




WELCOME TO HERBAN!

大部份的餐點可依個人飲食取向客製化，點餐時請參考圖示選餐或洽詢服務人員。
Most of our meals can be customized to meet your dietary preference.
Please refer to the icons below, or ask our friendly staff.

 符號表示可客製無奶蛋純素，但可能含蔥蒜。
Can be customised for vegan, may contain garlic or onion

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Vegan, may contain garlic or onion

 符號表示餐點內含蔥蒜無法做調整。
Contains garlic/onion and cannot be excluded

無圖示標記則可客製為無蔥蒜
Dishes without symbols can be customised to non-garlic/onion

除了週一國際無肉日免收服務費以外，帳單上均加收一成服務費
A 10% gratuity is added to your check, except on meat-free Mondays!

營業時間 / Hours:

週一～週五 Mon~Thu 12:00, 週末 10:00 開始營業

週日～週四 22:00, 週五/六 22:30 打烊

週日至週四最後供餐時間為 21:00, 週五/六 最後供餐時間為 21:30

甜點及飲料供應至21:30

We open at 12noon M-F, 10am Weekends; until 10pm Sun-Thu, 10:30pm Fri&Sat.

Our kitchen closes at 21:00 Sun-Thu, and 21:30 Fri-Sat

We serve desserts and drinks until 21:30

依營業狀況做調整

According to business conditions, our hours may change.

Wifi: Herban Password: 87737033

低消 300元 (除了 平日 12:00~17:00 為200元)

Minimum charge is \$200 on weekdays before 17:00, \$300 all other times.

請禁用外食/飲料 No outside food or drink, please, and thank you!

Brunch 早午餐

早午餐每天供應到下午5點 Available daily until 5:00pm

~ Herban 只用有機蛋 ~ We use only organic eggs ~

附美式咖啡, 茶, 鮮榨橙汁, 無糖豆漿 / 椰奶 / 榛果奶 / 杏仁奶 / 鮮奶 (換單點飲料折扣30元)

Brunch is served with your choice of a small: coffee/tea, fresh squeezed orange juice, soy/almond/coconut/hazelnut/dairy milk. Upgrade to any other drink, we'll deduct \$30!

費塔烤蛋早餐 Baked Eggs with Feta 330

Baked eggs with feta cheese, buttered ciabatta, seasonal fresh fruit & granola w/yogurt

費塔起士烤蛋, 牛油拖鞋麵包, 時令水果, 穀麥優格

純素可換豆腐 can be vegan w/turmeric tofu, soy yogurt

香料炸彈咖哩 (附口袋餅) Spice Bomb Curry with Pita 350

Eggplant, zucchini, broccoli, chickpeas, garlic & onions in a spiced curry sauce w/soy yogurt

茄子, 櫛瓜, 花椰菜, 鷹嘴豆, 大蒜, 洋蔥, 香菇, 香菜, 辛香咖哩醬, 豆漿優格

肉桂香橙法式吐司早餐 Cinnamon Orange French Toast Feast 350

Served w/scrambled eggs, sauteed mushroom onions, homestyle mixed potatoes & salad

附炒蛋, 炒洋蔥綜合菇, 沙拉及薯塊

炒豆腐早餐 Tofu Scramble Breakfast 320

Tofu scrambled w/onion & garlic, black & red kidney beans, and jalapeno peppers

served w/homestyle mixed potatoes & salad

炒豆腐, 橄欖, 蔥蒜, 辣豆泥, 香菜, 番茄丁, 附沙拉及薯塊

西班牙烘蛋 Spanish Egg Frittata 330

Baked eggplant, potato, onion, garlic, tomato, cilantro & zucchini, served w/focaccia & salad

馬鈴薯, 茄子, 洋蔥, 大蒜, 番茄, 香菜, 櫛瓜, 附沙拉及佛卡夏

天使蛋白炒 Angel Scramble 350

Egg whites, avocado, olive tapenade w/garlic, tomato on ciabatta, served w/salad

蛋白, 橄欖, 番茄, 酪梨, 大蒜橄欖醬, 拖鞋麵包, 附沙拉

純素可換豆腐 /sub with tofu for vegan

瑞士馬鈴薯煎餅 Swiss Rosti 330

Cheesy hash browns, sunny side-up egg & tomato, topped w/sour cream & scallions,

served w/salad

馬鈴薯絲, 起司, 太陽蛋, 番茄, 酸奶, 青蔥, 附沙拉

Brunch 早午餐

早午餐每天供應到下午5點 Available daily until 5:00pm

~ Herban 只用有機蛋 ~ We use only organic eggs ~

附美式咖啡, 茶, 鮮榨橙汁, 無糖豆漿 / 椰奶 / 榛果奶 / 杏仁奶 / 鮮奶 (換單點飲料折扣30元)

Brunch is served with your choice of a small: coffee/tea, fresh squeezed orange juice, soy/almond/coconut/hazelnut/dairy milk. Upgrade to any other drink, we'll deduct \$30!

