

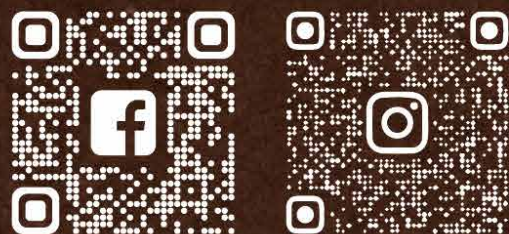
【保持聯繫 Stay Connected】

段純貞

獨門二十三香

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開瓶費每瓶港幣150元 Corkage fee is charged at HK\$150 per bottle

Cake cutting fee is charged at HK\$100 per cake 切餅費每個港幣100元 | 所有帳單將以四捨五入至最接近的整數 All bills will be rounded to the nearest dollar

段純貞

獨門二十三香

獨門二十三香，以香傳鄉



主餐牌 MENU

【用味蕾品閱光陰的故事】

段純貞遠從故鄉來到他鄉，如今他鄉變故鄉，舊法製作料理的堅持卻沒有改變。招牌的經典原汁紅燒牛肉，堅持不使用市售桶裝牛油，而是利用新鮮肥牛榨出的自製純天然油脂，就是希望帶給消費者不只美味更是安心；牛油加入香蔥、薑、蒜、豆瓣與23種中藥材，慢火拌炒八至九小時後加入牛骨高湯中熬煮，搭配各種手工調配的香料及醬料，其過程費時耗工。我們的堅持，帶給每一位客人最香豔的口味，希望讓您吃到安心的食材及用心的感動。段純貞牛肉麵溫而不火，油而不膩，期許用牛肉麵讓台灣小吃與國際接軌，誠摯等候客人來親身體驗。



段純貞的牛肉湯底以牛大骨熬煮，經過數小時慢火細燉，靜置一晚凝聚風味，如此成就一碗招牌紅燒腱心牛肉麵。

一頭牛只能取出約五碗份量的牛腱心肉，花紋狀的油脂分佈均勻，豐富膠質及黃金比例的半筋半肉，口感軟Q，肉香醇厚。



手工麵 | Handmade Noodles

麵團反覆延壓維持韌性，厚薄不均的麵體是為了能吸入更多湯汁，搭配湯底最能感受相輔相成的美味。

The repeated dough sheeting preserves the tenacity of noodles while the uneven thickness allows the noodles to absorb the soup. When paired with the unbeatable soup base, these handmade noodles will give you an ideal deliciousness.



細麵 | Thin Noodles

傳統的細麵製法，麵體氣孔多，易沾染濃厚醬汁！

Traditional vermicelli production creates multiple air holes in the noodles, ensuring that all the sauces are well-absorbed.

純台風味 Classic Taiwanese Flavour

麵條可選擇細麵/手工麵
Choose from Thin Noodles or Handmade Noodles



細麵
Thin Noodles



手工麵
Handmade Noodles



1. 三寶麵 (腱心、牛肚、牛筋) \$94
Beef Noodles with Shank, Tripe & Tendon

2. 清燉牛肉麵 (牛腩切片) \$82
Sliced Beef Shank Noodles
in Consomme

牛肉麵湯底含有蠶豆成分，蠶豆症患者請避免進食 The beef noodle soup contains fava beans, which should be avoided by guests with G6PD deficiency
圖片只供參考 Photos are for reference only | 另收加一服務費 10% service charge applies | 所有價格以港幣計算 All prices are in Hong Kong Dollars

