

HABITŪ

rico rico tapas bar

À LA CARTE MENU

WHOLESOME • NATURAL • HOMEMADE



www.habitu.com.hk

  habituhongkong

EXCLUSIVE
DISCOUNT
for
GUEST OF
HONOR

Catering & Events

到會服務

FRESH · IMAGINATIVE · BESPOKE

The Arch
凱旋門

The Waterfront
淺日居

The HarbourSide
君臨天下

Sorrento
擎天半島

ICC Staff

IGC Staff

MTR Staff



We specialise in stylish and sophisticated catering for office meetings, private parties and weddings. Our meticulously assembled menu emphasises on top-quality and organic produce, unyielding attention with taste and aesthetic.

We Deliver Wide

We fully cater to our customers' needs throughout the day. We deliver Hong Kong wide from Monday to Sunday between 11:30 am - 8:30 pm.



ORDER ONLINE

Stylish Setup

An outstanding table set-up creates an exceptional experience. We provide a complimentary table set-up service for each catering order above \$5,000 upon request and subject to availability.

Catering Butler

Our catering butlers are at your disposal. From event planning to waiter service, our experts are always by your side attending to subtle details with genuine warmth, creating unforgettable moments for all guests.



For enquires please contact our team during office hours. E: order@caffehabitu.com T: 3550 0023 WhatsApp: 9794 9223



Fusilli Lunghi Bucati

Meet the playful spiral. Our Fusilli is the perfect partner for chunky sauces, pesto, or creamy cheeses—its clever twists capture and hold every delicious drop, ensuring maximum flavor in every forkful.



Strascinati

Discover rustic charm. Strascinati, meaning "dragged" pasta, is ear-shaped to create tender ridges and a porous texture that clings beautifully to hearty meat ragùs and robust vegetable sauces.



Spaghetti

Timeless elegance, redefined. Our spaghetti is the icon of Italian cuisine—crafted for silky, olive oil-based sauces or classic tomato and basil. Its sleek, long strands offer the pure, satisfying simplicity of la dolce vita.



Fresh Egg Pasta

The art of handmade luxury. Our fresh egg pasta is tender, rich, and delicately golden, made with fresh eggs and fine flour. It's the perfect canvas for butter, sage, delicate ragùs, or truffle—where the pasta itself is the star.



Pasta and Risotto

from pot to plate, perfection.

Tiger Prawn & Crab Meat Spaghetti

grilled tiger prawn, crab meat, tomato sauce, shrimp essence, cherry tomatoes, parmesan

虎蝦蟹肉意粉 —

168

Seared Scallop & Crab Meat Risotto

grilled scallop, arborio rice, sweet corn, edamame, crab meat, parmesan

封煎帶子蟹肉忌廉意大利飯 ➔

152

HABITŪ Classic Carbonara

spaghetti carbonara, smoky pancetta, egg yolk, parmesan

意大利煙腩肉忌廉意粉 —

138

Truffle & Mushroom Strascinati

forest mushrooms, black truffle paste, bonito flakes, rich cream sauce

黑松露野菌耳朵粉 ●

128

Cheese Sausage Fresh Egg Pasta

Käsekrainer sausages, mozzarella, cheddar, parmesan, garlic, onions, cherry tomatoes

奧地利芝士腸新鮮闊蛋麵 —

138

Beef Cheek Fresh Egg Pasta

slow-cooked beef cheek, tomato sauce, cherry tomatoes, parsley

慢煮牛臉頰新鮮闊蛋麵 —

148

Mediterranean Prawn Spaghetti

prawn, anchovy, olive paste, pimento, cherry tomatoes

地中海海蝦意粉 —

145

Roasted Chicken Pistachio Risotto

creamy pistachio risotto, oven-roasted marinated boneless chicken, pistachio yogurt sauce

