

茶水費每位12至18元

Chinese Tea is served from \$12 to \$18 per person

開瓶費每支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



素食
Vegetarian



辣
Spicy



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



❁ 極品鮑魚酥 ❁
Baked Whole Abalone Pastry

口水雞腸粉	\$68
Steamed Rice Flour Rolls with Shredded Chicken in Sichuan Chilli Sauce	
極品鮑魚酥 (每件)	\$55
Baked Whole Abalone Pastry (each)	
養顏燕窩蛋撻 (每件)	\$39
Baked Bird's Nest Egg Tart (each)	
銀杏胡椒豬肚濃雞湯	\$68
Rich Chicken Pepper Soup with Pork Stomach and Ginkgo	
瑤柱鮮蝦帶子灌湯餃	\$55
Steamed Dumpling in Soup with Conpoy, Shrimp and Scallop	
金柱帶子鳳眼餃 	\$44
Steamed Seafood Dumplings with Conpoy	



◉ 銀杏胡椒豬肚濃雞湯 ◉
Rich Chicken Pepper Soup
with Pork Stomach and Ginkgo



◉ 金柱帶子鳳眼餃 ◉
Steamed Seafood Dumplings
with Conpoy





❀ 懷舊魚翅餃 (不含魚翅) ❀
Steamed Pork Dumplings with Carrot,
Shrimp and Leek

大蝦燒賣	\$39
Steamed Shrimp and Pork Dumplings with Black Mushroom	
晶瑩海蝦餃	\$39
Steamed Shrimp Dumplings with Bamboo Shoot	
醬皇蒸鳳爪🌶️	\$35
Steamed Chicken Feet in Homemade Sauce	
懷舊魚翅餃 (不含魚翅)	\$36
Steamed Pork Dumplings with Carrot, Shrimp and Leek	
百花蒸釀魚肚	\$44
Steamed Fish Maw stuffed with Shrimp Paste	
鮮竹牛肉球 (含有豬肉成份)	\$35
Steamed Beef and Pork Balls with Bean Curd Sheet	
掛爐叉燒包	\$33
Steamed Barbecued Pork Buns	
金橘蒸排骨	\$33
Steamed Pork Ribs with Marmalade Sauce	
杞子小籠包	\$39
Steamed "Xiao Long Bao" with Wolfberry	
紅油抄手🌶️	\$44
Pork Dumplings in Garlic and Chilli Sauce	
上素鮮竹卷🌿	\$33
Steamed Assorted Mushroom in Bean Curd Skin Rolls	
淮山愛雞扎	\$38
Steamed Sliced Chicken and Chinese Yam in Bean Curd Skin Rolls	
咖喱魷魚魚蛋🌶️	\$44
Steamed Squid and Fish Balls in Curry Sauce	

