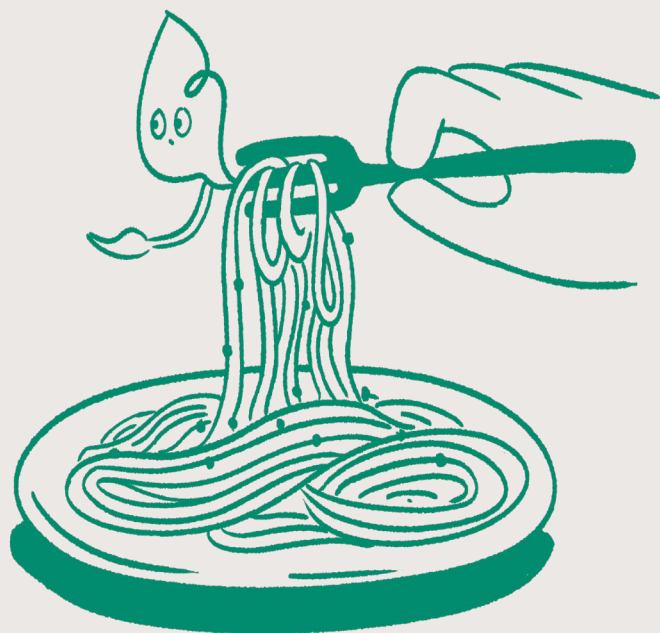




FOOD



MENU



BRAND STORY

Welcome to SEED by Farmacy, where modern European dining meets the future of urban farming. Located in Cyberport, Hong Kong, SEED offers a unique seed-to-table concept, delivering an exceptional culinary experience with greens harvested just steps away from your table in our award-winning Smart Farm Lab.

Harnessing cutting-edge hydroponic technology, we cultivate fresh, nutrient-rich greens, herbs and edible flowers. Each plate is a celebration of innovation, capturing the pure, vibrant essence of nature while championing sustainability. Our dishes tell stories of creativity, reimagining the role of greens in modern gastronomy.

Join us at SEED by Farmacy for an all-day dining experience where bold flavours, innovative ideas, and our commitment to the planet come together on every plate.



WEBSITE

歡迎蒞臨 SEED by Farmacy，這裡是現代歐式餐飲與未來城市農業相遇的地方。位於香港數碼港，我們帶來獨特的「種子直送餐桌」概念，為您呈現前所未有的味蕾體驗。我們的綠色食材來自屢獲殊榮的室內智能水耕農場，距離餐桌僅數步之遙。

運用先進的水耕技術，我們精心栽培新鮮、營養豐富的蔬菜、香草及食用花，為您呈現每道菜的獨特風味，並積極推動可持續發展。每一道佳餚都是創新的故事，帶您感受大自然的純粹與鮮美，突破現代食餐中綠色蔬菜的無限可能。

一起在 SEED by Farmacy 享受全天候的用餐體驗，讓大膽風味、創新理念，以及我們對地球的承諾，在每一道佳餚中完美綻放。



A GAME CHANGER IN THE NEW GREEN NORMAL MOVEMENT

Farmacy is a green, smart-living tech company with a purpose of creating impact: we are driving the New Green Normal Movement with our unique, decentralized and data-driven farm technologies.

We are building Smart Mobile Farms across the city, spanning supermarkets, restaurants, hotels, malls, residential clubhouses, offices, and schools. Our partners are empowered to grow what they need onsite through

Farmacy's cloud-based farming system. Our vision is to cultivate a healthy lifestyle where everyone enjoys green, vibrant food with 100% freshness and nutrition. This allows society to reduce food waste by 30%, carbon emissions by 70%, and water consumption in agriculture by 90%.

We are working with our partners and nurturing future generations to build a better, sustainable world together.



