

—CAFE DECO—
PIZZERIA

C A F E
D E C O
A LA CARTE
MENU

Flavours Beyond The Traditions



TO START AND TO SHARE

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

01



02



03



04



05



06



07



08



SALAD

CAFE DECO PIZZERIA // SALAD & SOUP

09



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

142

10



10
BLUEBERRY 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

138

11



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

138

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

128

CAESAR SALAD 118
 凱撒沙律
 Romaine Lettuce, Herbed Croutons, Crispy Parma Ham, Parmesan

118

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

SOUP

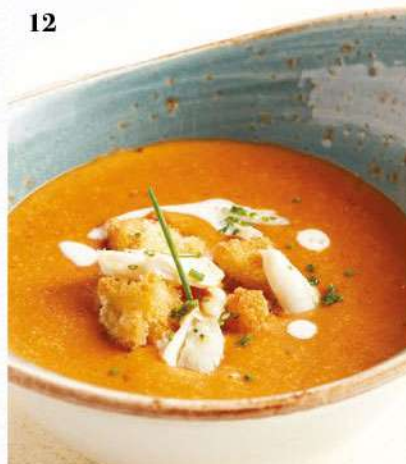
12
LOBSTER BISQUE 72
 龍蝦濃湯伴蟹肉
 Crab Meat, Brioche, Chives

72

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

62

12



PIZZA



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

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

14
SEAFOOD SUPREME 188
 海鮮至尊

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

15
FUNGHI DI PARMA 176
 意式磨菇

Tomato Base, 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

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

18
QUATTRO FORMAGGI 182
 芝士四重奏

Tomato Base, Blue, Mozzarella, Parmesan, Fontina Hazelnut

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

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

M6 WAGYU BEEF AND PRAWN 192
 M6 和牛拼虎蝦

Tomato Base, Mozzarella, Asparagus, Capsicum, Garlic Aioli

BUFFALO MOZZARELLA 164
 番茄水牛芝士

Tomato Base, Buffalo Mozzarella, Basil



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



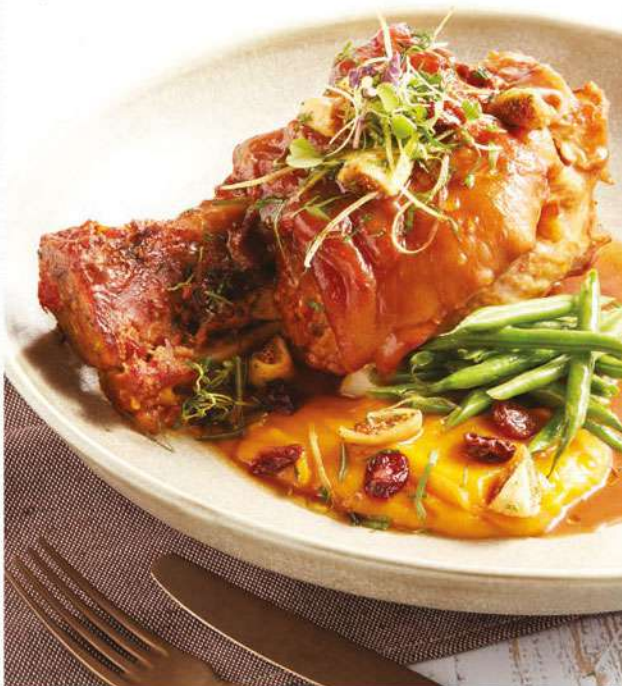
23



24



26



25



19

USDA BLACK ANGUS STRIPLON 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

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 🍴
 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



Seafood Bonanza

Best From The Ocean

海洋之最

BAKED FRESH WHOLE LOBSTER THERMIDOR

Onion, Mushroom, Hollandaise Sauce, Melted Cheese

焗法式原隻龍蝦米多

358



FRESHLY SHUCKED OYSTERS

Cocktail Sauce, Sherry Vinegar, Shallot

新鮮生蠔 伴辣根雪莉醋

288 (6pcs隻) 378 (8pcs隻) 568 (12pcs隻)



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]





GAMBAS

Roasted Vegetable, Parsley, New Potato

香煎虎蝦

298 (3pcs隻)



FRESH WHOLE PACIFIC RAZOR CLAM

Papaya, Red Onion

原隻太平洋蠔子

328 (4pcs隻)

製作需時15至20分鐘 Please allow 15-20 minutes for preparation



SLOW-COOKED ABALONE AND SEA URCHIN LINGUINE

Salmon Roe, Asparagus, Kelp, Cherry Tomato

慢煮鮑魚海膽汁扁意粉

238





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





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

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 WINECanyon 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 WINECanyon 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



DOLCI

GELATO MILKSHAKE

FRESHLY MADE IN HONG KONG

GLUTEN FREE

Peanut Butter • Salted Caramel • 85% Chocolate

58

SOFT DRINKCoke, Coke Zero, Sprite, Ginger Beer,
Ginger Ale

38

Fresh Lime Soda, Gunner

40

JUICEApple, 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