

茶水費每位12至18元

Chinese Tea is served from \$12 to \$18 per person

開瓶費每支100元

Corkage fee is charged at \$100 per bottle

切餅費每個60元(3磅或以下)/100元(3磅或以上)

Cake cutting fee is charged at \$60 each (3 pounds or below) / \$100 each (above 3 pounds)

圖片只供參考

Photos are for reference only

另收加一服務費

10% service charge applies

所有價目均以港幣計算

All prices are in Hong Kong Dollar



素食  
Vegetarian



辣  
Spicy



蔬菜之選  
Dish with more Fruit and Vegetable



三少之選  
Dish with Less Salt, Oil and Sugar



# 必食推介

CHEF'S RECOMMENDATIONS



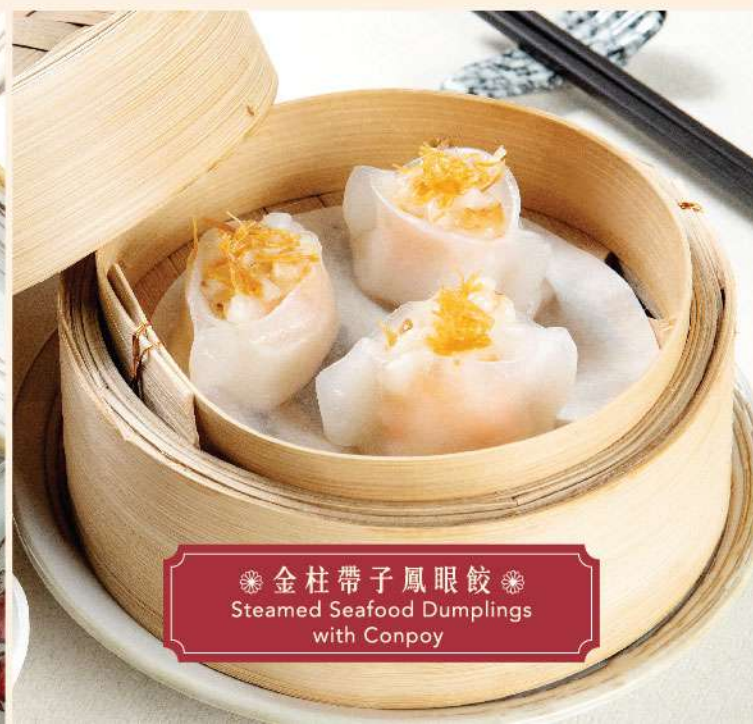
❁ 極品鮑魚酥 ❁  
Baked Whole Abalone Pastry



口水雞腸粉	\$68
Steamed Rice Flour Rolls with Shredded Chicken in Sichuan Chilli Sauce	
極品鮑魚酥 (每件)	\$55
Baked Whole Abalone Pastry (each)	
養顏燕窩蛋撻 (每件)	\$39
Baked Bird's Nest Egg Tart (each)	
銀杏胡椒豬肚濃雞湯	\$68
Rich Chicken Pepper Soup with Pork Stomach and Ginkgo	
瑤柱鮮蝦帶子灌湯餃	\$55
Steamed Dumpling in Soup with Conpoy, Shrimp and Scallop	
金柱帶子鳳眼餃 	\$44
Steamed Seafood Dumplings with Conpoy	



