

california
PIZZA KITCHEN

where *fresh & creative* flavors collide

FEATURING:
特別推介:

Fire-Grilled Ribeye
烤美國特級
安格斯肉眼扒



FEATURING:
特別推介:

Sparkling Berry-Lemon
藍梅檸檬特飲

Cucumber Reviver
青瓜特飲



CPK Signature Cocktails 特色雞尾酒

NEW **SPIKED CUCUMBER 青瓜特調**

◆ Gin // Freshly Puréed Pineapple & Cucumber // Monin Cucumber // Torn Mint // Agave Sour Topped with soda water **52**

CACTUS LEMONADE 冰極檸檬

Vodka // Lemon Juice // Simple Syrup **52**

NEW **BLUEBERRY GINGER SMASH 藍莓派對**

Jack Daniel's Tennessee Whiskey // Domaine de Canton Ginger // Fresh Blueberries & Lime // Cranberry Juice Agave Sour **78**

Twist on COCKTAIL CLASSICS 經典雞尾酒

NEW **HAND-SHAKEN AGAVE MOJITO**

◆ **龍舌蘭莫希托**

Bacardi Superior Rum // Agave Sour // Mint & Lime **52**

MAI TAI 邁泰

Myer's Rum // Orange Juice // Pineapple Juice // Grenadine **68**

LONG ISLAND ICED TEA 長島冰茶

Gin // Vodka // Rum // Triple Sec // Sweet & Sour // Coca Cola **62**

TEQUILA SUNRISE 龍舌蘭日出

José Cuervo Gold Tequila // Orange Juice // Grenadine **68**

Margaritas 瑪嘉烈特

NEW **PLATINUM MARGARITA**

◆ **特級瑪嘉烈特**

Tequila // Agave Sour // Lime
Includes your choice of float: Cointreau, Chambord or Red Wine **68**

NEW **FRESH AGAVE LIME MARGARITA**

龍舌蘭青檸瑪嘉烈特

Tequila // Agave Sour Lime **52**

NEW **STRAWBERRY LIME MARGARITA**

士多啤梨青檸瑪嘉烈特

Tequila // Fresh Strawberries
Perfect Purée Strawberry // Agave Sour Lime **63**

Mules 伏特加特色飲品

NEW **MOSCOW MULE**

莫斯科騾子

Vodka // Ginger Beer // Agave Sour
Ginger Root **52**

NEW **TROPICAL MULE**

◆ **熱帶騾子**

Vodka // Coconut Rum // Ginger
Beer Monin Passion Fruit // Agave Sour **52**

Hand-Crafted MOCKTAILS 精製特色飲品

NEW **CUCUMBER REVIVER 青瓜特飲**

Freshly puréed pineapple & cucumber with Monin Cucumber torn mint and agave sour, topped with soda water **38**

NEW **SPARKLING BERRY-LEMON 藍梅檸檬特飲**

Perfectly refreshing Perrier Lemon Sparkling Water with a light berry flavor, fresh lemon, blueberries & thyme **48**

MANGO TANGO 芒果探戈

Mango Juice, 7-Up, Grenadine **38**

EXOTIC CARIBBEAN 海盜

Apple Juice, Pineapple Juice, Mango Juice, Strawberry Purée **38**

PINEAPPLE COLADA 菠蘿飄香

Milk, Pineapple Juice, Pina Colada Syrup **46**

STRAWBERRY COOLER 草莓涼夏

Strawberry Purée, Pineapple Juice, Orange Juice, Sprite **38**



Complimentary REFILLS 無限添飲

COCA-COLA, COCA-COLA ZERO, SPRITE
可口可樂，零系可口可樂，雪碧 33

ICED LEMON TEA
凍檸檬茶 33

COLD AND HOT DRINKS 冷熱飲品

LEMON WATER (Hot or Iced)
檸檬水 (熱或凍) 33

MILK (Hot or Iced)
牛奶 (熱或凍) 30

MILK TEA (Hot or Iced)
奶茶 (熱或凍) 33

HOT CHOCOLATE
朱古力 (熱) 32

Bottled WATER 樽裝水

ACQUA PANNA (Natural Mineral Water)
巴娜 (天然礦泉水) 500ml 32

SAN PELLEGRINO (Sparkling Mineral Water)
聖沛黎洛 (有氣礦泉水) 500ml 32

PERRIER LEMON (Sparkling Mineral Water)
法國巴黎礦泉水檸檬味 (有氣礦泉水) 330ml 32

FRESHLY SQUEEZED JUICES 鮮榨果汁

ORANGE, KIWI, MANGO, GUAVA
橙汁，奇異果汁，芒果汁，番石榴汁 28

NON-ALCOHOLIC BEVERAGES 無酒精飲品

FLAVORED ICED TEAS 果味紅茶
Strawberry, Peach, Passion Fruit.
士多啤梨, 蜜桃, 熱情果
Glass 杯 28 Jar 瓶 68

