



PARTY
CATERING
SERVICE

派對美食到會服務



關於我們

About us

「聰鳴茶座」由香港聾人福利促進會（聾福會），於1995年開業，為香港首間主要聘用聽障人士的社會企業。茶座的名稱別具意義，「聰」是指聽障人士剩餘的聽力，「鳴」是向社會人士發出鳴號，標誌著聽障人士也擁有工作能力，可自力更生，對社會作出貢獻。茶座位於西貢獅子會自然教育中心，除了為遊客提供多樣化中、西式美食外，亦提供優質到會及派對服務，同時為聽障人士提供訓練及工作機會，建立「無障礙溝通」的共融環境，進一步實踐「聾健共融」的理念。

Established by The Hong Kong Society for the Deaf (HKSD) in 1995, the Deaf Cafeteria is the first social enterprise in Hong Kong mainly run by hearing impaired persons. Its name in Chinese bears special meaning, which comprises the characters of "Chung", signifying the residual hearing ability of hearing impaired persons, and "Ming", implying the voice of hearing impaired persons to make their working ability, independence and contributions in society known to the public. The Cafeteria, located in the Lions Nature Education Centre in Sai Kung, serves a great variety of Chinese and Western cuisines and provides high-quality event and party catering service, while offering training and employment opportunities to hearing impaired persons, to build a "barrier-free communication" integrated environment and strengthen social intergration.



SALADS 沙律

煙鴨胸南瓜薯仔沙律

Smoked Duck Breast, Pumpkin and Potato Salad

煙三文魚凱撒沙律

Smoked Salmon Caesar Salad

田園雜菜沙律 (配和風汁) 🌿

Mixed Green Salad with Japanese Dressing

蜜桃大蝦薯仔沙律

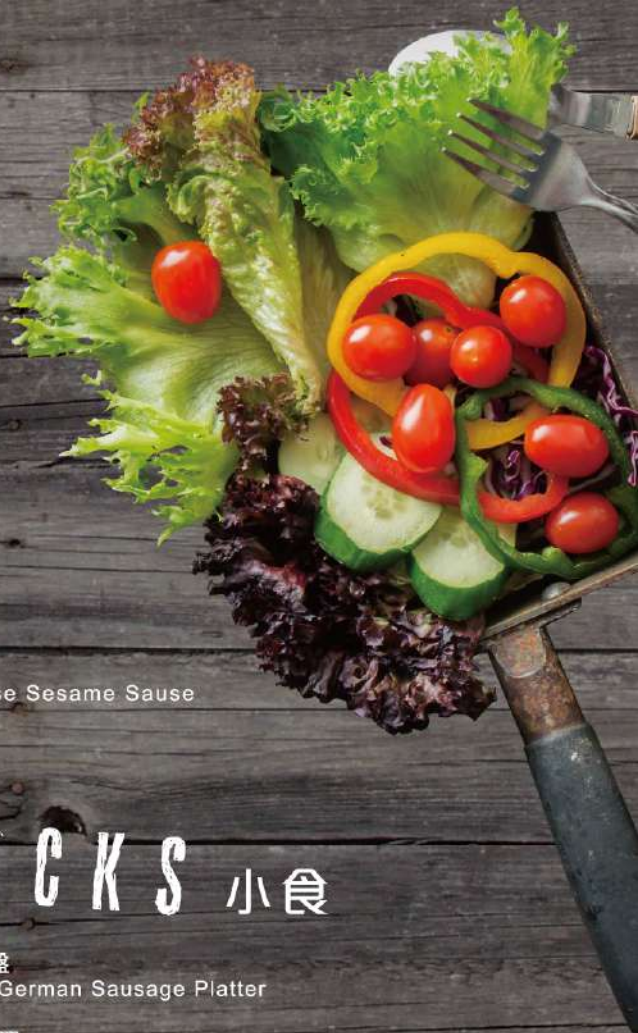
Prawn, Peach and Potato Salad

牛油果蟹肉沙律

Avocado Crab Meat Salad

烤雞雜菜沙律 (配日式芝麻醬) 🍴

Roasted Chicken Mixed Green Salad with Japanese Sesame Sauce



SNACKS 小食

慢烤德國腸拼盤

Slow Roasted German Sausage Platter

香草瑞士雞中翼

Braised Sweet Soy Chicken Wings with Herbs

迷你四式三文治 — 火腿、鹹牛肉、吞拿魚、蛋沙律 🍴

Finger Sandwiches - Ham, Corned Beef, Tuna and Egg Salad

泰式雜錦拼盤 — 泰式雞串、香茅魚餅、烤豬頸肉 🍴

Thai Snack Platter - Thai Chicken Skewer, Lemongrass Fishcakes and Grilled Pork Necks

