

—CAFE DECO—
PIZZERIA

A LA CARTE
MENU

Flavours Beyond The Traditions

TO START AND TO SHARE

- | | | |
|---|---|---|
| <p>01
 APPETIZER PLATTER <u>248</u>
 雜錦小食拼盤
 Calamari Fritti, Crunchy Chicken Wings,
 Gambas, Roast Sweet Corn,
 Pork Belly Skewers</p> | <p>02
 CHARCUTERIE PLATTER <u>208</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
 GLAZED ORGANIC
 BABY CARROT <u>118</u>
 烤有機甘筍
 Ricotta Cheese, Dukkah, Cashew</p> |
| <p>04
 CRISPY POPCORN
 SHRIMP <u>108</u>
 香脆爆谷蝦
 Lemon Aioli</p> | <p>05
 GRILLED PORK BELLY
 SKEWERS (4pcs) <u>145</u>
 烤豬腩肉串燒
 Roasted Peanut, Nori Jam</p> | <p>06
 BONE MARROW <u>168</u>
 烤牛骨髓伴紅酒燴牛肋
 Beef Short Rib Ragu, Morel,
 Onion Jam, Crusty Bread</p> |
| <p>07
 ROASTED OCTOPUS <u>158</u>
 西班牙風味烤八爪魚
 Romesco, Potato, Olives,
 Roasted Cherry Tomato</p> | <p>CROSTINI PLATE <u>112</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
 BEEF TARTARE <u>168</u>
 牛肉他他
 Prime USA Beef, Herbed Croutons,
 Truffle Cream, Toasted Baguette</p> |
| <p>HOUSE SPICES
 CHICKEN WINGS <u>108</u>
 特製香料脆雞翼</p> | <p>CALAMARI FRITTI <u>108</u>
 香脆魷魚
 Paprika, Chili Coriander Dip</p> | <p>SPICED SWEET CORN <u>88</u>
 辣味甜粟米
 Lemon Garlic Butter, Kimchee Dip</p> |
| <p>FRESHLY BAKED GARLIC
 FLAT BREAD <u>68</u>
 焗蒜蓉薄餅包
 Romesco, Pesto, Olive Oil and
 Balsamic</p> | | |

01



02



03



04



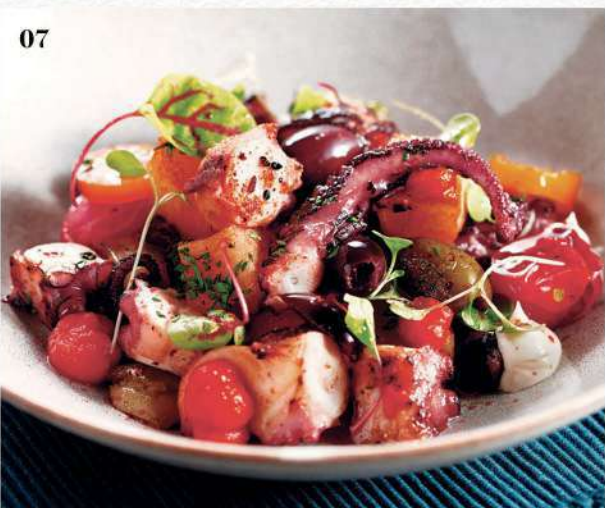
05



06



07

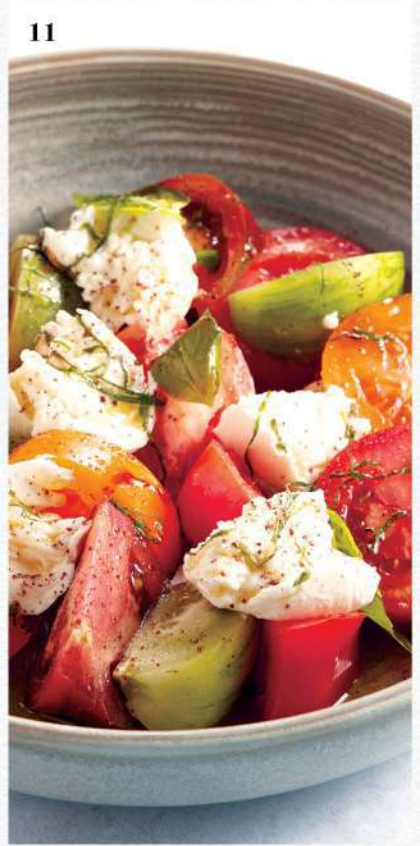


08



SALAD

CAFE DECO PIZZERIA // SALAD & SOUP



09
SMOKED SALMON & PRAWN SALAD 🍷
 煙三文魚海蝦沙律
 Soft-boiled Egg, Orange, Cherry Tomato, Cucumber, Lettuce, Carrot Ginger Dressing **152**