INSTAGRAM



推動綠色新常態的 變革者

水耕細作致力於推動綠色變革。作為一間專注綠色智慧生活的創新科技公司，我們以獨特的「去中心化」數據驅動農業技術，引領新綠色新常態運動，推動城市走向可持續未來。

我們在城市中建設智能移動農場，範圍覆蓋超市、餐廳、酒店、商場、住宅會所、辦公室及學校等場所。透過水耕細作的雲端農業系統，我們的合作夥伴可以隨時種植並收穫所需的綠色食材。我們的願景是推廣健康的生活方式，讓每個人都能享用 100% 新鮮、營養豐富的綠色美食，同時幫助社會實現減少 30% 食物浪費、70% 碳排放，以及 90% 農業用水的目標。

我們與來自不同行業的夥伴攜手合作，並致力於培育未來世代，共同建設更美好、更具可持續性的世界。

早餐 與 下午茶

BREAKFAST & AFTERNOON TEA



自家製意式香草包

我們的新鮮自製意式香草包輕盈鬆軟，外皮金黃香脆，散發濃郁的迷迭香香氣，為您的早晨增添一份活力與滋味。

Homemade Focaccia

Our homemade focaccia is baked fresh, light, airy, and perfectly crisp. With its golden crust and deep rosemary fragrance, it's the perfect way to start your day.

每天供應 SERVED DAILY 09:00-11:00 & 15:00-17:30

 炭火燒烤 CHARGRILLED	 辛辣 SPICY	 含堅果 NUTS
 蛋奶素 (含蛋及奶製品) VEGETARIAN (CONTAINS EGG & DAIRY)		
 20 mins 預備時間約 20 分鐘 PREP TIME APPROX. 20 MINS		 種子直送餐桌 SEED-TO-TABLE

早餐 與 下午茶

BREAKFAST & AFTERNOON TEA

香烤雞肉意式香草包 Grilled Chicken Focaccia \$68

自家製意式香草包，雞胸肉，蕃茄，微菜苗
Homemade Focaccia, Chicken Breast, Tomatoes, Microgreens

火腿芝士意式香草包 Ham & Cheese Focaccia \$58

自家製意式香草包，帕馬火腿，芝士，微菜苗
Homemade Focaccia, Prosciutto, Cheese, Microgreens

牛油果醬意式香草包 Guacamole Focaccia \$48

自家製意式香草包，牛油果，風乾蕃茄，水牛芝士
Homemade Focaccia, Avocado, Sundried Tomatoes, Mozzarella

香烤多士與果醬 Toast & Jam \$38

自家製意式香草包，SEED 果醬
Homemade Focaccia, SEED Jam

是日精選烘焙 Bake of the Day \$38

請向店員查詢是日推介
Ask your server for today's offering

 + \$15 加配 SEED 青醬
ADD-ON SEED PESTO

另收加一服務費
SUBJECT TO 10% SERVICE CHARGE

Seed to Table

體驗種子直送餐桌

EXPERIENCING SEED *to* TABLE

我們的 室內智能水耕農場

走進我們的綠色世界，一同探索可持續城市農業的未來。我們的室內智能水耕農場結合尖端科技與環保理念，精心栽種最新鮮的食材。一同踏上從種子到餐桌的旅程，探索如何將大自然的珍饈，直接送至您的餐桌。攜手重新定義食物、可持續農業及我們與環境之間的深厚聯繫。

OUR SMART FARM LAB

Step into our green world, where we are shaping the future of sustainable urban agriculture. Inside our Smart Farm Lab, we combine cutting-edge technology with eco-conscious practices to cultivate and harvest the freshest ingredients. Embark on a Seed-to-Table journey and discover how nature's finest produce arrives straight to your plate. Together, let's redefine how we think about food, sustainability, and our connection to the environment.



SEED to SALAD

FARMACY 花環沙律

招牌花環沙律選用室內智能水耕農場新鮮採摘的香草及蔬菜，清爽健康，為您帶來輕盈的味覺享受。

FARMACY Wreath Salad

Our signature FARMACY Wreath Salad bursts with fresh herbs and crisp vegetables, harvested straight from our Smart Farm Lab. A refreshing, wholesome start that will awaken your taste buds.