FLAVORED LEMONADES 果味檸檬特飲
Strawberry, Peach, Passion Fruit.
士多啤梨, 蜜桃, 熱情果
Glass 杯 28 Jar 瓶 68

SPECIALTY HOT TEAS 特色茶

EARL GREY, CAMOMILE, JASMINE
伯爵，洋甘菊，茉莉 28

MILKSHAKES 奶昔

VANILLA	CHOCOLATE	AVOCADO
雲喱拿 46	朱古力 46	牛油果 56

COFFEE 咖啡

REGULAR COFFEE (Hot or Iced)
咖啡 (熱或凍) 32

DECAFFEINATED COFFEE (Hot or Iced)
低因咖啡 (熱或凍) 32

CAFÉ LATTE (Hot or Iced)
鮮奶咖啡 (熱或凍) 38

CAFÉ MOCHA (Hot or Iced)
意大利朱古力咖啡 (熱或凍) 38

CAPPUCCINO (Hot or Iced)
意大利泡沫咖啡 38

ESPRESSO (Single or Double)
意大利特濃咖啡 (單份或雙份) 32/40

Wine | GLASS & BOTTLE 杯 & 樽裝

Whites 白酒

LIGHT +
BALANCED
輕型酒柚味及平衡

CHARDONNAY

California, USA.
沙當妮，加州，美國。

CRISP +
BALANCED
爽脆及平衡

SELECTION SAUVIGNON BLANC

Central Valley, Chile.
長相思，中央山谷，智利。

TROPICAL +
COMPLEX
熱帶風味及複雜

SAUVIGNON BLANC (ORGANIC)

La Mancha, Spain.
拉曼恰，西班牙。

SWEET +
CRISP ACIDITY
甜及清新爽脆的酸度

SAUVIGNON BLANC

Molina & Curico Valley, Chile.
莫利納，庫里科谷，智利。



Glass 杯	Bottle 樽
65	238

65	238
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55	198
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85	320
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Reds 紅酒

LIGHT BODIED
酒體輕身

CABERNET SAUVIGNON

California, USA.
赤霞珠，加州，美國。

MEDIUM BODIED
酒體中等

CABERNET SAUVIGNON (ORGANIC)

La Mancha, Spain.
赤霞珠，拉曼恰，西班牙。

MEDIUM BODIED
酒體中等

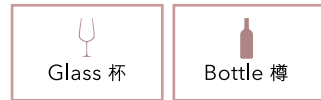
RESERVA CARMENERE

Central Vally, Chile.
卡門內，中央山谷，智利。

FULL BODIED
酒體醇厚

Grand Reserva Merlot

Colchagua Valley, Chile.
梅洛，科爾吉瓜省，智利。



Glass 杯	Bottle 樽
65	238

55	198
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85	320
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85	320
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Beer | DRAFT 生啤 20oz pours

1664 blanc
1664白啤酒 56

CARLSBERG
嘉仕伯 56

Beer | BOTTLE 樽裝

ASAHI
朝日 43

TSING TAO
青島 43

CORONA
可樂娜 46

HOEGAARDEN
豪格登麥啤酒 46

STELLA ARTOIS
時代啤酒 48

CORKAGE FEE 開瓶費 100/bottle 每瓶

CUT CAKE FEE 開餅費 50/cake 個

FEATURING:
特別推介:

Mexican Street Corn
墨西哥芝士粟米

Spinach Artichoke Dip
菠菜雅枝竹醬

Sonoma Grilled
Chicken Flatbread
加州烤雞烤餅



SMALL Plates 小食

◆ WHITE CORN GUACAMOLE + CHIPS

牛油果醬配墨西哥粟米脆片

Diced avocado, sweet corn, black beans, jicama, bell peppers, fresh cilantro and serrano peppers. Served with housemade white corn tortilla chips.

