



YOUR MARBLE
TABLE AWAITS



It all started with Peter Boizot in 1965 who imported an oven from Italy & opened the first PizzaExpress in Soho, London. Each hand-crafted pizza is made to order by skilled Pizzaiolos - pizza chefs, with the freshest ingredients.

1965年，Peter Boizot 一位遊歷頗豐的英國人從意大利進口了一個巨型烤爐，PizzaExpress 的一切就從倫敦的蘇豪區開始了。每塊意大利薄餅均由專業 Pizzaiolo —— 薄餅師傅們親手製作，為客人送上以新鮮材料即點即製的手工薄餅。

BEVERAGES 飲品

Refreshments 精選特飲

- Mixed Berries Soda 48**
 雜莓梳打特飲
 Strawberry purée, strawberry, blueberry & soda water
 士多啤梨果蓉、士多啤梨、藍莓及梳打水
- Guava Lemonade 46**
 石榴梳打特飲
 Guava juice, lemon juice, lime juice & soda water
 石榴汁、檸檬汁、青檸汁及梳打水
- Lemonade 'PizzaExpress' 46**
 檸檬特飲 Chef's Recommendation 廚師精選
 Lemon juice, lime juice, soda water & mint
 檸檬汁、青檸汁、梳打水及薄荷
- Blood Orange Soda 46**
 血橙梳打特飲
 Blood orange purée & soda water
 血橙果蓉及梳打水

Chilled Drinks 凍飲

- Strawberry Iced Tea 48**
 士多啤梨冰茶
 Strawberry purée & black tea
 士多啤梨果蓉及紅茶
- Peach Iced Tea 48**
 蜜桃冰茶 Chef's Recommendation 廚師精選
 Peach purée & black tea
 蜜桃果蓉及紅茶
- Iced Lemon Tea 42**
 凍檸檬茶
 Freshly brewed every morning, unlimited refills
 每天上新鮮沖泡，無限添飲
- Apple / Guava / Orange Juice 46**
 蘋果汁 / 石榴汁 / 橙汁
- Coca-Cola / Coke Zero 38**
 可口可樂 / 零系可口可樂

Coffee & Hot Tea 咖啡及熱茶

Decaffeinated coffee available
 如你希望選擇低因咖啡請告訴我們

- Ginger Lemon Honey 38**
 蜜糖檸檬薑熱飲
- Twinnings Tea 36**
 川寧茶
 Earl Grey / English Breakfast / Rose / Camomile / Mint
 伯爵紅茶 / 英式早餐茶 / 玫瑰花紅茶 / 甘菊花草茶 / 薄荷花草茶
- Americano / Espresso / Macchiato 38**
 美式咖啡 / 意大利特濃咖啡 / 奶泡特濃咖啡
- Double Espresso 40**
 意大利雙份特濃咖啡
- Cappuccino / Latte 42**
 泡沫咖啡 / 鮮奶咖啡 Chef's Recommendation 廚師精選



All items are subject to 10% service charge
 全部菜式均收加一服務費

Straws are made with biodegradable materials, only available on request
 所有飲管均由可生物分解物料製成，並不會主動提供。如有需要請向我們索取

ALCOHOLIC BEVERAGES 酒精飲品

Beers 啤酒

Peroni Nastro Azzurro

Draught Beer 生啤酒 300ml 500ml **58 / 72**

Bottled Beer 樽裝啤酒 330ml **58**

0.0% Alcohol-free Bottled Beer 無酒精樽裝啤酒 330ml **58**

Crisp & refreshing Italian taste with citrus note
味道極致清新爽脆，帶有柑橘香氣

Mrs. Peroni

500ml **88**

Beer Cocktail 雞尾酒

Peroni Nastro Azzurro, honey, lemon juice, lime juice, lychee liqueur, soda water & mixed fruits
Peroni Nastro Azzurro、蜜糖、檸檬汁、青檸汁、荔枝甜酒、梳打水及雜果

Guava Beer

300ml 500ml **66 / 76**

石榴啤酒

Peroni Nastro Azzurro & guava juice
Peroni Nastro Azzurro 及石榴汁

1664 Blanc

250ml 500ml **58 / 72**

Draught Beer 生啤酒 **Chef's Recommendation 廚師精選**

Fruity & refreshing, citrus & coriander spice for a sweet flavour, originated in France
味道清新兼帶清甜果味，散發柑橘果香，源自法國