即拉腸粉

STEAMED RICE FLOUR ROLLS

香茜牛肉腸

Steamed Rice Flour Rolls with Beef and Chinese Parsley

\$55

脆網皮海皇腸粉

Steamed Rice Flour Rolls with Crispy Rice Nest and Shrimp

\$60

翡翠海蝦腸粉

Steamed Rice Flour Rolls with Fresh Shrimp and Vegetable

\$60

瑤柱雞絲腸粉

Steamed Rice Flour Rolls with Conpoy and Shredded Chicken

\$60



❀ 脆網皮海皇腸粉 ❀
Steamed Rice Flour Rolls
with Crispy Rice Nest and Shrimp

❀ 翡翠海蝦腸粉 ❀
Steamed Rice Flour Rolls
with Fresh Shrimp and Vegetable



❁ 雪影金腿叉燒包 ❁
Baked Barbecued Pork Buns
with Crystal Sugar



❁ 蛋煎糯米雞 ❁
Egg-fried Glutinous Rice
with Minced Chicken

雪影金腿叉燒包

Baked Barbecued Pork Buns with Crystal Sugar

\$36

年年有餘蘿蔔糕

Pan-fried Turnip Cake with Eel

\$44

沙律明蝦角

Deep-fried Shrimp Dumplings with Salad Dressing

\$42

蛋煎糯米雞

Egg-fried Glutinous Rice with Minced Chicken

\$39

這不是芋角

Deep-fried Taro Puffs

\$39

海蝦脆春卷

Crispy Shrimp Spring Rolls

\$39

元貝蝦米蘿蔔酥

Pan-fried Turnip Cake with Dried Shrimp and Dried Scallop

\$42

香脆系列

CRISPY DIM SUM



◉ 鳳爪排骨蒸飯 ◉

Steamed Rice
with Chicken Feet and Pork Ribs

鳳爪排骨蒸飯

Steamed Rice with Chicken Feet and Pork Ribs

\$55

皮蛋瘦肉粥

Congee with Minced Pork and Preserved Egg

\$55

古早味鮮蝦銀針粉

Stir-fried Ancient Silver Needle Noodles with Shrimp

\$55

清灼菜心

Boiled Choi Sum

\$58

清灼生菜

Boiled Lettuce

\$58

絲苗白飯 (每碗)

Steamed Rice (Bowl)

\$20

綿滑白粥 (每碗)

Plain Congee (Bowl)

\$20



◉ 古早味鮮蝦銀針粉 ◉
Stir-fried Ancient Silver Needle Noodles
with Shrimp

本土風味

LOCAL DISHES

巧手小菜

SEASONAL DISHES



✿ 鮮鳳梨咕嚕肉 ✿
Sweet and Sour Pork
with Sliced Fresh Pineapple



✿ 脆皮炸子雞 ✿
Deep-fried Crispy Chicken

於上午11時後供應

Available from 11am

鮮鳳梨咕嚕肉	\$98
Sweet and Sour Pork with Sliced Fresh Pineapple	
蠔情金沙蝦 (酥炸蠔伴金沙大蝦)	\$168
Deep-fried Prawn with Salted Egg Yolk and Deep-fried Oyster	
薑蔥豆腐火腩煲	\$98
Braised Pork and Bean Curd with Spring Onion and Ginger	
鮮鳳梨金不換炆雞	\$98
Braised Chicken and Fresh Pineapple with Thai Basil	
椒鹽鮮魷魚	\$93
Deep-fried Squid with Garlic and Salt Pepper	
脆皮炸子雞	\$168/半隻 half
Deep-fried Crispy Chicken	\$298/壹隻 whole
欖菜肉鬆百合四季豆	\$88
Sautéed String Beans with Minced Pork and Preserved Olives	
川味水煮牛肉 🌶️	\$148
Beef in Hot Chilli Soup	
漁家琵琶豆腐	\$98
Pan-fried Tofu coated with Minced Pork Paste	



魚肚杞子浸鮮腐竹
Poached Fresh Bean Curd
with Fish Maw and Wolfberry

於上午11時後供應
Available from 11am

豉椒酸菜炒鵝腸

Sautéed Goose Intestine with Pepper and Pickled Mustard Green
in Black Bean Sauce