焗蜜糖三色丸 — 牛丸、墨魚丸、貢丸

Beef Balls, Cuttlefish Balls and Pork Balls with Grilled Honey Sauce

茄汁菠蘿脆腸仔

Grilled Sausages with Pineapple in Tomato Sauce

馬來沙嗲鴛鴦串燒

Satay Skewers in Malaysian Style

法式忌廉焗薯仔 🌿

Creamy Potatoes in French Style

春卷拼咖喱角

Spring Rolls and Samosa



HOT DISHES 熱盤

法式香草燒羊扒(配煙肉薯蓉)

Roasted Rack of Lamb with Bacon and Potato Mash

香濃咖喱薯仔牛腩 🍲🌶️

Curry Beef Brisket with Potatoes

羅漢上素 🌱

Braised Fungus and Vegetable

蒜片安格斯牛肉粒

Stir-fried Garlic Angus Beef

鮮茄薯仔燴牛肋條 🍲

Braised Beef Ribs with Tomato and Potato

白汁芝士焗西蘭花 🌱

Baked Broccoli with Cream and Cheese Sauce

法式紅酒燴牛尾 🍷

Braised Oxtail with Red Wine Sauce

鴛鴦雞中翼 — 椒鹽、豉油王

Double Flavours Chicken Wings - Salt and Pepper & Soy Sauce

雙菇扒時菜 🍲🌱

Braised Seasonal Vegetable with Mushroom





黑椒牛仔骨 🌶️

Stir-fried Beef Short Ribs with Black Pepper Sauce

香煎比目魚配意式茄蓉

Pan-fried Flounder with Italian Tomato Passata Sauce

瑤柱雞湯浸娃娃菜 🍲

Braised Baby Cabbage and Dried Scallop with Chicken Soup

德國咸豬手片 (配酸椰菜)

Sliced German Style Pork Knuckle with Sauerkraut

泰式燒豬頸肉 (配泰式雞醬)