Erdinger Weissbier

500ml **68**

Bottled Beer 樽裝啤酒

A popular worldwide German wheat beer. Medium-light bodied with a creamy mouthfeel
受全球各地歡迎之德國小麥啤酒。酒體厚度適中，入口清爽順喉

Guinness Draught in Can

440ml **62**

Canned Beer 罐裝啤酒

Distinctively dark with a rich creamy head. Sweet smelling with a coffee and malty nose
香醇幼滑醇黑生啤，散發著獨有的咖啡及烤麥香

House Wines 餐酒

Sparkling 汽酒

Prosecco Gls Btl **78 / 368**

(Conegliano Valdobbiadene DOCG, Italy)
Musti Nobilis

Fizzy & dry with citrus & crispy notes
汽泡細膩且酸度鮮明，有柑橘類果香，口感清新

White 白酒

Sauvignon Blanc **72 / 328**

(Marlborough, New Zealand)

Sileni Estates **Chef's Recommendation 廚師精選**

Dry with gooseberry, tropical fruit & yuzu notes
溫和酸度，伴隨燈籠果、熱帶水果果香及柚子味

Pinot Grigio

(Veneto, Italy) **68 / 288**

Corte Giara

Medium bodied & dry with white floral & golden apple notes
酒體中等，乾爽，帶花香與黃金蘋果的香氣

Red 紅酒

Cabernet Sauvignon Merlot **68 / 288**

(Southern Australia)

Hay Hay Estate

Medium bodied with violet & black fruits notes
中度酒體，花香撲鼻，帶有黑果味

Pinot Noir

(Burgundy & Southern France) **72 / 328**

Laurent Dufouleur

Light bodied with red cherry note
酒體輕盈帶有櫻桃香味

Merlot

(Toscana, Italy) **78 / 368**

Petra Zingari

Medium bodied with fresh flavour & chocolate notes
中度酒體，揉合清香及朱古力味道

Please refer to our wine menu for more options
更多選擇請參閱葡萄酒餐單



1664 Blanc
Draught Beer 生啤酒



Peroni
Nastro Azzurro
Bottled Beer
樽裝啤酒

Some restaurants may have a limited selection of beers
部分餐廳只供應特定啤酒

Please note that there is a corkage charge of \$180 per bottle
本餐廳開瓶費 (每瓶) 為港幣\$180

SMALL PLATES & SALADS 意式小食及沙律

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|---|-----------|--|------------|
| <p>Soup of the Day
是日餐湯</p> <p>Ask us for today's soup
請向我們查詢是日餐湯</p> | 62 | <p>Antipasti Cold Cut Plate
特色凍肉拼盤</p> <p>Prosciutto rocket roll, mortadella, chorizo salami & gherkin
風乾火腿火箭菜卷、摩特黛拉火腿、西班牙肉腸及酸青瓜</p> | 148 |
| <p>Baked Dough Balls
焗麵包球 <small>Chef's Recommendation 廚師精選</small></p> <p>Served with garlic butter / basil pesto
配以蒜蓉牛油 / 羅勒香草醬</p> | 52 | <p>Octopus Carpaccio
意式八爪魚片冷盤 <small>Chef's Recommendation 廚師精選</small></p> <p>Sliced octopus, olive, olive oil, lemon juice & parsley
八爪魚片、橄欖、橄欖油、檸檬汁及蕃茜</p> | 98 |
| <p>Cheesy Cremini Mushroom
芝士焗蘑菇</p> <p>Cremini mushroom, mozzarella, basil pesto, parmesan & tomato sauce
蘑菇、馬蘇里拉芝士、羅勒香草醬、巴馬臣芝士及番茄醬</p> | 78 | <p>Baked Garlic Prawn
蒜香焗蝦</p> <p>Prawn, olive, cherry tomato, anchovy paste & garlic
蝦肉、橄欖、車厘茄、銀魚柳醬及蒜蓉</p> | 88 |
| <p>Garlic Bread
蒜蓉包</p> <p>+ \$18 Add gorgonzola & parmesan
+ \$18 配意大利藍芝士及巴馬臣芝士</p> | 52 | <p>Crispy Cheese Cauliflower
香烤芝士椰菜花 <small>Chef's Recommendation 廚師精選</small></p> <p>Cauliflower, cheddar & parmesan
椰菜花、車打芝士及巴馬臣芝士</p> | 68 |
| <p>Avocado & Tomato Dip
牛油果番茄沾醬</p> <p>Avocado, tomato, red onion & pistachio, served with flatbread petit
牛油果、番茄、紅洋蔥及開心果，配迷你麵包</p> | 68 | <p>Garlic Butter Clam
蒜蓉牛油焗蜆</p> <p>Clam in shell, cherry tomato & garlic butter
蜆、車厘茄及蒜蓉牛油</p> | 82 |
| <p>Meatballs & Bolognese
意式焗肉丸</p> <p>Pork meatballs baked in spiced tomato Bolognese
烤焗豬肉丸配以香濃番茄牛肉醬</p> | 72 | <p>Sicilian Sardine
西西里香草沙甸魚</p> <p>Sardine, anchovy paste, garlic, chilli, breadcrumbs & parmesan
沙甸魚、銀魚柳醬、蒜蓉、辣椒、麵包糠及巴馬臣芝士</p> | 88 |
| <p>Chicken Wings
烤焗雞翼</p> <p>Baked chicken wings, served with spicy bomba sauce
以焗爐香烤雞翼，配以意式辣醬</p> | 88 | | |