以牛油果粒、甜粟米、黑豆、沙葛粒、甜椒、新鮮芫茜及墨西哥青辣椒製成的特色新鮮牛油果醬。配以墨西哥粟米脆片。58

◆ SPICY CHICKEN TINGA QUESADILLA

墨西哥風味雞肉烤餅

Grilled chicken, Monterey Jack and Cheddar, Chipotle adobo sauce, caramelized onions, roasted peppers, black beans and cilantro, hearth-baked in our pizza oven. Served with housemade ranchito sauce.

烤雞肉、蒙特利芝士、車打芝士、墨西哥辣椒醬、香炒黃洋蔥、燒甜椒、黑豆及芫茜，配以秘製農村沙律醬。64

◆ MEXICAN STREET CORN 墨西哥芝士粟米

Creamy sweet corn roasted with smoked paprika, Feta and Parmesan. Served with fresh cilantro, lime and housemade ranchito sauce.

香甜粟米與煙燻紅椒粉、羊奶芝士及巴馬臣芝士烤製，配上新鮮芫茜、青檸及農村沙律醬。54

◆ GARLIC BUTTER FRIES

秘製蒜蓉牛油沙律醬配脆香薯條

French fries drizzled with garlic butter sauce, fried garlics, spicy seasoning and ranch dressing.

脆香薯條配上秘製蒜蓉牛油醬及惹味沙律醬。56

◆ SPICY CAPICOLA FRIES

香辣芝士白汁配脆香薯條

French fries topped with Cheddar, capicola chips and spicy white sauce.

脆香薯條配特製香辣車打芝士白汁及辣味火腿脆片。56

APPETIZERS 頭盤

◆ SPINACH ARTICHOKE DIP 菠菜雅枝竹醬

Served hot with housemade white corn tortilla chips.

菠菜雅枝竹醬配以墨西哥粟米脆片。89

◆ LETTUCE WRAPS 生菜包

Chicken, Shrimp, Fresh shiitake mushrooms, jicama and green onions tossed in our spicy ginger-soy sauce.

雞肉、蝦、新鮮冬菇、沙葛及青蔥，混上秘製香辣薑蓉醬汁。109

◆ AVOCADO CLUB EGG ROLLS 牛油果蛋卷

Hand-wrapped crispy wontons filled with avocado, chicken, tomato, Monterey Jack and Nueske's applewood smoked bacon. Served with housemade ranchito sauce and herb ranch.

脆雲吞卷中裹著牛油果、雞肉、蕃茄、蒙特利芝士及果木燻煙肉。配以秘製農村沙律醬及香草沙律醬。86

◆ SPICY BUFFALO CAULIFLOWER 香辣炸椰菜花

Fresh cauliflower florets buttermilk-battered and lightly fried, then tossed in housemade Sriracha buffalo sauce and topped with a salad of celery, cilantro, scallions and blue cheese.

炸椰菜花混上秘製水牛香辣醬，再配上芹菜、芫茜、香蔥及藍芝士。64

◆ KOREAN SWEET CHILI CHICKEN DRUMMETTES

韓國風味甜辣雞腿

Combination of sweet and heat in these battered glazed Asian-style chicken drummettes.

結合香甜與辛辣的亞洲風味香炸雞腿。

Six Pieces 六件 86 Four Pieces 四件 62

California FLATBREADS 加州特色烤餅

◆ SHAVED MUSHROOM + SPINACH

蘑菇片菠菜烤餅

With California extra virgin olive oil, Romano and Parmesan.

加州特純橄欖油，羅馬諾芝士及巴馬臣芝士。64

◆ SONOMA GRILLED CHICKEN 加州烤雞烤餅

Roasted red grapes, fresh Mozzarella, caramelized onions, Parmesan and fresh wild arugula.

烤紅提子，新鮮馬蘇里拉芝士，香炒黃洋蔥，巴馬臣芝士及新鮮野芝麻菜。68

◆ SPICY FENNEL SAUSAGE & GREEN PEPPER 香辣茴香香腸及青椒烤餅

Torn sausage, fresh Mozzarella, green pepper, oregano with spicy marinara.