\$98

家鄉梅菜扣肉煲

Braised Pork and Preserved Vegetable

\$98

惹味酸菜魚

Simmered Fish Fillet with Pickled Mustard Green

\$148

海鮮扒冬瓜甫

Braised Winter Melon with Assorted Seafood

\$103

薑汁炒芥蘭

Sautéed Chinese Kale in Ginger Sauce

\$78

榆耳鮮菌炒帶子

Sautéed Scallop with Fungus and Mushroom

\$128

雲耳時蔬炒雞片

Sautéed Sliced Chicken with Black Fungus and Vegetable

\$88

魚肚杞子浸鮮腐竹

Poached Fresh Bean Curd with Fish Maw and Wolfberry

\$98

竹筍素蟹柳扒蘭花

Braised Broccoli with Bamboo Pith and Imitation Crab Stick

\$88

巧手小菜

SEASONAL DISHES

精選飯麵

RECOMMENDED RICE AND NOODLES



◉ 鰻魚和風炒飯 ◉

Fried Rice with Eel, Eggs,
Minced Chicken and Vegetable



◉ XO醬瑤柱煙肉脆脆炒飯 ◉

Fried Rice with Bacon, Eggs,
Chinese Fried Dough
in Homemade XO Sauce

於上午11時後供應

Available from 11am

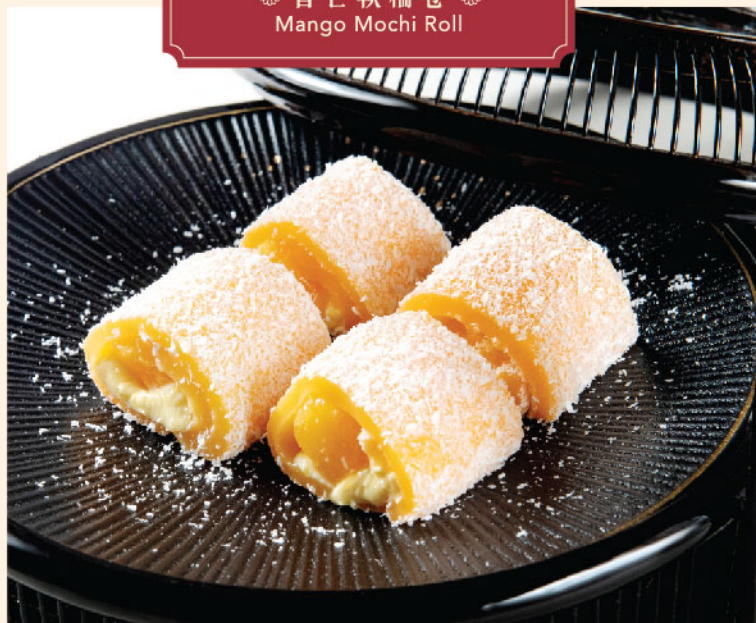
味菜鵝腸牛柏葉炒河	\$98
Stir-fried Flat Rice Noodles with Goose Intestine and Preserved Vegetable	
乾炒牛河	\$93
Stir-fried Flat Rice Noodles with Sliced Beef	
金不換海鮮炒河 (蝦仁, 帶子, 鮮魷)	\$98
Stir-fried Flat Rice Noodles with Shrimp, Scallop, Squid and Thai Basil	
XO醬瑤柱煙肉脆脆炒飯	\$103
Fried Rice with Bacon, Eggs, Chinese Fried Dough in Homemade XO Sauce	
杞子瑤柱蛋白炒飯	\$93
Fried Rice with Dried Scallop, Wolfberry and Egg White	
鰻魚和風炒飯	\$108
Fried Rice with Eel, Eggs, Minced Chicken and Vegetable	
竹筴鮮菌炆伊麵 🍜	\$88
Braised E-Fu Noodles with Bamboo Pith and Mushroom	
乾燒伊麵 🍜	\$78
Braised E-Fu Noodles	
大蝦星洲炒米	\$118
Singapore Fried Rice Vermicelli with Prawn	
酸菜魚米線	\$78/碗 Bowl
Simmered Fish Fillet and Rice Noodles in Pickled Mustard Green Soup	
帶子蝦球湯麵	\$78/碗 Bowl
Scallop and Prawn Noodles in Soup	