Eggs Benedicts 班尼蛋 340

Pick 1 of 3 options below. All our bennies are served on English muffins w/Hollandaise sauce, salad & homestyle mixed potatoes

所有班尼蛋均佐荷蘭醬, 三種口味擇一, 附英式馬芬, 沙拉及薯塊

蕃茄酪梨烤起司 Grilled Cheese Tomatoes & Avocado

菠菜洋菇 Spinach & Mushrooms

焦糖洋蔥櫛瓜 Caramelized Onions & Zucchini 

Omelets 蛋捲 340

3 organic eggs, served w/homestyle mixed potatoes & salad

For all egg whites +\$20

所有的蛋捲都用三顆全蛋製作, 換蛋白加 \$20

二本綠蛋捲 Herban Green 

Pesto, tomato, mozzarella

青醬, 番茄, 馬滋瑞拉絲

辣老墨蛋捲 Spicy Mexican 

Tomatoes, onion, mixed cheeses, jalapeno peppers, black & red kidney beans

番茄, 洋蔥, 起司, 墨西哥辣椒, 辣豆泥

菠菜菇蛋捲 Popeye

Spinach, mixed mushrooms & feta cheese

菠菜, 綜合菇, 費達起司

Sharing Dishes 分享盤

炸菠菜腰果餛飩 Spinach Cashew Fried Wontons   220

Spinach, cashews, garlic & capers on a sweet & sour mint chilli dipping sauce
菠菜, 腰果, 大蒜, 酸豆, 搭配薄荷辣醬

綜合薯條 Fried Mixed Roots  200

French fries w/mixed local sweet potatoes and garlic aioli
馬鈴薯, 地瓜, 搭配蒜香美奶滋

蒜辣杏鮑菇 Spicy Garlic Mushroom Tapas served w/focaccia   200

Trumpet mushrooms w/garlic & chilli
杏鮑菇, 大蒜, 附佛卡夏

野菇紅洋芋佐紅酒 Red Wine Roasted Potatoes & Mushrooms  220

Roasted red potatoes, mushrooms, garlic, red onion & basil
綜合菇, 大蒜, 紅洋蔥, 紅洋芋, 九層塔

辣豆泥赫穆司 Jalapeno Hummus    280

Chickpeas, sesame paste, garlic, cilantro & jalapeno peppers served w/pita bread
鷹嘴豆泥, 芝麻醬, 蒜, 香菜, 墨西哥辣椒, 附全麥口袋烤餅
多加一份烤餅 extra pita bread \$80

墨西哥焗烤豆泥 Cheesy Baked Beans Dip w/lettuce   310

Spicy baked black beans w/jalapenos, topped w/salsa & cheese, served w/romaine lettuce & sour cream

黑豆, 紅腰豆, 墨西哥辣椒, 蔥蒜, 莎莎醬, 起司, 附羅蔓生菜以及酸奶
多加一份生菜共享 extra lettuce \$50

無奶素拼盤 Vegan Antipasti Platter    340

Marinated olives, grilled eggplant, yellow bell pepper, olive tapenade w/garlic crostini, cherry tomatoes, roasted carrots & zucchini, celery & carrot sticks, & our cilantro jalapeno hummus

油漬橄欖, 烤茄子, 紅蘿蔔, 櫛瓜, 黃甜椒, 大蒜橄欖醬烤餅, 番茄, , 西芹, 香菜墨西哥椒鷹嘴豆泥

Salads 沙拉



泰式沙拉“麵” Raw Pad Thai 290

Julienned green papaya, cucumber & carrot, red onion, chili, cilantro & crushed roasted peanuts in a tamarind peanut dressing