意式肉腸，新鮮馬蘇里拉芝士，青椒，奧勒岡及香辣蕃茄醬。62

NEW SANTA FE BOWL 聖特菲營養沙律

Cilantro barley and spinach topped with tomatoes, sweet corn, black beans, red cabbage, fresh avocado, green peppers and toasted pepitas. Served with housemade green pepper ranch. *Served chilled.*
 芫荽薏米、菠菜、蕃茄、甜粟米、黑豆、紅椰菜、牛油果、青椒及烤南瓜子。配上秘製青椒特色沙律醬。

+ lime chicken 青檸雞肉 **109** + shrimp 蝦 **129**
 + lime chicken & shrimp 青檸雞肉及蝦 **139**

NEW BANH MI BOWL 越式營養沙律

Quinoa, baby kale, fresh cilantro & mint topped with watermelon radish, fresh avocado, cucumber, carrot, bean sprouts, scallions and sesame seeds. Served with housemade chili-lime vinaigrette and chili peppers. *Served chilled.*
 藜麥、羽衣甘藍、薄荷葉、櫻桃蘿蔔、牛油果、青瓜、甘筍、豆芽、青蔥及芝麻籽，配上秘製辣椒青檸油醋汁及辣椒。

+ lime chicken 青檸雞肉 **109** + shrimp 蝦 **129**
 + lime chicken & shrimp 青檸雞肉及蝦 **139**

SALADS 沙律

◆ **THE ORIGINAL BBQ CHICKEN CHOPPED SALAD 燒烤雞肉沙律**

Black beans, sweet corn, jicama, fresh cilantro & basil, crispy corn tortilla strips, Monterey Jack and our housemade herb ranch. Topped with BBQ chicken breast, tomatoes and scallions.
 黑豆、甜粟米、沙葛粒、新鮮芫荽及羅勒、墨西哥薄脆，蒙特利芝士，拌入秘製香草沙律汁。再加上燒烤雞肉，蕃茄及青蔥。
 full 全份 **139** | half 半份 **89**

◆ **THAI CRUNCH 泰國風味爽脆沙律**

Crisp veggies and fresh cilantro with chicken and the crunch of peanuts, wontons & rice sticks. Tossed in Thai peanut dressing. 爽脆蔬菜、新鮮芫荽及雞肉，加上脆香花生、雲吞皮及米粉。配以泰式花生沙律醬。
 full 全份 **139** | half 半份 **89**

HARVEST KALE SALAD 藜麥羽衣甘藍沙律

Tender kale, Napa cabbage, roasted butternut squash, shaved pear, marinated cranberries, spiced pecans and Feta cheese, red quinoa tossed with housemade honey dijon dressing.
 新鮮羽衣甘藍、紹菜、烤焗南瓜、啤梨、紅莓、杏仁、羊奶芝士、紅藜麥，配上秘製蜜糖油醋汁。
 full 全份 **142** | half 半份 **92**

NEW CALIFORNIA COBB 加州特色沙律

Nueske's applewood smoked bacon, avocado, chicken, tomatoes, chopped egg, fresh basil and blue cheese with housemade herb ranch. *Try it with fresh beets!*
 果木燻煙肉、牛油果、雞肉、蕃茄、碎雞蛋、新鮮羅勒、紅菜頭及藍芝士，配上秘製香草沙律醬。
 full 全份 **149** | half 半份 **96**

CLASSIC CAESAR 經典凱撒沙律

Crisp Romaine with shaved Parmesan and housemade garlic butter croutons.
 爽脆羅馬生菜配帕爾馬芝士片及秘製蒜蓉牛油麵包粒。
 full 全份 **120** | half 半份 **82**

◆ **MOROCCAN-SPICED CHICKEN 摩洛哥風味雞肉沙律**

Mediterranean chicken, roasted butternut squash, avocado, toasted almonds, beets, chopped egg and cranberries. Tossed with housemade honey dijon dressing.
 地中海雞肉、烤焗南瓜、牛油果、可口杏仁、紅菜頭、雞蛋碎及紅莓。配以秘製蜜糖油醋汁。
 full 全份 **149** | half 半份 **96**

ADD TO YOUR SALAD 沙律附加配料

+ grilled chicken breast 烤雞肉 **26** + grilled shrimp 烤蝦 **35** + fresh avocado 牛油果 **22**

SOUPS 湯

◆ **DAKOTA SMASHED PEA + BARLEY 青豆薏米蓉湯**

With barley, carrots, onions, savory herbs and scallions.
 薏米、甘筍、洋蔥、香草及青蔥。
 bowl 碗 **68** cup 杯 **46**

BAKED POTATO 煙燻煙肉薯蓉湯

With Nueske's applewood smoked bacon and scallions.
 新鮮美國薯肉配上果木燻煙肉及青蔥。
 bowl 碗 **72** cup 杯 **48**