開心果乳酪雞肉意大利飯 ➔

138



Tiger Prawn & Crab Meat Spaghetti



HABITŪ Classic Carbonara



Cheese Sausage Fresh Egg Pasta



Truffle & Mushroom Strascinati



Seared Scallop & Crab Meat Risotto



Mediterranean Prawn Spaghetti



Beef Cheek Fresh Egg Pasta



Roasted Chicken Pistachio Risotto



|| Unagi Kabayaki Fusilli Lunghi Bucati in Creamy Sauce 148
grilled Japanese eel, smoky pancetta, egg yolk, parmesan, herbs
日式鰻魚濃忌廉捲捲意粉 〰

Salmon & Avo Strascinati 152
seared salmon, mashed avocado, rich cream, grilled scallions, parmesan
三文魚牛油果醬耳朵粉 ●

Mentaiko & Crab Roe Fusilli Lunghi Bucati 128
mentaiko creamy paste, crab roe, sliced green apple, seaweed
明太子蟹籽捲捲意粉 〰

|| French Duck Confit Risotto 158
porcini risotto, baked duck leg confit, parmesan, veal jus
慢煮法式油封鴨腿牛肝菌意大利飯 ➔

Tapas and Snacks

start a conversation over every plate.

Chicken Spinach Quesadilla 128

grilled chicken, spinach, caesar dressing, mozzarella, sour cream, mango and avocado guacamole, tomato salsa

慢煮雞肉菠菜芝士薄餅

Sweet Potato & Truffle Potato Fries 68

shaved aged parmesan cheese topping, homemade yuzu mayonnaise

雙色薯條

Padron Pepper 68

padron peppers, sherry vinegar

香醋西班牙青椒

Truffle Mushroom Quesadilla 118

sautéed forest mushroom, black truffle paste, capsicum, mozzarella, mayo dressing, sweet corn, sour cream, mango and guacamole, tomato salsa

松露醬炒野菌芝士薄餅

Yuzu Honey Chicken Wings (6pcs) 88

yuzu honey marinated chicken wings, edible rose petals

柚子蜜雞翼



Chicken Spinach Quesadilla



Truffle Mushroom Quesadilla



Sweet Potato & Truffle Potato Fries

Salad

fresh from the garden, tossed to order.

Avo Caesar Salad 108

ripe avocado, veggie bacon, parmesan, croutons, fresh romaine

牛油果凱撒沙律

+ Grilled Chicken 20
烤雞胸肉

+ Smoked Salmon 30
煙三文魚





**Typhoon Shelter Spicy
Chicken Wings (6pcs)**
spicy crispy bread crumbs
避風塘雞翼（微辣）

78

**Sautéed Spanish Sausage &
Buffalo Cheese**
sautéed sausages with capsicum in tomato pesto
水牛芝士炒西班牙芝士腸

78

**Oven-baked Gyoza with Melted
Cheese & Mentaiko Mayo**
with yuzu vinegar
明太子醬芝士焗香脆一口餃子

68

Crispy Creamy Croquette
with Japanese mayonnaise
芝士薯餅

78

**II Scallop with Pear
& Apple Salad** 118
grilled scallop, spinach,
fresh apple, pear, pistachio,
virgin olive oil, lemon juice
蘋果雪梨帶子沙律

**Egg & Tamago
Tofu Salad** 98
fresh crispy romaine,
boiled egg, egg tofu, fresh fig,
raspberries, blueberries,
strascinati, yuzu vinegar
玉子豆腐無花果沙律





LUNGO, MISTO or TÈ is included
in ALL DAY DINING before 5pm.
(Not applicable to Saturday, Sunday and public holidays)

All-Day Dining

timeless favorites, served on your time.

- Signature All Day Breakfast 138**
creamy scrambled egg, käsekrainer sausage,
honey glazed bacon, slow-cooked chicken breast,
caeser salad, sauteed forest mushroom,
grilled fresh tomatoes, hami melon,
toasted sourdough
經典全日早餐

- Veggie Healthy Breakfast 135**
creamy scrambled egg, sautéed forest mushrooms,
grilled fresh tomatoes, avocado, hami melon, grapes,
strawberries, blueberries, lemon olive oil on
crispy romaine, Greek yogurt with rose jam,
toasted sourdough
素菜全日早餐

- Prawn & Ham Benedict 88**
grilled ham, prawns, poached eggs
on English muffins, mentaiko Hollandaise
海蝦火腿明太子班尼迪蛋

OPTIONAL

- | | |
|----------------------------------|-------------------------|
| • Change to scrambled egg whites | 18 |
| • Extra toasted sourdough | 18 |
| • Home smoked salmon (2pcs) | 28 |
| • Avocado | half / 18
whole / 28 |



Croissant and Sandwich

golden pastry, generous fillings.

