

AFTERNOON TEA

2pm – 4pm

Reserve your spot with our server!

Afternoon Tea Set For 2   **98/SET**
Include Sweet, Savory, Scone & Cup of Tea

SAVOURIES - Cucumber Sandwich | Smoked Salmon Sandwich
Prosciutto Vol-au-vent | Truffle Devil Egg

HOUSE MADE SCONES - Jam | Cream

SWEETS - Macaron | Seasonal Cake | Seasonal Tart

CHOICE OF TEA

Welcome to order our take away tea tower!
Place an order for any celebration!



CRÊPES

Plain Crêpe with Salted Caramel 14

Chocolate Strawberry 16

Hazelnut Banana 16

Smoked Salmon & Salad 18



COFFEE

- Drip Coffee** 3.8
- Double Espresso** 4.0
- Americano** 5.0
- Aerocano** 5.0
- Traditional Cappuccino** 5.5
- Traditional Macchiato** 5.5
- Latte Macchiato** 6.5
 - Latte** 6.5
 - Flat White** 6.5
 - Mocha** 7
 - White Mocha** 7
 - Hazelnut Latte** 7
 - Vanilla Latte** 7
 - Lavender Latte** 7
- Salted Caramel Latte** 7
 - Rose Latte** 7

SPECIALTY COFFEE

- French Press** 8.5
- Hand-Drip** 9.5
- Vac Brew 1830s** 12.5

ICED COFFEE

- Iced Americano** 5.5
- Iced Latte** 7
- Iced Mocha** 7.5
- Iced White Mocha** 7.5
- Iced Hazelnut Latte** 7.5
- Iced Vanilla Latte** 7.5
- Iced Salted Caramel Latte** 7.5
- Iced Lavender Latte** 7.5
- Iced Rose Latte** 7.5

EXTRAS - Flavoured Syrup 1.5 | Alternative Milk 1.5 | Espresso Shot 2.5

SELECTION OF TEA

- Black Tea -

- Earl Grey** 5.5
Black Tea with Bergamot
- English Breakfast** 5.5
Traditional Blend of Ceylon & Assam
- Anastasia** 5.5
Orange Blossom | Bergamot & Lemon
- St. Petersburg** 5.5
Redberry & Caramel Flavoured & Bergamot
- Chai** 5.5
Spice Blend

- Green Tea -

- Jasmine** 5.5
Scented with Jasmine Blossoms
- Rose** 5.5
Scented with Rose Petals
- BB Detox** 5.5
*Grapefruit Blend of Green Tea
Mate & Herbs*
- Ginger Lemon** 5.5
Lemon & Ginger Flavoured

- Herbal Tea -

- Verbena Mint** *Mint | Lemon Verbena* 5.5
- Chamomile** *Blend of Camomile Flowers* 5.5

SPECIAL DRINK

- | | | |
|------------------------------|-------------------------------|--------------------------------|
| Hot Chocolate 6 | Iced Chocolate 7 | Blueberry Matcha 7.5 |
| Hot White Chocolate 6 | Iced White Chocolate 7 | Signature Soda 7.5 |
| London Fog 6.5 | Matcha Latte 7 | Rose Iced Tea 8 |
| Chai Tea Latte 6.5 | Lavender Matcha 7.5 | Deux Citrons Iced Tea 8 |






ALL DAY MENU

Saturday & Sunday

Carte toute la journée


Crème Brûlée French Toast   **16**
Maple Syrup

Ricotta & Strawberry on Toast  **16**
Poached Strawberries | Mint

Smashed Avocado & Halloumi Cheese on Toast   **24**
*Two Poached Eggs | Fresh Tomato
Tempura Halloumi | Baby Potatoes | Salad*

Traditional Breakfast **24**
*Two Eggs (Any Style) | House Made Bacon Steak or Country Ham
Sourdough | Baby Potatoes | Salad*

Ham & Eggs Benedict **24**
*Thick Cut Brioche | Two Poached Eggs
Basil Hollandaise | Baby Potatoes | Salad*

Smoked Salmon Benedict  **28**
*Thick Cut Brioche | Two Poached Eggs
Basil Hollandaise | Baby Potatoes | Salad*

HUTCH Beef Burger **26**
*Caramelized Onion | Peppercorn Aioli | Lettuce | Tomato
Pickle | Swiss Cheese | French Fries*

Spaghetti Carbonara **26**
House-Made Bacon | Egg Yolk | Parmesan Cheese

HUTCH Fish and Chips **28**
Cod Fish | Tartare Sauce | Lemon | French Fries

Fresh Lobster Newberg  *Market Price*
Cognac Cream Sauce | Puff Pastry | Baby Spinach | French Fries

Wild Mushroom & Truffle Vol-au-vent  **28**
Parmesan & Butter Fondue | Puff Pastry | Baby Spinach | French Fries

Squid Ink Spaghetti & Prawn  **32**
Smoked Paprika | Fennel | Cherry Tomato | Lobster Butter | Toasted Garlic

Duck Leg Confit  **34**
French Beans | Potato Gratin

Steak Frites **36**
AAA Alberta Beef Striploin | Peppercorn Sauce | French Fries

ADD ON'S - Toast 3 / Egg 4 / Half Avocado 5 / Salad 6 / Fries 6 / Bacon 8

DRINKS - Juice 4 / Mimosa 10



LUNCH MENU

Tuesday To Friday

- Starters -

Daily Soup 10

Chef's Recommendation | Toast

HUTCH House Salad 14

Radish | Cucumber | Tomato

BONI Traditional Balsamic Vinaigrette



Traditional Balsamic Vinegar is produced only in Modena province starting from fermentation, the unique flavor comes from the grape juice that has been cooked and aged inside wooden barrels which are made with different organic woods of the area.

