



For Immediate Release

Cafe Deco Group Delectable Summer Offers

(Hong Kong, 24 July, 2017) **Cafe Deco Group** is delighted to present summer special menus and promotion of our outlets for welcoming this summer with the freshest ingredients. Indulge in a bountiful supply of seafood dishes of our summer menu, our professional culinary team is always endeavoring to create unique appetizers, mains and desserts with divine ingredients. There is a lavish choice for everyone, including an array of new and signature favorites which no diner will want to miss!

Cafe Deco - Summer Treats



Chilled Cucumber Velouté with Dill, Irish Crabmeat and Quail Egg (\$88)



Ceviche of Hokkaido Sea Scallop with Trout Caviar (\$238)



Summer Surf and Turf Platter (\$868)

Discerning gourmands who want to cool down from hot weather can sit back and enjoy a relaxing and sumptuous feast by starting the meal with **Chilled Cucumber Velouté (\$88)** with Dill, quail egg, and mild Irish crabmeat with lemon. **Ceviche of Hokkaido Sea Scallop**

with Trout Caviar (\$238) with Coriander Sprouts, toasted olive ciabatta and lemon-infused olive oil balancing it nicely and whetting our appetite is always the perfect choice for refreshing yourself in the torrid summer. For those who wants to make luscious seafood the star of the plate, the talented culinary team of Cafe Deco has showcased creativity by selecting a diverse range of ingredients pairing with lobster imported straight from Canada, by featuring Grilled Lobster Linguine Pasta (½ pcs Canadian Live Lobster) (\$298) prepared with butter, noilly prat, cherry tomatoes, mushrooms, fresh tarragon and cream as well as Summer Surf and Turf Platter (\$868) with grilled grass-fed prime steer rib-eye steak, ½ pcs Canadian live lobster, Tandoori Chicken, grilled mini bratwurst, fried onions, sauce béarnaise and mashed potatoes with black truffle. In Classic Dover Sole Meunière (\$388), the flour dusted whole European Dover sole is pan-fried with butter, parsley and thyme which create a delicate taste and smooth texture is one of the simple yet lip smacking cuisines fulfilling fish lovers' desires. Try not to have them dripped on your new dress!

Beerliner German Bar & Restaurant - Seafood Platter



Summer Seafood Platter (3-4 persons) (\$468)

This summer, **Beerliner German Bar & Restaurant**'s German **Head Chef**, **Jörn Henninger** is indulging diners with a brand new delicacy inspired by a range of fresh and in-season seafood from all around the world. Foodies who has great enthusiasm for sumptuous selection of seasonal dishes will definitely be fulfilled by the limited offer **Summer Seafood Platter (3-4 persons) (\$468)**, stuffed with enticing 2 whole black garlic Boston lobsters, 1 pound of blue mussels dressed with mouthwatering tomato-garlic sauce, half dozen of baked sea scallops and pan-fried tiger prawns and palatable Truffle

Linguine. This beautiful dish is perfect for sharing and is definitely a great way to warm the tummies of diners and make everybody satisfied indeed. Prächtig!

FAUCHON Paris Le Café – New Flavours



Pan Fried Salmon with Bouillabaisse and Garlic Aioli (\$148)



Entremets Cherry Cherrie (\$42)

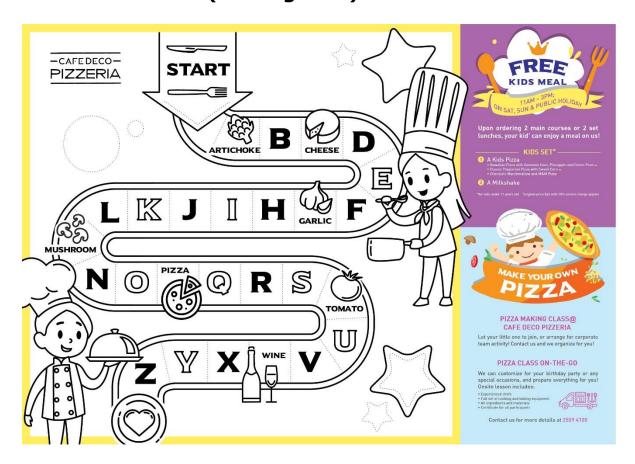
(Top) FAUCHON Paques Éclair (\$38), (Bottom) Barre Rocher Amandes (\$42)

Up for a twist of French flavour? **FAUCHON Paris Le Café** has new surprises this summer for our diners by presenting a menu with new cuisines and patisseries. Our professional culinary team highly recommends soft and tender **Pan Fried Salmon (\$148)** dressed with

rich bouillabaisse and garlic aioli. Delectable **Pan-fried Scallop and Prawns (\$168)** with potatoes, spinach and lemon balm sauce keeping it nuanced is definitely FAUCHON's signature you don't want to miss!