✿ 銀杏胡椒豬肚濃雞湯 ✿  
Rich Chicken Pepper Soup  
with Pork Stomach and Ginkgo



✿ 金柱帶子鳳眼餃 ✿  
Steamed Seafood Dumplings  
with Conpoy





❀ 懷舊魚翅餃 (不含魚翅) ❀  
Steamed Pork Dumplings with Carrot,  
Shrimp and Leek



大蝦燒賣	\$39
Steamed Shrimp and Pork Dumplings with Black Mushroom	
晶瑩海蝦餃	\$39
Steamed Shrimp Dumplings with Bamboo Shoot	
醬皇蒸鳳爪🌶️	\$35
Steamed Chicken Feet in Homemade Sauce	
懷舊魚翅餃 (不含魚翅)	\$36
Steamed Pork Dumplings with Carrot, Shrimp and Leek	
百花蒸釀魚肚	\$44
Steamed Fish Maw stuffed with Shrimp Paste	
鮮竹牛肉球 (含有豬肉成份)	\$35
Steamed Beef and Pork Balls with Bean Curd Sheet	
掛爐叉燒包	\$33
Steamed Barbecued Pork Buns	
金橘蒸排骨	\$33
Steamed Pork Ribs with Marmalade Sauce	
杞子小籠包	\$39
Steamed "Xiao Long Bao" with Wolfberry	
紅油抄手🌶️	\$44
Pork Dumplings in Garlic and Chilli Sauce	
上素鮮竹卷🥬	\$33
Steamed Assorted Mushroom in Bean Curd Skin Rolls	
淮山愛雞扎	\$38
Steamed Sliced Chicken and Chinese Yam in Bean Curd Skin Rolls	
咖喱魷魚魚蛋🌶️	\$44
Steamed Squid and Fish Balls in Curry Sauce	

# 即拉腸粉

STEAMED RICE FLOUR ROLLS

## 香茜牛肉腸

Steamed Rice Flour Rolls with Beef and Chinese Parsley

\$55

## 脆網皮海皇腸粉

Steamed Rice Flour Rolls with Crispy Rice Nest and Shrimp

\$60

## 翡翠海蝦腸粉

Steamed Rice Flour Rolls with Fresh Shrimp and Vegetable

\$60

## 瑤柱雞絲腸粉

Steamed Rice Flour Rolls with Conpoy and Shredded Chicken

\$60



❁ 脆網皮海皇腸粉 ❁  
Steamed Rice Flour Rolls  
with Crispy Rice Nest and Shrimp

❁ 翡翠海蝦腸粉 ❁  
Steamed Rice Flour Rolls  
with Fresh Shrimp and Vegetable





❁ 雪影金腿叉燒包 ❁  
Baked Barbecued Pork Buns  
with Crystal Sugar



❁ 蛋煎糯米雞 ❁  
Egg-fried Glutinous Rice  
with Minced Chicken

### 雪影金腿叉燒包

Baked Barbecued Pork Buns with Crystal Sugar

\$36

### 年年有餘蘿蔔糕

Pan-fried Turnip Cake with Eel

\$44

### 沙律明蝦角

Deep-fried Shrimp Dumplings with Salad Dressing

\$42

### 蛋煎糯米雞

Egg-fried Glutinous Rice with Minced Chicken

\$39

### 這不是芋角

Deep-fried Taro Puffs

\$39

### 海蝦脆春卷

Crispy Shrimp Spring Rolls

\$39

### 元貝蝦米蘿蔔酥

Pan-fried Turnip Cake with Dried Shrimp and Dried Scallop

\$42

## 香脆系列

CRISPY DIM SUM





◉ 鳳爪排骨蒸飯 ◉

Steamed Rice  
with Chicken Feet and Pork Ribs



# 本工風味

LOCAL DISHES

## 鳳爪排骨蒸飯

Steamed Rice with Chicken Feet and Pork Ribs

\$55

## 皮蛋瘦肉粥

Congee with Minced Pork and Preserved Egg

\$55

## 古早味鮮蝦銀針粉

Stir-fried Ancient Silver Needle Noodles with Shrimp

\$55

## 清灼菜心

Boiled Choi Sum

\$58

## 清灼生菜

Boiled Lettuce

\$58

## 絲苗白飯 (每碗)

Steamed Rice (Bowl)

\$20

## 綿滑白粥 (每碗)

Plain Congee (Bowl)

