

茶位費每位13至18元

Chinese Tea and water are served from \$13 to \$18 per person

開瓶費每瓶100元

Corkage fee is charged at \$100 per bottle

切餅費每個60元 (3磅或以下) / 100元 (3磅或以上)

Cake cutting fee is charged at \$60 each (3 pounds or below) / \$100 each (above 3 pounds)

圖片只供參考

Photos are for reference only

另收加一服務費

10% service charge applies

所有價目均以港幣計算

All prices are in Hong Kong Dollar



蔬菜之選
Dish with more Fruit and Vegetable



三少之選
Dish with Less Salt, Oil and Sugar

必食推介

CHEF'S RECOMMENDATIONS



01

極品鮑魚雞粒酥 (每件)

Baked Whole Abalone Pastry (each)

\$55



02

金獎熊貓粉果 (每件)

Dumpling with Steamed Pork, Seaweed and Peanuts (each)

\$38



03

花膠響螺淮杞燉豬腱湯 (每位)

Double-boiled Soup with Pork Shank, Fish Maw, Conch, Chinese Yam and Wolfberries (each)

\$88



04

海鮮灌湯餃 (每位)

Seafood Dumpling in Soup (each)

\$68



05

牛牛手袋酥
Baked Beef Puff

\$42



06

鮑魚燒賣 (每件)
Steamed Shrimp and Pork Dumpling with Whole Abalone (each)

\$55



07

金箔蝦餃 (每件)
Steamed Shrimp Dumpling with Gold Leaf (each)

\$28



08

燕窩蛋撻 (每件)
Baked Bird's Nest Egg Tart (each)

\$39

即蒸點心

STEAMED DIM SUM



09

甫魚燒賣

Steamed Shrimp and Pork Dumplings with Dried Sole Fish

\$39



10

晶瑩海蝦餃

Steamed Shrimp Dumplings with Bamboo Shoots

\$39



11

醬皇蒸鳳爪

Steamed Chicken Feet in Homemade Sauce

\$36



12

懷舊魚翅餃 (不含魚翅)

Steamed Pork Dumplings with Carrots, Shrimps and Leeks

\$36

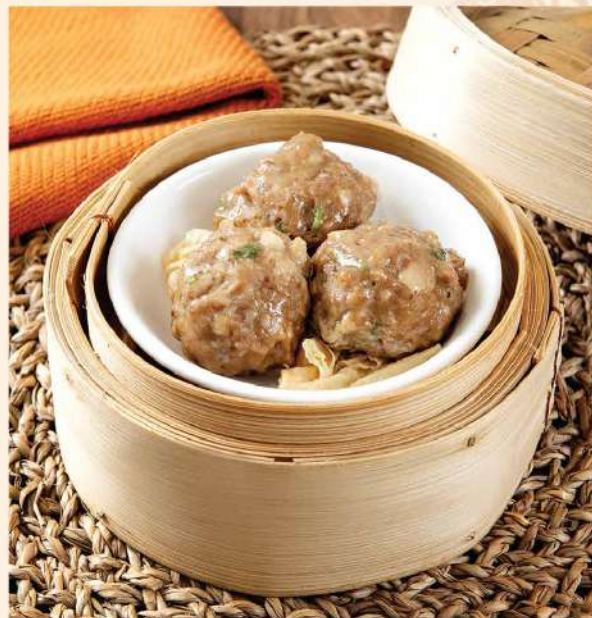


13

魚肚棉花雞

Steamed Boneless Chicken with Fish Maw

\$42



14

鮮竹牛肉球 (含豬肉成分)

