

—CAFE DECO—
PIZZERIA

A LA CARTE MENU

Flavours Beyond The Traditions



TO START AND TO SHARE

01 APPETIZER PLATTER 雜錦小食拼盤 Calamari Fritti, Crunchy Chicken Wings, Mushroom Croquette, Pork Soft Tacos, Prawns Skewer	238	02 CHARCUTERIE PLATTER 意式芝士凍肉拼盤 Parma Ham, Speck, Salami, Chorizo Salami, Beef Bresaola, Cheddar Cheese, Cambozola, Grapes, Dried Fruits, Pickles, Crusty Bread	198	03 ROASTED OCTOPUS 🍷 西班牙風味烤八爪魚 Romesco, Potatoes, Olives, Roasted Cherry Tomato	145
04 SEARED FOIE GRAS ON WILD MUSHROOM PUFF TART 香煎鴨肝野菌酥皮撻 Morel Cream, Port Wine Syrup	148	05 BEEF TARTARE 🍷 牛肉他他 Prime USA Beef, Herbed Croutons, Truffle Cream, Toasted Baguette	158	06 BONE MARROW 🍷 烤牛骨髓伴紅酒燴牛肋 Beef Short Rib Ragu, Morel, Onion Jam, Crusty Bread	128
07 CROSTINI PLATE 意式牛油果蟹肉及煙三文魚多士 Avocado, Crab Meat, Smoked Salmon, Ricotta Salata	98	08 BAKED PORT WINE BRIE CHEESE 焗布利芝士 Honey Glazed Grapes, Walnut, Crusty Bread	118	FRESHLY BAKED GARLIC FLAT BREAD 🌿 焗蒜蓉薄餅包 Romesco, Pesto, Olive Oil and Balsamic	68
CALAMARI FRITTI 香脆魷魚 Paprika, Chilli Coriander Dip	98	CHICKEN WINGS 椰香脆雞翼 House Spices, Coconut Crumbs	88	MUSHROOM CROQUETTE 野菌炸丸子 Sweet Potato, Truffle, Chili Jam	85

01



02



03



04



05



06



07



08



SALAD

CAFE DECO PIZZERIA // S A L A D & S O U P



09
SMOKED SALMON & PRAWN SALAD ♣
煙三文魚海蝦沙律
Soft-boiled Egg, Orange, Cherry Tomato, Cucumber, Lettuce, Carrot Ginger Dressing

HOUSE CLUB SALAD 128
公司沙律
Chicken, Ham, Egg, Bacon, Tomato



10
BLUEBERRY SUPER FOOD SALAD ♣🌿 138
超級食物羽衣甘藍沙律伴藍莓
Quinoa, Mixed Grains, Kale, Pine Nuts, Avocado, Ricotta Salata

CAESAR SALAD 118
凱撒沙律
Romaine Lettuce, Herbed Croutons, Crispy Parma Ham, Parmesan
ADD
Chicken +\$42, Smoked Salmon +\$48, Prawns +\$58



11
CLASSIC CAPRESE SALAD 🌿 138
番茄水牛芝士沙律
Heirloom Tomato, Buffalo Mozzarella, Basil

SOUP

12
LOBSTER BISQUE 72
龍蝦濃湯伴蟹肉
Crab Meat, Brioche, Chives

WILD MUSHROOM CAPPUCCINO WITH BLACK TRUFFLE 🌿 62
鮮奶泡沫松露蘑菇湯



PIZZA



13
JAPANESE FREE RANGE EGG WITH SMOKED TUNA BELLY **188**
 煙吞拿魚腩

Shitake, Salmon Roe, Mizuna, Miso Aioli, Sakura Shrimp

14
SEAFOOD SUPREME **188**
 海鮮至尊

Scallop, Shrimp, Crab Meat, Cuttlefish, Clams, Frisee

15
FUNGHI DI PARMA **176**
 意式蘑菇

Parma Ham, Mixed Mushrooms, Confit Garlic, Arugula, Grated Truffle

16
PEKING DUCK **178**
 北京烤鴨

Hoisin Sauce Base, Mozzarella, Spinach, Cucumber, Leek, Chili, Spring Onion

17
CHICKEN MEXICALI **168**
 墨西哥辣雞

Charred Salsa, Mozzarella, Queso Fresco, Pineapple, Avocado

18
BUFFALO MOZZARELLA **164**
 番茄水牛芝士

Tomato, Basil

HAWAIIAN **168**
 夏威夷風光

Tomato Base, Mozzarella, Honey Glazed Ham, Pineapple

CLASSIC PEPPERONI **168**
 意式辣肉腸

Tomato Base, Mozzarella, Pepperoni

TRUFFLE SPECK **178**
 黑松露火腿

Spinach, Buffalo Mozzarella, Grated Truffle, Pine Nuts, Parmesan

M6 WAGYU BEEF AND PRAWN **192**
 M6 和牛拼虎蝦
 Mozzarella, Asparagus, Capsicum, Garlic Aioli