青木瓜絲，小黃瓜絲，紅蘿蔔絲，紅洋蔥，辣椒，香菜，烤碎花生，檸檬，羅望子沙拉醬

溫拌蘑菇沙拉 Warm Mushroom Salad w/Grilled Tofu 320

Sauteed mixed mushrooms w/garlic & onion, grilled tofu w/sesame dressing, diced tomatoes, mixed greens & roasted red bell peppers, in our balsamic vinaigrette

綜合菇，蔥蒜，煎豆腐，蕃茄丁，綜合生菜，烤紅椒，巴沙米可油醋，胡麻醬

藜麥蔬菜沙拉 Vegetable Quinoa Salad 320

Quinoa, yellow bell peppers, tomatoes, avocado, fried onions, iceberg lettuce & mix greens in our orange miso dressing

藜麥，甜椒，番茄，酪梨，炒洋蔥，綠皺葉萵苣，綜合生菜，佐香橙味噌沙拉醬

蘆薈湯匙沙拉 Aloe Spoon Salad 310

Tomato, aloe, cucumber, avocado, orange & romaine lettuce in our creamy, Soy garlic orange dressing

蕃茄，蘆薈，小黃瓜，酪梨，柳橙，蘿蔓生菜 佐大蒜柳橙豆奶醬

Sandwiches 三明治 320

所有三明治皆附薯條及番茄濃湯

Served with fries and a cup of our homemade tomato soup

去蔥蒜湯會換成沙拉唷! Sub soup for a small salad, if no garlic/onion!

偽愚開口三明治 Tu-Nah Open Face

Minced mushrooms, mashed potatoes, onion, pickles, corn, chives & our homemade soy mayo on a French baguette

香菇, 洋蔥, 酸黃瓜, 玉米, 馬鈴薯泥, 蝦夷蔥, 豆漿美奶滋, 法國麵包

BBQ 非啃不可三明治 Fakon Mashed Potato BBQ

Smoked mushrooms, mashed potatoes, sauerkraut, lettuce & homemade BBQ sauce on a French baguette

杏鮑菇, 馬鈴薯, 德國酸菜, 美生菜, 自製BBQ醬, 法國麵包

酪梨費塔 Avo Feta Mash Open Face

Avocado, feta, mint & tomato on ciabatta

酪梨, 費塔起司, 薄荷, 番茄丁, 拖鞋麵包

超級起司三明治 Super Cheesy

Monterey Jack, mozzarella & feta cheeses w/our garlic aioli, on whole wheat bread

綜合起司, 馬滋瑞拉, 費達, 蒜香美乃滋, 全麥吐司

經典義式三明治 Classic Italian

Sliced tomatoes, pesto sauce, mozzarella, mixed cheese, basil & our balsamic vinaigrette on ciabatta

番茄, 青醬, 馬滋瑞拉, 九層塔, 陳醋醬, 綜合起士, 拖鞋麵包

Pasta 義大利麵

皆附佛卡夏麵包 served with foccacia

請選一種麵 Pick your pasta:

- 細扁麵 Linguine
- 手工菠菜寬麵+\$35 Homemade Spinach Fettuccine +\$35
- 手工無麥麩麵疙瘩+\$30 Homemade Gluten-free Gnocchi +\$30
 - 因無麥麩口感類似芋圓 will be chewier due to Gluten-free!

波隆那紅酒醬 Bolognese 300

Minced mushrooms, tomato, onion, garlic, red wine & basil
蕃茄, 洋蔥, 大蒜, 紅酒, 香菇, 羅勒葉

黑海竹炭白酒醬 Charcoal Seaweed White Wine 310

Bamboo charcoal, seaweed root, onions, garlic, mushrooms, bell peppers & basil
洋蔥, 大蒜, 綜合菇, 海茸頭, 羅勒, 杏鮑菇, 青椒, 竹碳粉, 夏多內白酒

茴香南瓜奶油醬 Fennel Pumpkin Cream 310

Pumpkin, carrots, onion, fennel, potatoes, mushrooms, garlic & cream
紅蘿蔔, 洋蔥, 南瓜, 茴香葉, 馬鈴薯, 綜合菇, 大蒜, 九層塔, 鮮奶油
純素可不加奶製品/omit dairy for vegan

泰式酸辣 Spicy Thai 300

Tom Yum sauce with garlic, cilantro, and chili, topped with roasted cashews
泰式香料, 腰果, 大蒜, 辣椒, 香菜

