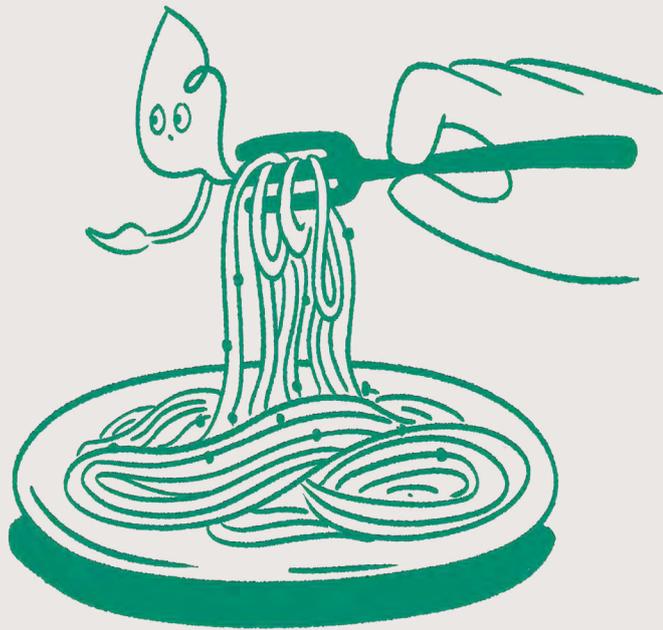


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by FARMACY pp



FOOD

MENU

BRAND STORY

SEED by FARMACY



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，突破現代食饗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。





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。

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



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，為您的早晨增添一分活力與滋味。

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

SEEDnature 燕麥脆片碗 SEEDnature Granola Bowl \$88

燕麥片，羅勒，太加奶，雜莓，香蕉，腰果，南瓜籽，蜂蜜
Oat, Basil, Tiga Milk, Berries, Banana, Cashew, Pumpkin Seed, Honey

雞胸肉意式香草包 Chicken Breast 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

吞拿意式香草包 Tuna Focaccia \$48

自家製意式香草包，吞拿，蛋黃醬
Homemade Focaccia, Tuna, Mayonnaise

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

以新鮮羅勒與士多啤梨調製成的太加奶，輕輕淋在香脆燕麥、果仁與新鮮水果上。羅勒的清香為果甜添上清新層次，為新的一天打氣。

Our Tiga milk blend, made with sweet strawberries and fresh basil, is poured over crunchy oats, nuts, and fresh fruits. The fragrant basil adds a refreshing lift, turning a simple granola bowl into a vibrant, energising start to the day.

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 Sustainability

不止於新鮮，從我們的智能水耕農場採摘的每一株植物都能減少 0.48kg 的碳排放。在 SEED by Farmacy，每一口鮮味都代表著更低的碳足跡與更綠的未來。這是我們的堅持，亦是將可持續理念化為日常餐桌實踐的一步。

Beyond freshness, every plant harvested from our Smart Farm Lab saves 0.48kg of CO2 emissions. At SEED by Farmacy, every bite you take supports a lighter carbon footprint and a greener future, a conscious step towards transforming dining into a force for sustainability.

CHEF'S RECOMMENDATION SEED to TABLE



SEED to TABLE



· 酸種麵包配SEED蘸醬

· Farmacy花環沙律

· SEEDnature伊甸綠園

· SEED青醬長通粉

· 香烤椰菜花扒配大啡菇

· 油封三文魚配SEED青醬忌廉

· SEEDnature木糠小盆栽

Sourdough with SEED Dips

Farmacy Wreath Salad

SEEDnature Eden

Penne al SEED Pest

Roasted Cauliflower Steak and Portobello

Confit Salmon with SEED Pesto Cream

SEEDnature pot

香烤椰菜花扒配大啡菇

炭烤厚切椰菜花與大啡菇，焦香鮮甜。佐以鮮製芥末腰果醬，辛香與堅果風味交織。不僅是純素之選，更是可持續烹飪的未來滋味。

Roasted Portobello & Cauliflower Steak

Flame-roasted cauliflower and Portobello, smoky and sweet. Glazed with mustard cashew sauce for a spicy, nutty finish. A vegan taste of the sustainable future.

