CAFE DECO
PIZZERIA

A LA CARTE MENU

Flavours Beyond The Traditions

T | +852 2196 8099
E | cdpizzeria@cafedecogroup.com

TO START AND TO SHARE

01

APPETIZER PLATTER 238
雜錦小食拼盤

Calamari Fritti, Crunchy Chicken Wings, Mushroom Croquette, Pork Soft Tacos, Prawns Skewer

02

CHARCUTERIE PLATTER 198
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

03

ROASTED OCTOPUS ♣ 145
西班牙風味烤八爪魚

Romesco, Potatoes, Olives, Roasted Cherry Tomato

04

SEARED FOIE GRAS ON WILD MUSHROOM PUFF TART 148
香煎鴨肝野菌酥皮撻

Morel Cream, Port Wine Syrup

05

BEEF TARTARE ♣ 158
牛肉他他

Prime USA Beef, Herbed Croutons, Truffle Cream, Toasted Baguette

06

BONE MARROW ♣ 128
烤牛骨髓伴紅酒燴牛肋

Beef Short Rib Ragu, Morel, Onion Jam, Crusty Bread

07

CROSTINI PLATE 98
意式牛油果蟹肉及煙三文魚多士

Avocado, Crab Meat, Smoked Salmon, Ricotta Salata

08

BAKED PORT WINE BRIE CHEESE 118
焗布利芝士

Honey Glazed Grapes, Walnut, Crusty Bread

FRESHLY BAKED GARLIC FLAT BREAD 68
焗蒜蓉薄餅包

Romesco, Pesto, Olive Oil and Balsamic

CALAMARI FRITTI 98
香脆魷魚

Paprika, Chilli Coriander Dip

CHICKEN WINGS 88
椰香脆雞翼

House Spices, Coconut Crumbs

MUSHROOM CROQUETTE 85
野菌炸丸子

Sweet Potato, Truffle, Chili Jam

02

03

04

05

06

07

08

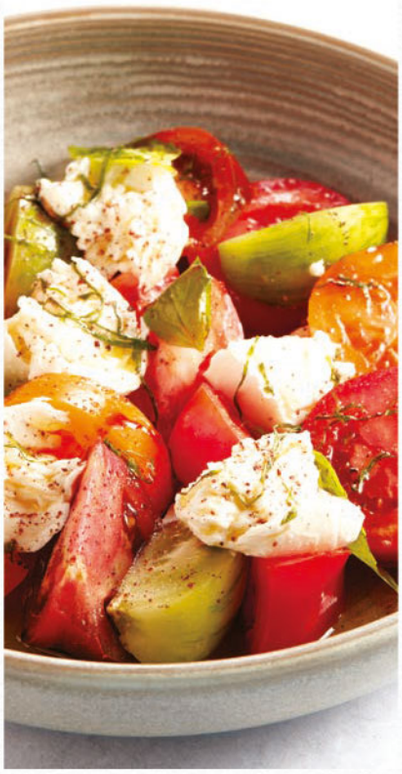
Chef Special • Vegetarian • Photos for reference only • 10% service charge applies

SALAD

09

10

11



09

SMOKED SALMON & PRAWN SALAD 142
煙三文魚海蝦沙律

Soft-boiled Egg, Orange, Cherry Tomato, Cucumber, Lettuce, Carrot Ginger Dressing