Thai Style Grilled Pork Neck with Thai Chicken Sauce

泰式炒雜菜 🥬

Thai Style Stir-fried Mixed Greens

美式BBQ燒豬肋骨 (配燒汁) 🍷

American Pork Rib with Barbecue sauce

菠蘿咕嚕肉

Sweet and Sour Pork

葡汁焗四蔬 🍴

Baked Mixed Greens with Portuguese Sauce

燒汁蕃茄紅蘿蔔燴牛舌

Stewed Ox Tongue, Tomato and Carrot with Brown Sauce

秘製醬汁豬軟骨 🍲

Pig Cartilage with Soy and Grilled Sauce

日式照燒雞肉串

Japanese Chicken Teriyaki Skewers

秘製黃咖喱雞 🌶️ 🍲

Yellow Curry Chicken

白汁芝士焗龍利柳

Baked Sole Fillet with Cream and Cheese Sauce

香茅炸魚餅

Lemongrass Fishcakes



MAIN DISHES

炒粉麵飯

蒜香白酒鮮蝦意大利粉
Prawn Spaghetti with Garlic White Wine Sauce

日式鰻魚雞粒炒飯 
Japanese Unagi and Chicken Fried Rice

卡邦尼洋蔥煙肉意大利粉
Spaghetti Carbonara

黑松露野菌忌廉意大利粉 
Truffled Mushroom Spaghetti with Cream Sauce

日式海鮮咖喱炒飯
Japanese Seafood Curry Fried Rice

焗芝士肉醬意大利粉 
Baked Spaghetti Bolognese

蝦汁帶子意大利粉 
Scallop Spaghetti with Shrimp Sauce





黑椒牛柳絲炒意大利粉 🌶️
Stir-fried Spaghetti with Black Pepper Shredded Beef

揚州炒飯
Yangzhou Style Fried Rice

鮮茄焗豬柳飯 🍴
Baked Pork Fried Rice with Tomato Sauce

XO醬大蝦雞粒炒飯
Prawn and Chicken Fried Rice with XO Sauce

星州炒米 🌶️
Stir-fried Singapore Noodles

日式海鮮炒烏冬
Japanese Stir-fried Seafood Udon Noodles

白汁蘑菇雞肉意大利粉 🍴
Chicken and Mushroom Spaghetti with Cream Sauce

銀芽肉絲炒麵
Stir-fried Noodles with Shredded Pork and Bean Sprout

DESSERTS 精美甜品

新鮮生果拼盤
Fresh Fruit Platter

椰蓉七彩啫喱糖
Jelly Cubes with Shredded Coconut

鮮芒果布甸
Fresh Mango Pudding

迷你意大利奶凍杯
Mini Panna cotta

迷你北海道牛奶布甸杯
Mini Hokkaido Milk Pudding

迷你綠茶布甸杯
Mini Green Tea Pudding





場地租用 Facilities Rental

茶座於2015年進行翻新工程，以環抱大自然的舒適簡約為賣點，配合設備完善的多用途會堂及清幽翠綠的戶外場地，是舉辦婚禮、派對、會議和企業活動的理想之選。

After the renovation in 2015, the Cafeteria now offers roomy event venues in a tranquil environment surrounded by nature, such as the well-equipped multi-purpose hall and the green outdoor area, which are ideal picks for wedding ceremonies, parties, conferences and corporate activities.



聾健體驗活動 Integrated Experience Programme

茶座致力為不同機構舉辦聾健體驗活動，透過由聽障人士擔任導師的團體活動，增進參加者的團隊精神，並加深了解聽障人士。茶座更不時接待參觀者及參加各種展覽，向公眾人士推廣茶座作為本港首間由聽障人士營運的社會企業，以及提供的美食及服務，宣揚聾健共融。

The Cafeteria is dedicated to organizing integrated experience activities for different organizations, where hearing impaired persons serve as instructors to host team building activities that promote organizational cohesion among participants and encourage them to deepen their understanding of the hearing impaired community. Furthermore, the Cafeteria accommodates visitors and participates in different exhibitions, to promote itself as the first social enterprise in Hong Kong mainly run by hearing impaired persons, including its food and services, to the public and strengthen social integration.



聰鳴茶座 到會服務 訂購表格

The Deaf Cafeteria Catering Service Order Form

機構名稱 Organization Name : _____ 聯絡人 Contact Person : _____

聯絡電話 Contact Tel : _____ 傳真 Fax : _____

送貨地址 Delivery Address : _____

送貨日期 Delivery Date : _____ 年 Year _____ 月 Month _____ 日 Day 送貨時間 Delivery Time : _____

所需餐具 Cutlery Needed : _____ 套 set

(為響應環保，茶座鼓勵客人自備餐具。To protect our environment, we encourage customers to prepare your own cutlery.)

備註 Remark : _____

沙律及頭盤 (每盤約4磅) Salads and Appetizers (approx. 4 lbs each)	盤/Qty
煙鴨胸南瓜薯仔沙律 Smoked Duck Breast, Pumpkin and Potato Salad	\$328
煙三文魚凱撒沙律 Smoked Salmon Caesar Salad	\$328
蜜桃大蝦薯仔沙律 Prawn, Peach and Potato Salad 🍷	\$328
牛油果蟹肉沙律 Avocado Crab Meat Salad	\$308
田園雜菜沙律 (配和風汁) Mixed Green Salad with Japanese Dressing 🌿	\$288
烤雞雜菜沙律 (配日式芝麻醬) Roasted Chicken Mixed Green Salad with Japanese Sesame Sauce	\$288