星期一至五供應 MON - FRI SERVED 12:00-16:00 & 18:00-20:00
週末及假日供應 WEEKEND & PH SERVED 11:00-16:00 & 18:00-20:30



西蘭花沙律 Broccoli Salad



水牛芝士蕃茄沙律 Mozzarella and Tomato Salad

沙律 SALAD



FARMACY 花環沙律 FARMACY Wreath Salad

微菜苗，時令水果，蒜蜜油醋汁
Microgreens, Seasonal Fruit, Vinaigrette

\$158

炭烤寶石生菜沙律 Chargrilled Baby Gem Salad

鯷魚，車厘茄，巴馬臣芝士，凱薩沙律醬
Anchovy, Cherry Tomatoes, Parmesan, Caesar Dressing

\$138

羽衣甘藍凱撒沙律 Kale Caesar Salad

巴馬臣芝士，凱薩沙律醬
Parmesan, Caesar Dressing

\$138

水牛芝士蕃茄沙律 Mozzarella and Tomato Salad

水牛芝士，混合蕃茄，黑醋
Mozzarella, Mixed Tomatoes, Balsamic Vinegar

\$128

西蘭花沙律 Broccoli Salad

風乾番茄，南美青醬
Sundried Tomatoes, Chimichurri

\$98

 + \$50 加配炭燒雞胸肉
ADD-ON CHARGRILLED CHICKEN BREAST

 + \$50 加配煙三文魚
ADD-ON SMOKED SALMON

另收加一服務費
SUBJECT TO 10% SERVICE CHARGE

SEED to SMALL PLATES

酸種麵包配 SEED 蘸醬

以手工製作的酸種麵包拉開美食之旅的序幕。完美搭配新鮮自製的 SEED 蘸醬，提升麵包的酸香與質感。我們主打的青醬，由大廚親手製作，選用自家室內智能水耕農場新鮮採摘的羅勒葉，讓每一口都充滿濃郁的自然味道。

Sourdough with SEED Dips

Enjoy our artisanal sourdough, baked to perfection and paired with flavourful dips that deliver a refreshing crispness and aromatic warmth with each bite. Try it with our signature pesto, made in-house with fresh basil from our Smart Farm Lab.



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白酒煮大蜆 Sautéed Clams in White Wine



意式香草包 Focaccia Bruschetta

前菜

APPETISER

炭烤和牛舌 Chargrilled Wagyu Beef Tongue 

澳洲和牛，自家製漬菜，混合沙律
Australian Wagyu Beef, Homemade Pickles, Mixed Greens

\$168

意式蕃茄流心芝士 Caprese  

SEED 青醬，布拉塔芝士，混合蕃茄
SEED Pesto, Burrata, Mixed Tomatoes

\$148

白酒煮大蜆 Sautéed Clams in White Wine 

本地新鮮蜆，香蒜，意大利番茜
Locally Sourced Clams, Garlic, Italian Parsley

\$148

特選芝士及風乾火腿拼盤 Charcuterie Platter

精選火腿，精選芝士，乾果
Assorted Prosciutto, Cheese, Dried Fruit

\$138

薄切八爪魚片 Octopus Carpaccio

八爪魚，蕃茄莎莎醬
Octopus, Tomato Salsa

\$148

酸種面包配 SEED 蘸醬 Sourdough with SEED Dips   

自家製酸種面包，SEED 青醬，意式鮮茄醬，黑醋橄欖油
Homemade Sourdough, SEED Pesto, Marinara, Balsamic Olive Oil

\$88

意式香草包 Focaccia Bruschetta  

自家製香草包，車厘茄，黑醋橄欖油
Homemade Focaccia, Cherry Tomatoes, Balsamic Olive Oil

\$78

是日精選餐湯 Soup of the Day

請向店員查詢今日推介
Ask your server for today's offering

\$78



種子直送餐桌
SEED-TO-TABLE



薄切八爪魚片 Octopus Carpaccio



炭火燒烤
CHARGRILLED



辛辣
SPICY



含堅果
NUTS



蛋奶素 (含蛋及奶製品)
VEGETARIAN (CONTAINS EGG & DAIRY)



20 mins 預備時間約 20 分鐘
PREP TIME APPROX. 20 MINS



種子直送餐桌
SEED-TO-TABLE

星期一至五供應 MON - FRI SERVED 12:00-16:00 & 18:00-20:00
週末及假日供應 WEEKEND & PH SERVED 11:00-16:00 & 18:00-20:30