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

11

CLASSIC CAPRESE SALAD 138
番茄水牛芝士沙律

Heirloom Tomato, Buffalo Mozzarella, Basil

HOUSE CLUB SALAD 128
公司沙律

Chicken, Ham, Egg, Bacon, Tomato

CAESAR SALAD 118
凱撒沙律

Romaine Lettuce, Herbed Croutons, Crispy Parma Ham, Parmesan

ADD
Chicken +$42, Smoked Salmon +$48, Prawns +$58

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

12

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

HAWAIIAN — 168
夏威夷風光

Tomato Base, Mozzarella, Honey Glazed Ham, Pineapple

M6 WAGYU BEEF AND PRAWN ♣ — 192
M6 和牛拼虎蝦

Mozzarella, Asparagus, Capsicum, Garlic Aioli

17

CHICKEN MEXICALI — 168
墨西哥辣雞 ♣

Charred Salsa, Mozzarella, Queso Fresco, Pineapple, Avocado

CLASSIC PEPPERONI — 168
意式辣肉腸

Tomato Base, Mozzarella, Pepperoni

QUATTRO FORMAGGI — 182
芝士四重奏

Tomato Base, Blue, Mozzarella, Parmesan, Fontina & Hazelnut

18

BUFFALO MOZZARELLA 🍃 — 164
番茄水牛芝士

Tomato, Basil

TRUFFLE SPECK — 178
黑松露火腿

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

BUILD YOUR OWN PIZZA? ASK OUR STAFF!

♣ Chef Special • 🍃 Vegetarian • Photos for reference only • 10% service charge applies

MAIN DISH

19

20

21

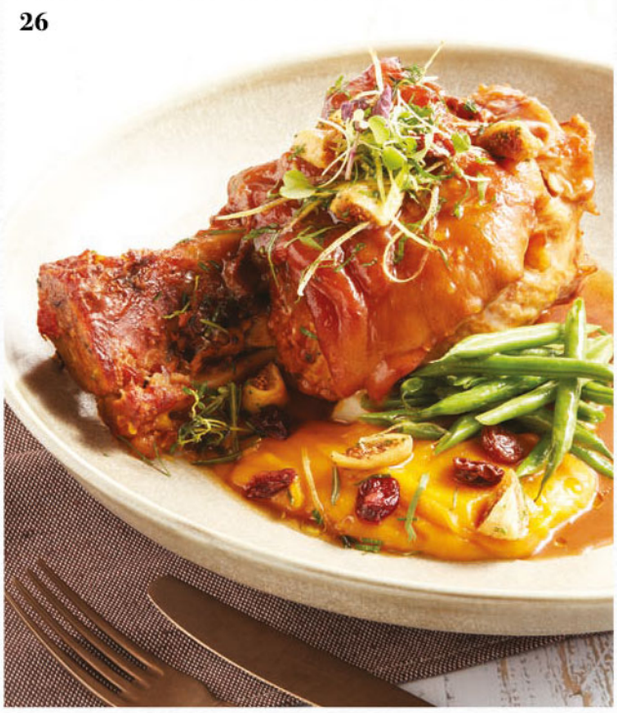
22

23

24

25

26



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 MARINIERE (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

Chef Special • Vegetarian • Photos for reference only • 10% service charge applies

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 AGLIO OLIO PEPERONCINO — 192

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

♣ Chef Special • 🍃 Vegetarian • Photos for reference only • 10% service charge applies

Seafood Bonanza

Best From The Ocean

海洋之最

THE GRAND CHILLED

SEAFOOD PLATTER

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

海鮮拼盤

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

958 (For 2-4位用) **538** (Half Portion半份)

Photos are for reference only | Prices are in HKD and subject to 10% service charge
Cannot be used in conjunction with other discounts or promotions

圖片僅供參考 | 價格以港幣計算，需加收10%服務費
不可與其他優惠同時使用

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

288

TIGER PRAWN COCKTAIL

Avocado, Salmon Roe, Marie Rose Sauce

虎蝦喀嗲

178

SEAFOOD CEVICHE

Octopus, Shrimps, Hamachi, Aji Amarillo, Corn Nuts & Toasts

南美式酸辣醃海鮮

（八爪魚、海蝦、油甘魚）

158

HOKKAIDO SCALLOP CARPACCIO

Salmon Roe, Chili, Lime, Coriander

北海道帶子刺身薄片

188

FRESH WHOLE LOBSTER LINGUINE

Fennel, Asparagus, Tomato, Basil

原隻波士頓龍蝦扁意粉

398

CRISPY GIANT CRAB CAKE

Jumbo Lump Crab, Mango Dressing, Fennel, Apple

特大香脆炸蟹餅

268

Photos are for reference only | Prices are in HKD and subject to 10% service charge
Cannot be used in conjunction with other discounts or promotions