Steamed Beef and Pork Balls with Bean Curd Sheet

\$38



15

掛爐叉燒包

Steamed Barbecued Pork Buns

\$36



16

豉蒜蒸排骨

Steamed Pork Ribs with
Fermented Black Bean Garlic Sauce

\$36



17

蟹籽小籠包

Steamed "Xiao Long Bao" with Crab Roes

\$39



18

薑蔥牛柏葉

Steamed Beef Tripes with Ginger and
Green Onions

\$42



19

養生雞蛋豬腳薑

Pig's Trotter, Eggs and Ginger in
Sweetened Vinegar

\$78



20

櫻花蝦紫菜蘿蔔糕

Steamed Turnip Cake with
Dried Shrimps and Seaweed

\$44

即蒸點心

STEAMED DIM SUM



21

瑤柱鮮蝦菜苗餃
Steamed Shrimps, Conpoy and
Vegetable Dumplings

\$42



22

玫瑰臘腸卷
Steamed Chinese Sausage Rolls

\$42



23

鮑魚糯米雞
Glutinous Rice with Abalone and Chicken

\$55



24

家鄉咸水角

Deep-fried Glutinous Rice Dumplings with Minced Pork

\$36



25

海蝦脆春卷

Crispy Shrimp Spring Rolls

\$42



26

雪影金腿叉燒包

Baked Barbecued Pork Buns with
Crystal Sugar

\$38

香脆系列

CRISPY DIM SUM

香脆系列

CRISPY DIM SUM



27

金黃鮮肉鍋貼
Pan-fried Pork Dumplings

\$36



28

一口牛肉餅
Pan-fried Beef Puff

\$45



29

鮮菌腐皮卷 🌱
Pan-fried Beancurd Rolls with Mixed Mushrooms

\$34



30

金香上素餃 🌱
Pan-fried Vegetarian Dumplings

\$34



31

脆網皮海皇腸粉

Steamed Rice Flour Rolls with Crispy Rice Nest and Shrimps

\$68



32

翡翠海蝦腸粉

Steamed Rice Flour Rolls with Fresh Shrimps and Vegetables

\$65



33

蜜汁叉燒腸粉

Steamed Rice Flour Rolls with Barbecued Pork

\$60



34

香茜牛肉腸粉

Steamed Rice Flour Rolls with Beef and Chinese Parsley

\$60

即拉腸粉

STEAMED RICE FLOUR ROLLS

本土風味

LOCAL FLAVOURS



35 鮮蝦雲吞麵 \$68
Shrimp Wonton Soup with Noodles



36 鳳爪排骨蒸飯 \$58
Steamed Rice with Chicken Feet and Pork Ribs



37 粒粒芋香蒸雞飯 \$58
Steamed Rice with Chicken and Diced Taro



38 皮蛋瘦肉粥 \$55
Congee with Minced Pork and Preserved Egg



39 魚肚肉碎粥 \$62
Congee with Fish Maw and Minced Pork



40 清灼菜心 \$58
Poached Choy Sum

41 絲苗白飯 (每碗) \$20
Steamed Rice (bowl)

42 綿滑白粥 (每碗) \$20
Plain Congee (bowl)