芥菜 會釋出化學物 AITC (Allyl isothiocyanate)的天然化合物，正是辛辣味的來源。經烹調後，辛辣度會轉化為溫和芳香的氣息，為料理增添層次與鮮明個性。芥菜亦富含維他命A、C、K，有利心臟和骨骼健康，並提升免疫力。

Mustard releases a chemical called AITC (Allyl isothiocyanate) - the compound that gives it its signature sharpness. When cooked, the intensity mellows, turning the spice into a warm, aromatic note that adds depth and brightness to every dish.. Mustard greens are also rich in vitamins A, C, and K, which support heart and bone health and help boost your immune system.

酸種薄餅 - SEEDnature 伊甸綠園

在這片綠意盎然的綠園中，農場鮮味於味蕾完美綻放。酸種薄餅鋪上自家製羅勒青醬、水牛芝士與風乾蕃茄，演繹自然的協奏，讓每一口都仿如置身伊甸園般純淨美好。

Sourdough Pizza - SEEDnature Eden

Step into Eden on your plate, where the freshness of our Smart Farm meets your palate. Our sourdough pizza is topped with handmade basil pesto, Mozzarella and dried tomatoes, transforming each bite into a taste of green vitality and pure delight.

SEED 獨家體驗 - 發揮創意，親手創造屬於您的獨特風味。

從餐桌上的新鮮植栽中，親手採摘喜愛的香草與微菜苗，為您的SEED酸種薄餅添上最後的點綴。這是一場與自然互動的味覺體驗，創造您專屬的風味。

SEED Experience - Create the Final Flourish by yourself!

Pick your favourite herbs and microgreens from the fresh plants on the table and curate your own SEED sourdough pizza, a playful, sensory experience that connects you directly with the freshness of nature.



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和蔬菜。清爽輕盈之餘，更能減少 70% 在運輸過程中流失的營養，更減少 20% 食物浪費，是您健康與環保的不二之選。

Farmacy Wreath Salad

Our signature Farmacy Wreath Salad bursts with fresh herbs and crisp vegetables, harvested straight from our Smart Farm Lab. Not only is it refreshing, but it also helps reduce 70% nutrient loss and 20% food loss during transportation, making it the perfect and healthy choice.

