







For Immediate Release

# Cafe Deco Group presents the international delights and chocolate decadence in this joyous Easter



Irish Delights at Watermark



Chocolate Feast at Watermark



FAUCHON Easter Éclair



Easter Brunch at Cafe Deco Pizzeria (Sheung Wan)

(Hong Kong, 14 March, 2016) – Spoil your loved ones this Easter as Watermark, Cafe Deco Pizzeria (Sheung Wan) and Cafe Deco launch a range of egg-travagant treats for a lavish festive feast. This year, Watermark also participates in Hong Kong and Macau Irish Festival and presents iconic Irish cuisine in its new menu.

# **Grand Celebration of Hong Kong and Macau Irish Festival**

The Hong Kong and Macau Irish Festival brings the rich culture of Ireland to Hong Kong through the finest Irish produce. Watermark, with emphasis on the seasonality of ingredients, brings diners an unforgettable Irish Food Tour from now to 20 March 2016. Highlights of the menu include *Guinness and Barley Soup with Lamb* specially prepared by Executive Chef Zero Yu. The aroma of the famous Irish dry stout and barley blend into the lamb stimulates the appetite. Lamb lovers will be delighted with *Irish Stew with Barley, Baby Onions and Herbs*, a traditional Irish dish which is well-loved among the Irish locals. Inspired by the three significant colours combination of the Ireland Flag, Watermark introduces the dessert *Pavlova with Wild Strawberries* to complete the tour with an impressive touch.

- Watermark 2-course Irish Festival Lunch Menu: HK\$218 per person (subject to 10% service charge)
  - \*Lunch Menu is available from Monday to Friday
- Watermark 3-course Irish Festival Lunch Menu: HK\$248 per person (subject to 10% service charge)
  - \*Lunch Menu is available from Monday to Friday
- Watermark 4-course Irish Festival Dinner Menu: HK\$498 per person (subject to 10% service charge)
  - \*Dinner Menu is available daily
- Watermark Irish Festival Brunch Buffet: Adult HK\$438, Children (aged 3 11) HK\$190 (subject to 10% service charge)
  - \*Brunch Buffet is only available on 13 & 20 March (Sunday)

## The Ultimate Chocolate Indulgence at Watermark

Good news to all chocolate die-hard fans, Watermark introduces an extensive collection of warm, sweet chocolate desserts this spring. Chocolatiers can now enjoy all-you-can-eat chocolate creations, expressly designed by Executive Chef Zero Yu for this joyous festive. Highlight of the chocolate creations is the alluring **Double Chocolate Mousse Cake**, coated with the condensed essence of kordofan peas, the velvet dark chocolate from Vietnam coupled with the plush and airy cheesecake leaves diners a wonderful sweet note. Dessert lovers definitely can't miss the **Chocolate Panna Cotta with Guava Jelly**. Using delicate Pure Grenada Kalingo dark chocolate, the dessert is further enhanced by a touch of peppermint, guava jelly and passion fruit. Our extensive list of chocolate indulgence ends with the **Chocolate Brownies with Raspberry Mousse**, the fine bitter taste of Brazilian chocolate, dried apricot and black tea pairing with the pleasant tartness of raspberry brings a mass satisfaction to your palate.

 Diners can enjoy the chocolate dessert buffet (original price HK\$220) with a minimum spending of \$300 on Watermark's A La Carte Menu

#### **Luscious Brunch for Holiday Delights**

Feast upon a whopping range of tantalizing delicacies from around the world and festive Easter relish as **Cafe Deco** presents its special Easter brunch for friends and family with egg-cellent gourmet.

The scrumptious feast impresses all at just \$488 for adults and \$198 for children. The super family-friendly brunch also offers an egg-citing egg hunt for kiddies to receive delicious Easter treats.

Craving for something sweet in the Easter? You definitely can't miss FAUCHON's specially-made *Easter Éclair* (\$48) which is only available from 21 to 28 March

2016. Coated with white and dark chocolate glaze, this stunning creation is filled with incredibly rich, milky chocolate cream to satisfy the indulgence of sweets.

# **Welcome to Chocolate Utopia!**

The latest quintessential dining spot in Sheung Wan, **Cafe Deco Pizzeria**, is bumping up the Easter with antipasti buffet paired with signature pancake. The 11 foot-long table in the restaurant will be transformed into a Chocolate Utopia from 25 to 28 March 2016 (Friday to Monday) from 11am to 3pm with decadent chocolate treats, including **Chocolate Fountain with Condiments**, **Assorted Dessert**, **Cake and Cookies** and many more!

Cafe Deco Pizzeria (Sheung Wan) Chocolate Utopia: Adult HK\$288,
Children (aged 3 – 11) HK\$168 (subject to 10% service charge)

For more information, please visit <a href="www.cafedecogroup.com">www.cafedecogroup.com</a>. All prices mentioned are subject to 10% service charge. High-resolution photos are available at: <a href="http://bit.ly/1pfJuxf">http://bit.ly/1pfJuxf</a>

#### Watermark

Tel: +852 2167 7251

Address: Shop L, Level P, Central Pier 7, Star Ferry, Central, Hong Kong

Opening Hours: Lunch Monday to Friday 12noon – 2:30pm

Brunch Saturday and Sunday 11am – 3pm

Dinner Daily 6pm till late

# Cafe Deco (The Peak) and FAUCHON

Tel: +852 2849 5111

Address: Level 1 & 2, The Peak Galleria, 118 Peak Road, The Peak, Hong Kong

Opening Hours: Sunday to Thursday 11am – 11pm

Friday, Saturday and Public Holiday 11am – 11:30pm

#### Cafe Deco Pizzeria (Sheung Wan)

Tel: +852 2559 4100

Address: Shop 3-4, G/F, Tower 125, 11 Po Yan Street, Sheung Wan, Hong Kong

Opening Hours: 12pm - 10:30pm daily

## **About Cafe Deco Group**

**Cafe Deco Group** is one of Hong Kong's leading and most successful bar and restaurant groups, operating over 30 outlets in some of the most popular dining locations in Hong Kong, Macau, Shanghai and Sydney. With 26 internationally recognised brands including the iconic **Cafe Deco** atop the Peak, **Watermark** boasting a panoramic harbour view, renowned nautical-themed **Stormies**, popular German restaurant **Berliner**, classic dining spot **Cafe Deco Pizzeria**, contemporary Cantonese **Dim Sum Bar**, and trendy bar and lounge **Tonic**, the Group takes diners on a gourmet tour from around the world.

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