煙花女 Puttanesca 310

Black olives, basil, tomatoes, capers, garlic, & onion, topped w/diced mozzarella
番茄紅醬, 橄欖, 九層塔, 番茄, 馬滋瑞拉起士丁, 蔥蒜, 酸豆
純素可不加起士/omit mozzarella for vegan

田園蔬菜 Primavera 310

Broccoli, carrots, zucchini, sundried tomatoes, garlic, rosemary, cheese & olive oil
青花菜, 紅蘿蔔, 櫛瓜, 風乾番茄, 大蒜, 迷迭香, 綜合起司絲, 初榨橄欖油
純素可不加起士/omit cheese for vegan

粉紅蘑菇 Creamy Pink Sauce w/Mushrooms 310

Fresh & sun-dried tomatoes, basil, mushrooms, cream, mixed cheese, garlic & onions
番茄紅醬, 風乾番茄, 九層塔, 綜合菇, 鮮奶油, 綜合起司絲, 蔥蒜

奶油青醬 Creamy Pesto 310

Pesto, diced tomatoes, garlic, mixed mushrooms, cream, cheese & pine nuts
番茄丁, 綜合菇, 松子, 大蒜, 鮮奶油, 綜合起司絲 純素可不加奶製品/omit dairy for vegan

Main Courses 私房菜

焗烤穆薩卡 Moussaka

340

Our signature dish, baked to perfection, layers of potato, eggplant, zucchini, tomato, onion, garlic & shallots, Topped w/a Bechamel cream sauce & cheese.
Served with foccacia

白醬, 起司, 馬鈴薯, 茄子, 櫛瓜, 番茄, 蔥蒜, 紅蔥頭, 附佛卡夏

純素天貝漢堡 Vegan Tempeh Burger

340

Our homemade burger patty made w/tempeh, black beans, garlic, onion, flax seed & oatmeal, served w/caramelized onions, tomato & red cabbage sprouts, dressed w/our vegan mayo, with fries & sauerkraut on the side

天貝, 黑豆, 蔥蒜, 亞麻仁子, 燕麥, 焦糖洋蔥, 番茄片, 紫高麗菜苗, 附薯條及德式酸菜

匈牙利燉飯 Hungarian Paprika Risotto

340

Bell, red & manganji green peppers, trumpet mushrooms, basil, garlic & onion, served w/lemon wedges

黃椒, 紅椒, 青椒, 糯米椒, 杏鮑菇, 大蒜, 洋蔥, 檸檬, 九層塔

製作時間較長, 請耐心等待 - made to order, please be patient

All Homemade Desserts!!!

自製甜點

香蕉巧克力莓果塔 Choco Banana Berry Tart  250

野莓慕斯旦糕 Verry Berry Mousse Cake   200

流芒愛吃鳳梨慕斯旦糕 Mango Loves Pineapple Mousse   220
季節/Seasonal

抹茶熔岩加冰淇淋 Matcha Lava Cake à la mode 160/250

現點現烤, 請提早告知 - made to order, please let us know earlier

檸檬塔 Lemon Tart 180

提拉米蘇 Tiramisu 200

布朗尼加冰淇淋 Brownie à la mode 180

阿法奇朵 Affogato 140

香草冰淇淋 加巧克力/草莓/綜合莓

Vanila Ice Cream w/Chocolate/Strawberry/Mixed Berries

60/球 /scoop 110/2球/scoops

COFFEE 咖啡

	Hot	Ice
義式濃縮 Espresso	100	-
濃縮瑪奇朵 Macchiato	100	-
美式 Americano	100	120
卡布其諾 Cappuccino	140	-
拿鐵 Latte	150	160
奶油咖啡 (紐西蘭草飼牛奶油使用)	160	-
Grass-fed Butter Latte		
蜂蜜肉桂卡布其諾	160	-
Honey & Cinnamon Cappuccino		
摩卡其諾 Mochaccino	160	170
蜂蜜拿鐵 Honey Latte	160	170
香草拿鐵 Vanilla Latte	160	170
香橙酒拿鐵 Cointreau Latte	180	-
榛果拿鐵 Hazelnut Latte	160	170
焦糖瑪奇朵 Caramel Macchiato	160	170
薄荷檸檬咖啡 Minty Coffee Lemonade	-	180

所有加牛奶的飲料皆可換豆漿,杏仁奶,椰奶或榛果奶 (自製腰果奶另加 + \$20)

Vegan sub dairy for soy, almond, coconut, or hazelnut milk (homemade cashew milk +\$20)