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



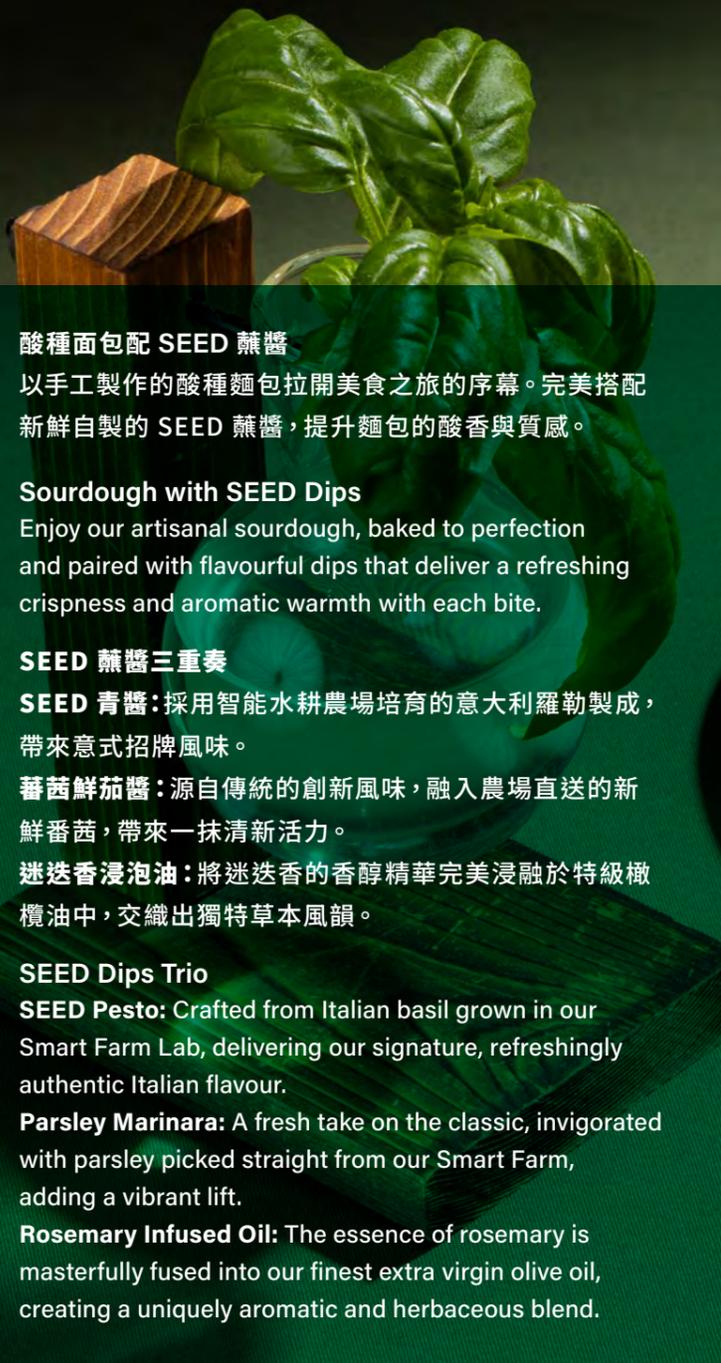
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|---|--------------|
| Farmacy 花環沙律 Farmacy Wreath Salad   | \$158 |
| 微菜苗，時令水果，蒜蜜油醋汁
Microgreens, Seasonal Fruit, Vinaigrette | |
| 炭烤寶石生菜沙律 Chargrilled Baby Gem Salad  | \$138 |
| 鯷魚，車厘茄，巴馬臣芝士，凱薩沙律醬
Anchovy, Cherry Tomatoes, Parmesan, Caesar Dressing | |
| 羽衣甘藍凱撒沙律 Kale Caesar Salad  | \$138 |
| 巴馬臣芝士，凱薩沙律醬
Parmesan, Caesar Dressing | |
| 水牛芝士蕃茄沙律 Mozzarella and Tomato Salad  | \$128 |
| 水牛芝士，混合蕃茄，黑醋
Mozzarella, Mixed Tomatoes, Balsamic Vinegar | |
| 西蘭花沙律 Broccoli Salad    | \$98 |
| 風乾番茄，南美青醬
Sundried Tomatoes, Chimichurri | |

 + \$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。

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.

SEED 蘸醬三重奏

SEED 青醬：採用智能水耕農場培育的意大利羅勒製成，帶來意式招牌風味。

蕃茜鮮茄醬：源自傳統的創新風味，融入農場直送的新鮮蕃茜，帶來一抹清新活力。

迷迭香浸泡油：將迷迭香的香醇精華完美浸融於特級橄欖油中，交織出獨特草本風韻。

SEED Dips Trio

SEED Pesto: Crafted from Italian basil grown in our Smart Farm Lab, delivering our signature, refreshingly authentic Italian flavour.

Parsley Marinara: A fresh take on the classic, invigorated with parsley picked straight from our Smart Farm, adding a vibrant lift.

Rosemary Infused Oil: The essence of rosemary is masterfully fused into our finest extra virgin olive oil, creating a uniquely aromatic and herbaceous blend.



羅勒青醬為自家製酸種麵包帶來標誌性的濃郁香氣，小小的葉子竟蘊含豐富的營養。羅勒含有丁香酚和多種抗氧化天然抗氧化成分，讓青醬更添層次與芳香，帶出清新明亮的口感。

Basil brings a signature rich aroma to homemade sourdough, with its small leaves full of natural vitality. Containing eugenol and natural antioxidants, basil deepens the pesto's flavour and adds a refreshing, aromatic lift to every bite.