43

紅豆沙湯丸

Glutinous Rice Balls with Red Bean Paste

\$36



44

香芒軟糯卷

Mango Mochi Roll

\$44



45

焗蓮蓉西米布甸

Baked Sago Custard Pudding with Lotus Seed Paste

\$44



46

招牌奶皇流沙包

Steamed Bun with Custard and Salted Egg Yolk Paste

\$39

為食甜點

DESSERTS

為食甜點

DESSERTS



47

糖不甩脆脆卷 🌿
Pan-fried Glutinous Rice Rolls with
Peanuts and Sesame

\$38



48

欖仁斑蘭馬拉糕 🌿
Steamed Pandan Sponge Cake with
Olive Seeds

\$34



49

巧手芝麻小卷 🌿
Steamed Black Sesame Rolls

\$36



50

秘製牛腩煲
Braised Beef Brisket

\$103



51

薑蔥火腩豆腐煲
Braised Pork and Beancurd with
Spring Onions and Ginger

\$103



52

金不換鮮菠蘿滑雞煲
Braised Chicken and Sliced Fresh Pineapple with
Thai Basil

\$98



53

南乳粗齋煲 🌱
Braised Mixed Mushrooms and
Beancurd Sheet with Red Fermented Beancurd

\$88



54

酸菜煮原條魚 🌶️
Boiled Whole Fish with Pickled Mustard Greens

\$158



55

豉椒炒花蛤 🌶️
Stir-fried Clams in Black Bean Sauce with Chilli

\$148

特色風味

LOCAL FLAVOURS

上午 11 時後供應
Available after 11am

特色風味

LOCAL FLAVOURS

上午 11 時後供應
Available after 11am



56

生煎黑豚肉藕餅
Pan-fried Kurobuta Pork Patties with Lotus Roots

\$93



57

金沙海蝦球
Salted Egg Yolk Prawns with Broccoli

\$118



58

鮮菠蘿咕嚕肉
Sweet and Sour Pork with Sliced Fresh Pineapple

\$98



59

豉汁帶子蒸豆腐
Steamed Beancurd with Scallops in Black Bean Sauce

\$102



60

蟲草花紅棗蒸青衣魚柳
Steamed Green Wrasse Fillets with Cordyceps Flower and Red Dates

\$148



61

脆奶拼京都豬扒
Deep-fried Milk Rolls and Pork Chops

\$118

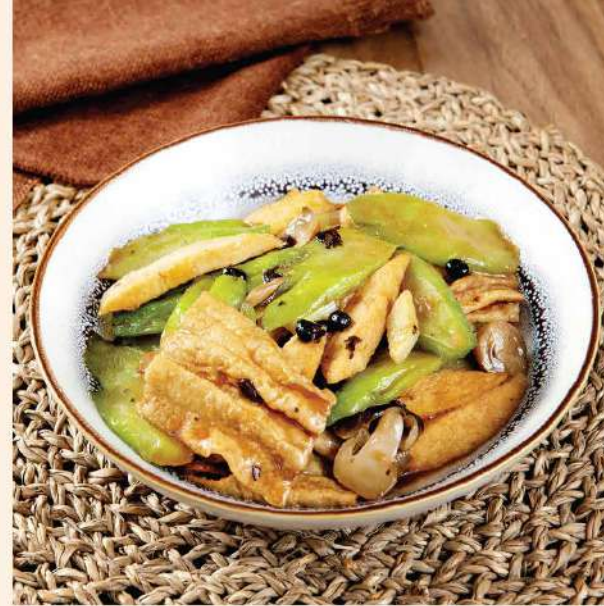


62

脆皮炸子雞

Deep-fried Crispy Chicken

\$168/半隻Half
\$298/壹隻Whole

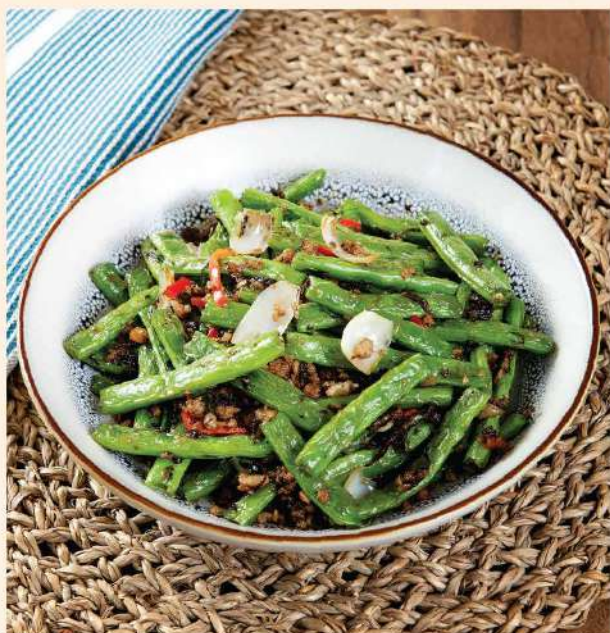


63

豉汁涼瓜枝竹炒素雞

Sautéed Mock Chicken with Bitter Melon and Beancurd Sheets in Black Bean Sauce

\$88



64

欖菜肉鬆百合四季豆

Stir-fried String Beans with Minced Pork, Chinese Preserved Olives and Lily Bulbs