另收加一服務費
SUBJECT TO 10% SERVICE CHARGE

SEED to STARCH



香蒜大蜆意粉

這道經典意大利菜選用本地新鮮大蜆，配以芳香香草及香醇白酒點綴，為傳統食譜注入獨特的海洋鮮味與可持續風味。

Spaghetti alle Vongole

A timeless Italian favourite with locally sourced clams, cooked in a delicate white wine sauce with aromatic herbs. A fresh and sustainable touch on this classic recipe.

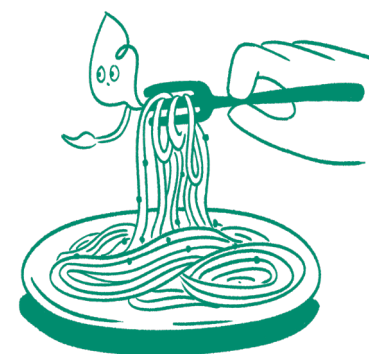
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和牛面頰肉水管粉 Rigatoni alla Guancia di Wagyu



煙肉菠菜扁意粉 Linguine alla Pancetta



意粉

PASTA

和牛面頰肉水管粉 Rigatoni alla Guancia di Wagyu

\$178

和牛頰肉，巴馬臣芝士，迷迭香
Wagyu Cheek, Parmesan, Rosemary

香蒜大蜆意粉 Spaghetti alle Vongole

\$178

本地新鮮蜆，香蒜，意大利番茜
Locally Sourced Clams, Garlic, Italian Parsley

野菌意大利燉飯 Risotto al Funghi

\$138

雜菌，巴馬臣芝士
Assorted Mushrooms, Parmesan

SEED 青醬長通粉 Penne al SEED Pesto

\$148

風乾蕃茄，巴馬臣芝士，羅勒，松子
Sundried Tomatoes, Parmesan, Basil, Pine Nuts

煙肉菠菜扁意粉 Linguine alla Pancetta

\$138

蘑菇，菠菜，忌廉，巴馬臣芝士
Mushroom, Spinach, Cream, Parmesan

意大利芝士餛飩配鮮茄醬 Ravioli di Pomodoro

\$138

意式餛飩，意式鮮茄醬，巴馬臣芝士，羅勒
Ravioli, Marinara, Parmesan, Basil



SEED 青醬長通粉 Penne al SEED Pesto Pancetta

+ \$40 升級至手工意大利幼麵
UPGRADE TO HANDMADE TAGLIOLINI

新鮮製作的手工幼麵口感細滑柔韌，完美襯托醬汁的風味。只需小小升級，即可享受這份匠心獨運的美味。

Crafted with care, our tagliolini feature a silky texture and perfect bite, complementing the flavour of your chosen sauce. A small upgrade for a truly artisanal dining experience.

另收加一服務費
SUBJECT TO 10% SERVICE CHARGE

SEED to SLICE

拿坡里窯爐

我們使用正宗拿坡里窯爐烤製意大利風味薄餅，全港只有極少數餐廳擁有這樣的設備。這台窯爐進口自拿坡里，其爐內溫度可達400°C，僅需90秒便可烤出香脆的薄餅和濃郁的煙燻風味，每一口都帶來正宗意大利工藝的極致享受。

Neapolitan Oven

Our pizzas are crafted in a genuine Neapolitan pizza oven, a rarity in Hong Kong. Imported from Napoli, it burns at 400°C, creating our signature blistered crust and deep, smoky flavour in just 90 seconds, offering a true taste of Italian tradition.



每日供應 SERVED DAILY 09:00-11:00 & 15:00-17:30

酸種餅底

薄餅中所使用的酸種麵團經過48小時發酵，口感輕盈且富有嚼勁。在經過高溫烘烤後，呈現蓬鬆的質地與濃郁的煙燻香氣。帶來正宗的意大利風味。

Sourdough

Our 48-hour fermented sourdough is light, chewy, and rich in flavour. The intense heat of our oven provides a beautifully airy texture and deep, smoky aroma, with a truly authentic taste.