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意式蕃茄流心芝士 Caprese



薄切八爪魚片 Octopus Carpaccio



炭烤和牛舌 Chargrilled Wagyu Beef Tongue



前菜 APPETISER

炭烤和牛舌 Chargrilled Wagyu Beef Tongue   \$178

芥菜葉, 紫蘇葉, 澳洲和牛, 自家製漬菜, 蜂蜜
Australian Wagyu Beef, Mustard Leaf, Shiso Leaf, Homemade Pickles, Honey

意式蕃茄流心芝士 Caprese   \$148

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

薄切八爪魚片 Octopus Carpaccio \$148

八爪魚, 蕃茄莎莎醬
Octopus, Tomato Salsa

特選芝士及風乾火腿拼盤 Charcuterie Platter \$138

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

酸種麵包配 SEED 蘸醬 Sourdough with SEED Dips    \$98

SEED 青醬, 蕃茜鮮茄醬, 迷迭香浸泡油
SEED Pesto, Parsley Marinara, Rosemary Infused Oil

意式香草包 Focaccia Bruschetta   \$78

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

是日精選餐湯 Soup of the Day \$78

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



炭烤和牛舌

一場質感與風味的交響樂。嚴選澳洲和牛牛舌, 經炭火細烤至外焦內嫩, 佐以新鮮紫蘇葉與自家製漬菜一同入口, 油脂豐腴、草本清新與酸爽香脆層次交織, 香濃軟嫩而不膩。以傳統炭烤工藝底蘊, 展現大膽現代韻味。

Chargrilled Wagyu Beef Tongue

A symphony of texture and flavour. Premium Australian Wagyu beef tongue, expertly chargrilled to a crisp exterior and succulent interior, enjoy each slice wrapped with fresh shiso leaves and house-made pickles, where rich marbling, fresh herbal notes and tangy crispness harmonise into a tender, deeply flavorful balance. A modern interpretation of traditional charcoal-grilling.

紫蘇 散發清新芳香, 能為菜式增添層次與平衡感, 帶來清爽的口感體驗。它亦含豐富奧米加-3, 讓每一道料理多一分自然的清香與鮮活氣息。

Shiso brings a refreshing, aromatic lift that awakens the palate and balances richer flavours. Naturally rich in omega-3, it adds a light, clean finish that enhances every dish with its distinctive, lively character.



 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



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

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 handmade pasta features a silky texture and perfect bite, complementing the flavour of your chosen sauce. A small upgrade for a truly artisanal dining experience.

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



和牛頰肉水管粉 Rigatoni alla Guancia di Wagyu



手工弦線麵配蟹肉帶子
Handmade Chitarra alla Pescatora



意粉 PASTA

- 手工弦線麵配蟹肉帶子 Handmade Chitarra alla Pescatora \$218
日本帶子，蟹肉，羅勒油
Japanese Scallop, Crab Meat, Basil Oil
- 手工闊條麵配本地菇菌 Handmade Pappardelle ai Funghi \$198
本地菇菌，忌廉
Local Mushroom, Cream
- 海鮮扁意粉 Linguine ai Frutti di Mare \$188
精選海鮮，羅勒，蕃茄，白酒
Assorted Seafood, Basil, Tomato, White Wine
- 和牛頰肉水管粉 Rigatoni alla Guancia di Wagyu \$188
和牛頰肉，巴馬臣芝士，迷迭香
Wagyu Cheek, Parmesan, Rosemary
- 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
- 意式芝士餛飩 Ravioli di Ricotta \$138
意式餛飩，意式鮮茄醬，巴馬臣芝士，羅勒
Ravioli, Marinara, Parmesan, Basil



手工闊條麵配本地菇菌
Handmade Pappardelle ai Funghi

支持本地鮮味
意粉中使用本地品牌 Myconoko 出產的新鮮姬菇。Myconoko 以創新的智能移動農場培植蘑菇，為城市提供可持續、美味優質的本地食材，同時推動健康飲食文化及減少碳足跡。

Support Local Flavours
This pasta features fresh, locally-sourced Shimeji mushrooms from Myconoko, a local Hong Kong grower. Utilising smart farming technology, Myconoko cultivates sustainable, high-quality mushrooms, bringing local freshness to the city while encouraging healthy eating and reducing our carbon footprint.