QUATTRO FORMAGGI **182**
 芝士四重奏
 Tomato Base, Blue, Mozzarella, Parmesan, Fontina & Hazelnut

**BUILD YOUR OWN PIZZA?
 ASK OUR STAFF!**

MAIN DISH



23



24



26



25



19

**USDA BLACK ANGUS
STRIPLOIN STEAK (300g)**
328

美國黑安格斯西冷牛扒

Ox Tail Bombas, Roasted Garlic
Butter, Salsa Verde

20

**M6+ WAGYU
HANGER STEAK (250g)**
388

澳洲 M6 級和牛封門柳牛扒

Gratin Potato, Garlic Butter,
Roasted Vegetables

We pride ourselves in using only
premium quality family farm raised,
corn-fed, Black Angus Beef from
renowned producers who care.

我們只採用嚴選家族農場之優質
穀飼黑安格斯牛肉。

21

SEAFOOD CIOPPINO
288

番茄海皇湯

Clams, Mussels, Prawns, Fish, Octopus,
Scallops, Tomato, Herbs

22

**HICKORY BBQ
PORK RIB**
268

醬燒美國豬肋骨

Cajun Fries, Sesame, Watermelon

23

**LEMON PEPPER ROASTED
FREE RANGE CHICKEN**
238

烤檸檬風味春雞

Sweet Potato Fries, Lombardi
Peppers, Spiced Cauliflower

24

WAGYU BEEF BURGER
178

和牛漢堡

Cajun Fries, Bacon Jam, Cheese,
House Relish

25

MUSSEL MARINIÈRE (500G)
238

白酒炒青口

White Wine Sauce, Fries, Toast Bread,
Garlic Aioli

26

PORK SHANK OSSO BUCO
258

紅酒燴豬膝

Pumpkin Purée, Beans, Dried Fruit

PASTA AND RISOTTO



27
SEAFOOD RISOTTO 🍴 208
海鮮意大利燴飯
Scallop, Prawns, Clams,
Lump Crab Meat, Shellfish Sauce

28
TRIPLE A GRADE BRAISED PORK BELLY AND PUMPKIN RISOTTO 🍴 168
燒頂級豬腩肉南瓜意大利飯
Kale, Hazelnut, Roasted Pumpkin, Seeds

29
PRAWN LINGUINE 192
AGLIO OLIO PEPERONCINO
香辣大蝦瑤柱扁意粉
Dried Scallop, Tomato, Chili

30
VONGOLE LINGUINE 172
香蒜辣椒蜆肉扁意粉
Clams, Chilli, Parsley

31
ITALIAN SAUSAGE RIGATONI 168
意式香腸粗管通粉
Pancetta, Kale, Tomato Cream, Parmesan Cheese

32
BEEF RAGOUT RIGATONI 172
紅酒牛肉粗管通粉
Roasted Tomato, Marsala, Morel, Parmesan Cheese

PORCINI MUSHROOM RISOTTO 🍴 168
牛肝菌意大利飯
Leek, Asparagus, Truffle Oil

ASPARAGUS CARBONARA LINGUINE 162
蘆筍煙肉忌廉芝士扁意粉
Pancetta, Parmesan, Egg Yolk, Cream, Asparagus



Seafood Bonanza

Best From The Ocean

海洋之最

THE GRAND CHILLED SEAFOOD PLATTER (For 2)

Boston Lobster, Alaska King Crab Leg,
Hokkaido Scallop, Mussels, Diamond Clams, Prawns,
Spanish Octopus, Freshly Shucked Oysters

海鮮拼盤 (兩位用)

波士頓龍蝦，帝王蟹腳，北海道帶子，
青口，鑽石蜆，凍蝦，西班牙八爪魚，
新鮮生蠔

898



FRESHLY SHUCKED OYSTERS

Cocktail Sauce, Sherry Vinegar, Shallot

新鮮生蠔 伴辣根雪莉醋

(Please ask our staff for daily special 請向餐廳查詢)