SEDONA TORTILLA 墨西哥粟米湯

Vine-ripened tomatoes, tomatillos and corn with mild green chilies, Southwestern spices and crispy corn tortilla strips.
 新鮮蕃茄及鮮甜粟米加入香料煮成，配上墨西哥薄脆。
 bowl 碗 **68** cup 杯 **46**

TWO IN A BOWL 自選雙配

Two of our signature soups served side by side in the same bowl.
 可自選任何兩款湯類。 **78**



FEATURING:
特別推介:
 Santa Fe Bowl
 聖特菲營養沙律
 Thai Crunch
 泰國風味爽脆沙律

*THIS ITEM MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



FEATURING:
特別推介:

The Original BBQ Chicken Pizza
原味燒烤雞肉薄餅

Mushroom Pepperoni Sausage
秘製鮮蘑菇、辣肉腸、肉腸薄餅

Five Cheese + Fresh Tomato
五色芝士、鮮茄薄餅

Thai Chicken
泰國風味薄餅

CAULIFLOWER Crust 椰菜花薄餅底

Order your favorite pizza on cauliflower crust for an additional 以椰菜花薄餅底替代傳統手拉薄餅底，另加 22

ORIGINAL HAND-TOSSED Crust

傳統手拉薄餅

Crispy thin crust for an additional

以脆香薄餅底替代傳統手拉薄餅底，另加 10

California-Style PIZZA 薄餅

CPK ORIGINAL Pizzas 手拉薄餅

◆ THE ORIGINAL BBQ CHICKEN PIZZA

原味燒烤雞肉薄餅

Created here in 1985. Our legendary BBQ sauce, smoked Gouda, red onions and fresh cilantro transform this original to iconic.

這款極具代表性的薄餅自1985年開始供應。材料包括我們的秘製燒烤醬、煙高打芝士、紅洋蔥及新鮮芫茜。132

+ Nueske's applewood smoked bacon 果木燻煙肉 18

+ pineapple 菠蘿 20

🍄 WILD MUSHROOM 香草野菌薄餅

Shiitake, Portobello and white mushrooms with slivered scallions, cracked black pepper, Romano and Mozzarella. Finished with Parmesan.

雜錦野菌、青蔥、黑胡椒碎、羅馬諾芝士及馬蘇里拉芝士，焗製後加上帕爾馬芝士。129

+ grilled chicken breast 烤雞肉 26

🍄 CALIFORNIA VEGGIE 加州特色素菜薄餅

Broccoli, eggplant, white mushrooms, sun-dried tomatoes, roasted corn, red onions and Mozzarella.

西蘭花、茄子、蘑菇、意大利乾蕃茄、粟米、紅洋蔥及馬蘇里拉芝士。129

CALIFORNIA CLUB 加州特色牛油果烤雞肉薄餅

Nueske's applewood smoked bacon, grilled chicken and Mozzarella, hearth-baked then topped with avocado, wild arugula, fresh tomatoes, torn basil and Romaine tossed in lemon-pepper mayo.

果木燻煙肉、烤雞肉及馬蘇里拉芝士，烤製後再鋪上牛油果片、火箭菜、蕃茄，以及已混入檸檬黑椒沙律醬的羅勒及生菜。139

ROASTED GARLIC CHICKEN 烤蒜雞肉薄餅

Sweet caramelized onions, fresh Mozzarella, Parmesan, slivered scallions and cracked black pepper. Suggested on cauliflower crust.

香炒黃洋蔥、新鮮馬蘇里拉芝士、巴馬臣芝士、青蔥及黑胡椒碎。129 建議選配椰菜花薄餅底

CLASSIC Pizzas 經典薄餅

◆ THE WORKS 意大利特色薄餅

Spicy Italian sausage, pepperoni, white mushrooms, Mozzarella, red onions, green peppers, olives and dried Greek oregano.

意式肉腸、辣肉腸、蘑菇、馬蘇里拉芝士、紅洋蔥、青椒、黑木欖及奧勒岡。132

HAWAIIAN 夏威夷風味薄餅

Fresh pineapple, applewood smoked ham and slivered scallions.

新鮮菠蘿、果木燻火腿及蔥絲。132

PEPPERONI 意大利辣肉腸薄餅

Rustic & spicy pepperoni with fresh Mozzarella & dried Greek oregano.