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

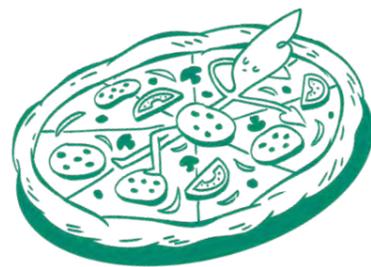
薄餅中所使用的酸種麵團經過48小時發酵，口感輕盈且富有嚼勁。在經過高溫烘烤後，呈現蓬鬆的質地與濃郁的煙燻香氣。帶來正宗的意大利風味。

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



酸種薄餅 SOURDOUGH PIZZA

四季協奏曲 Quattro Stagioni  **\$208**
本地菇, 雅枝竹, 風乾火腿, 火箭菜, 橄欖
Local Mushroom, Artichoke, Prosciutto, Rocket, Olive

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

楓脆馬鈴薯煙肉 Pancetta Patate **\$208**
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

雜菌黑松露 Funghi  **\$188**
雜菌, 火箭菜, 黑松露蛋黃醬
Assorted Mushrooms, Rocket, Truffle Mayo

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

SEEDnature 伊甸綠園 SEEDnature Eden   **\$168**
水牛芝士, 風乾蕃茄, SEED 青醬, 微菜苗
Mozzarella Cheese, Dried Tomato, SEED Pesto, Microgreen

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**
CHARGRILLED

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



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.

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



四季協奏曲薄餅
Quattro Stagioni Pizza

另收加一服務費
SUBJECT TO 10% SERVICE CHARGE

四季協奏曲薄餅
雅枝竹、火箭菜及風乾蕃茄綻放春夏的清新活力, 本地黃金蠔菇、風乾火腿與橄欖帶來秋冬的豐潤醇厚。在我們的 Stefano Ferrara 窯爐中完美烘烤, 讓您一口盡享意大利的四季流轉。

Quattro Stagioni Pizza
Tender artichoke, fresh rocket and sundried tomato for spring & summer, earthy local golden oyster mushrooms, savoury prosciutto with olives for fall & winter. Baked to perfection in our Stefano Ferrara oven, each bite of this masterpiece is a culinary journey through Italy's seasons.

SEED & SAVOURY



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.



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.



油封三文魚配 SEED 青醬忌廉
我們以慢煮油封三文魚為主軸，搭配 SEED 青醬忌廉，醬
中的羅勒來自智能農場即摘即製，香氣鮮明，每一口都嘗
得到新鮮溯源的心意，與種子到餐桌的純粹美好。

Confit Salmon
This dish begins with tender confit salmon, slow-cooked
to silky perfection, and is elegantly paired with a vibrant
SEED pesto cream, made with basil freshly harvested
from our Smart Farm Lab. Every element tells a story of
freshness, traceability, and thoughtful cooking—from our
farm to your heart.

主菜 MAIN

炭烤西冷 (10 安士) Chargrilled Striploin (10oz) \$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 \$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 \$268
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 \$248
薯仔，蘑菇，車厘茄，忌廉汁，三角酢漿草
Potato, Mushroom, Cherry Tomatoes, Oxalis

香烤椰菜花扒配大啡菇 Roasted Portobello & Cauliflower Steak \$168
自家製芥末腰果醬
Homemade Mustard Cashew Sauce