II Home Smoked Salmon Croissant

home smoked salmon, cream cheese,
onions, capers, dill, mixed salad

煙三文魚忌廉芝士新鮮香草牛角包

88

Avo & Scrambled Egg Croissant

ripe avocado, scrambled egg, mixed salad,
homemade rose jam on Greek yogurt cup

牛油果炒蛋牛角包

78

II Truffle Mushroom & Scrambled Egg Croissant

sautéed wild mushrooms, black truffle paste,
scrambled egg, mixed salad, homemade rose
jam on Greek yogurt cup

松露醬野菌炒蛋牛角包

68

Cheesy Tuna Croissant

baked cheese with tuna mayo, pickles,
mixed salad

吞拿魚芝士牛角包

68

Grilled Ham & Cheddar Sandwich

grilled sourdough with gammon ham and cheese,
walnut crust, mixed salad

火腿車打芝士三文治

68

Grilled Chicken Breast & Cheese Sandwich

grilled sourdough with chicken breast and cheese,
walnut crust, mixed salad

雞胸芝士三文治

68

OPTIONAL

- Extra side potato fries 18
- Extra side sweet potato fries 18



II HABITÜ Favourites NON-MEAT



Grilled Ham & Cheddar Sandwich



Grilled Chicken Breast & Cheese Sandwich

Entrée

allow us to present the centerpiece of your experience. Our entrées are thoughtfully composed to elevate the dining occasion, blending tradition with a contemporary touch.

|| Grilled Pork Rack

Canadian pork rack, stewed red cabbage, petit potato croquette, apple coulis
香烤厚切豬鞍扒

198

August Ribeye

ribeye steak, stewed red cabbage, petit potato croquette, veal jus
安格斯肉眼牛扒

298

|| Seared Salmon Steak

crispy skin salmon steak, stewed red cabbage, petit potato croquette, mango salsa
脆皮煎三文魚扒

198

Himalayan Rock Salt Roasted Semi Trimming Chicken

with ratatouille and potato gem

158

喜瑪拉亞山鹽香烤雞
配法式燉菜及香酥薯球

|| HABITŪ Favourites



Grilled Pork Rack



U.S. August Ribeye Steak



Seared Salmon Steak



Himalayan Rock Salt Roasted Semi Trimming Chicken

Sweets

more than just dessert — an experience.