小食 Snacks	盤/Qty
慢烤德國腸拼盤 (3磅) Slow Roasted German Sausage Platter (3 lbs)	\$298
泰式雜錦拼盤 — 泰式雞串、香茅魚餅、烤豬頸肉 (各12件) Thai Snack Platter - Thai Chicken Skewer, Lemongrass Fishcakes and Grilled Pork Necks (12pcs each) 🍷	\$298
馬來沙爹雞串燒 (40串) Satay Skewers in Malaysian Style (40 pcs)	\$298
燻蜜糖三色丸 — 牛丸、墨魚丸、貢丸 (各20粒) Beef Balls, Cuttlefish Balls and Pork Balls with Grilled Honey Sauce (20 pcs each)	\$288
香草瑞士雞中翼 (40隻) Braised Sweet Soy Chicken Wings with Herbs (40 pcs)	\$288
迷你四式三文治 — 火腿、鹹牛肉、吞拿魚、蛋沙律 (各12件) Finger Sandwiches - Ham, Corned Beef, Tuna and Egg Salad (12 pcs each) 🍷	\$248
茄汁菠蘿脆腸仔 (4磅) Grilled Sausages with Pineapple in Tomato Sauce (4 lbs)	\$248
法式忌廉焗薯仔 (4磅) Creamy Potatoes in French Style (4 lbs) 🌿	\$248
春卷拼咖哩角 (各30件) Spring Rolls and Samosa (30 pcs each) 🌿	\$248

熱盤 (每盤約4磅) Hot Dishes (approx. 4 lbs each)	盤/Qty
法式香草燒羊扒 (配煙肉薯蓉) Roasted Rack of Lamb with Bacon and Potato Mash	\$438
蒜片安格斯牛肉粒 Stir-fried Garlic Angus Beef	\$438
法式紅酒燴牛尾 Braised Oxtail in Red Wine 🍷	\$388
黑椒牛仔骨 Stir-fried Beef Short Ribs in Black Pepper Sauce 🌿	\$388
德國咸豬手片 (配酸椰菜) (2隻) Sliced German Style Pork Knuckle with Sauerkraut (2 pcs)	\$388
美式BBQ燒豬肋骨 (配燒汁) American Pork Rib with Barbecue sauce 🍷	\$368
鮮茄薯仔燴牛肋條 Braised Beef Ribs with Tomato and Potato	\$328
香濃咖喱薯仔牛腩 Curry Beef Brisket with Potatoes 🍷 🌿	\$328
燒汁蕃茄紅蘿蔔燴牛舌 Pig Cartilage with Soy and Grilled Sauce	\$328
秘製黃咖喱雞 Yellow Curry Chicken 🍷 🌿	\$328
雙意雞中翼 — 椒鹽、豉油王 (各25隻) Double Flavours Chicken Wings - Salt and Pepper & Soy Sauce (25 pcs each)	\$308
香煎比目魚配意式茄蓉 Pan-fried Flounder with Italian Tomato Passata Sauce	\$308
泰式燒豬頸肉 (配泰式雞醬) Thai Style Grilled Pork Neck with Thai Chicken Sauce	\$298
菠蘿咕嚕肉 Sweet and Sour Pork 🍷	\$288
秘製醬汁豬軟骨 Pig Cartilage with Soy and Grilled Sauce 🍷	\$288
白汁芝士焗龍利柳 (20件) Baked Sole Fillet with Cream and Cheese Sauce (20 pcs)	\$288
羅漢上素 Braised Fungus and Vegetable 🌿	\$268
泰式炒雜菜 Thai Style Stir-fried Mixed Greens 🌿	\$248
白汁芝士焗西蘭花 Baked Broccoli with Cream and Cheese Sauce	\$248
雙菇扒時菜 Braised Seasonal Vegetable with Mushroom 🌿	\$248

瑤柱雞湯浸娃娃菜 Braised Baby Cabbage and Dried Scallop with Chicken Soup 🍲	\$248	
葡汁焗四蔬 Baked Mixed Greens with Portuguese Sauce 🌿	\$248	
日式照燒雞肉串 (40串) Japanese Chicken Teriyaki Skewers (40 pcs)	\$228	
香茅炸魚餅 (40件) Lemongrass Fishcakes (40 pcs)	\$228	