+ \$68 黃金薯條配黑松露蛋黃醬
FRENCH FRIES WITH TRUFFLE MAYO

+ \$68 香草焗薯
ROASTED POTATO

+ \$48 FARMACY 沙律碗
FARMACY SALAD BOWL

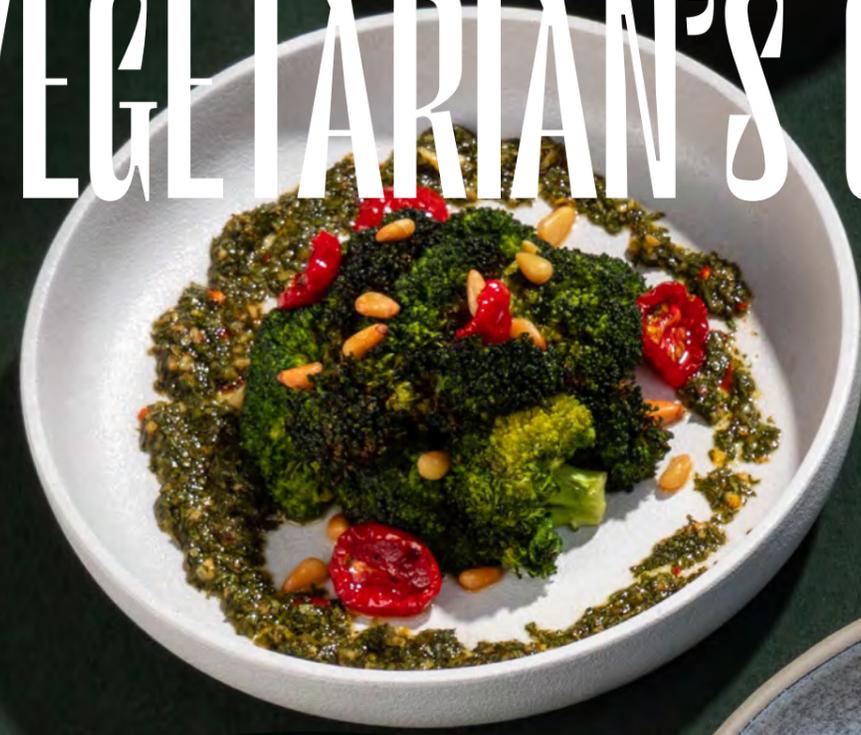
星期一至五供應 MON - FRI SERVED 12:00-16:00 & 18:00-20:00
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VEGETARIAN'S CHOICE

我們著重平衡餐單中的菜式種類，當中包含全素及蛋奶素的選項，為求能滿足大家不同的飲食需要和價值觀，令每一位客人也能在這裏享受自在的用餐時光。同時，我們希望把素食主義的環保理念融入我們的菜單，進一步向大眾推廣低碳生活。

We focus on balancing the variety of dishes on the menu, including pure vegan and ovo-lactovegetarian options, to fulfil everyone's different dietary needs and values so that each guest can enjoy a relaxing dining experience with us. At the same time, we hope to embrace the eco-friendly principles of vegetarianism in our menu, further promoting a low-carbon lifestyle.



· 西蘭花南美青醬沙律

Broccoli Chimichurri Salad

· 是日精選濃湯

Soup of the Day

· 意式蕃茄流心芝士

Caprese

· 手工闊條麵配本地菇菌

Handmade Pappardelle ai Funghi

為建設更具可持續性的世界，我們致力減少在煮食過程中產生的廚餘，不浪費各種來之不易的食物。外貌較平庸的食材往往會在烹飪前被篩走，但我們賦予它們第二次生命，用之於肉汁和餐湯的製作。我們還提供咖啡渣及檸檬皮回收服務，以提高大眾的環保意識，一起為低碳生活出分力吧！

To build a more sustainable world, we are dedicated to reducing the food waste produced during cooking, ensuring we don't waste precious food. Often, raw materials that look less appealing are discarded before cooking, but we give them a second life by using them in gravies and soups. We also offer coffee grounds and lemon peels recycling to raise public environmental awareness. Let's all work together for a low-carbon lifestyle!

SEED to SWEET



SEEDnature 木糠小盆栽

層層細膩奶油與餅乾碎互相交疊，融入濃厚葡式風味。一道 SEEDnature 木糠小盆栽，為這場綠意盛宴添上甜蜜收結。

SEEDnature Serradura Pot

Delicate layers of velvety cream and biscuit crumble infused with rich Portuguese flavours, a sweet finale to your SEEDnature dining journey.

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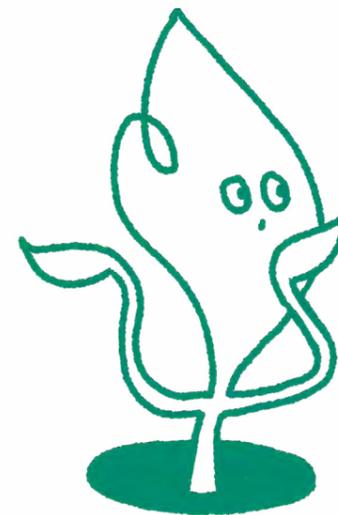
提拉米蘇 Tiramisu