另收加一服務費
SUBJECT TO 10% SERVICE CHARGE

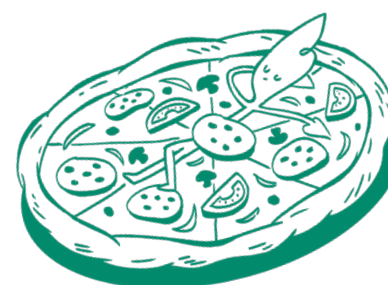


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帕馬臣地區芝士
我們僅採用意大利 PDO 認證、熟成超過 12 個月的帕馬臣芝士，呈現其獨有的濃郁堅果香。

Parmigiano Reggiano
We only use PDO-certified Parmigiano Reggiano from Italy, aged over 12 months, delivering its signature rich and nutty aroma.



酸種薄餅 SOURDOUGH PIZZA

煙燻三文魚 Delicate \$208

煙燻三文魚，煙燻水牛芝士，意式蕃茄醬
Smoked Salmon, Smoked Mozzarella, Marinara

芝士四重奏 Quattro Formaggi  \$208

意大利藍芝士，巴馬臣芝士，水牛芝士，意大利軟芝士，意式鮮茄醬
Gorgonzola, Parmesan, Mozzarella, Fontina, Marinara

煙肉楓糖馬鈴薯 Pancetta Patate \$198

煙腩肉，馬鈴薯，意大利軟芝士，水牛芝士，楓糖，法蔥
Pancetta, Potato, Fontina, Mozzarella, Maple Syrup, Chives

