Spandan College1
spandanktm@gmail.com
9841017798

Tuckshop by Social Club restaurant ||almuni Connect||

2020-11-25 23:48:14

Contributors

Khalti	**Spandan Subba**	**Ranjan Pokharel**	**Mega Bank**
Sponsor	Author	Author	Knowledge Partner
Online pay	student	student	Bank

Anuj Ghimire	**Kantipur**
Author	Knowledge Partner
Almuni	Media Company

Tuckshop by Social Club restaurant

Tuckshop by Social Club restaurant review: Mouth-watering brunch options in Sai Ying Pun

- The food at this popular co-working space is made for Instagram, but tastes amazing, too
- From pancakes and eggs to a fresh take on Dalgona coffee, there are some very creative food choices

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Delicious, and perfect for the 'Gram

Tuckshop by Social Club

Shop 4, 7 158A Connaught Road West, Sai Ying Pun

Grub: Western cafe foods

Vibe: Tranquil and chill in the morning; bustling at lunch; giving off an aura of concentration in the late afternoon. The interior is homey, with comfy furniture, and plenty of plants.

The two-storey cafe and co-working space also doubles as a pooch paradise – dogs of all breeds are welcome to await their caffeine-starved owners. There's plenty of outdoor seating, too, if the weather is right for alfresco munching.

If you're in the New Territories, you need to check out Cozy Coffee

Who to take: You can come alone for a focused "work-from-cafe" kind of day, or bring along a bestie to share the simple, delicious foods on offer – or a study partner to keep you focused.

What's hot: The wide range of Western brunch foods, as well as healthier options like their Tuckshop bowls, and several choices for vegans. We like the build-your-own egg breakfast, with a wide choice of options to guarantee a balanced meal: carbs like croissants and bagels, proteins such as sausages and smoked salmon, and finally veggies including mixed greens and mushroom.

If you want something more exciting, try the smoked salmon bagel, lobster salad brioche bun or American pancakes – they're not just mouth-watering, but also highly Instagrammable!

I mean, LOOK! If you're not averse to experimenting with your coffee, this is the place to do it. The Bomb! consists of a shot of espresso, fresh lime juice, ginger beer and rosemary.

The Yin Yang Shakerato blends single-origin espresso with home-made Earl grey syrup, then, rather than adding the traditional milk, they shake it hard, rather like a Dalgona coffee, to create that irresistibly smooth, creamy texture.

And if you're likely to be sitting there, cramming, from morning until they close, the Dusk Till Dawn – espresso, bamboo charcoal, honey, vanilla and milk – will keep you going.

Easy recipes for 3 of Instagram's hottest food trends

Another plus: there's impressively speedy Wifi, and sockets available near most seats if you've let your phone battery run down more than you'd ever admit to your parents.

What's not: This place is pop-u-lar. If you stop by during their busy times, you might not even be able to get in, let alone sit and eat. Some people literally stay there all day. So if you do want to try their menu, it's worth getting there early.

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