

—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, Gambas, Roast Sweet Corn, Pork Belly Skewers	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	03 GLAZED ORGANIC BABY CARROT 烤有機甘筍 Ricotta Cheese, Dukkah, Cashew
04 CRISPY POPCORN SHRIMP 香脆爆谷蝦 Lemon Aioli	05 GRILLED PORK BELLY SKEWERS (4pcs) 烤豬腩肉串燒 Roasted Peanut, Nori Jam	06 BONE MARROW 烤牛骨髓伴紅酒燴牛肋 Beef Short Rib Ragu, Morel, Onion Jam, Crusty Bread
07 ROASTED OCTOPUS 西班牙風味烤八爪魚 Romesco, Potato, Olives, Roasted Cherry Tomato	CROSTINI PLATE 意式牛油果蟹肉及煙三文魚多士 Avocado, Crab Meat, Smoked Salmon, Ricotta Salata	08 BEEF TARTARE 牛肉他他 Prime USA Beef, Herbed Croutons, Truffle Cream, Toasted Baguette
HOUSE SPICES CHICKEN WINGS 特製香料脆雞翼	CALAMARI FRITTI 香脆魷魚 Paprika, Chili Coriander Dip	SPICED SWEET CORN 辣味甜粟米 Lemon Garlic Butter, Kimchee Dip
FRESHLY BAKED GARLIC FLAT BREAD 焗蒜蓉薄餅包 Romesco, Pesto, Olive Oil and Balsamic		

01



02



03



04



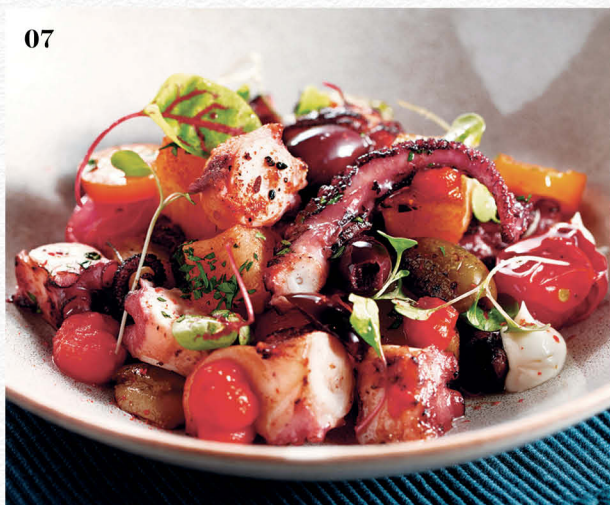
05



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



10
BLUEBERRIES SUPER FOOD SALAD   
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 
番茄水牛芝士沙律
Heirloom Tomato, Buffalo Mozzarella, Basil

FRESH FRUIT SALAD    **138**
新鮮雜菓沙律
Lettuce, Fresh Fruit, Dried Cranberries, Candied Pecan, Cider Honey Dressing

CAESAR SALAD **128**
凱撒沙律 
Romaine Lettuce, Herbed Croutons, Crispy Parma Ham, Parmesan
ADD
Avocado 牛油果 +\$40
Smoked Salmon 煙三文魚 +\$48
Prawn 蝦 +\$58



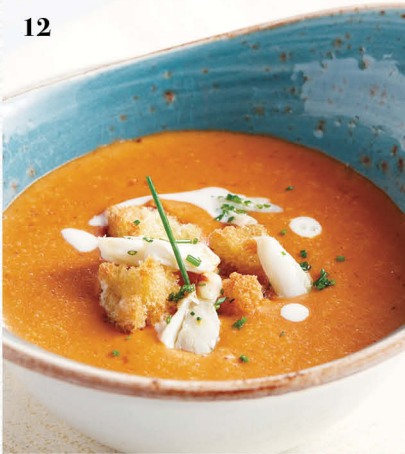
We take pride in sourcing only the freshest ingredients which can be appreciated in our dishes.

選用最新鮮的食材做出用心的菜式，是客人讚賞我們的原因。

SOUP

WILD MUSHROOM CAPPUCCINO WITH BLACK TRUFFLE 
鮮奶泡沫松露蘑菇湯 **68**

12
LOBSTER BISQUE **78**
龍蝦濃湯伴蟹肉
Crab Meat, Croutons, Chives



PIZZA



13

JAPANESE FREE RANGE EGG WITH SMOKED TUNA BELLY

煙吞拿魚腩

Teriyaki Eggplant Paste, Shiitake, Salmon Roe, Edamame, Mizuna, Miso Aioli, Sakura Shrimp