甜品

DESSERT

- | | | |
|---|---|--------------|
| 海鹽巴斯克芝士蛋糕 Salted Basque Burnt Cheesecake | 🍷 | \$138 / \$88 |
| 四人份 4 Servings / 二人份 2 Servings | | |
| SEEDnature 木糠小盆栽 SEEDnature Serradura Pot | 🍷 | \$78 |
| 提拉米蘇 Tiramisu | 🍷 | \$78 |
| 朱古力布朗尼 Chocolate Brownie | 🍷 | \$68 |



另收加一服務費
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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 | | |
| 月夜夢蝶 Moonlight Morpho | ☑ | \$58 |
| 蝶豆花, 酢漿草, 檸檬
Butterflypea, Oxalis, Lemon | | |



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.



月夜夢蝶
靈感源自月光下翩然起舞的藍閃蝶。選用蝶豆花與新鮮酢漿草，輕揉一縷檸檬清香，無咖啡特飲為您的夜晚寫下如夢似幻的句點。

Moonlight Morpho
Inspired by the Morpho butterfly dancing under moonlight, this enchanting drink blends butterfly pea flowers with fresh oxalis and a hint of lemon. This caffeine-free drink is the perfect finale to an evening.

另收加一服務費
SUBJECT TO 10% SERVICE CHARGE

為什麼選擇太加奶？

太加奶由虎坚果、燕麦及非基因改造大豆製成，不僅富含維他命、優質蛋白及抗氧化營養，更是可持續的綠色選擇。與牛奶相比，其生產過程減少87% 碳足跡及98% 用水量。您享用的每一杯，更幫助保護一片土地免受荒漠化，由味蕾到地球，一起煥發新生。

Why Tiga Milk?

Made from tiger nuts, oats, and non-GMO soy, Tiga milk is not only rich in vitamins, antioxidants, and complete protein, it is also a sustainable choice. Compared to cow's milk, it uses 98% less water and reduces carbon footprint by 87%. Every bottle you enjoy helps combat desertification by preserving a piece of land from turning into desert.



冬·白日薑暉

冬日微光，暉陽映雪。桂花為雪白的太加奶染上一抹淡金，薑息隱隱透出溫暖。如晨光輕撫霜雪，清雅芬芳，暖心相隨。

Ginger Blanc

A whisper of winter's light. Osmanthus lends a golden hue to the snow-white Tiga milk, while ginger stirs a gentle warmth within. Like pale sunlight on a frosty morning, soft, fragrant, and quietly comforting.

秋·墨夜芝香

深秋無月之夜。黑芝麻焙香瀰漫，質感細滑，滋味醇厚。如靜謐無光的秋夜，安穩、深邃，沉入寧和。

Sesame Noir

Darkness, deep and moonless. In the absence of moonlight, roasted black sesame emerges, earthy, velvety, and profoundly soothing. A drink as serene as a starless autumn night.

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。

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。

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.

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
手沖咖啡 Pour-Over		
檸檬羅勒冷萃咖啡 Lemon Basil Cold Brew		\$58
特濃咖啡 1 + 1 Espresso 1+1	\$58	
鮮橙咖啡 Orange Espresso		\$58
朱古力咖啡 Caffè Mocha	\$48	\$51
特濃咖啡湯力 Espresso Tonic		\$48
冷泡咖啡 Cold Brew Coffee		\$48
特濃咖啡梳打 Espresso Soda		\$48
污槽兒 Dirty		\$48
拿鐵咖啡 Caffè Latte	\$42	\$45
泡沫咖啡 Cappuccino	\$42	
平白咖啡 Flat White	\$42	
短笛咖啡 Piccolo Latte	\$42	
瑪奇朵咖啡 Espresso Macchiato	\$42	
美式咖啡 Americano	\$38	\$41
特濃咖啡 Espresso	\$38	

請向咖啡師查詢
Please check with Barista

其他飲品 NON-COFFEE

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

- +\$3** 牛奶 / 脫脂奶另上
MILK/SKIM ON SIDE
- +\$5** 轉燕麥奶 / 太加奶
CHANGE TO OAT MILK / TIGA MILK
- +\$8** 燕麥奶 / 太加奶另上
OAT MILK / TIGA MILK ON SIDE