Tea 茶

Hot Pot 180 壺 / Iced Glass 160 杯

有機冬薄荷草本	Organic Winterwood Mint Herbal (孕婦不宜)
有機香橙蘋果紅葉草茶	Organic Beautiful Day
有機伯爵茶	Organic Earl Grey Black
嘉年華水果茶	Mild Fruit Melange Strawberry Popcorn
野莓田園水果茶	Herbal Infusion Raspberry Mint
日式玄米煎茶	Genmaicha
新鮮薄荷薑片紅茶	Fresh Ginger Mint Black Tea (孕婦不宜)

Power Shakes 現打果昔 200

加奇亞籽+ \$10, 加巴西莓+\$30 給你更多能量
Add Chia seeds to your shake for extra power \$10, or +30 for Acai
純素換腰果奶加 \$20 vegan sub dairy for cashew milk \$20
Or any other plant-based milk FREE!

藍色巧克力 Choco Blu

Blueberries, chocolate, agave syrup & cashew milk
藍莓, 巧克力, 龍舌蘭糖漿, 腰果奶

綠巨人 The Hulk

Avocado, milk, spirulina & maple syrup
酪梨, 牛奶, 螺旋藻, 楓糖

熱帶果林 The Tropicolada

Banana, pineapple, coconut water & coconut cream
香蕉, 鳳梨, 椰子水, 椰奶油

香蕉哈花生 Nutty Banana

Peanut butter, chocolate, banana & milk
花生醬, 巧克力, 香蕉, 牛奶

莓果優 Yo, Berry!

Homemade mixed organic berry jam, homemade yogurt, vanilla ice cream & milk
自製莓果醬, 自製優格, 香草冰淇淋, 牛奶

蕉桂優格 Cinnamonana

Banana, cinnamon, homemade yogurt, vanilla ice cream & milk
香蕉, 肉桂, 自製優格, 香草冰淇淋, 牛奶

維根威力 Vegan Power

Flax/Linseed, oatmeal, coconut cream, cashew milk & palm sugar
亞麻仁子, 燕麥, 椰奶油, 棕櫚糖, 腰果奶

鬱金香龍捲風 Turmeric Tornado

Turmeric, cinnamon, palm sugar, coconut cream & cashew milk
鬱金香粉, 肉桂粉, 椰奶油, 棕櫚糖, 腰果奶

巴西莓果昔碗 Acai Smoothie Bowl 280

Acai, bananas, blueberries, oatmeal, dragon fruit, seasonal fruit, coconut, chia & pumpkin seeds, granola
急速冷凍後磨成的巴西莓粉, 為您保存更多的能源, 讓您充滿活力!
香蕉, 火龍果, 藍莓, 燕麥, 亞麻籽, 啤酒酵母, 時令水果, 脆穀片, 核桃, 椰蓉, 南瓜籽, 奇亞籽

Fresh Juices 新鮮果汁 180

加奇亞籽加\$10 給你更多能量

Add Chia seeds to your juice for extra power \$10

黑色幽默 Black Lemonade

粉紅雲朵 (季節限定) Pink Floyd (seasonal Red Dragon Fruit & ginger ale)

檸檬蜂蜜 Honey Lemonade

草本莓果 Herbasilberry

鮮榨柳橙汁 Fresh-squeezed Orange Juice

小黃瓜薄荷萊姆 Cucumber Mint Lime Juice

百香果螺旋藻蜂蜜檸檬 Spirulina Passion Fruit Lemonade

Other Drinks 其他飲料

	Hot	Ice
抹茶拿鐵 Matcha Latte	150	160
可可 Chocolate	150	160
法式巧克力 French Hot Chocolate (70% cocoa)	160	-
香草腰果奶 Vanilla Cashew Milk	150	160
鬱金香腰果奶 Cashew Turmeric Milk	160	-
亞麻仁燕麥 Flax/Linseed Oatmeal Cashew Milk	160	-
薑汁汽水 Ginger Ale	-	100
黑麥汁 Non-alcohol Malt Beer	-	100
牛奶, 豆漿, 杏仁奶, 榛果奶 Milk/Plant-based Milk	90	100

加牛奶的飲料皆可換豆漿, 杏仁奶, 榛果奶, 椰奶 (手工腰果奶另加 + \$20)

Vegan sub dairy for soy, almond, hazelnut milk, or coconut milk (homemade cashew milk +\$20)