Lobster Bisque 20

Fresh Lobster | Double Cream

Steak Tartare 26

*AAA Alberta Beef | Capers | Cornichons
French Fries | Salad*

Steamed Mussels & French Fries 28

White Wine Cream Sauce | Fresh Herbs

- Entrées -

Spaghetti Carbonara 26

House Made Bacon | Egg yolk | Parmesan

Spaghetti Bolognese 26

Slow Braised Beef & Pork in Red Wine

Fresh Herbs | Parmesan | Whipped Ricotta

Crispy Chicken Cobb Salad 26

Tomato | Avocado | Corn | Cucumber

Bacon Bits | Boiled Egg | Dill Ranch

Wild Mushroom and Truffle Vol-au-vent 28

Baby Spinach | Puff Pastry

Parmesan and Butter Fondue | French Fries

HUTCH Fish & Chips 28

Cod Fish | Tartare Sauce

Lemon | French Fries

Duck Leg Confit 34

French Beans | Potato Gratin

Steak Frites 36

Alberta Beef Striploin | Brandy Peppercorn Sauce

French Fries | Salad

Fresh Lobster Newberg & French Fries Market Price

Puff Pastry | Cognac Cream Sauce

- Toast & Sandwiches -

Come with a choice of daily soup, salad or fries

All breads are made fresh in-house

Smashed Avocado & Halloumi Cheese on Toast 24

Two Poached Eggs | Fresh Tomato

Tempura Halloumi

Open Faced Croque Madame 24

Country Ham | Bechamel | Swiss Cheese

Sunny side up egg

Buffalo Chicken Sandwich 24

Crispy Chicken Thigh | Lettuce | Fresh Tomato

Brioche Bun | Dill Ranch

BLT Breakfast Sandwich 24

House made Bacon Steak | Lettuce

Tomato | Peppercorn Aioli

Smoked Salmon Tartine 26

Two Poached Eggs | Smashed Avocado | Dill Ranch

HUTCH Beef Burger 26

Caramelized Onions | Peppercorn Aioli

Lettuce | Tomato | Pickles | Swiss Cheese

Alberta Roast Beef Sandwich 28

Smoked Mustard | Arugula | Swiss Cheese






DINNER MENU

- Starters -

Beet Salad  **20**
*Whipped Goat Cheese | Truffle Honey Dressing
Candied Walnuts | Arugula*

Lobster Bisque **22**
Fresh Lobster | Double Cream

Bone Marrow and Escargot **24**
House-Made Grilled Bread

Steak Tartare  **26**
*Alberta Beef | Capers | Cornichons
French Fries | Salad*


Steamed Mussels & French Fries **28**
White Wine Cream Sauce | Fresh Herbs

- Entrées -


Spaghetti Carbonara  **26**
House Made Bacon | Egg Yolk | Parmesan

Spaghetti Bolognese **26**
*Slow Braised Beef & Pork in Red Wine
Fresh Herbs | Parmesan | Whipped Ricotta*

HUTCH Beef Burger **26**
*Caramelized onions | Peppercorn Aioli | Lettuce
Tomato | Pickles | Swiss Cheese | French Fries*

**Wild Mushroom &
Truffle Vol-au-vent**  **28**
*Baby Spinach | Puff Pastry
Parmesan and Butter Fondue | French Fries*

HUTCH Fish & Chips **28**
Cod Fish | Tartare Sauce | Lemon | French Fries

Squid Ink Spaghetti & Prawn  **32**
*Smoked Paprika | Fennel | Cherry Tomato
Lobster Butter | Toasted Garlic*

Roast Chicken Breast **32**
*Wild Mushroom | Baby Spinach
Truffle Mac & Cheese*


Duck Leg Confit  **34**
French Beans | Potato Gratin

Shepherd's Pie **36**
*Slow Cooked Beef Cheeks | Peas | Carrots
Potato Puree | Melted Swiss Cheese | French Fries*

Steak Frites  **40**
*AAA Alberta Beef Striploin | Peppercorn Sauce
French Fries | Green Salad*

- For the Table -

Truffle Fries **12**
Truffle Aioli | Grana Padano

HUTCH House Salad  **14**
*Radishes | Cucumbers | Tomato
BONI Traditional Balsamic Vinaigrette*

Tempura Brussels Sprouts  **12**
Truffle Honey

Garlic Wild Mushrooms  **16**
Truffle Cream

- Desserts -

New York Cheesecake **14**
Yuzu Lemon Curd | Mascarpone Chantilly

Tiramisu **14**
Mascarpone | Kahlua

**Madagascar Vanilla
Crème Brulé** **14**
Biscoff Cookie

 Hutch Recommends  Vegetarian Choice Available
Please alert us of any allergies, not all the ingredients are listed.