CHEF'S SEAFOOD SALAD

Half Lobster, Prawns, Smoked Salmon, Clams, Salmon Roe, Crab Paste, Mango

廚師龍蝦海鮮芒果沙律

258



FRESH WHOLE LOBSTER LINGUINE

Fennel, Asparagus, Tomato, Basil

原隻波士頓龍蝦扁意粉

358



CRISPY GIANT CRAB CAKE

Jumbo Lump Crab, Mango Dressing, Fennel, Apple

特大香脆炸蟹餅

238



TIGER PRAWN COCKTAIL

Avocado, Salmon Roe, Marie Rose Sauce
虎蝦喀嗒

168



HAMACHI CEVICHE

Avocado Cream, Pickled Radish
檸汁醃油甘魚刺身薄片

158



HOKKAIDO SCALLOP CARPACCIO

Salmon Roe, Chili, Lime, Coriander
北海道帶子刺身薄片

178





01
**OREO AND RASPBERRY
CHEESE DELICE** 72
紅桑子OREO芝士蛋糕，
榛子意大利雪糕
Praline Gelato, Orange Crumble

02
TIRAMISU 72
意式咖啡芝士蛋糕，
朱古力脆，蛋白餅
Espresso Sponge, Cocoa,
Mascarpone

03
**SALTED CARAMEL
CHOCOLATE MOUSSE** 72
海鹽焦糖朱古力慕絲，
糖脆花生，白朱古力泡泡
Candied Peanuts, Chocolate Foam

04
STRAWBERRY ETON MESS 72
士多啤梨甜蛋白脆，
雲尼拿意大利雪糕
Vanilla Gelato, Honeycomb,
Crispy Yoghurt



Our homemade gelato is proudly produced using only
the finest natural ingredients
我們只選用天然及優質的材料製作意大利雪糕

COCKTAIL

78

APEROL SPRITZ

Aperol / Prosecco / Soda

NEGRONI

Gin / Rosso Vermouth / Campari

BELLINI

Peach Flavor / Prosecco

PIMM’S CUP

Pimm’s / Lemon / Ginger Ale / Fresh Fruit

GOLD RUSH

Bourbon / Lemon / Honey

TOMMY’S MARGARITA

Tequila / Agave Nectar / Fresh Lime

MOCKTAIL

58

MANGO MULE

Ginger / Cucumber / Honey / Lemon / Mango / Club Soda

RASPI DELIGHT

Raspberry / Peppermint / Sweet n Sour / Mint

PASSIONATE BLITZ

Passionfruit / Orange / Ginger Beer

LYCHEE REFRESHER

Lychee / Apple / Yuzu / Elderflower

ANANAS STUNNER

Pineapple / Calamansi / Mint / Palm Sugar / Club Soda

PEACH BELLINI

Peach / Lemon / Lemonade

DRAUGHT BEER



Kronenbourg 1664 Blanc

46

68

Peroni

46

68

BOTTLE BEER



Carlsberg 0.0%

48

Corona

48

WHITE WINE



Robert Mondavi Chardonnay,
Twin Oaks, California, USA

58

288

Markview Sauvignon Blanc,
Western Australia

62

308

Villa Chiopris Pinot Grigio,
Friuli, Italy

358

Max Richter Estate Riesling,
Mosel, Germany

408

RED WINE

Robert Mondavi Cabernet Sauvignon,
Twin Oaks, California, USA

58

288

Markview Shiraz,
Western Australia

62

308

Marchesi De Frescobaldi Castiglioni
Chianti DOCG, Tuscany, Italy

398

Babich Black Label Pinot Noir,
Marlbourough

428

ROSÉ

Barton & Guestier Rosé,
Provence, France

78

378

CHAMPAGNE &
PROSECCO

Botter Prosecco DOC Spumante
Extra Dry N.V.

68

328

Billecart-Salmon Brut Réserve
Champagne

780

Perrier-Jouët Grand Brut

860

Perrier-Jouët Blason Rosé Brut
Champagne N.V.

920

DOLCI

GELATO MILKSHAKE

FRESHLY MADE IN HONG KONG

GLUTEN FREE

Banana • Pistachio • Chocolate

58

MINERAL WATER

48

Still-Acqua Panna 750ml

Sparkling-San Pellergrino 750ml

SOFT DRINK

Coke, Coke Zero, Sprite, Ginger Beer,
Ginger Ale

36

Fresh Lime Soda, Gunner

40

JUICE

Apple, Cranberry, Grapefruit, Orange,
Pineapple

40

COFFEE & TEA

Espresso, Regular

38

Latte, Cappuccino, Double Espresso,
Chocolate, Chamomile, Earl Grey,
English Breakfast, Jasmine,
Lemon Tea, Lemon Water, Milk Tea

46