另收加一服務費
SUBJECT TO 10% SERVICE CHARGE



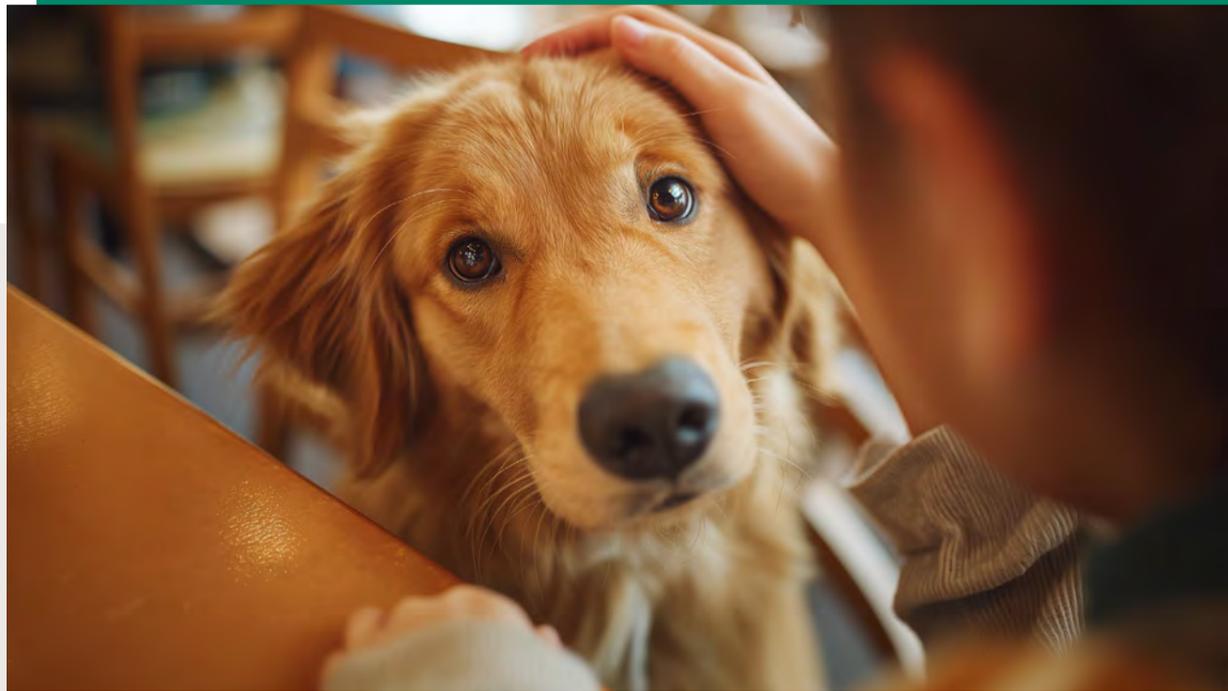
私人聚會／企業活動

於我們餐廳舉辦專屬私人聚會、生日派對或企業活動，盡情享受歡樂時光！可預訂專屬空間，並加購手作酸種薄餅或調酒工作坊等精彩體驗。我們為您安排一切，讓您輕鬆慶祝、與賓客共度美好時刻，留下難忘回憶！

Private Party / Corporate Activity

Celebrate your birthday special occasions in style with a private party or organise corporate events at our restaurant! Reserve a dedicated space and enjoy exciting add-on workshops like pizza or cocktail making. We will take care of everything, so you can relax, have fun, and create wonderful memories with your guests. Make your special day truly unforgettable!

SEED to SOCIALS



我們相信每位家庭成員，包括毛孩們，都值得享受新鮮美味！為您和毛孩提供專屬寵物友善座位區，舒適冷氣環境和寬敞空間給予您和毛孩更好的用餐體驗。

We believe every family member deserves a fresh, flavourful experience – paws included! We've redefined pet-friendliness by providing pampered and air-conditioned seating with spacious tables at every pet-friendly station.



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

薄扶林數碼港道 100 號數碼港商場 2 樓 207 號舖
SHOP 207, LEVEL 2, ARCADE@CYBERPORT
100 CYBERPORT RD, POK FU LAM (NEXT TO CINEMA)

🌐 WWW.SEED.FARMACYHK.COM

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