198

M6 WAGYU BEEF AND PRAWN

M6 和牛拼虎蝦

Tomato Base, Mozzarella, Asparagus, Capsicum, Garlic Aioli

198

HAWAIIAN

夏威夷風光

Tomato Base, Mozzarella, Honey Glazed Ham, Pineapple

178

BUFFALO MOZZARELLA

番茄水牛芝士

Tomato Base, Buffalo Mozzarella, Basil

170



14

TRUFFLED SPECK

黑松露火腿

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

188

15

SEAFOOD SUPREME

海鮮至尊

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

198

CLASSIC PEPPERONI

意式辣肉腸

Tomato Base, Mozzarella, Pepperoni

178

18

GORGONZOLA & APPLE

藍芝士核桃蘋果

Mascarpone Cheese, Buffalo Mozzarella, Honey, Walnut

188



14

FUNGI DI PARMA

意式蘑菇

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

188

16

CARBONARA

卡邦尼

Cream Sauce, Pancetta, Wild Mushroom, Onion, Mozzarella

182

17

CHICKEN MEXICALI

墨西哥辣雞

Romesco Base, Charred Salsa, Mozzarella, Queso Fresco, Pineapple, Avocado

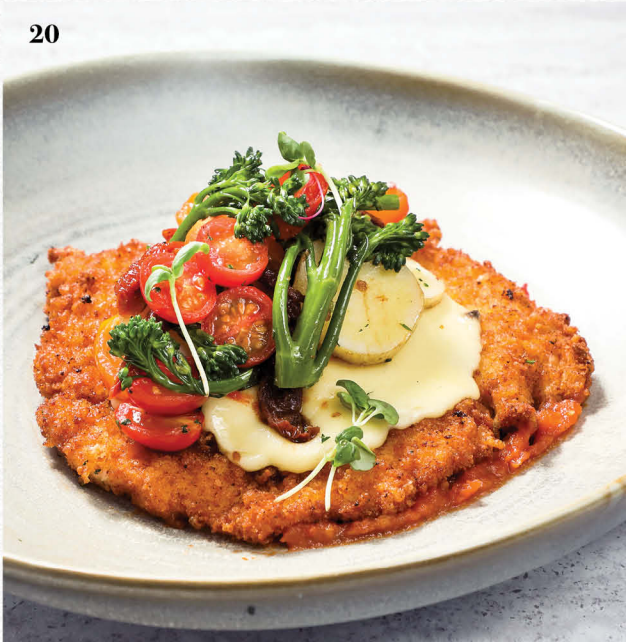
182

Embark on our pizza journey with the best 00 flour, sun-ripened tomatoes and textured mozzarella which are baked to perfection in the wood stone oven.

品嚐最優質的意大利 00 麵粉、陽光下完熟的番茄及軟滑的水牛芝士，並用木石爐完美烤製的意大利薄餅，開展您的薄餅旅程吧！

BUILD YOUR OWN PIZZA? ASK OUR STAFF!

MAIN DISH





19
WAGYU BEEF BURGER 178
和牛漢堡
Cajun Fries, Bacon Jam, Cheese,
House Relish

20
**BUTTER-FRIED CHICKEN
SCHNITZEL** 248
維也納薄雞扒
Mozzarella Cheese, Broccolini,
Sundried Tomato, Fresh Cherry
Tomato Sauce

21
GRILLED LAMB RACK 328
紐西蘭草飼羊架
Braised Cannellini Bean, Nduja,
Poached Turnip

22
SLOW COOKED PORK RACK 248
慢煮美國穀飼豬鞍
Braised Red Wine Cabbage,
Caramelized Apple, Potato Puree

23
**M6 WAGYU
HANGER STEAK (250g)** 398
M6 澳洲和牛封門柳
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。

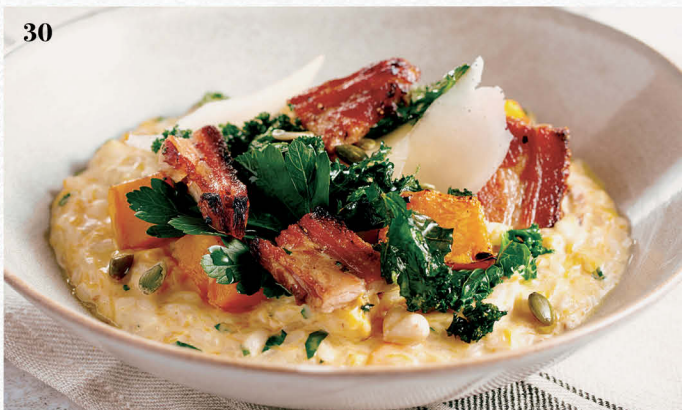
24
**USDA BLACK ANGUS
RIBEYE STEAK (300g)** 368
美國黑安格斯肉眼牛扒
Fries, Roasted Wild Mushroom,
Garlic Butter

25
**PAN-FRIED HOKKAIDO
SCALLOP AND PRAWNS** 228
北海道帶子海蝦
Potato, Spinach, Lemon Blam Sauce

