

段 純 貞

《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8-9小時後加入牛骨高湯中熬煮，搭配上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

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腩心牛肉麵

一頭牛只能取出約五碗份量的牛腩心肉
花紋狀的油脂分布均勻
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

手 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 can maintain the tenacity of noodles while the uneven thickness of noodles is capable of absorbing the soup. Paired with the unbeatable soup base, the handmade noodles will give you an ideal deliciousness.

細 Thin Noodles

傳統的細麵製法，麵體氣孔多，易沾染濃厚醬汁！
Traditional vermicelli production endows the noodles with multiple air holes, which ensure all the sauces are well-absorbed.

細麵



均選用美國牛肉
U.S. Beef Selected

牛肉麵類 Beef Noodles

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

推 來店必點



三寶麵 (腩心·牛肚·牛筋)
Beef Noodles with Shank, Tripe & Tendon
\$84

清湯



清湯牛肉麵
Consomme Beef Noodles
\$78

此湯底含有蠶豆成分，蠶豆症患者請避免進食

The soup includes fava beans, guests with G6PD Deficiency should avoid eating
另收加一服務費 10% service charge applies | 圖片只供參考 Photos are for reference only | 所有價格以港幣計算 All prices are in Hong Kong Dollar

牛肉麵類 Beef Noodles

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

紅燒



紅燒腱心半筋半肉牛肉麵
Braised Beef Noodles with Tendon & Shank
\$80

牛肉麵類 Beef Noodles

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

麻辣



麻辣蒜味腱心半筋半肉麵
Spicy & Garlic Beef Shank Noodles with
Tendon & Shank
\$82



紅燒牛筋麵
Braised Beef Tendon Noodles
\$78



經典紅燒牛肉麵 (牛展切片)
Duan Chun Zhen
Sliced Beef Shank Noodles
\$78

燉番茄



燉番茄腱心半筋半肉麵
Tomato Beef Noodles with Tendon & Shank
\$82

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風味麵類 Local Style Noodles



推 嫩濃湯雞麵 (細麵/手工麵)
Rich Chicken Broth Noodles
with Drumstick
(Thin Noodles/Handmade Noodles)
\$88



酥炸排骨麵 (雞湯底, 細麵/手工麵)
Rich Chicken Broth Noodles with
Deep Fried Pork Chops
(Thin Noodles/Handmade Noodles)
\$78



胡椒湯酸菜雞麵 (細麵) 
Chicken Drumstick Noodles
in Pepper Soup with Pickled Greens (Thin Noodles)
\$78



胡椒湯酸菜豬腳麵 (細麵) 
Pork Knuckle Noodles
in Pepper Soup with Pickled Greens (Thin Noodles)
\$78

乾拌麵 Dry Noodles



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



蒜香手撕雞乾拌麵 (含花生, 細麵) 
Shredded Chicken Garlic Flavour
Dry Noodles with Peanut (Thin Noodles)
\$78



慢煮口水雞拌麵 (細麵) 
Slow-cooked Chicken Leg Dry Noodles
with Sichuan Chili Sauce (Thin Noodles)
\$78





滷水拼盤
 (牛肚, 牛腩, 滷蛋, 豆干, 鮮菌)
 Assorted Marinated Meat Platter
 (Beef Tripe, Beef Shank, Braised Egg,
 Dried Tofu & Mushroom)
\$78



新鮮豚肉鍋貼
 Taiwanese Fried Dumplings
\$42



鹽酥雞
 Taiwanese Fried Chicken
\$48



季節醬炒青菜
 Stir-fried Seasonal Vegetables
\$48



推 紅油抄手
 Shrimp & Pork Wontons in
 House Special Chili Oil
\$58



雞湯抄手
 Shrimp & Pork Wontons in
 Rich Chicken Broth
\$58



酥炸排骨
 Deep-fried Pork Chops
\$48



養生無骨紅棗黃酒雞
 Chinese Yellow Rice Wine
 Boneless Chicken with Red Dates
\$84



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

私房小食 Duan's Flavour



古早台灣腸
Taiwanese Style Sausage
\$48



藥膳雞翼
Chinese Herbal
Chicken Wings with Soup
\$48



台式滷菜 (豆腐·杏鮑菇·滷心蛋)
Assorted Marinated Platter
(Tofu, King Oyster Mushroom,
Braised Egg)
\$48



三星蔥肉鍋餅
Sanxing Scallion Pancake
\$42

飯類 Rice



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

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段純貞

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