\$88



65

椒鹽四季豆豬扒

Salt & Pepper String Beans with Deep-fried Pork Chops

\$98



66

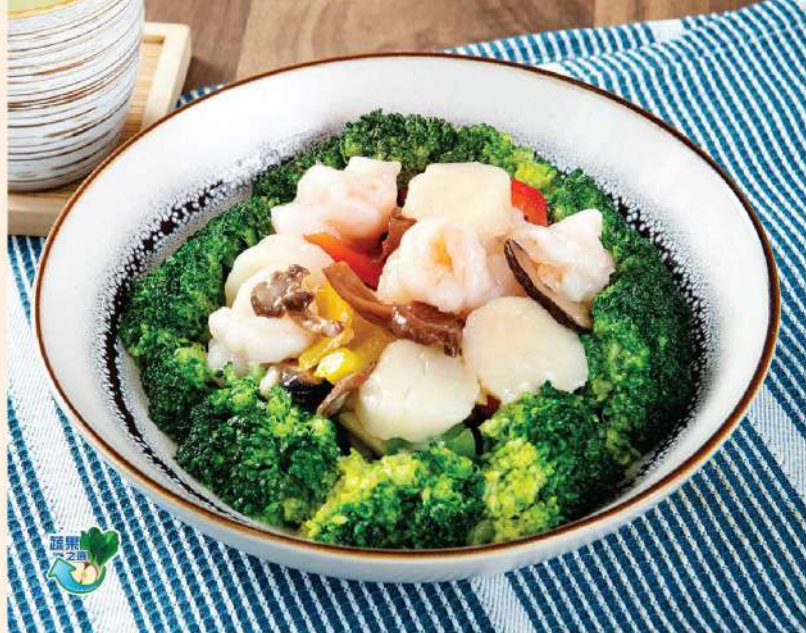
極滋味水煮牛肉

Beef in Hot Chilli Soup

\$158

有營養式

EAT SMART RECOMMENDATIONS



67

翡翠鮮菌帶子蝦仁

Sautéed Vegetables with Scallops, Shrimps and Mixed Mushrooms

\$138



68

腰果翡翠炒素雞

Sautéed Mock Chicken with Vegetables and Cashew Nuts

\$98

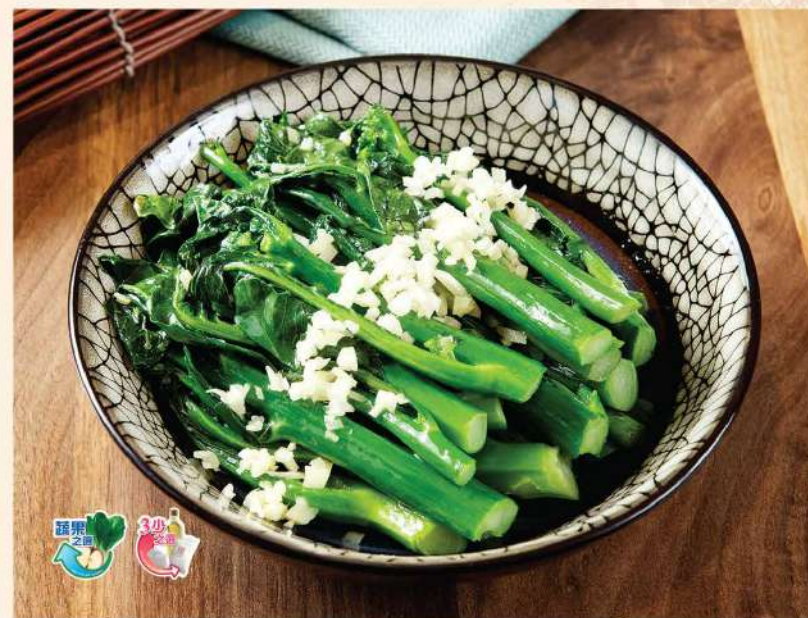


69

竹筴羅漢齋煲

Braised Mixed Mushrooms with Bamboo Fungus

\$88



70

薑蓉炒芥蘭

Sautéed Chinese Kale with Ginger

\$78



71

乾炒牛河

Stir-fried Sliced Beef with Flat Rice Noodles

\$98



72

菜遠牛腩濕炒河

Fried Flat Rice Noodles with Sliced Beef and Vegetables in Gravy

\$98



73

榨菜雞絲炆米線

Braised Rice Noodles with Shredded Chicken and Pickled Vegetables

\$88



74

菜遠羅漢齋炒麵

Stir-fried Noodles with Mixed Mushrooms and Vegetables

\$88

精選飯麵

RECOMMENDED RICE AND NOODLES

精選飯麵

RECOMMENDED RICE AND NOODLES



75

XO醬煙肉脆脆炒飯  \$103
Fried Rice with Bacon, Eggs, Deep-fried Dough
in Homemade XO Chilli Sauce



76

櫻花蝦紫菜瑤柱蛋白炒飯 \$98
Fried Rice with Dried Sakura Shrimps,
Seaweed, Minced Pork and Egg White



77

鮮茄雞絲炒飯 \$88
Fried Rice with Tomatoes and Shredded Chicken



78

福建炒飯 \$103
Fried Rice with Diced Chicken, Shrimps
and Conpoy Sauce



79

XO醬豬扒炒烏冬  \$93
Stir-fried Udon with Deep-fried Pork Chops in
XO Sauce




80

日式龍鬚炒麵 \$83
Stir-fried Noodles with Squid



81

酸菜斑片湯米線 (碗) 

Rice Noodles and Garoupa Slices with