26
HICKORY BBQ PORK RIB 278
醬燒美國豬肋骨
Fries, Sesame, Roasted Sweet Corn

MUSSEL MARINIERE (500g) 258
白酒煮青口
White Wine Sauce, Fries, Toasted Bread,
Garlic Aioli

PASTA AND RISOTTO



27
BEEF RAGOUT RIGATONI 178
紅酒牛肉粗管通粉
Roasted Tomato, Marsala, Morel, Parmesan Cheese

28
ASPARAGUS CARBONARA LINGUINE 168
蘆筍煙肉忌廉芝士扁意粉
Pancetta, Parmesan, Egg Yolk, Cream, Asparagus

29
PORCINI MUSHROOM RISOTTO 172 
牛肝菌意大利飯
Leek, Asparagus, Truffle Oil

30
PRAWN LINGUINE LOBSTER CREAM 198
龍蝦汁大蝦意粉
Tomato, Fennel, Lobster Cream, Basil

31
VONGOLE LINGUINE 178
香蒜辣椒蜆肉扁意粉
Clams, Chili, Parsley

32
TRIPLE A GRADE BRAISED PORK BELLY AND PUMPKIN RISOTTO 178 
燒頂級豬腩肉南瓜意大利飯
Kale, Hazelnut, Roasted Pumpkin, Pumpkin Seeds

33
SEAFOOD RISOTTO 228 
海鮮意大利飯
Scallop, Prawns, Clams, Lump Crab Meat, Shellfish Sauce

34
ITALIAN SAUSAGE RIGATONI 172
意式香腸粗管通粉
Pancetta, Kale, Tomato Cream, Parmesan Cheese



Semolina pasta with true character, high in protein and vitamin B, fun in every bite.
粗粒小麥粉製的意大利麵真材實料，含豐富蛋白質及維生素 B，每一口都很享受。



FUKUNAGA WAGYU FEAST

—— さつま福永和牛祭 ——



GRILLED A5 WAGYU BEEF SIRLOIN STEAK

香烤日本A5和牛西冷

680 (200g)

GRILLED A5 WAGYU BEEF TOMOBARA PLATE SIDE

香烤日本A5和牛牛小排

580 (200g)

Served with Fondant Potatoes, Roasted Vegetables, Chermoula,
Roasted Garlic, Sumac Pickled Red Onion
配雞湯焗薯仔、香草醬、田園燒菜

Photo is for reference only 圖片僅供參考 | Prices are in HKD and subject to 10% service charge 價格以港幣計算，需加收10%服務費



Seafood Bonanza

Best From The Ocean

海洋之最

DELUXE SEAFOOD RISOTTO

Half Lobster, Scallop, Shrimp, Clams, Mussels,
Spanish Octopus, Shellfish Sauce

雜錦海鮮意大利燴飯

568

[For 2 Persons 兩位用]



FRESH WHOLE LOBSTER LINGUINE

Fennel, Asparagus, Tomato, Basil

原隻波士頓龍蝦扁意粉

398



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



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)

168



CRISPY GIANT CRAB CAKE

Jumbo Lump Crab, Mango Dressing, Fennel, Apple

特大香脆炸蟹餅

268



SLOW-COOKED ABALONE AND SEA URCHIN LINGUINE

Salmon Roe, Asparagus, Kelp, Cherry Tomato

慢煮鮑魚海膽汁扁意粉

238





Let's Share

\$1,348

For 4 Persons (四位用)

STARTERS

前菜

APPETIZER PLATTER

Calamari Fritti, Crunchy Chicken Wings,
Gambas, Roast Sweet Corn,
Pork Belly Skewers
雜錦小食拼盤

+

GAMBAS AL AJILLO

西班牙香蒜辣蝦

+

FRESH FRUIT SALAD

Lettuce, Fresh Fruit, Dried Cranberries,
Candied Pecan, Cider Honey Dressing
新鮮雜菓沙律

MAIN DISHES

主菜

DELUXE SEAFOOD RISOTTO

Scallop, Shrimp, Clams,
Lump Crab Meat, Shellfish Sauce
雜錦海鮮意大利燴飯

+

CARBONARA PIZZA

Cream Sauce, Pancetta,
Wild Mushroom, Onion, Mozzarella
卡邦尼薄餅

OR 或

M6 WAGYU BEEF AND PRAWN PIZZA

Mozzarella, Asparagus,
Capsicum, Garlic Aioli
M6和牛拼虎蝦薄餅

EXTRA DELIGHT

加配優惠

+\$200

**1 BOTTLE OF
HOUSE RED/WHITE WINE**

紅/白餐酒1支

+\$250

1 BOTTLE OF PROSECCO

氣泡酒1支

COFFEE OR TEA

咖啡或茶

10% service charge applies 另收加一服務費 | Prices are in Hong Kong Dollar 價目以港幣計算 | Offer cannot be used in conjunction with any credit card promotion, Asia Miles and Cafe Deco Group Privilege 優惠不可與信用卡推廣、亞洲萬里通及Cafe Deco Group Privilege會員優惠同時使用 | Photos are for reference only 圖片只供參考 | In case of any disputes, Cafe Deco Pizzeria reserves the right of the final decision 如有任何爭議，Cafe Deco Pizzeria保留最終決定權