意式辣肉腸 Diavola  \$178

辣肉腸，意式辣臘腸，水牛芝士，意式鮮茄醬
Salami, 'Nduja, Mozzarella, Marinara

雜菌黑松露 Funghi  \$178

雜菌，火箭菜，黑松露蛋黃醬
Assorted Mushrooms, Rocket, Truffle Mayo

瑪格麗特 Margherita  \$148

羅勒，水牛芝士，意式鮮茄醬
Mozzarella, Marinara, Basil

 + \$40 加配巴馬火腿
ADD-ON PARMA HAM

 + \$40 加配火箭菜
ADD-ON ROCKET

 + \$80 加配布拉塔芝士
ADD-ON BURRATA

 炭火燒烤
CHARGILLED

 辛辣
SPICY

 含堅果
NUTS

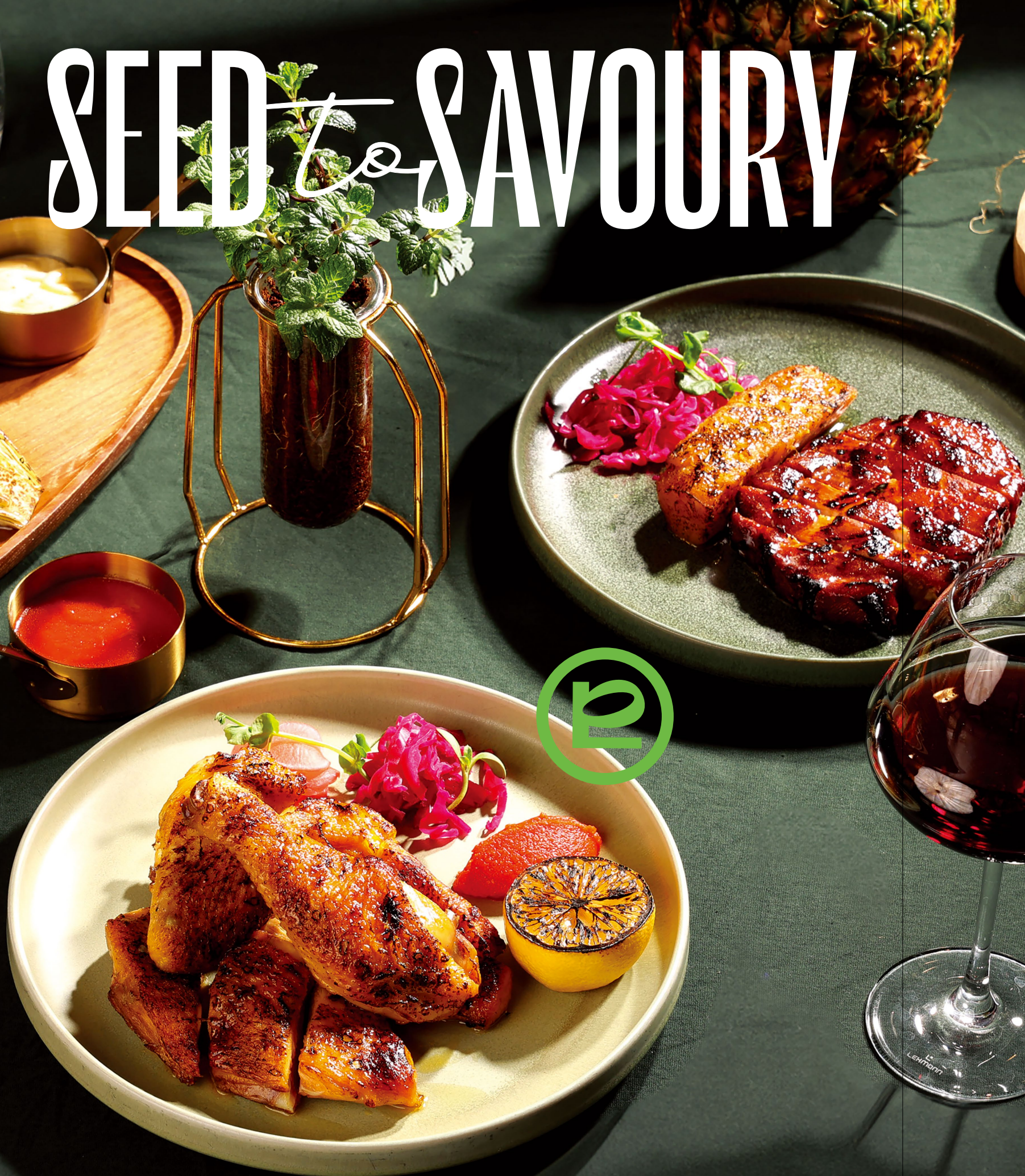
 種子直送餐桌
SEED-TO-TABLE

 蛋奶素 (含蛋及奶製品)
VEGETARIAN (CONTAINS EGG & DAIRY)

 20 mins 預備時間約 20 分鐘
PREP TIME APPROX. 20 MINS

另收加一服務費
SUBJECT TO 10% SERVICE CHARGE

SEED to SAVOURY



星期一至五供應 MON - FRI SERVED 12:00-16:00 & 18:00-20:00
週末及假日供應 WEEKEND & PH SERVED 11:00-16:00 & 18:00-20:30

炭烤三黃雞 (半隻)

頂級三黃雞經過精心炭烤，外脆內嫩，
搭配自家製的霹靂辣醬，提升整體的風味層次。

Chargrilled Three-yellow Chicken (Half)

Our premium Three-Yellow Chicken is expertly chargrilled to achieve a crispy exterior and tender interior paired with our homemade peri peri sauce to elevate the flavours.



主菜

MAIN

炭烤西冷 (10 安士) Chargrilled Striploin (10oz)   20 mins \$488

美國牛肉，露筍，南美青醬，香蒜
US Beef, Asparagus, Chimichurri, Garlic

炭烤豚肉叉燒 Chargrilled Char Siu   20 mins \$298

日本佐賀豚肉，菠蘿，自家製漬菜
Sagabuta Pork, Pineapple, Homemade Pickles

炭烤三黃雞 (半隻) Chargrilled Three-Yellow Chicken (Half)    20 mins \$248

自家製漬菜，霹靂辣醬
Homemade Pickles, Peri Peri

油封三文魚配 SEED 青醬忌廉 Confit Salmon with SEED Pesto Cream   20 mins \$248

薯仔，蘑菇，車厘茄，忌廉汁，三角酢漿草
Potato, Mushroom, Cherry Tomatoes, Oxalis

炭烤蔬菜拼盤 Chargrilled Vegetable Platter   \$188

小露筍，菠蘿，小甘筍，寶石生菜，黑松露蛋黃醬
Baby Asparagus, Pineapple, Baby Carrots, Baby Gem, Truffle Mayo