Pickled Mustard Greens in Soup (bowl)

\$88



82

柱候牛腩湯河 (碗)

Flat Rice Noodles with Beef Brisket in Soup (bowl)

\$68

精選湯麵

RECOMMENDED SOUP NOODLES



83

點一龍瑤柱XO辣椒醬 (每瓶280克)

Dim Sum Bar Homemade XO Chilli Sauce with
Dried Scallop (280g/jar)

\$98

其他

OTHERS

飲品

BEVERAGES

中國茶 Chinese Tea

普洱 Pu-erh	\$13
香片 Jasmine	\$13
鐵觀音 Tieguanyin	\$13
壽眉 Shoumei	\$13
菊花 Chrysanthemum	\$18
菊普 Chrysanthemum and Pu-erh	\$18
西湖龍井 Longjing	\$18
白桃烏龍 Peach Oolong	\$18

特色熱泡茶飲 Tea Drink

清熱胖大海雪梨茶 Malva Nut Tree and Pear Tea	\$38
圓肉紅棗羅漢果茶 Monk Fruit, Red Date and Dried Longan Tea	\$38
西檸薏仁薑糖茶 Ginger Tea with Lemon and Barley	\$38

港式飲品 Hong Kong-style 凍、熱/Cold or Hot | 杯/Glass

檸檬水 Lemon Water	\$26
檸檬茶 Lemon Tea	\$28
奶茶 Milk Tea	\$32
咖啡 Coffee	\$38
鴛鴦 Coffee with Milk Tea	\$42

汽水 Soft Drink

玉泉忌廉 Cream Soda	\$26
可口可樂 Coca Cola with Lime	\$26
零系可口可樂 Coca Cola Zero with Lime	\$26
雪碧 Sprite with Lime	\$26

果汁 Juice

鮮榨橙汁 Fresh Orange Juice	\$40
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酒類飲品

ALCOHOLIC DRINKS

樽裝啤酒 Bottled Beer

	樽/Bottle
青島 Tsingtao	\$42
朝日 Asahi	\$42

餐酒 Wine

	杯/Glass	樽/Bottle
白酒 White Wine - Sendero, Chardonnay, Chile	\$58	\$220
紅酒 Red Wine - Sendero, Merlot, Chile	\$58	\$220

烈酒 Liquor

	杯/Glass	樽/Bottle
Remy Martin XO	/	\$2280
Hennessy VSOP	/	\$880

雞尾酒 Cocktail

	杯/Glass	樽/Bottle
Gordon Gin Soda	\$75	/
Vodka Coke	\$75	/
Rum (Bacardi) Soda	\$75	/

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