圖片僅供參考 | 價格以港幣計算，需加收10%服務費
不可與其他優惠同時使用

01

MIXED BERRIES VANILLA WHITE CHOCOLATE MOUSSE CAKE 45
雜莓雲呢拿慕斯蛋糕

02

FRENCH GREEN TEA YUZU MOUSSE CAKE ♣ 45
法式抹茶柚子慕斯蛋糕

03

CARAMEL WHITE CHOCOLATE MOUSSE CAKE ♣ 45
焦糖白朱古力慕斯蛋糕

04

HONEY LEMON MOUSSE CAKE 45
蜜糖檸檬慕斯蛋糕

Gelato
- 意式雪糕 -

- Earl Grey Tea Gelato 伯爵茶意式雪糕
- 85% Chocolate Gelato 85%朱古力意式雪糕
- Hazelnut Gelato 榛子意式雪糕

1 Scoop (Any Flavour) 34
1球（任何口味）

2 Scoops (Any Flavour) 58
2球（任何口味）

3 Scoops (Any Flavour) 78
3球（任何口味）

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式雪糕

♣ Chef's Special • Photos are for reference only • 10% service charge applies

COCKTAIL 68

APEROL SPRITZ
Aperol / Sparkling Wine / Soda

NEGRONI
Gin / Rosso Vermouth / Campari

GLAMOROUS
Vodka / Grapefruit Juice / Citron Syrup

PIMM'S CUP
Pimm's / Lemon / Ginger Ale / Fresh Fruit

GOLD RUSH
Bourbon / Lemon / Honey

BUBBLE COCKTAIL
Mimosa or Bellini or Kir Royale

MOCKTAIL 58

TROPICAL
Pineapple / Passion Fruit / Jasmine Tea

SAKURA
Raspberry / Apple Juice / Ginger Ale

PASSIONATE BLITZ
Passionfruit / Orange / Ginger Beer

LYCHEE REFRESHER
Lychee / Apple / Yuzu / Elderflower

FOREST
Green Grape Syrup / Peppermint Tea

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

Canyon Oaks Chardonnay, California, United States	58	288
Fantinel, Borgo Tesis, Pinot Grigio, Friuli-Venezia Giulia, Italy		308
Old Coach Road Nelson, Sauvignon Blanc, Seifried Family, New Zealand		358
Acquesi Asti Spumante DOCG Moscato NV, Piedmont, Italy		358

RED WINE

Canyon Oaks Cabernet Sauvignon, California, United States	58	288
Rumours Shiraz, Warburn Estate, Riverina, Australia		308
Flechas de Los Andes Aguaribay Malbec, Mendoza, Argentina		358
Soto de Torres altos Ibericos Crianza, Rioja, Spain		428

CHAMPAGNE & PROSECCO

Villalta Prosecco Vino Spumante Extra Dry DOC, Veneto, Italy	68	328
Perrier-Jouët Grand Brut		698
Perrier-Jouët Blason Rosé Brut Champagne N.V.		728

MINERAL WATER 48

Still-Acqua Panna 750ml

Sparkling-San Pellergrino 750ml

2/3 DOLCI

GELATO MILKSHAKE

FRESHLY MADE IN HONG KONG

GLUTEN FREE

Peanut Butter • Salted Caramel • 85% Chocolate

58

SOFT DRINK

Coke, Coke Zero, Sprite, Ginger Beer, Ginger Ale	38
Fresh Lime Soda, Gunner	40

JUICE

Apple, Cranberry, Grapefruit, Orange, Pineapple	40

COFFEE & TEA

Espresso, Regular	38
Latte, Cappuccino, Double Espresso, Hot Chocolate, Chamomile, Earl Grey, English Breakfast, Jasmine, Blueberry Muffin Tea, Lemon Tea, Lemon Water, Milk Tea	48

10% service charge applies • All prices are in Hong Kong Dollar