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|--|---------------------|---|------------|
| <p>Leggera Superfood
健康輕盈沙律</p> <p>Fresh mozzarella, avocado, roasted pumpkin, beetroot, walnut, lentil, cucumber, kale, mesclun greens, basil & balsamic glaze
新鮮馬蘇里拉芝士、牛油果、烤南瓜、紅菜頭、合桃、意大利扁豆、青瓜、羽衣甘藍、青菜沙律、羅勒及黑醋醬</p> | 146 | <p>Nourish Bowl
有營沙律 <small>Chef's Recommendation 廚師精選</small></p> <p>Roasted pumpkin, avocado dip, quinoa, chickpea, roasted pepper, cherry tomato, cucumber & mesclun greens
烤南瓜、牛油果沾醬、藜麥、鷹嘴豆、烤燈籠椒、車厘茄、青瓜及青菜沙律</p> | 152 |
| <p>Chicken Caesar
雞肉凱撒沙律</p> <p>Chicken, pancetta, parmesan, romaine lettuce, crouton & Caesar dressing
雞肉、意大利煙肉、巴馬臣芝士、羅馬生菜、烘麵包粒及凱撒沙律醬</p> | S 76 / L 128 | <p>All salads are dressed. If you prefer dressing on the side, please let us know
每款沙律均已混入沙律醬，如你希望沙律醬另上請告訴我們</p> <p>All large salads are served with baked dough sticks
所有大份沙律均配上焗麵包條</p> <p>+\$18 Add extra dipping sauce or salad dressing
額外添加沾醬或沙律醬</p> <p>+\$48 Add baked whole chicken breast with mixed herbs
添加原件烤焗香草雞胸</p> | |
| <p>Mixed Salad
青菜沙律</p> <p>Cherry tomato, cucumber, mesclun greens & house dressing
車厘茄、青瓜、青菜沙律及招牌沙律醬</p> | S 62 / L 88 | | |
| <p>Chicken & Apple
雞肉蘋果沙律</p> <p>Chicken, green apple, walnut, basil, mesclun greens, cherry tomato, dried cranberry & creamy lemon dressing
雞肉、青蘋果、合桃、羅勒、青菜沙律、車厘茄、紅莓乾及檸檬蛋黃醬</p> | S 72 / L 126 | | |

Vegetarian (lacto-ovo)
素菜款式 (含奶蛋成份)

Contains nuts or nut oil
含果仁或果仁油

Contains chilli
含辣椒

ROMANA 羅馬薄餅

Inspired by pizza from Rome, our crust is bigger, thinner & crispier
靈感源自羅馬，餅底更大、更薄及更香脆

🍷 Calabrese 卡拉布雷斯薄餅 188 Chef's Recommendation 廚師精選

Our iconic rectangular pizza with spicy 'nduja salami, salami Napoli, roquito pepper pearl, green chilli, roasted pepper, fresh mozzarella, rocket, basil pesto, parmesan, mozzarella & tomato sauce