香烤椰菜花扒配大啡菇 Roasted Cauliflower Steak and Portobello   \$158

南美青醬，香蒜
Chimichurri, Garlic



炭烤日本佐賀豚肉叉燒

這道菜選用來自日本佐賀的優質豚肉，經過 24 小時慢煮後達至軟嫩肉質，散發炭火燒製的煙燻香氣，為你的味蕾帶來極致體驗！

Chargrilled Sagabuta Char Siu

Featuring premium meat from Japan's renowned Saga Prefecture, this dish combines the perfect tenderness of a 24-hour slow-cook with the undiscernable smokiness of our charcoal grill.

另收加一服務費
SUBJECT TO 10% SERVICE CHARGE

SEED to SWEET



SEEDnature 木糠小盆栽

層層細膩奶油與餅乾碎互相交疊，搭配清爽薄荷，一道 SEEDnature 木糠小盆栽由此誕生，為您的「種子直送餐桌」體驗畫下完美句號。

SEEDnature Serradura Pot

Layers of velvety cream and crumbled biscuits, paired with refreshing mint, come together to create the SEEDnature Serradura Pot, a perfect finale to your seed-to-table experience.

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週末及假日供應 WEEKEND & PH SERVED 11:00-16:00 & 18:00-20:30

提拉米蘇 Tiramisu



甜品

DESSERT

SEEDnature 木糠小盆栽 SEEDnature Serradura Pot	✓	\$78
海鹽巴斯克芝士蛋糕 Salted Basque Burnt Cheesecake	✓	\$138
意式奶凍配 SEED 果醬 Panna Cotta with SEED Jam	✓	\$78
提拉米蘇 Tiramisu	✓	\$78
朱古力布朗尼 Chocolate Brownie	✓	\$68
是日精選甜品 Dessert of the Day	✓	

請向店員查詢今日推介
Ask your server for today's offering

另收加一服務費
SUBJECT TO 10% SERVICE CHARGE

SEED to SIP

讓無酒精特調帶您進入充滿活力的世界！
選用自家種植的新鮮香草及手工自製果醬，
每一口都充滿「種子直送餐桌」的風味。

Dive into a world of vibrant flavours with
our handcrafted mocktails! Made with our
fresh herbs and artisanal jams, each sip is
quintessentially seed-to-table.



每日供應 SERVED DAILY 09:00-11:00 & 15:00-17:30



無酒精特調

SEEDnature MOCKTAIL

青醒時分 Morning Mojito  \$58

青瓜，青檸，薄荷葉，梳打水
Cucumber, Lime, Mint, Soda

蘋凡一刻 Sunshine Spritz  \$58

青蘋果，薄荷葉，青檸，雪碧
Granny Smith, Mint, Lime, Sprite

暮陽西下 Crimson Sunset  \$58

紅石榴，菠蘿，迷迭香，梳打水
Pomegranate, Pineapple, Rosemary, Soda



青醒時分

融合清新的青瓜香氣、輕盈的梳打水
與清爽薄荷，喚醒您的一天，每一口
都清新提神。

Morning Mojito

Combines refreshing cucumber,
sparkling soda water, and a hint
of cooling mint. Morning Mojito
revitalizes your day with every sip.



蘋凡一刻

清新薄荷與香甜蘋果交織出平衡口感，
帶來一口接一口的清新享受，令人煥然
一新。

Sunshine Spritz

Blends fragrant mint and crisp apple
for a refreshing, perfectly balanced
sip. This vibrant combination offers
a burst of freshness, making each sip
a rejuvenating escape.



暮陽西下

融合紅石榴的酸甜濃郁與菠蘿的
熱帶風味，彷彿捕捉了日落的浪漫。
豐富層次與溫暖色調，帶您沉浸於
黃昏的寧靜與回憶之中。

Crimson Sunset

Captures the sweet-tart richness
of pomegranate and the tropical
sweetness of pineapple, evoking
the lingering romance of a sunset.
With its rich layers and warm,
vibrant hues, it invites you to
immerse yourself in the serenity
and reminiscence of dusk.

