



2013香港環保卓越計劃

Hong Kong Awards for Environmental Excellence

餐飲業 Restaurants

銅獎
Bronze Award

CAFE DECO

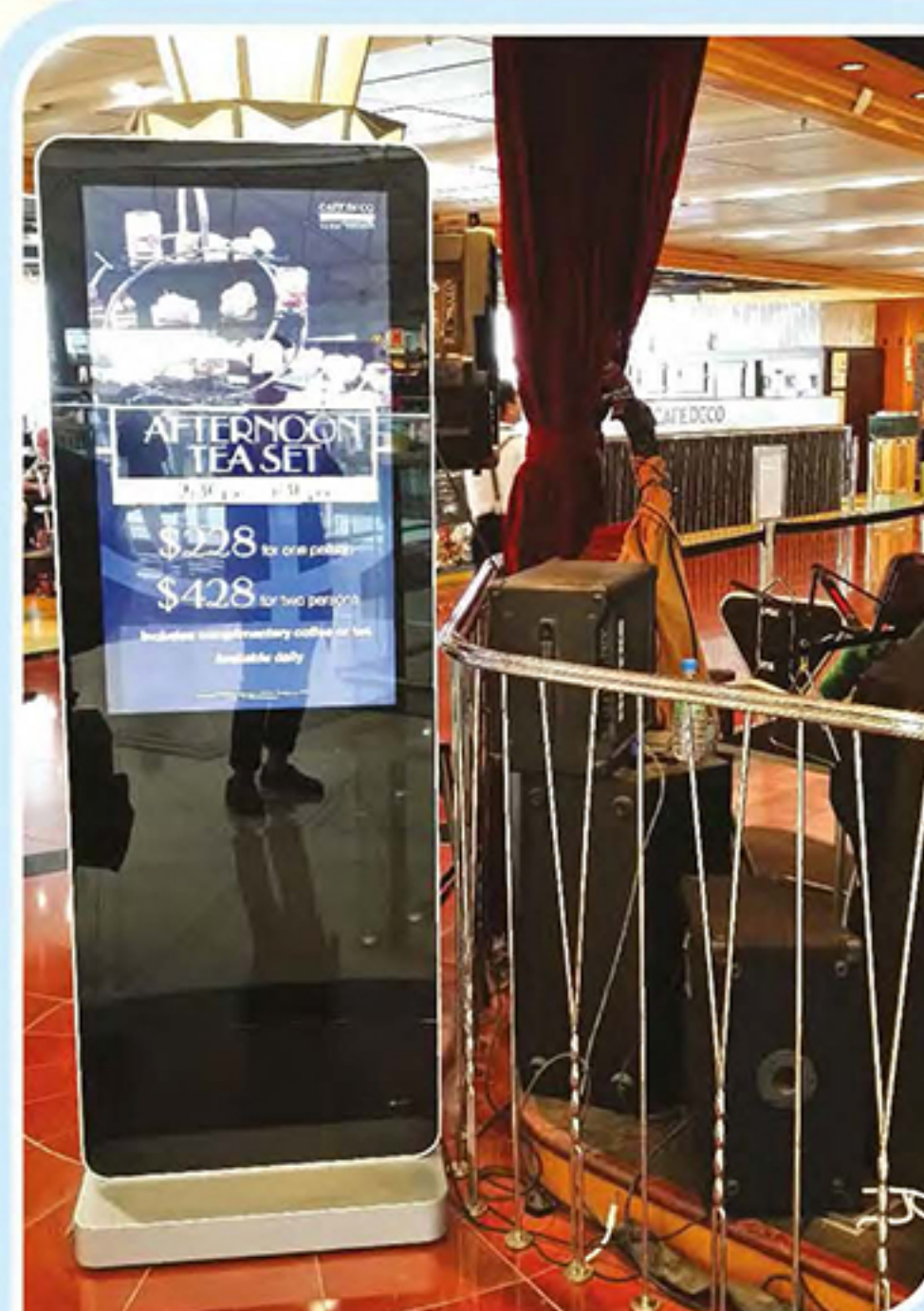
峰景餐廳
HONG KONG INTERNATIONAL AIRPORT
峰景餐廳 香港國際機場

Select Service Partner HK Limited

峰景餐廳－香港國際機場 Café Deco HKIA

香港國際機場峰景餐廳致力在環保方面追求卓越表現，並推行一系列以「節約、回收、再用」為宗旨的措施達致減碳成果。我們會繼續不遺餘力，並展望將來，實施更多節能計劃以推動可持續發展。

Cafe Deco HKIA has been striving for environmental excellence. Various actions are adopted to achieve carbon reduction based on the "Reduce, Recycle and Reuse" principle. We will continue our efforts and look forward to further energy reduction to nurture sustainable growth of environment.



選用電子顯示屏推廣資訊，減少印刷品。
Adopt digital kiosk for delivering promotion messages to minimise printing marketing materials.



開放式設計善用天然光。
Open setting utilises day light.

Sustainable Seafood & Ocean Friendly Menu Selection

環保海鮮精選
Over the years, Café Deco has strived to be a responsible restaurant offering sustainable seafood and ocean-friendly choices to our patrons. Working closely along guidelines set by WWF, we have created this new section in our menu, which reflects our guiding philosophy. To source the best ingredients, keep a healthy balance and reduce our impact on the world's oceans.

Ceviche of Canadian Sea Scallops (sourced in Canada) with lime, ginger and coriander sprouts	158
西蘭花及青帶蟹殼蟹子 (加拿大漁獲)	
Beechwood Smoked Scottish Salmon (sourced in Scotland) on bread butter with hand made	168
煙燻三文魚排 (蘇格蘭漁獲)	
Movies Mateline (sourced in Australia) 1 pound Aussie on blue cheese, cooked in olive oil with olive, garlic and fresh thyme, served with crusty bread, parmesan slices and mayonnaise	178
澳倫斯馬尼白乳酪海鮮汁 (澳洲漁獲)	
Grilled Boston Lobster + 1.2lb (Caught in Canada) with black truffle hollandaise	428
煎波士頓龍蝦 (加拿大漁獲)	

可持續海鮮。
Sustainable Seafood dishes.



廚餘回收。
Food waste recycling.