為食甜點

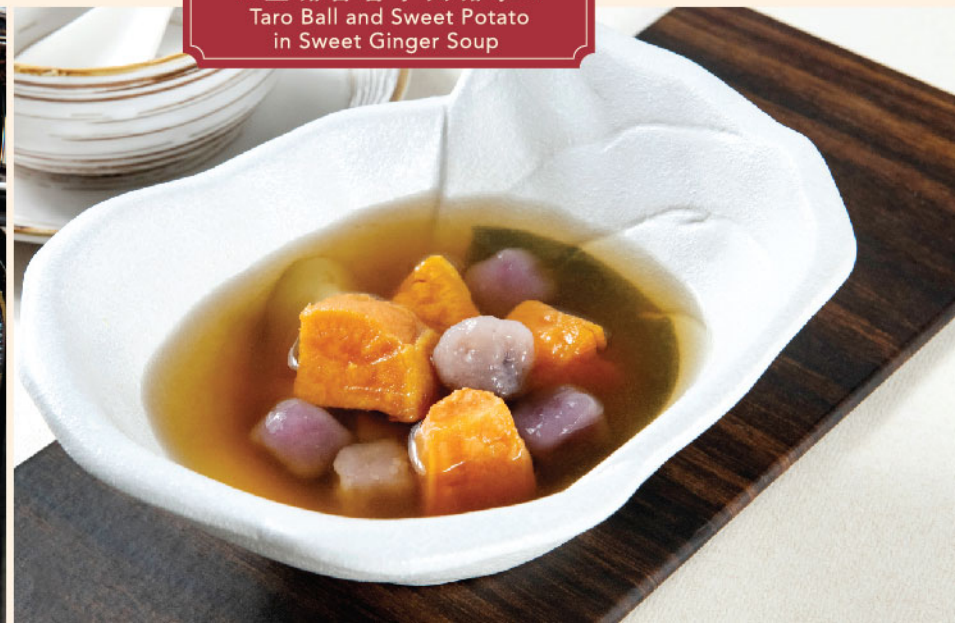
DESSERTS

濃香紅豆糕 (熱) 🍵	\$33
Steamed Red Bean Pudding (Hot)	
繽紛果仁酥 (原味, 朱古力及綠茶)	\$36
Macadamia and Cashew Cookies in Original, Chocolate and Green Tea Flavors	
香芒軟糯卷 🍵	\$44
Mango Mochi Roll	
相識不如偶遇 (斑蘭芝麻千層糕) 🍵	\$39
Pandan and Sesame Layered Cake	
香芋奶皇流沙包	\$39
Steamed Taro Bun with Custard and Salted Egg Yolk Paste	
鳳梨小煎堆 🍵	\$36
Deep-fried Dumplings with Pineapple Paste	
薑糖蕃薯芋圓糖水 🍵	\$42
Taro Ball and Sweet Potato in Sweet Ginger Soup	

🍵 香芒軟糯卷 🍵
Mango Mochi Roll



🍵 薑糖蕃薯芋圓糖水 🍵
Taro Ball and Sweet Potato
in Sweet Ginger Soup



✿ 中國茶 Chinese Tea

普洱 香片 鐵觀音 Pu-erh, Jasmine, Tieguanyin	\$12
龍井 胎菊 烏龍 Long Jing, Chrysanthemum, Oolong	\$16
菊普 Chrysanthemum and Pu-erh	\$18

✿ 汽水 Soft Drinks

可口可樂 零系可口可樂 雪碧 忌廉 Coca-cola, Coca-cola Zero, Sprite, Cream Soda	\$22
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✿ 果汁 Juices

鮮榨橙汁 Fresh Orange Juice	\$38
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✿ 港式飲品 Hong Kong Style

冷
Iced

熱
Hot

港式奶茶 Milk Tea	\$34	\$34
咖啡 Coffee	\$36	\$36
檸檬茶 Lemon Tea	\$34	\$34
鴛鴦 Coffee with Milk Tea	\$40	\$40
薏仁檸檬特飲 Lemon Barley Water	\$34	／
粒粒紅豆鳳梨飲 Iced Pineapple with Red Bean	\$38	／
洛神桂花蜜 Osmanthus Roselle Honey Tea	\$38	\$38
羅漢果圓肉紅棗茶 Monk Fruit, Red Date and Dried Longan Tea	／	\$38
潤喉羅漢果胖大海茶 Malva Nut Tree and Monk Fruit Tea	／	\$38
清熱胖大海雪梨花茶 Malva Nut Tree and Pear Floral Tea	／	\$38

✿ 樽裝啤酒 Bottled Beers

青島 朝日 (330ml) Tsingtao, Asahi	\$38
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✿ 餐酒 Wine

白酒 White Wine - Sendero, Chardonnay, Chile	\$50/杯glass
紅酒 Red Wine - Sendero, Merlot, Chile	\$180/樽bottle

✿ 其它酒類 Other Wines

塔牌8年花雕 Pagoda Brand - Aged Shaoxing Rice Wine (Eight Years)	\$328/樽bottle
會稽山陳釀花雕 Kuai Ji Shan - Shaoxing Hua Diao Wine	\$398/樽bottle
越洲家釀 Yue Zhou Jia Niang	\$668/樽bottle
瀘州老窖 Luzhou Laojiao	\$888/樽bottle

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