

# SIGNATURE BRIOCHE

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**BEST SELLER**

## FRENCH BRIOCHE & HONEY MUSTARD CHICKEN

14,9

Toasted brioche topped with honey mustard chicken, mixed baby leaves, hash brown, poached egg, finished with Japanese sesame sauce.

## FRENCH BRIOCHE BACON & AVOCADO

14,9

Toasted brioche topped with grilled bacon, avocado, hash brown, poached egg, finished with house-made hollandaise sauce.

## FRENCH BRIOCHE SALMON

15,9

Toasted brioche topped with Norwegian salmon, mixed baby leaves, hash brown, poached egg, finished with house-made hollandaise sauce.

## SCRAMBLED EGGS & MUSHROOM CARBONARA

15,9

Toasted brioche with creamy scrambled eggs, sautéed mushrooms, hash brown, Parmesan cheese, crispy bacon and carbonara sauce.

## BERRY, OATS & PB

12,9

Toasted brioche topped with peanut butter, berries, crunchy granola, Nutella and shredded coconut.

**NEW PLATE**

## HONG KONG TIRAMISU FRENCH TOAST

14,9

Golden caramelized brioche served with house-made latte sauce, mascarpone cream, chocolate ice cream and cocoa powder.

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# MORNING ESSENTIALS

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**NEW PLATE**

## SALTED CARAMEL CROISSANT PUDDING

6,9

Baked croissant pudding with chocolate, served with chocolate ice cream and salted caramel sauce.

## AÇAÍ BOWL

10,9

House-made açai base topped with seasonal fruits, granola, chia seeds and shredded coconut.

## YOGURT BOWL

9,9

Greek yogurt topped with seasonal fruits, granola, chia seeds and shredded coconut.

**BEST SELLER**

## EGG BENEDICT 11,9

Poached eggs served on sourdough bread with crispy bacon, guacamole, house-made hollandaise sauce and chives.

## INFINITO SCRAMBLED EGGS 11,9

Creamy scrambled eggs with crispy bacon and avocado on sourdough bread, finished with our signature house sauce.

## MORNING SALMON 13,9

Norwegian salmon and creamy scrambled eggs on sourdough bread with guacamole, baby greens and Japanese mayo.

## MUSHROOM BENEDICT 11,9

Poached eggs with sautéed mushrooms and dressed arugula on sourdough bread, topped with hollandaise sauce, Parmesan cheese and sesame seeds.

## JAMÓN IBÉRICO 11,9

Iberian jamón served on sourdough bread with cream cheese, marinated cherry tomatoes, fresh arugula and crunchy peanuts.

## TOKYO AVOCADO TOAST 10,9

Avocado and marinated cherry tomatoes on toasted bread with olive oil, mixed seeds and Japanese togarashi.

Bread options: House brioche +1,5€ Gluten free bread +1€

# ASIAN FLAVOR LAB

**NEW PLATE**

## KOREAN PULLED PORK 14,9

Rice bowl topped with Korean-style pulled pork, mixed vegetables, mild kimchi and bibimbap sauce.

Allergen menu available. Please consult our team.

# BREAKFAST CREATIONS

## SHAKSHUKA 15,9

Two poached eggs served over a spiced tomato, pepper and onion stew with Moroccan harissa, feta cheese, Greek yogurt and fresh herbs, served with sourdough bread.

## EVERYTHING BAGEL 13,9

Bagel filled with crispy bacon, creamy scrambled eggs, guacamole, cream cheese and baby greens, finished with sesame sauce.

## KOREAN PASTRAMI BAGEL 14,9

Bagel with pastrami, fermented kimchi, cream cheese and our signature house sauce.

## VEGGIE BAGEL 12,9

Bagel filled with dressed arugula, cucumber, garlic sprouts, tomato and avocado, finished with parsley oil.

## POLLO TERIYAKI BOWL 14,9

Rice bowl topped with glazed teriyaki chicken, fresh vegetables, sesame seeds and fresh chives.

## SALMON POKE BOWL 15,9

Norwegian salmon, fresh salad, mango and cucumber over sushi rice, finished with Japanese mayo and sesame

## CREMY UDON CARBONARA 14,9

Stir-fried udon noodles in a creamy carbonara sauce with a touch of gochujang, crispy bacon, Parmesan cheese and egg yolk.

# INFINITO DRINKS

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## SUMMER SIGNATURES

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<b>HONG KONG TIRAMISU LATTE</b>	6,5
Mascarpone cream · Espresso · Milk	
<b>MATCHA COCO DEW</b>	6,5
Coconut cold foam · Matcha · Coconut water	
<b>UBE CHAI LATTE</b>	6,5
Ube milk · Masala Chai	
<b>HONG KONG STYLE ICED TEA</b>	6,5
Cold brewed black tea · Lemon	

## ICED DRINKS

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<b>COLD BREW</b>	Single origin: Colombia San Gabriel	5,5
<b>ICED LATTE</b>		5
<b>ICED LATTE W/ FLAVORS</b>	Vanilla / Caramel / Chocolate	5,5
<b>ICED MATCHA LATTE</b>		5,5
<b>ICED MASALA CHAI</b>		5,5
<b>ICED MILK TEA</b>		5,5
<b>ICED AMERICANO</b>		4,5

## COFFEE

<b>ESPRESSO/DOBLE</b>	2,5/2,9
<b>CORTADO</b>	2,6
<b>BATCH BREW</b> Single origin of the season	4,5/5,5
<b>FLAT WHITE</b>	3,7
<b>LATTE</b>	3,7/4,7
<b>LATTE DESPERTADOR HONG KONG</b> Espresso · Milk tea Hong Kong	3,9/4,9
<b>CAPPUCCINO</b>	3,7/4,7
<b>MOCHA CHOCOLATE</b>	4,5/5,5

## MATCHA & TEA

<b>MATCHA LATTE</b> Origin: Kyoto, Japan	4,5/5,5
<b>MASALA CHAI LATTE</b> Blend of Indian Assam tea and spices	4,5/5,5
<b>HONG KONG MILK TEA</b> House-blend black tea and evaporated milk	4,5/5,5
<b>TEA SELECTION</b> Black tea / Jasmine green tea / Oolong	3,5

## REFRESHERS

<b>PINK LEMONADE</b> Strawberry lemonade	4
<b>LEMONADE</b>	3,5
<b>ORANGE JUICE</b>	3
<b>SPARKLING WATER</b>	3,5
<b>SOFT DRINKS</b>	3
<b>APEROL SPRITZ / MIMOSA</b>	7
<b>ESPRESSO MARTINI</b>	12
<b>TINTO DE VERANO</b>	5

Milk options: Oat milk Oatly 0,4€ Coconut milk Aroy-D 0,5€ Lactose free 0,3€  
Other options: Decaf 0,3€ Extra Shot 0,5€ Extra Syrup 0,5€