辣肉腸、意式肉腸、新鮮馬蘇里拉芝士及奧勒岡。122

◆ MUSHROOM PEPPERONI SAUSAGE

秘製鮮蘑菇、辣肉腸、肉腸薄餅

White mushrooms, rustic pepperoni, spicy Italian sausage, fresh torn basil, Mozzarella and dried Greek oregano.

蘑菇、辣肉腸、意式肉腸、碎羅勒葉、馬蘇里拉芝士及奧勒岡。132

🍄 FIVE CHEESE + FRESH TOMATO 五色芝士、鮮茄薄餅

Fresh and traditional Mozzarella, Monterey Jack, smoked Gouda and Romano with tomato and fresh basil.

新鮮馬蘇里拉芝士、馬蘇里拉芝士、蒙特利芝士、煙高打芝士、羅馬諾芝士，新鮮蕃茄片及羅勒。129

GLOBAL INSPIRED Pizzas 環球風味薄餅

NEW CARNE ASADA 烤牛肉薄餅

Tender marinated steak, fire-roasted green pepper, cilantro pesto yellow onions, Mozzarella, Monterey Jack and fresh cilantro. Served with housemade roasted tomato salsa.

脆嫩牛柳、烤青椒、芫茜醬、黃洋蔥、馬蘇里拉芝士、蒙特利芝士及新鮮芫茜。配上秘製烤蕃茄莎莎。149

NEW THAI CHICKEN 泰國風味薄餅

◆ Thai peanut sauce & Mozzarella, hearth-baked then topped with crisp bean sprouts, julienned carrots, slivered scallions and fresh cilantro.

泰式花生醬、馬蘇里拉芝士，烤製後再鋪上豆芽、甘筍絲、蔥絲及新鮮芫茜。129

🍤 SHRIMP SCAMPI 香辣大蝦薄餅

Housemade lemon-garlic shrimp with caramelized onions, Mozzarella, Parmesan and red chili, topped with fresh arugula and dried Greek oregano. Suggested on cauliflower crust.

檸檬蒜蓉蝦、香炒黃洋蔥、馬蘇里拉芝士、巴馬臣芝士、紅辣椒乾碎，鋪上火箭菜及奧勒岡。139 建議選配椰菜花薄餅底

🍤 BUFFALO CHICKEN PIZZA 水牛香辣雞肉薄餅

Grilled chicken marinated in spicy buffalo sauce with Mozzarella, carrots, celery and crumbled blue cheese with blue cheese ranch dressing.

秘製水牛香辣雞肉、馬蘇里拉芝士、甘荀、芹菜、藍芝士粒，配以秘製藍芝士沙律醬。129

CRISPY THIN CRUST Pizzas 脆香薄底薄餅

◆ SICILIAN 西西里風味薄餅

🍄 Spicy marinara, Italian sausage, spicy Capicola ham, salami, Mozzarella, shaved Parmesan, fresh basil & oregano.

香辣蕃茄醬、意式肉腸、辣味火腿片、沙樂美香腸、馬蘇里拉芝士、巴馬臣芝士片及羅勒。融合鄉村風味而成。149

🍄 MARGHERITA 瑪加列特薄餅

Italian tomatoes with fresh Mozzarella, fresh basil and Parmesan. 意大利蕃茄、新鮮馬蘇里拉芝士、羅勒及巴馬臣芝士。142

MEAT CRAVERS 特色肉腸、煙肉、火腿薄餅

This macho pizza is loaded with rustic sausage, pepperoni, smoked ham, spicy Capicola ham and salami.

這款充滿男兒氣概的薄餅配有有意式肉腸、辣肉腸、煙燻火腿、辣味火腿片及沙樂美香腸。149

JAMAICAN JERK CHICKEN 中美洲惹味雞肉薄餅

Spicy sweet Caribbean sauce, authentic Jamaican spices, Nueske's applewood smoked bacon, red onions, bell peppers and scallions. Suggested on cauliflower crust.

果木燻煙肉、洋蔥、甜椒絲配以秘製醬汁及正宗牙買加香料。142 建議選配椰菜花薄餅底

NEW TOSTADA 墨西哥風味沙律薄餅

🍄 Crisp lettuce, tortilla strips and housemade herb ranch top this hearth-baked crust with layers of black beans and Monterey Jack. Served with flame-roasted salsa.