II Affogato al Caffè 48

waffle cone, 2 scoops of gelato,
espresso shot

特濃咖啡配雙球意大利雪糕

* decaf espresso available upon request

Sourdough French Toast 52

berries, honey, gelato,
sourdough toast

蜜糖酸種法式多士

II Mixed Berries Pancake 58

Greek yogurt, mixed berries, honey,
fresh cream

野莓班戟

Mixed Berries Waffle 48

waffles, gelato, mixed berries,
rose jam, rose petals

野莓窩夫



Affogato al Caffè



Sourdough French Toast



Mixed Berries Pancake



Puffy Apple Tart



Mixed Berries Waffle



Pudding Yaki Cake

II Puffy Apple Tart 68

fresh fuji apple, gelato, caramel,
toffee crunch

蘋果酥餅

Pudding Yaki Cake 68

fresh cream, mixed berries

日式雞蛋布甸燒

Quintessential Cake from 48

check with our team for our
daily favourites

精選蛋糕

Gelato SINGLE 28

flavour of the day

雪糕球

DOUBLE 46

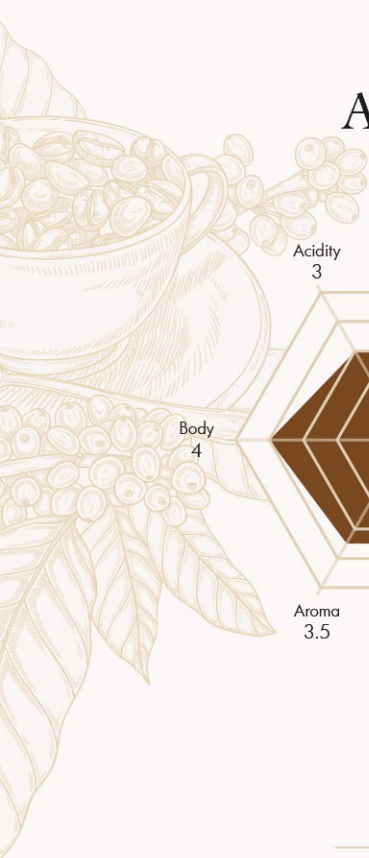
ADD-ON

- extra scoop of gelato

18

About Our Coffee Products

我們的咖啡產品



Classico No.12



ORIGINS

Asia
South America
Africa

TASTE PROFILES

cream, walnut, sweet chocolate

128 | 200G / 298 | 500G

4 Choices of Special Coffee

4款季節限定精選咖啡豆

Ask Our Baristas for Seasonal Choices

Gayo Wet Hulled

ORIGIN

Indonesia

TASTE PROFILES

black tea, aromatic & earthy spice, bright fruit

138 | 200G, 298 | 500G



HABITŪ Colombia Excelso EP

ORIGIN

Colombia

TASTE PROFILES

rich chocolate, hint of citrus

138 | 200G, 298 | 500G



Nutty Spicy Blend

ORIGIN

Brazil, Indonesia

TASTE PROFILES

hazelnut, almond, cocoa, spice

138 | 200G, 298 | 500G



Decaffeinated

ORIGIN

Ethiopia

TASTE PROFILES

caramel, roasted almond, dark chocolate, pear

128 | 200G, 298 | 500G



HABITŪ BAMBOO ECO CUP

竹纖維咖啡杯

\$68

REDUCE · REUSE · RECYCLE
綠色生活

- enjoy **1 FREE** caffè on us
- Bring Your Own Eco Cup to get **\$5 OFF** on each takeaway coffee!



COFFEE CLUB CARD GET UP TO 25% SAVINGS!

\$588 / original price

\$568 / for APP members only

Redeem any **15**
handcrafted beverages

\$39.2 per beverage
(Original price: up to \$52)

Signature Caffè

特色咖啡

Caffè Mocha

sprinkled with cocoa nibs

香濃朱古力咖啡

HOT 50 | ICED 52

|| Caffè Brulee

foamy cappuccino covered
with crackly caramelised sugar

薄脆焦糖咖啡

HOT 50

DINE-IN
ONLY

Caffè Açaí-Rosa

elegant latte infused with the
delicate fragrance of
Morocco rose petals, açai and
organic basil seed

巴西莓玫瑰咖啡

HOT 50 | ICED 52

Caffè Earl Grey

brimming with bright,
citrusy hints of Italian bergamot
伯爵茶咖啡

HOT 50 | ICED 52

Caffè Muscovado Ginger

fresh ginger gives a subtle spicy
flavor and muscovado adds the
perfect touch of sweetness

黑糖薑汁咖啡

HOT 50 | ICED 52

Classico Caffè

經典咖啡

	HOT	ICED
Double Espresso 特濃咖啡	32	-
Espresso Macchiato 奶泡特濃咖啡	34	-
Espresso Con Panna 鮮忌廉特濃咖啡	34	-
Caffè Lungo 黑咖啡	36	38
Caffè Misto 白咖啡	36	38
Cappuccino [30% milk] 泡沫咖啡	42	44
Caffè Latte [60% milk] 鮮奶咖啡	42	44
Latte Macchiato [60% milk] 奶泡咖啡	42	-

skimmed milk or soy milk available upon request
oat milk + \$6

Cold Brew

冷萃咖啡

Cold Brew Coffee

A smooth, rich cold brew made exclusively with our signature coffee beans.