另收加一服務費
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想體驗更獨特的風味？試試我們的手沖咖啡 — 使用單品咖啡豆，由專業咖啡師精心沖泡，為您萃取每一顆咖啡豆的獨特風味。

Looking for a more unique experience? Try our single-origin pour-over coffee, expertly brewed by our professional baristas, allowing you to savour the distinctive flavours of each coffee bean.

我們選用本地烘焙咖啡豆，支持用心經營及聘請弱勢人士的本地咖啡烘焙商店，讓每一杯咖啡都蘊含溫度，承載心意。

We proudly use locally roasted coffee beans, supporting passionate roasters who empower underrepresented communities. Each cup is brewed with care.



每日供應 SERVED DAILY 09:00-18:00

咖啡
COFFEE

	熱 H	冷 C
美式咖啡 Americano	\$38	\$41
特濃咖啡 Espresso	\$38	
瑪奇朵咖啡 Espresso Macchiato	\$42	
短笛咖啡 Piccolo Latte	\$42	
平白咖啡 Flat White	\$42	
拿鐵咖啡 Caffè Latte	\$42	\$45
泡沫咖啡 Cappuccino	\$42	
朱古力咖啡 Caffè Mocha	\$48	\$51
污槽兒 Dirty	\$48	
冷泡咖啡 Cold Brew Coffee	\$48	
特濃咖啡湯力 Espresso Tonic	\$48	
特濃咖啡梳打 Espresso Soda	\$48	
特濃咖啡 1 + 1 Espresso 1+1	\$58	
手沖咖啡 Pour-Over		

請向咖啡師查詢
Please check with Barista

其他飲品
NON-COFFEE

	熱 H	冷 C
抹茶鮮奶 Matcha Latte	\$48	\$51
朱古力 Chocolate	\$48	\$51
熱茶 Hot Tea	\$38	
檸檬茶 Lemon Tea	\$38	\$41
檸檬水 Lemon Water	\$38	\$41
檸檬特飲 Homemade Lemonade		\$48
鮮果汁 Fresh Juice		\$58
冷泡茶 Cold Brew Tea		\$38
有汽礦泉水 San Pellegrino (505ml)		\$48
礦泉水 Acqua Panna (500ml)		\$48
汽水 Soft Drink		\$38

+ \$5 轉燕麥奶
CHANGE TO OAT MILK

+ \$3 牛奶 / 脫脂奶另上
MILK/SKIM ON SIDE

+ \$8 燕麥奶另上
OAT MILK ON SIDE

另收加一服務費
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私人聚會／企業活動

歡迎預訂場地舉辦私人聚會！無論是生日慶典、公司活動或家庭團聚，我們都能為您度身設計專屬體驗。我們提供多元又難忘的活動選擇，包括手作薄餅體驗工作坊、精選葡萄酒品鑑，或從智能農場採摘香草調製創意雞尾酒。讓我們為您和賓客打造獨一無二的美好回憶。

Private Parties / Corporate Events

Enjoy hands-on pizza-making, exclusive wine tastings, or craft herb-infused cocktails using fresh harvests from our Smart Farm Lab. Let us help you create a memorable event your guests will never forget.



智能水耕農場體驗

享用美食後，歡迎參加我們的智能水耕農場導覽，為您的「種子直送餐桌」之旅畫上完美句號。農場導覽將會帶領您深入了解水耕農場的運作，探索現代農業的奧秘。此體驗需額外付費，詳情請向職員查詢及預約。

Smart Farm Lab Visits

After enjoying your meal, take the opportunity to complete your Seed-to-Table journey with an exclusive visit to our Smart Farm Lab. Discover the innovations behind modern urban farming in this guided experience. This is an optional add-on—please speak with our staff for details and booking.



SEED
by **FARMACY**

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📷 [SEEDBYFARMACY](https://www.instagram.com/seedbyfarmacy)