我們的招牌方形薄餅，配上意式辣肉醬、拿坡里辣肉腸、醃辣甜椒、青辣椒、烤燈籠椒、新鮮馬蘇里拉芝士、火箭菜、羅勒香草醬、巴馬臣芝士、馬蘇里拉芝士及番茄醬

🍷 Peking Duck 北京烤鴨薄餅 168

Spiced duck, chilli flake, spring onion, cucumber, mozzarella & hoisin sauce

鴨胸、辣椒碎、青蔥、青瓜、馬蘇里拉芝士及海鮮醬

American 美國薄餅 158

Pepperoni, mozzarella & tomato sauce
辣肉腸、馬蘇里拉芝士及番茄醬

🍷 American Hot 美國辣味薄餅 162

Pepperoni, jalapeño, mozzarella & tomato sauce
辣肉腸、墨西哥辣椒、馬蘇里拉芝士及番茄醬

Smoky BBQ Beef 煙燻燒烤醬牛肉薄餅 188 Chef's Recommendation 廚師精選

Braised beef cheek, red onion, cherry tomato, mozzarella & smoky barbecue sauce
燉牛頰肉、紅洋蔥、車厘茄、馬蘇里拉芝士及煙燻燒烤醬

🍷 Margherita Prima 特級瑪嘉麗塔皇后薄餅 156 Chef's Recommendation 廚師精選

Fresh mozzarella, basil & tomato sauce
新鮮馬蘇里拉芝士、羅勒及番茄醬

Hawaiian 'PizzaExpress' 夏威夷薄餅 168 Chef's Recommendation 廚師精選

Prosciutto, sweet pineapple chutney, red onion, garlic, parmesan, mozzarella & béchamel sauce
風乾火腿、香甜菠蘿果粒醬、紅洋蔥、蒜蓉、巴馬臣芝士、馬蘇里拉芝士及白汁

Cheesy Chorizo 雙重芝士脆邊薄餅 188

Extra cheesy crispy crust with chorizo salami, cauliflower, mozzarella, cheddar & tomato sauce
芝士脆邊薄餅配上西班牙肉腸、椰菜花、馬蘇里拉芝士、車打芝士及番茄醬

Quattro Formaggi 四式芝士薄餅 158

Mozzarella, gorgonzola, fontina, parmesan & tomato sauce
馬蘇里拉芝士、意大利藍芝士、芳提娜芝士、巴馬臣芝士及番茄醬

Seafood 海鮮薄餅 188

Prawn, clam, octopus, fresh mozzarella, caper, olive, anchovy paste, red onion, garlic & seafood tomato sauce
蝦肉、蜆肉、八爪魚、新鮮馬蘇里拉芝士、酸豆、橄欖、銀魚柳醬、紅洋蔥、蒜蓉及海鮮番茄醬

Rock 'n Roll 薄餅兄弟 168

Half pizza topped with pepperoni, mozzarella, cherry tomato, fresh basil & tomato sauce. Half calzone with salami Napoli, mozzarella & tomato sauce. Served with mixed side salad
一半薄餅鋪上辣肉腸、馬蘇里拉芝士、車厘茄、羅勒及番茄醬。另一半的薄餅餃釀入拿坡里辣肉腸、馬蘇里拉芝士及番茄醬。配以青菜沙律



Calabrese
卡拉布雷斯薄餅



Smoky BBQ Beef
煙燻燒烤醬牛肉薄餅

Hawaiian
'PizzaExpress'
夏威夷薄餅

Margherita Prima
特級瑪嘉麗塔皇后薄餅

PERSONALISE YOUR PIZZA

+\$48 Add crabmeat / burrata mozzarella
添加蟹肉 / 軟心芝士

+\$28 Add prawn / clam / octopus
添加蝦肉 / 蜆肉 / 八爪魚

+\$18 Add other ingredients
添加其他配料

🍷 Vegetarian (lacto-ovo)
素菜款式 (含奶蛋成份)

🍷 Contains nuts or nut oil
含果仁或果仁油

🍷 Contains chilli
含辣椒

CLASSIC 傳統薄餅

Our traditional Neapolitan pizza base
我們的傳統那不勒斯式餅底

♥ Margherita 瑪嘉麗塔皇后薄餅

Original 132 / Large 170

Mozzarella, basil & tomato sauce
馬蘇里拉芝士、羅勒及番茄醬

il Sorriso 蜜糖雞肉薄餅

166 / 204

Roasted honey chicken, ricotta, cherry tomato, pancetta, rosemary, basil, lemon wedge & tomato sauce
烤蜜糖雞肉、軟芝士、車厘茄、意大利煙肉、迷迭香、羅勒、檸檬角及番茄醬