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 45
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

Gelato Cup - 1 Scoop 34
單球雪糕一客

Gelato Cup - 2 Scoops 58
雙球雪糕一客

Gelato Cup - 3 Scoops 78
三球雪糕一客



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

COCKTAIL

APEROL SPRITZ Aperol, Orange Juice, Soda, Sparkling Wine	72
BLOODY MARY Vodka, Tomato Juice, Lemon, Tabasco, Wourceter Sauce, Black Pepper, Red Wine	72
GINGER COSMOPOLITAN Vodka infused with Ginger, Triple Sec, Lime, Cranberry Juice	72
MANGO MOJITO White Rum, Lime, Mango Puree, Mint, Soda	72
PEACH MARGARITA Tequila, Peach Liquor, Sugar, Lime	72
SMOKEY NEGRONI Gin, Martini Rosso, Campari	72

MOCKTAIL

GREEN COOLER Cucumber, Lemon, Ginger Ale	68
PINK MOJITO Cranberry, Grapefruit, Mint, Sugar, Lime	68
PURPLE HAZE Raspberry Puree, Lemon, Ginger Ale, Butterfly Pea	68

WHITE WINE

	Gls	Bot
Trapiche, Sauvignon Blanc, 2022 Mendoza, Argentina	68	335
Argento, Pinot Grigio, 2022 Mendoza, Argentina	73	360
Cooperstone, Chardonnay, 2021 NSW, Australia	73	360
Torres Vina Esmeralda, Muscat, 2022 Penedes, Spain	375	
Louis Latour, Alligote, 2021 Bourgogne, France	515	

RED WINE

	Gls	Bot
Altos Los Romeros, Cabernet Sauv., 2022 Colchagua Valley, Chile	68	335
Cantine Pellegrino Parthenium, Nero d'Avola, 2021 Sicity, Italy	73	360
Cooperstone, Shiraz, 2021 NSW, Australia	73	360
Overstone, Pinot Noir, 2019 Hawke's Bay, New Zealand	385	
Chateau Pey, La Tour Reserve, Merlot / Cabernet, 2018 Bordeaux, France	525	

ROSE WINE

	Gls	Bot
Domaine de l'Herre, Blend, 2021 South West, France	68	335

SPARKLING WINE

	Gls	Bot
Fantinel Prosecco Extra Dry Fruilli, Italy	75	405

LIQUORS

Amaretto	75
Baileys	75
Frangelico	75
Jagermeister	75
Kahlua	75
Cointreau	85

APERITIVES

Campari	70
Martini Bianco	70
Martini Dry	70
Martini Rosso	70

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

DRAUGHT BEER

Stella Artois (500ml)	78
Becks (500ml)	76
Goose Island IPA (440ml)	78

BOTTLED BEER

Hoegaarden Peach	58
Hoegaarden Pomelo	58
Corona	62

VODKA

Skyy	78
Stoli	78
Grey Goose	88

GIN & TONIC

Broker's (Strawberry & Rosemary)	86
Bulldog (Orange & Lemon Twist)	88
Hendricks (Cucumber & Blueberries)	98
Roku (Passion Fruit)	98

WHISKY

Glencree Triple Distilled	80
Jack Daniels	82
Black Label	85
Chivas Regal	85
Makers Mark	98
Macallan 12	125

RUM

Bacardi White	78
Kraken Spiced	80
Appleton Signature Blen	85

TEQUILA

Jose Cuervo Gold	65
1800 Reposado	85

GELATO MILKSHAKE

FRESHLY MADE IN HONG KONG

85% Chocolate • Peanut Butter • Salted Caramel

58

SLUSHIES

Calamansi, Pandan Pina Colada, Raspberry, Strawberry	58
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SOFT DRINK

Coke, Coke Zero, Ginger Ale, Ginger Beer, Sprite, Soda, Tonic	40
Fresh Lime Soda	42

JUICE

Apple, Cranberry, Grapefruit, Orange, Pineapple	42
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COFFEE & TEA

Espresso, Machiatto (Hot)	40
Lemon Tea (Hot/Iced)	40
Camomile, Earl Grey, English, Green Tea, Peppermint (Hot)	48
Cappuccino, Chocolate, Latte, Mocha (Hot/Iced)	48

MINERAL WATER

Acqua Panna (500ml)	45
San Pellegrino (500ml)	45