炒粉麵飯 (每盤約4磅) Main Dishes (approx. 4 lbs each)		盤/Qty
蒜香白酒鮮蝦意大利粉 Prawn Spaghetti with Garlic White Wine Sauce	\$348	
黑松露野菌忌廉意大利粉 Truffled Mushroom Spaghetti with Cream Sauce 🍄	\$348	
蝦汁帶子意大利粉 Scallop Spaghetti with Shrimp Sauce 🍤	\$348	
鮮茄焗豬柳飯 Baked Pork Fried Rice with Tomato Sauce 🍲	\$308	
日式海鮮炒烏冬 Japanese Stir-fried Seafood Udon Noodles	\$308	
日式鰻魚雞粒炒飯 Japanese Unagi and Chicken Fried Rice 🍱	\$308	
日式海鮮咖喱炒飯 Japanese Seafood Curry Fried Rice	\$308	
黑椒牛柳絲炒意大利粉 Stir-fried Spaghetti with Black Pepper Shredded Beef 🍲	\$288	
揚州炒飯 Yangzhou Style Fried Rice	\$288	
卡邦尼洋蔥煙肉意大利粉 Spaghetti Carbonara 🍲	\$288	
XO醬大蝦雞粒炒飯 Prawn and Chicken Fried Rice with XO Sauce	\$288	
星州炒米 Stir-fried Singapore Noodlesyle 🍲	\$288	
焗芝士肉醬意大利粉 Japanese Seafood Curry Fried Rice 🍲	\$288	
白汁蘑菇雞肉意大利粉 Chicken and Mushroom Spaghetti with Cream Sauce 🍲	\$288	
銀芽肉絲炒麵 Stir-fried Noodles with Shredded Pork and Bean Sprout	\$288	

甜品 (每盤約4磅) Desserts (approx. 4 lbs each)		盤/Qty
新鮮生果拼盤 Fresh Fruit Platter	\$288	
鮮芒果布甸 Fresh Mango Pudding	\$248	
椰蓉七彩啫喱糖 Jelly Cubes with Shredded Coconut	\$228	
迷你北海道牛奶布甸杯 (20杯) Mini Hokkaido Milk Pudding (20pcs)	\$228	
迷你意大利奶凍杯 (20杯) Mini Panna cotta (20pcs)	\$198	
迷你綠茶布甸杯 (20杯) Mini Green Tea Pudding (20pcs)	\$198	

總金額(港幣 \$)
Total Amount (HK\$) :

訂購須知：

1. 凡訂購滿\$2,500，即可免費獲贈250毫升維他檸檬茶一箱（共24包）。
2. 顧客須於送貨日期前5天將訂購表格電郵或傳真至本茶座，並先支付總數的50%作按金。
3. 顧客如欲更改餐單，必須於送貨日期前3天通知本茶座。
4. 請將按金存入聯鳴茶座戶口（恒生銀行：267-265205-001「THE HONG KONG SOCIETY FOR THE DEAF CAFETERIA LTD.」），並將入數紙電郵或傳真至本茶座。請在惠顧當日交回入數紙正本。
5. 餘款請於送貨當日以現金或支票支付，支票抬頭請寫上「THE HONG KONG SOCIETY FOR THE DEAF CAFETERIA LTD.」。
6. 顧客需於送貨當日以現金支實報實銷的運輸費，送貨地點如需要上落樓梯，運輸費另行商議。

Order Details:

1. Orders over HK\$2,500 will receive a free pack of 250ml vita lemon tea (24 pcs).
2. Customers must send the order form to the Cafeteria by e-mail or fax at least 5 days before the delivery date and make 50% deposit.
3. Any adjustments on order menu will only be accepted at least 3 days before the delivery date.
4. Please pay the deposit to "THE HONG KONG SOCIETY FOR THE DEAF CAFETERIA LTD." (Hang Seng Bank: 267-265205-001) and send the bank slip to the Cafeteria by fax or e-mail. Please provide the original bank slip on the delivery date.
5. Remaining balance will be settled on the delivery date by cash or cheque payable to "THE HONG KONG SOCIETY FOR THE DEAF CAFETERIA LTD."
6. Actual transportation fee will be settled by cash on delivery date. Destination with staircase is subject to further agreement.

簽署
Signature :

機構蓋章
Organization Chop :

日期
Date :

訂購熱線Order Hotline : 2791 0834
傳真Fax : 2792 0684 | www.dcafe.org.hk



地址：新界西貢蕉坑獅子會自然教育中心
Location : The Lions Nature Education Centre, Tsiu Hang, Sai Kung

電話 Tel : 2791 0834

傳真 Fax : 2792 0684

電郵 Email : cafe@deaf.org.hk

營業時間：上午8時30分至下午4時30分 (逢星期二休息)

Opening Hours: 8:30am - 4:30pm (Closed on Tuesdays)

www.dcafe.org.hk

www.facebook.com/deaf.cafeteria