La Reine 皇后薄餅

166 / 204

Mortadella, mushroom, olive, mozzarella & tomato sauce
摩特黛拉火腿、蘑菇、橄欖、馬蘇里拉芝士及番茄醬

♥ Lava 軟心芝士薄餅

182 / 220

Burrata mozzarella, olive, cherry tomato, basil & tomato sauce
軟心芝士、橄欖、車厘茄、羅勒、巴馬臣芝士及番茄醬

♥ Giardiniera 蔬菜芝士薄餅

152 / 190

Roasted pumpkin, cauliflower, olive, mushroom, roasted pepper, basil pesto, mozzarella & tomato sauce
烤南瓜、椰菜花、橄欖、蘑菇、烤燈籠椒、羅勒香草醬、馬蘇里拉芝士及番茄醬

We donate \$8 for each sale of this pizza to
每售出此款薄餅，我們會捐出港幣\$8予



PERSONALISE YOUR PIZZA

+\$48 Add crabmeat / burrata mozzarella
添加蟹肉 / 軟心芝士

+\$18 Add other ingredients
添加其他配料

+\$28 Add prawn / clam / octopus
添加蝦肉 / 蜆肉 / 八爪魚

+\$28 Upgrade to Romana base
升級至羅馬餅底

♥ Kale & Mushroom Truffle 羽衣甘藍蘑菇松露薄餅

Original 158 / Large 196

Garlic kale, mushroom, rosemary, parmesan & truffle oil
蒜香羽衣甘藍、蘑菇、迷迭香、巴馬臣芝士及松露油

Sicilian Sausage & Spinach 172 / 210 西西里肉腸菠菜薄餅

Sicilian salsiccia, red onion, sautéed spinach, ricotta, parmesan & tomato sauce
西西里肉腸、紅洋蔥、炒菠菜、軟芝士、巴馬臣芝士及番茄醬

♥ Sloppy Giuseppe 辣牛肉青椒薄餅

178 / 216

Spiced minced beef, green bell pepper, red onion, mozzarella & tomato sauce
辣味免治牛肉、青燈籠椒、紅洋蔥、馬蘇里拉芝士及番茄醬

♥ Pollo ad Astra 香烤雞肉薄餅

156 / 194

Chicken, roquito pepper pearl, red onion, mozzarella & tomato sauce
雞肉、醃辣甜椒、紅洋蔥、馬蘇里拉芝士及番茄醬

♥ Tricolore 三色薄餅

138 / 176

Roasted pepper, red onion, garlic, mozzarella & tomato sauce
烤燈籠椒、紅洋蔥、蒜蓉、馬蘇里拉芝士及番茄醬



Tricolore
三色薄餅



Lava
軟心芝士薄餅

Kale & Mushroom
Truffle
羽衣甘藍蘑菇松露薄餅



Sloppy Giuseppe
辣牛肉青椒薄餅

♥ Vegetarian (lacto-ovo)
素菜款式 (含奶蛋成份)

♥ Contains nuts or nut oil
含果仁或果仁油

♥ Contains chilli
含辣椒

PASTA & MAINS 意粉及主菜

- | | |
|--|--|
| <p>Braised Beef Cheek with Couscous 188
 燉牛頰肉配北非小米 <small>Chef's Recommendation 廚師精選</small>
 Braised beef cheek, cherry tomato & couscous mix
 燉牛頰肉、車厘茄及北非小米</p> | <p>Penne ai Funghi 146
 蘑菇燴長通粉
 Mushroom & truffle oil
 蘑菇及松露油</p> |
| <p>Spaghetti Carbonara 142
 卡邦尼忌廉意粉
 Classic Roman Carbonara sauce made with egg, parmesan & pancetta
 以雞蛋、巴馬臣芝士及意大利煙肉製成的經典羅馬卡邦尼忌廉汁</p> | <p>Linguine Vongole 162
 蒜香蜆肉扁意粉 <small>Chef's Recommendation 廚師精選</small>
 Clam in shell, white wine, chilli flake & garlic
 蜆、白酒、辣椒碎及蒜蓉</p> |
| <p>Linguine al Granchio 176
 蟹肉白酒汁扁意粉
 Crabmeat, anchovy paste, garlic, chilli flake & white wine
 蟹肉、銀魚柳醬、蒜蓉、辣椒碎及白酒</p> | <p>Lasagna Classica 148
 肉醬千層寬麵
 Alternating layers of Lasagna Bolognese with parmesan & béchamel sauce
 層層寬麵釀入番茄牛肉醬、巴馬臣芝士及白汁</p> |
| <p>Linguine Bolognese 152
 肉醬扁意粉
 Linguine in a rich, slow cooked meaty Bolognese sauce
 扁意粉配以濃郁慢煮番茄牛肉醬</p> | <p>Spaghetti ai Frutti di Mare 168
 番茄海鮮意粉
 Prawn, clam, octopus, cherry tomato, garlic & spiced pomodoro sauce
 蝦肉、蜆肉、八爪魚、車厘茄、蒜蓉及香辣番茄醬</p> |

