have an arsenal of ingredients and gadgets up their sleeves to make the best, freshest cup of coffee possible. Check out what their latest inspirations are for the Barista's Pick single origin feature.

START YOUR SPECIALTY COFFEE JOURNEY

1 CHOOSE YOUR BEANS

TOP COFFEES

Cup of Excellence

Please refer to our blackboard or ask your Barista for Single Origin.

98

JWF

Sweet, Complex, Earthy, Round Acidity of Plum, Banana, Grape and Crisp Citrus. Scored 93 in Coffee Review 2012

98

World Renowned Roaster

Please refer to the blackboard or ask your Barista for the latest.

98

2 CHOOSE YOUR BREWING METHOD



ICE DRIP

A cold brew using pure ice water. Unique 8-hour flavor extraction process. Velvety smooth; vivid fresh flavors, low in acidity.

CLEVER CUP

Steeps like a French Press and brews like a pourover. Well balanced, beautiful body, delicate flavor.



CHEMEX

Decanter-shaped flask with conical neck for fractional extraction. Clean, full-flavored, absence of fat and bitter elements.



AEROPRESS

Total immersion and gentle air pressure brewing method. Smooth and rich, low acidity and bitterness.



INSPIRED COFFEES

Okinawa Dark Brown Sugar from the Okinawa Islands	48
Manuka Pure Natural Honey from New Zealand	48
Bellagio Chocolate Mocha Smooth Combination of Cocoa and Coffee	48



OKINAWA
Considered the healthiest place in the world, the Okinawa Island produces artisan sugar that is made simply by slowly cooking down pure sugarcane juice. Savor the distinctive, complex, sweet flavor of Okinawa brown sugar.

EXTRA SHOT +8

ESPRESSO BASED COFFEES

Solo	24
Doppio	24
Ristretto	24
Espresso Macchiato	28
Espresso Con Panna	28
Piccolo Latte	28



TCA HOUSE BLEND

All our espresso-based drinks are made using our signature TCA House Blend (scored 92pt in Coffee Review), which is designed to deliver a heavy and rich espresso that can withstand the addition of milk & sugar, yet be good enough to stand alone.



LATTE ART

It's our way of putting extra love into your coffee. Witness the milk chemistry and technique that goes into perfecting latte art. The exquisite taste of our coffee topped with an inspired design is sure to brighten your day.

	S	L	ICED
Caffe Misto	38	42	48
Espresso Lungo	38	42	48
Caffe Latte	38	42	48
Cappuccino	38	42	48
Flat White	38	42	-
Latte Macchiato	38	42	-



COFFEE AND FOOD

The Coffee Academics focuses on bringing our guests an innovative and globally inspired menu. With passion and creativity, we aspire to offer tastes for every lifestyle.

ASSORTED CHARCUTERIE PLATE