

Enjoy our interpretation of bar snacks made popular in the
Basque Country of Spain - featuring breads topped with a variety
of ingredients and held together by a pincho (Spanish for "spike").
We have created our own selection, drawing from our global
experiences and rotate them on a seasonal basis.

## Intervals Signature Pinchos (A selection of 6 available on rotation)

The HK Prawn Toast Prawn Toast, XO Mayo	\$52
The Classic Pata Negra Ham, Manchego	\$52
<b>The Balls</b> Turkey Meatballs, Tomato Rougail, Pickled Jalapeno	\$52
The Beer Hall Chorizo, Sweet Mustard, Sauerkraut	\$52

Prices are per piece. We recommend a set of 3 Pinchos per person! Please let our team know should you have any special dietary requirements



# Intervals Signature Pinchos (A selection of 6 available on rotation)

The Nordic House Gravlax, Dill Crème, Lemon	\$55
The Smash (V) Avocado Smash with Chickpea Mix, Quail Egg, Micro Greek	\$48 ns
The Bam (V) Caramelised Banana, Peanut Butter, Waffle	\$48
The Pita (V) Pea and Mint Falafel, Tzatziki, Tahini	\$48
The Picnic (V) Fresh Fig, Goat Cheese, Honeycomb, Pistachios	\$48
The Crudité (V) Mini Ratatouille, Homemade tomato Jam, Olive Oil Pearls	\$48

Prices are per piece. We recommend a set of 3 Pinchos per person! Please let our team know should you have any special dietary requirements



(Available until 11am)

Smoked Scottish Salmon Eggs Benedict	\$168
Intervals All Day Breakfast	\$188
Smashed Avocado Toast with Poached Egg (V)	\$148
Classic French Toast (V)	\$108

## MAINS

(Available 11am until close)

Soup of the Day served with artisanal bread	\$78
Intervals Cobb Salad can be tailored to be vegetarian	\$158
Classic Caesar Salad lberico ham + \$40 Smoked Salmon + \$40	\$128
Lobster & Prawn Spaghetti	\$248
Omni Beef Burger (V) Served with Sweet Potato Fries	\$168



(Available 11am until close)

Mini Classic Lobster Roll (2pcs) 'Royal Caviar Club' Imperial Ossetra (12g) + \$180	\$188
Roasted Bone Marrow with Sea Salt / Salsa Verde 'Royal Caviar Club' imperial Ossetra (12g) + \$180	\$188
Charcuterie Platter with Homemade Pickles	\$188
Marinated Octopus with Smoked Paprika	\$108
Chicken Fajita Quesadilla can be tailored to be vegetarian	\$108
Grilled Chorizo & Spicy Tomato Rougail	\$108
Parmesan & Mushroom Arancini (4pcs)(V)	\$108



Mini Nacho Supreme (V)	\$68
Roasted Mixed Nuts (curried/cajun/sea salt) (V)	\$58
Marinated Olives & Feta with Homemade Pickles (V)	\$58

## DESSERT

Ice Cream of the Day	
Single Scoop	\$68
Double Scoop	\$88
Butterscotch & Mascarpone Cheesecake / Smoked Sea Salt	\$88



### INTERVALS TO-GO

Take the signature Intervals experience with you on your journey!

Our packaging fits perfectly on tray tables in-flight.

#### Selection of 4 Signature Pinchos

+

Coffee (+\$15 to upgrade to Mocha/Latte)

OR

Tea (+\$15 to upgrade to Plantation Tea)

OR

Canned Cocktail + \$30

\$168

0% service charge

#### Takeaway Canned Cocktails \$48

#### Yuzu Gin

Juniper berry heavy London
Dry Gin accompanied by a
bright and zesty yuzu peel
for a complex and bitter
citrusy character.
ABV: 7.0%

#### Salted Lime Highball

Inspired by a classic Hong Kong diner drink and made simply with salt-cured lime, cane sugar and organic vodka. This crushable highball has uplifting sourness and nourishing minerality. ABV: 7.0%

#### Mala Mule

Buzzing with fragrant and numbing Málà spices from Sichuan, this highball is an amped up Mule with fresh ginger, and lime with organic vodka. ABV: 8.0%



## BEVERAGES

COFFEE

SOFT DRINKS

TEA

**BEER** 

WINE

COCKTAILS

INTERVALS



## COFFEE

Available both hot or iced

Caffe Americano	\$48
Latte / Cappuccino / Mocha	\$54
Espresso	\$42
Double Espresso	\$48

## SOFT DRINKS

Coca Cola	\$48
Coke Zero	\$48
Sprite	\$48
Orange Juice	\$68
Apple Juice	\$68
Still Water (750ml)	\$78
Sparkling Water (750ml)	\$78



#### TEA

We feature teas curated by Plantation, a local Hong Kong tea bar best known for their leaves sourced directly from the makers at origin

#### Yuchi, Nantou, Taiwan Osmanthus Oolong

\$98

Notes of osmanthus, star fruit

Made by a women-led organic farm, this creamy oolong was infused with osmanthus flowers

#### Menghai, Yunnan, China Rice Scent Aged Puerh

\$88

Notes of earthiness, congee, pandan

Fermented tea fossils are steamed with a 'sweet rice leaf' plant for a comforting congee aroma

Germany | China

#### Camomile Reverie

\$78

Notes of chamomile, chrysanthemum, apple pie

This bouquet of flowers yields a deep, sweet tisane that keeps you calm and helps you sleep

#### Sri Lanka | Taiwan | Mainland China

#### **Plantation Breakfast**

\$68

Notes of malt, smoke, and red fruit

An interpretation of the classic breakfast tea blend with a malty base from Sri Lankan Ceylon, smokiness from the Chinese Keemun, and bright fruit from Taiwanese Red Jade



### BEER

#### More local beers coming soon

Hong Kong

Young Masters Ale (draft)	\$88
Italy Peroni Nastro Azzurro 5.1% ABV.	\$58
WINE  More wines coming soon	
Australia Torbreck Old Vines Grenache Mourvèdre Shiraz 2019	\$128 by Glass
France Louis Latour Grande Ardèche Chardonnay 2020	\$118 by Glass
France Chateau Minuty M Rosé	\$108 by Glass
Italy Valdobbiadene Prosecco 2021	\$108 by Glass
France Veuve Clicquot Brut Yellow Label Champagne	\$168 by Glass



# INTERVALS CLASSIC COCKTAILS

For those looking to stay on the classic side of drinks, here are our very own Intervals takes on some international favourites. Ask our bartenders for our specs!

While we sort them by intervals of time, they are available all day long. We know whatever time zone you are about to fly to may not correlate to the one you are in right now!

#### **Good Morning**

Bellini	\$158
Bloody Mary	<i>\$138</i>
Garibaldi	\$138

#### Afternoon Delight

Intervals Collins	\$128
Margarita	\$138
Dark & Stormy	\$128

#### Night Cap

Godfather	\$148
Manhattan	\$148
Old Fashioned	\$148

#### Anytime is a Good Time

Intervals Martini	\$158
Negroni	\$138
Whisky Sour	\$148

#### Just Because We're in an Airport

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Aviation	\$148
Paper Plane	\$148