OUR PASTA CHOICES

SPAGHETTI
意粉



PENNE
長通粉



LINGUINE
扁意粉



Braised Beef Cheek with Couscous
燉牛頰肉配北非小米



Linguine Vongole
蒜香蜆肉扁意粉

DESSERTS 甜品

- | | |
|--|--|
| <p>Häagen-Dazs™ Ice Cream 46
 Häagen-Dazs™ 雪糕
 Vanilla / Belgian Chocolate
 呔呢啲 / 比利時朱古力</p> | <p>Baked Cheesecake 78
 焗芝士蛋糕
 Served with caramel sauce
 配焦糖醬</p> |
| <p>Dough Balls with Nutella 62
 焗麵包球配朱古力榛子醬 Chef's Recommendation 廚師精選
 Warm dough balls served with Nutella chocolate spread
 香軟麵包球配 Nutella 朱古力榛子醬</p> | <p>Chocolate Fudge Cake 68
 朱古力蛋糕
 Served with strawberry sauce
 配士多啤梨醬</p> |
| <p>Chocolate Lava Cake 68
 朱古力心太軟 Chef's Recommendation 廚師精選
 Served with Häagen-Dazs™ vanilla ice cream, strawberry purée & caramel sauce
 伴以 Häagen-Dazs™ 呔呢啲雪糕、士多啤梨果醬及焦糖醬</p> | <p>Tiramisu 78
 意大利芝士蛋糕
 Contains liqueur
 含酒精</p> |
| <p>Affogato 58
 意大利咖啡雪糕
 Vanilla ice cream & espresso
 呔呢啲雪糕配意大利特濃咖啡
 + \$15 Add cold pressed coffee liqueur
 + \$15 配冷壓咖啡甜酒</p> | <p>Dessert Platter 146
 甜品拼盤
 Tiramisu, Häagen-Dazs™ ice cream with Lotus Biscoff biscuit crumbs & dessert of the day.
 Sprinkled with crushed pistachio. Contains liqueur
 意大利芝士蛋糕、Häagen-Dazs™ 雪糕配以焦糖餅乾碎及是日甜品，撒上開心果碎。含酒精</p> |



Vegetarian (lacto-ovo)
素菜款式 (含奶蛋成份)

Contains nuts or nut oil
含果仁或果仁油

Please note that there is a cakeage charge of \$180 per cake
本餐廳切餅費 (每個) 為港幣\$180

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迎新獎賞

25 Dough, Baked Dough Balls & Juice
25 積分、焗麵包球一客及果汁一杯



Birthday Gifts
生日獎賞

25 Dough & Dessert Platter
25 積分及生日甜品拼盤一客

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MORE GOOD STUFF 我們支持的慈善夥伴

We don't just care about serving the best pizzas in town...
We are continually looking at more ways to help our community!

我們重視的不只是為您提供最完美的薄餅.....
我們每一刻也在致力尋找更多能改善社區的方法！



癌症基金會
CANCERFUND

For each purchase of the Giardiniera Pizza, \$8 is donated to Hong Kong Cancer Fund, educating our community & ensuring no one faces cancer alone.
每次選購蔬菜芝士薄餅，我們會捐出港幣\$8贊助「香港癌症基金會」，以確保沒有人會孤獨地面對癌症。

www.cancer-fund.org




We donate \$1 to the Child Welfare Scheme for every Piccolo meal sold, protecting & educating disadvantaged children, youth, and their families in Nepal.
每次選購兒童套餐，我們會捐出港幣\$1予「樂幼計劃」為尼泊爾弱勢社群兒童、青少年及家庭提供教育支援及保障。

www.cwshk.org

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please visit our website for more details.

我們亦於指定分店為您精心挑選一系列有營早餐，讓您輕鬆迎接新一天。
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