\$20



### 古早味鮮蝦銀針粉

Stir-fried Ancient Silver Needle Noodles  
with Shrimp



# 巧手小菜

SEASONAL DISHES



✿ 鮮鳳梨咕嚕肉 ✿  
Sweet and Sour Pork  
with Sliced Fresh Pineapple



✿ 脆皮炸子雞 ✿  
Deep-fried Crispy Chicken



於上午11時後供應

Available from 11am

鮮鳳梨咕嚕肉	\$98
Sweet and Sour Pork with Sliced Fresh Pineapple	
蠔情金沙蝦 (酥炸蠔伴金沙大蝦)	\$168
Deep-fried Prawn with Salted Egg Yolk and Deep-fried Oyster	
薑蔥豆腐火腩煲	\$98
Braised Pork and Bean Curd with Spring Onion and Ginger	
鮮鳳梨金不換炆雞	\$98
Braised Chicken and Fresh Pineapple with Thai Basil	
椒鹽鮮魷魚	\$93
Deep-fried Squid with Garlic and Salt Pepper	
脆皮炸子雞	\$168 / 半隻 half
Deep-fried Crispy Chicken	\$298 / 壹隻 whole
欖菜肉鬆百合四季豆	\$88
Sautéed String Beans with Minced Pork and Preserved Olives	
川味水煮牛肉 🌶️	\$148
Beef in Hot Chilli Soup	
漁家琵琶豆腐	\$98
Pan-fried Tofu coated with Minced Pork Paste	





魚肚杞子浸鮮腐竹  
Poached Fresh Bean Curd  
with Fish Maw and Wolfberry



於上午11時後供應  
Available from 11am

豉椒酸菜炒鵝腸	\$98
Sautéed Goose Intestine with Pepper and Pickled Mustard Green in Black Bean Sauce	
家鄉梅菜扣肉煲	\$98
Braised Pork and Preserved Vegetable	
惹味酸菜魚	\$148
Simmered Fish Fillet with Pickled Mustard Green	
海鮮扒冬瓜甫	\$103
Braised Winter Melon with Assorted Seafood	
薑汁炒芥蘭   	\$78
Sautéed Chinese Kale in Ginger Sauce	
榆耳鮮菌炒帶子  	\$128
Sautéed Scallop with Fungus and Mushroom	
雲耳時蔬炒雞片 	\$88
Sautéed Sliced Chicken with Black Fungus and Vegetable	
魚肚杞子浸鮮腐竹 	\$98
Poached Fresh Bean Curd with Fish Maw and Wolfberry	
竹筍素蟹柳扒蘭花  	\$88
Braised Broccoli with Bamboo Pith and Imitation Crab Stick	

巧手小菜

SEASONAL DISHES



# 精選飯麵

RECOMMENDED RICE AND NOODLES



◉ 鰻魚和風炒飯 ◉

Fried Rice with Eel, Eggs,  
Minced Chicken and Vegetable



◉ XO醬瑤柱煙肉脆脆炒飯 ◉

Fried Rice with Bacon, Eggs,  
Chinese Fried Dough  
in Homemade XO Sauce



於上午11時後供應

Available from 11am

味菜鵝腸牛柏葉炒河	\$98
Stir-fried Flat Rice Noodles with Goose Intestine and Preserved Vegetable	
乾炒牛河	\$93
Stir-fried Flat Rice Noodles with Sliced Beef	
金不換海鮮炒河 (蝦仁, 帶子, 鮮魷)	\$98
Stir-fried Flat Rice Noodles with Shrimp, Scallop, Squid and Thai Basil	
XO醬瑤柱煙肉脆脆炒飯	\$103
Fried Rice with Bacon, Eggs, Chinese Fried Dough in Homemade XO Sauce	
杞子瑤柱蛋白炒飯	\$93
Fried Rice with Dried Scallop, Wolfberry and Egg White	
鰻魚和風炒飯	\$108
Fried Rice with Eel, Eggs, Minced Chicken and Vegetable	
竹筴鮮菌炆伊麵 🌿	\$88
Braised E-Fu Noodles with Bamboo Pith and Mushroom	
乾燒伊麵 🌿	\$78
Braised E-Fu Noodles	
大蝦星洲炒米	\$118
Singapore Fried Rice Vermicelli with Prawn	
酸菜魚米線	\$78/碗 Bowl
Simmered Fish Fillet and Rice Noodles in Pickled Mustard Green Soup	
帶子蝦球湯麵	\$78/碗 Bowl
Scallop and Prawn Noodles in Soup	



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*Privilege*



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