

# THYME BREAKFAST

## 本店早餐菜单

绿色阳光思慕雪 Green and bright smoothie	14
“活力满满”香蕉椰枣咖啡思慕雪 'Pick me up' banana, date and coffee smoothie	14
西式咸点 — 配孔泰奶酪酱、枫糖烹煮式烟肉、百里香 Savoury pastry, comté cream, maple pancetta, thyme	14
特色英式烤松饼 — 配半岛产蜂蜜、马斯卡彭奶酪、青皮无花果、百里香 House crumpet, peninsula honey, mascarpone, white fig and thyme	22
酸奶冻 — 配本地产蜂巢蜜、特色烤燕麦脆、腌渍蓝莓、什锦莓果 Yoghurt panna cotta, local honeycomb, toasted house granola, fermented blueberries and berries	24
时令水果 — 配碎青柠皮、薄荷 Seasonal fruit, lime zest, mint	22
鲜味烤蘑菇 — 配打发山羊奶酪、芝麻奶油、樱桃萝卜、香脆皮塔饼、中东风味萨塔香料 Roast mushrooms, whipped goat's fetta, sesame cream, radish, crispy pita and za'atar	24
特色北欧式腌鳟鱼 — 配鸡蛋、黄瓜、奶油奶酪、细香葱、豆瓣菜、刺山柑、罂粟籽贝果面包圈 House ocean trout gravlax, egg, cucumber, cream cheese, chives, watercress, capers, poppy seed bagel	28
欧式泡腌甜菜 — 配黄瓜、奶油奶酪、细香葱、豆瓣菜、刺山柑、罂粟籽贝果面包圈 Soused beetroot, cucumber, cream cheese, chives, watercress, capers, poppy seed bagel	26
牛油果水波蛋早餐 — 配柠檬、特级初榨橄榄油、水波蛋、德式酸菜、德式全麦黑面包 Avocado, lemon, extra virgin oil, poached egg, sauerkraut, whole grained schwarzbrot	28
熏牛肉奶酪早餐 — 配波罗夫洛奶酪、切达奶酪、苜蓝卷心菜沙拉、法式辣根奶酱、本地产有机酸酵母包 Pastrami, provolone, cheddar, kohlrabi and cabbage slaw, horseradish fraiche, local organic sourdough	28

### 起泡酒 / 香槟 (Sparkling / champagne)

福塞汉澳酒庄无年份起泡酒 (Foxeys Hangout Sparkling NV)	18
特罗费奥酒庄红葡萄起泡酒 (Trofeo Blanc de Noir)	20
凯歌香槟 (Veuve Clicquot)	32

### 热饮 (Brew)

Little Rebel品牌咖啡 (Little Rebel coffee)	5.50/6.50
拿铁 - 澳式白咖啡 - 卡布奇诺 - 澳式黑咖啡 - 摩卡 - 短笛小拿铁 - 玛奇朵 - 意式浓缩 - 低咖啡因 Latte flat white cappuccino long black mocha piccolo macchiato espresso decaf	

Caravan品牌印度香料奶茶 (Caravan chai latte)	6/7
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本店招牌热茶 (Alba's signature tea)	7
以多种澳大利亚原生有机超级食品混合制成 A blend of organic native Australian superfoods	

Unearthed品牌热茶 (Unearthed Tea)	6
英式早餐茶 - 格雷伯爵茶 - 日式煎茶 - 薄荷茶 - 洋甘菊茶 - 柠檬姜茶 English breakfast earl grey sencha green peppermint chamomile lemon & ginger	

热可可 (Hot chocolate)	5/6
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冷榨果汁 (Cold Press Juice)	13
橙汁 - 粗榨苹果汁 - 菠萝椰子汁 - 黄瓜苹果薄荷汁 - 西瓜汁 Orange cloudy apple pineapple & coconut cucumber, apple & mint watermelon	