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 **148**

11
CLASSIC CAPRESE SALAD 🌿
 番茄水牛芝士沙律
 Heirloom Tomato, Buffalo Mozzarella, Basil **148**

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

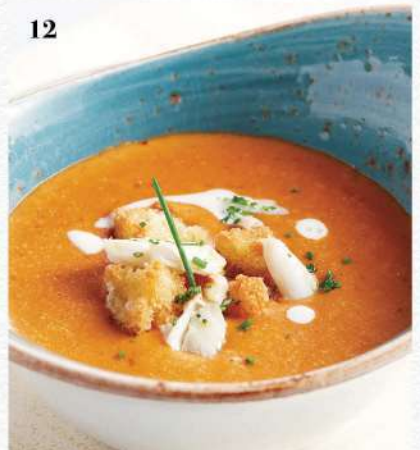
CAESAR SALAD **128**
 凱撒沙律 🌿
 Romaine Lettuce, Herbed Croutons, Crispy Parma Ham, Parmesan
ADD
 Avocado 牛油果 +\$40
 Smoked Salmon 煙三文魚 +\$48
 Prawn 蝦 +\$58


 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 🌿 **68**
 鮮奶泡沫松露蘑菇湯

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 🍣 198
 煙吞拿魚腩

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

14
TRUFFLED SPECK 🥜 188
 黑松露火腿

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

14
FUNGHI DI PARMA 188
 意式蘑菇

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

M6 WAGYU BEEF AND PRAWN 🍣 198
M6 和牛拼虎蝦

Tomato Base, Mozzarella, Asparagus, Capsicum, Garlic Aioli

15
SEAFOOD SUPREME 🍣 198
 海鮮至尊

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

16
CARBONARA 182
 卡邦尼

Cream Sauce, Pancetta, Wild Mushroom, Onion, Mozzarella

HAWAIIAN 178
 夏威夷風光

Tomato Base, Mozzarella, Honey Glazed Ham, Pineapple

CLASSIC PEPPERONI 178
 意式辣肉腸

Tomato Base, Mozzarella, Pepperoni

17
CHICKEN MEXICALI 182
 墨西哥辣雞

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

BUFFALO MOZZARELLA 🌿 170
 番茄水牛芝士

Tomato Base, Buffalo Mozzarella, Basil

18
GORGONZOLA & APPLE 🌿🥜 188
 藍芝士核桃蘋果

Mascarpone Cheese, Buffalo Mozzarella, Honey, Walnut



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！

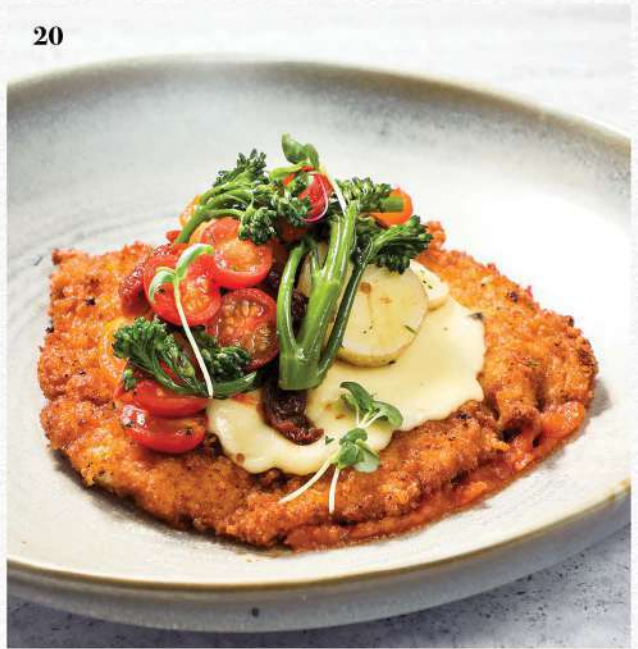
BUILD YOUR OWN PIZZA? ASK OUR STAFF!

MAIN DISH

19



20



21



22



23





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

ASPARAGUS CARBONARA LINGUINE 168

蘆筍煙肉忌廉芝士扁意粉

Pancetta, Parmesan, Egg Yolk, Cream, Asparagus

PORCINI MUSHROOM RISOTTO 172

牛肝菌意大利飯

Leek, Asparagus, Truffle Oil

28

PRAWN LINGUINE LOBSTER CREAM 198

龍蝦汁大蝦意粉

Tomato, Fennel, Lobster Cream, Basil

29

VONGOLE LINGUINE 178

香蒜辣椒蜆肉扁意粉

Clams, Chili, Parsley

30

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

31

SEAFOOD RISOTTO 228

海鮮意大利飯

Scallop, Prawns, Clams, Lump Crab Meat, Shellfish Sauce

32

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。