冷萃咖啡

50



Cold Brew Coffee with HABITŪ Rose

delicate and aromatic, the smooth mouthfeel with a hint of rose aftertaste

冷萃玫瑰咖啡

52



Cold Brew Coffee with Coconut Water

refreshing and light with just the right amount of natural sweetness from coconut water

冷萃椰子咖啡

52



Cold Brew Coffee with Earl Grey

earl grey pairs nicely here, adding its own floral and distinctive early grey profile

冷萃伯爵茶咖啡

52



Lime Cold Brew Coffee

the sourish flavour perfectly complements the bitterness of the premium coffee

冷萃青檸咖啡

52



Special Iced Americano

冰美式

Coconut Americano

a blissful combination of the tropical vibrancy and bitter flavours

椰青冰美式咖啡

52



Orange Americano

infusing the citrusy brightness of orange and create a harmonious balance with the acidity of coffee

橙香冰美式咖啡

52



EXTRA | shot of espresso / fresh whipped cream / lemon / honey +\$8

HABITŪ Favourites





Wellness Soy Latte

健營豆奶系列

		HOT	ICED
	Beetroot Soy Latte	50	52
	good source of immune booster 紅菜頭泡沫豆奶		
	Matcha Soy Latte	50	52
	high in antioxidants 抹茶泡沫豆奶		
	Turmeric Soy Latte	50	52
	a natural remedy for flu 薑黃泡沫豆奶		

Iced Wellness Soy Latte is topped with vegan tofu cream

Refresher

清新水果系列

Decaffeinated Tè

fresh cantaloupe, peach and dried fruit tea

哈蜜瓜、蜜桃、果茶



ICED

52

Apple Vinegar

apple juice, basil seeds, fresh lemon, rosemary and organic cider vinegar

蘋果汁、羅勒子、檸檬、迷迭香及有機蘋果醋



52

Garden Lemonade

fresh garden herbs, mint leaves and lemon slice

檸檬汁、新鮮田園香草、薄荷葉及檸檬



52

Tè

茶系列

		POT
French Earl Grey	48	
伯爵茶		
English Breakfast Tea	48	
英式紅茶		
Chamomile	48	
洋甘菊花茶		
Peppermint	48	
薄荷茶		
Rose Lychee	48	
玫瑰花荔枝茶		

Specialties

特調牛奶飲品

	HOT	ICED
Original Cioccolata	50	52
香濃朱古力		
Rose Honey Tè Latte	48	-
玫瑰錫蘭奶茶		

Alternatives

其他

	BTL
Fresh Valencia Orange Juice	36
華倫西亞橙汁	
Apple Juice	36
蘋果汁	
Coconut Water	36
椰子水	
Still / Sparkling Water	32
天然礦泉水	

Our Story

我們的故事

HABITŪ, founded in 2003, is a homegrown brand serving fresh coffee and gourmet meals in a cosy environment that channels the charm of a small European town café.



CIRCA 2003

初心

Founded in 2003, HABITŪ was born from a dream to create a boutique, family-like café, inviting you to enjoy a warm coffee moment.

HANDCRAFTED COFFEE

精品咖啡

Our world-class baristas craft each latte using our signature house blend, featuring globally-sourced, single-origin beans roasted locally in our own roastery.

NATURAL

天然

We serve authentic drinks and foods, all freshly homemade with natural ingredients, free from artificial colourings and syrups.

MINDFUL

感觀

We are committed to sustainability through green initiatives, energy saving, zero-waste goals, and using biodegradable servingware.

COMMUNITIES

社區

Our cafés serve as community hubs for connection and ideas, reflecting our dedication to our local neighbourhood and global environment.

HABITŪ



Join **HABITŪ** member
to enjoy member's discount & privileges

Free Wi-Fi | 10% service charge. All charges are rounded up to the nearest dollar. Photos are for reference only

Minimum charge: HKD80 per person | Corkage fee: HKD150 per bottle | Cake cutting fee: HKD100

During peak hours, we appreciate that patrons enjoy the dining experience within a reasonable time frame of 75 minutes. Seating will be arranged when all parties are present