脆香薄餅底鋪上混合秘製香草沙律汁的爽脆生菜、墨西哥薄脆，再加上黑豆及蒙特利芝士。配上烤蕃茄莎莎。139

+ lime chicken 青檸雞肉 20 + carne asada 烤牛肉 40



FEATURING:
特別推介:

Garlic Cream Fattuccine with Shrimp
蒜香忌廉汁闊麵配蝦

Shrimp Scampi Zucchini
蒜香大蝦意大利青瓜闊麵

Chicken Tequila Fettuccine
墨西哥特色雞肉菠菜闊麵

CPK MAIN PLATES 特色主菜



Chicken Piccata
意式檸檬白酒汁
燴雞肉扁意大利粉

This Is Where Fresh & Creative Flavors Collide. 嚴選新鮮食材，烹調創新美食

We bring it to you by creating unique dishes with fresh and seasonal ingredients. We carefully select every meat, cheese, herb and vegetable that makes its way into our kitchen. Our kitchen bustles every day as we hand-cut, toss and roast our ingredients with precision. We take those extra few moments to artfully craft your meal from scratch, by hand, in house and to order.

STUFF OUR LAWYERS MAKE US SAY

如有食物敏感，請於點餐前向經理查詢

Before placing your order, please inform a manager if anyone in your party has a food allergy or dietary restriction and consult our manager.

🌿 "VEGETARIAN" means, base on information from suppliers, the item contains no meat ingredients. Due to differences in suppliers, ingredient substitutions, recipe revisions, product preparation, product assembly, shared cooking and preparation areas, cross-contact with other foods, and the processing of certain ingredients, CPK cannot guarantee that any item is completely free of any animal product or allergen and we assume no responsibility for guests with food allergies, food sensitivities or dietary restrictions.

These menu items are made WITHOUT GLUTEN-CONTAINING INGREDIENTS based on information from our suppliers. These non-certified menu items are prepared in shared cooking and preparation areas and may not be completely free from gluten. Guests should inform a manager of any gluten intolerance.

NEW PESTO CREAM SPAGHETTI 香草青醬意大利粉

Freshly made basil pesto cream sauce with sun-dried tomatoes and Parmesan.

羅勒香草忌廉醬以風乾蕃茄及巴馬臣芝士新鮮烹製。

+ chicken 雞肉 119 + shrimp 蝦 132

+ chicken & shrimp 雞肉及蝦 149

LUNETTE WITH FOUR CHEESE 美國四式芝士雲吞

Lunette with 4 cheese and bread-crumbs. Served with Italian tomatoes, basil and garlic or roasted garlic Parmesan sauce.

雲吞以四式芝士及麵包屑作餡料，可選配蒜香蕃茄比素香葉醬或香炒蒜香芝士醬。

119

+ Sautéed Mushrooms 燴蘑菇 22

WILD MUSHROOM CASARECCE 香草野菌扭紋粉

Suitable for mushroom lovers! Rolled pasta noodles with shiitake, Portobello, white and seasonal mushrooms, demi-glace, Parmesan, and fresh thyme and parsley.

蘑菇愛好者一試愛上! 意大利扭紋粉配上多種雜錦野菌、香濃肉汁、巴馬臣芝士及新鮮百里香及蕃茜。

119

OLIVE OIL & GARLIC SPAGHETTI 特色蒜香檳油意大利粉

Olive oil, garlic, chili flakes, sautéed mushrooms, parsley, Parmesan and spaghetti.

橄欖油、香蒜、紅辣椒乾碎、炒蘑菇、帕爾馬芝士及意大利粉。

+ chicken 雞肉 112 + shrimp 蝦 124 + chicken & shrimp 雞肉及蝦 142

◆ FIRE-GRILLED RIBEYE 烤美國特級安格斯肉眼扒

Fire-Grilled Ribeye with pinot noir sea salt, topped with creamy blue cheese butter and served with potato wedges and lemon-garlic wild arugula salad. 美國特級安格斯肉眼扒，配以藍芝士牛油醬，另加秘製香草薯角和香蒜火箭菜沙律。 249

BABY BACK RIBS 秘製醬燒豬仔骨

Our finest selected tender, lean pork loin meat basted with a choice of housemade BBQ sauce or Korean sauces, creating extraordinary flavors. 嚴選美國特級豬仔骨，肉味香濃無可比擬，配以經典秘製燒烤醬或韓式烤肉醬烹調，營造出非凡的味覺刺激。 199

BBQ Sauce 秘製燒烤醬
Korean Sauce 韓式燒肉醬

◆ CEDAR PLANK SALMON 烤焗雪松木板三文魚

Norway salmon roasted on a cedar plank in our hearth oven with smoked paprika and lime. Served with white corn and spinach succotash and topped with Feta.