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# THYME HOUSE MENU

## 本店特色菜单

意式黄尾鲷生鱼片 — 配姜味油醋汁、苜蓝、味噌黄芥酱、鱼子酱 Kingfish crudo, ginger vinaigrette, kohlrabi, miso mustard, salmon roe	28
贵妃蟹 — 配本店特色粟米制英式烤松饼、打发鳕鱼籽酱、青柠凝珠、黄芥末籽 Spanner crab, house polenta crumpet, whipped cod roe, lime pearls, mustard seeds	34
越南米纸春卷 — 含半岛裙带菜、鸡肉、奶油生菜、泰国罗勒叶、紫苏叶，配姜黄辣酱 'Fried rice paper rolls', Peninsula seaweeds, chicken, turmeric chilli sauce, butter lettuce, Thai basil, shiso	28
布拉塔番茄沙拉 — 含原种番茄、七味粉、香蒜油、酢浆草、碳烤腰果、芝麻 Burrata, heirloom tomato, togarashi, crispy garlic oil, sorrel, burnt cashew, sesame	28
日式味噌烤茄子 — 佐烟熏味噌茄子泥、黑醋、辣椒油 Grilled, glazed eggplant, smokey miso eggplant paste, black vinegar, crispy chilli oil	26
佛陀素食沙拉 — 含酸甜腌渍萝卜、豆腐、酱油、凉粉、香菇、黑木耳、春季时蔬、香草、香烤花生 'Buddha salad', sweet daikon pickle, tofu, soy, jelly noodles, shiitake, black funghi, spring fresh greens, herbs, toasted red peanuts	28
春季时蔬沙拉 — 含芦笋、蚕豆、生西葫芦、罗勒叶、开心果香蒜酱、夸克奶酪、籽仁糖、薄脆饼皮 'Spring greens', asparagus, broad beans, raw zucchini, basil, pistachio pesto, quark, seeded praline, crisp brik pastry	28
香脆米饼 — 配玉米、本地产菌菇、酱油、圣罗勒叶、渍蛋黄、野米爆米花 Crisp rice cake, corn, local mushrooms, soy, holy basil, cured yolk, puffed wild rice	44
本店红米一碗食 — 含芝麻炙海鳟鱼、韩式苜蓝泡菜、腌渍香菇裙带菜、溏心蛋、日式调味牛油果 Alba red rice bowl, tataki sesame ocean trout, kohlrabi kimchi, shiitake wakame pickle, soft egg, furikake avocado	45
炸鱼三明治 — 含冰山生菜、罗马生菜、紫苏叶、日式海苔塔塔酱、青柠、焦香洋葱屑 Crumbed fish sandwich, iceberg, cos lettuce, shiso, nori tartare, lime, onion ash	45
炸鸡排 — 裹种籽面包糠，配卷心菜丝、腌渍胡萝卜西葫芦、绿辣椒蛋黄酱 Chicken schnitzel, seeded panko, slaw, carrot zuni pickle, green chilli mayonnaise	45
和风清酒炖牛小排 — 配日式甜酱油汁、褐化黄油、白萝卜、椒盐秋葵 Sake braised beef short rib, shoyu glaze, brown butter sauce, daikon, salt and pepper okra	48
香煎多利鱼排 — 裹海苔，配烤芦笋、辣柚奶酱 John Dory fillet, pan seared in nori, kosho citrus butter sauce, grilled asparagus	54
法式炸薯条 — 配青柠盐、绿辣椒蛋黄酱 Potato frites, lime salt, green chilli mayonnaise	16
绿蔬沙拉 — 配紫苏特色酱汁、研磨烘焙芝麻 Leaf salad, shiso house dressing, ground toasted sesame	16
味噌酱拌时蔬 — 配酸模叶、酱油渍辣椒、焦香洋葱屑 Seasonal greens, miso butter, sorrel, soy fermented chilli, onion ash	18



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# THYME DESSERT

## 本店甜品菜单

法式巧克力甜点 — 含黑巧克力海绵蛋糕、椰香焦糖、川椒花生爆米花 19  
Chocolate delice, dark chocolate sponge, coconut caramel, sichuan and peanut popcorn

芒果椰子可丽饼毛巾卷 — 配焦烤蛋白霜、罗勒籽、姜味糖浆 19  
Mango and coconut rolled crêpe, burnt meringue, basil seeds and ginger syrup

南洋三色饮 — 含椰冻、椰浆、香草冰淇淋、糯米、木瓜、青柠凝珠、芝麻糖 19  
'Three colour drink', coconut crème, vanilla gelato, coconut jelly, glutinous rice, pawpaw, lime pearls, sesame brittle

特选奶酪拼盘 — 配调味酱、本店特色脆饼 35  
Cheese selection, condiments and house crackers

### 甜酒 & 加强型葡萄酒 Dessert & Fortified Wine

Quealy酒庄晚收灰皮诺(甜白葡萄酒) 16  
Quealy Late Harvest Pinot Gris

福塞汉澳酒庄晚收葡萄酒甜酒 15  
Foxeys Hangout Late Harvest

麦克威廉翰武城堡珍稀茶色波特酒 24  
McWilliam's Hanwood Estate Very Rare Tawny

### 热饮 Brew

Little Rebel品牌咖啡 5.50/6.50  
Little Rebel coffee

拿铁(Latte) - 澳式白咖啡(flat white) -  
卡布奇诺(cappuccino) - 澳式黑咖啡(long black) -  
摩卡(mocha) - 短笛小拿铁(piccolo) -  
玛奇朵(macchiato) - 意式浓缩(espresso) -  
低咖啡因(decaf)

Caravan品牌印度香料奶茶 6/7  
Caravan chai latte

### Unearthed品牌热茶 Unearthed Tea

英式早餐茶(English breakfast) -  
格雷伯爵茶(earl grey) - 日式煎茶(sencha green) -  
薄荷茶(peppermint) - 洋甘菊茶(chamomile) -  
柠檬姜茶(lemon & ginger)

### 利口酒 Liqueur

君度(Cointreau) 13

杜林标(Drambuie) 13

柑曼怡(Grand Marnier) 14

加利安奴桑布卡(Galliano Sambuca) 13

柠檬利口酒(Limoncello) 13

香博(Chambord) 13

迪萨罗娜杏仁酒(Disaronno Amaretto) 13

百利甜(Baileys Irish Cream) 13

榛果丽(Frangelico) 13

添万利(Tia Maria) 13

甘露咖啡利口酒(Kahlua) 13



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