紅燒風味 Braised Flavour

麵條可選擇細麵/手工麵
Choose from Thin Noodles or
Handmade Noodles



細麵
Thin Noodles



手工麵
Handmade Noodles

紅燒腩心半筋半肉麵 🍲 \$88
Braised Beef Noodles with
Tendon & Shank



紅燒牛筋麵 🍲 \$86
Braised Beef Tendon Noodles



招牌紅燒腩心牛肉麵 🍲 \$86
Braised Beef Shank Noodles

風味麵類 Local Style Noodles

胡椒湯酸菜雞麵 🍲 \$88
Chicken Drumstick Noodles in
Pepper Soup with Pickled Greens



濃湯燉雞麵 🍲 \$88
Rich Chicken Broth Noodles with
Drumstick



胡椒湯酸菜豬腳麵 🍲 \$88
Pork Knuckle Noodles in
Pepper Soup with Pickled Greens

燉番茄風味 Tomato Flavour



燉番茄腩心半筋半肉麵 🍲 \$92
Tomato Beef Shank & Tendon Noodles



燉番茄腩心牛肉麵 🍲 \$92
Tomato Beef Shank Noodles

乾拌麵 Dry Noodles

不設手工麵選擇 Handmade Noodles are not available



蒜香手撕雞乾拌麵 (含花生、細麵) 🍲 \$78
Shredded Chicken with Garlic Flavoured
Dry Noodles & Peanut (Thin Noodles)



青花椒香手撕雞乾拌麵 (含花生、細麵) 🍲 \$78
Shredded Chicken with Green Pepper Flavoured
Dry Noodles & Peanut (Thin Noodles)

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飯類及小菜 Rice & Side Dish

台式香筍 \$28
Chilled Taiwanese
Bamboo Shoot

冰糖醬花生 \$15
Braised Peanut

涼拌小黃瓜 \$15
Chilled Cucumber Salad

有機菇素肉燥飯 \$68
Vegan Minced Pork Rice with
Organic Mushroom

台式肉燥飯 \$78
Taiwanese Braised
Minced Pork Rice

兒童餐 Kids' Meal

芝士蛋手抓餅、小滷肉飯、雞肉薯條及飲品一杯 \$88

Cheese & Egg Roti, Mini Taiwanese Braised Minced Pork Rice, Chicken & Potato Strip with a Drink

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滷味 Marinated Flavour

豬大腸 \$68
Marinated
Pork Intestine

台式滷菜 \$58
(豆乾、杏鮑菇、娃娃菜、花生、麵根)
Assorted Vegetarian Marinated Platter
(Dried Tofu, King Oyster Mushroom,
Baby Chinese Cabbage,
Peanut, Wheat Gluten)

滷水拼盤 \$98
(牛肚、牛腩、牛筋、滷蛋、豆腐、鮮菌)
Assorted Marinated Meat Platter
(Beef Tripe, Beef Shank, Beef Tendon,
Braised Egg, Tofu, Mushroom)

老豆腐 \$38
Marinated Tofu

豬耳 \$68
Marinated
Pork Ear

鴨舌 \$68
Marinated
Duck Tongue

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私房小食

Duan's Flavour



8. 蒜粒古早台灣腸 \$58
Taiwanese-style
Pork Sausage

9. 慢煮無骨口水雞 \$78
Slow-cooked Boneless Chicken with
Sichuan Chili Sauce

10. 養生無骨紅棗黃酒雞 \$78
Chinese Yellow Rice Wine
Boneless Chicken with Red Date

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11. 滷肉青菜 (西生菜/油麥菜) \$48
Vegetable with Braised Minced Pork
(Iceberg Lettuce / Indian Lettuce)

12. 蒜醬青菜 (西生菜/油麥菜) \$48
Vegetable with Garlic Sauce
(Iceberg Lettuce / Indian Lettuce)

13. 雞湯抄手 \$68
Shrimp & Pork Wonton in
Rich Chicken Broth

14. 新鮮豚肉鍋貼 \$48
Taiwanese Fried Pork Dumpling

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私房小食

Duan's Flavour



15



16



17



18



19



20

15. 紅油抄手 \$68
Shrimp & Pork Wonton in
House Special Chili Oil

16. 大腸麵線 \$48
Pork Intestine with
Thin Noodles

17. 鹽酥雞 \$48
Taiwanese
Fried Chicken

18. 麻辣鴨血冬粉 \$88
Spicy Duck Blood
Cellophane Noodles

19. 三星蔥肉鍋餅 \$48
Sanxing Scallion
Pancake

20. 酥炸排骨 \$48
Deep-fried Pork Chop