把原件挪威三文魚放在雪松木板上，加上煙燻紅椒粉及青檸汁，再放入烤爐內煮理。配以鋪上羊奶芝士的炒粟米粒及菠菜。 199

NEW STEAK GARLIC RISOTTO 安格斯香蒜燴飯

Risotto with steak, arugula, cream sauce, onion, mushroom, and fried garlic.

以香炸蒜片和蘑菇炮製香濃忌廉意大利燴飯，配上優質安格斯牛扒以及爽口火箭菜。 159

CHICKEN PICCATA 意式檸檬白酒汁燴雞肉扁意大利粉

Thinly pounded chicken breast, sautéed in a creamy lemon-caper sauce. Served with linguini.

嫩滑薄切雞扒、水瓜柳、檸檬片、蕃茜、再配上檸檬白酒汁燴扁意大利粉。 129

Perfect PASTAS 意大利粉

◆ CHICKEN TEQUILA FETTUCCINE 墨西哥特色雞肉菠菜闊麵

Our creamy jalapeño lime sauce with spinach fettuccine, red onions, bell peppers and fresh cilantro.

嫩滑雞肉、紅洋蔥、甜椒、芫茜及菠菜闊麵拌入青檸墨西哥辣椒忌廉汁。 122

◆ GARLIC CREAM FETTUCCINE 蒜香忌廉汁闊麵

The ultimate roasted garlic Parmesan cream sauce with fettuccine.

香濃蒜香帕爾馬芝士忌廉汁配闊麵。

+ chicken 雞肉 112 + shrimp 蝦 124 + chicken & shrimp 雞肉及蝦 142

🌶️ KUNG PAO SPAGHETTI 中式宮保意大利粉

With garlic, scallions, peanuts and hot red chilies.

香蒜、青蔥、香脆花生、四川辣椒、意大利粉配以傳統中式宮保醬汁。

+ chicken 雞肉 119 + shrimp 蝦 132 + chicken & shrimp 雞肉及蝦 149

NEW SHRIMP SCAMPI ZUCCHINI 蒜香大蝦意大利青瓜闊麵

◆ Our lighter spin on a traditional recipe. Zucchini ribbons sautéed with lemon, garlic and white wine, tossed with fresh Italian parsley, Parmesan and a touch of fettuccine.

由傳統演變而成的菜式。檸檬汁、香蒜及白酒燴意大利青瓜絲，再混上新鮮意大利芫茜、巴馬臣芝士及闊麵。 142

BOLOGNESE SPAGHETTI 香味肉醬意大利粉

Our slowly simmered rustic meat sauce with shiitake mushroom, sprinkled with scallions.

以慢火煮理的傳統香濃肉醬配上冬菇，灑上青蔥。 119

+ Sautéed Mushrooms 燴蘑菇 22

Butter Cake
牛油蛋糕



DESSERT 甜品

BUTTER CAKE

牛油蛋糕

Trust us. You'll love this decadant cake created with a hint of sour cream and an added layer of cheesecake. Served warm with fresh whipped cream.

相信我們！你會一試愛上這個令人放任的牛油蛋糕！我們加入了一抹酸忌廉及一層芝士蛋糕製作而成，微暖的蛋糕配上新鮮忌廉。 **59**

+ a la Mode (Vanilla)

配上雲喱拿雪糕球 **75**

BELGIAN CHOCOLATE SOUFFLE CAKE

比利時朱古力梳乎厘蛋糕

Warm chocolate cake served with triple thick hot fudge, housemade whipped cream and cacao nibs.

暖朱古力梳乎厘蛋糕，配上熱朱古力醬，新鮮忌廉及碎朱古力的三重誘惑。 **49**

+ a la Mode (Vanilla)

配上雲喱拿雪糕球 **65**

NEW

KEY LIME PIE 青檸批

This cool dessert never goes out of style, on a graham cracker crust with housemade whipped cream.

經典特色甜品，全麥餅底上有秘製忌廉。 **59**



Key Lime Pie
青檸批



Belgian Chocolate
Souffle Cake
比利時朱古力
梳乎厘蛋糕

All photos are for illustration purpose only. All prices are in Hong Kong dollars and subject to a 10% service charge.
Items on this menu are for dine-in only. Take-out and Party menus are available.

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