For those who have a sweet tooth, our **Pastry Chef**, **Frank Law** showcase outstanding decadent desserts in extraordinary summer flavour. Our guests will definitely appreciate the **FAUCHON** signature design of **FAUCHON Paques Éclair** (\$38) which is the perfection combination of caramel and chocolate. Heavenly **Barre Rocher Amandes** (\$42) served with chocolate biscuit, chocolate almond milk cream, 67% FAUCHON cocoa dark chocolate, chocolate coating and almonds sparkles must arouse echo in chocolate lovers' hearts. **Entremets Cherry Cherrie** (\$42) stuffed with Morello cherry compote, almond streusel, vanilla rice flour biscuit and almond whipped ganache brings a sweet, complex yet well balanced, fulfilling note on the palate. Délicieux!

Cafe Deco Pizzeria (Sheung Wan) - Kids Summer



Parents can enjoy a precious family time with their kids in the summer vacation! Upon ordering 2 main courses or 2 set lunches, kids (under 11 years old) can enjoy a complimentary meal in **Cafe Deco Pizzeria (Sheung Wan)** during 11am to 3pm on Saturday, Sunday and Public Holiday. The **Kids Set** is including a **Kids Pizza** (Hawaiian Pizza with Gammon Ham, Pineapple and Green Peas / Classic Pepperoni Pizza with Sweet Corn / Chocolate Marshmallow and M&M Pizza) and a **Milkshake.**

Still finding summer activities for the little one? Let's join our **Pizza Making Lesson** (\$180/per kid) for learning how to make a 12" pizza instructed by **Executive Chef Spencer Lai**, with 1 non-alcoholic drink included. The lesson is suitable for kids aged 6 years old or above. For more information of the Pizza Making Lesson, please visit:

http://www.cafedecogroup.com/outlet.php?page=blog&bid=1663#blog.

For more information, please visit:

www.cafedecogroup.com and https://www.facebook.com/FAUCHON.hk/.

All prices mentioned are subject to 10% service charge. For high-resolution images, please visit http://bit.ly/2vfPzfT.

Participating outlets

Cafe Deco

Address: 20/F The ONE, 100

Nathan Road, Tsim Sha Tsui,

Kowloon, Hong Kong

Telephone: +852 2849 5111

Beerliner German Bar & Restaurant (Langham Place)

Address: Shop 05, Level 13,

Langham Place, Mong Kok,

Hong Kong

Telephone: +852 2972 0078

Beerliner German Bar & Restaurant (Metroplaza)

Address: Shop 531-540, Level 5,

Metroplaza,

Kwai Fong, Hong Kong

Telephone: +852 2796 2203

Beerliner German Bar & Restaurant (Olympian City)

Address: Shop G18, G/F,Olympian City 3,

1 Hoi Wang RoadWest Kowloon,

Hong Kong

Telephone: +852 2148 5388

Beerliner German Bar & Restaurant (Tuen Mun Town Plaza)

Address: Shop 3227-3228, 3/F,

Phase 1, Tuen Mun Town Plaza,

Tuen Mun, Hong Kong

Telephone: +852 2904 6333

Beerliner German Bar & Restaurant (Whampoa Garden)

Address: Shop G10, G/F,

Site 4, Whampoa Garden,

Hunghom

Telephone: +852 2254 6178

FAUCHON Paris Le Café

Address: Shop 408 & 410,

New Town Plaza I,

Shatin

Telephone: +852 2237 1515

Cafe Deco Pizzeria (Sheung Wan)

Address: Shop 3-4, G/F,

Tower 125, 11 Po Yan Street,

Sheung Wan, Hong Kong

Telephone: +852 2813 4467

About Cafe Deco Group

Cafe Deco Group is one of Hong Kong's leading and most successful bar and restaurant groups, operating over 30 restaurants, bars and lounges in popular dining locations in Hong Kong, Macau, Shanghai and Sydney. With 25 internationally recognised brands including the iconic **Cafe Deco** The ONE, **Watermark** boasting a panoramic harbour view, nautical-themed watering hole **Stormies**, popular German restaurant **Beerliner**, innovative dining spot **Cafe Deco Pizzeria**, contemporary Cantonese expert **Dim Sum Bar**, the unique and exclusive

Czech experience **Pivo Czech Bar** and trendy bar and lounge **Tonic**, the Group takes diners to an exquisite gourmet tour around the world.

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