

For Immediate Release

## Delectable festive feasts at Cafe Deco & Watermark

(Hong Kong, 15 November, 2017) The festive season is a time that brings family and friends together and celebrate the joy of Christmas, as well as the arrival of a new year. **Cafe Deco** and **Watermark** is presenting you a series of delectable festive feasts to experience the unforgettable combination of impressive flavours and a magnificent harbourview.

### Cafe Deco



**Christmas Eve 4-course Dinner  
at Cafe Deco**



**New Year's Eve Semi-buffet Gala Dinner  
at Cafe Deco**

Located on the 20<sup>th</sup> floor of The ONE in Tsim Sha Tsui, **Cafe Deco** is ready to offer a unique dining experience by feasting discerning guests visually with the extraordinary view and gastronomically with the delectable festive menus. Our culinary team is delighted to present the **Christmas Eve 4-Course Dinner** and **New Year's Eve Semi-buffet Gala Dinner** to give you a romantic celebration at **Cafe Deco**.



**Japanese-inspired Oyster Shooter**  
**Scottish Salmon Tartare**  
**Pan-fried Foie Gras Fruit Melba**



**Almond and Butternut Squash Soup**



**Festive Christmas Turkey Ballotine**

The Christmas Eve Set Dinner includes a mouthwatering **Appetizer Selection** of **Scottish Salmon Tartare** with mango and avocado, **Japanese-inspired Oyster Shooter** with sake and mirin, **Pan-fried Foie Gras Fruit Melba** with blue fig purée. The fresh and creamy salmon tartare along with French oyster and duck foie gras, is the best way to kick off the festive enjoyment! The **Almond and Butternut Squash Soup** with sweet basil foam is a fresh twist on the traditional winter soup!

For mains, the **Festive Christmas Turkey Ballotine** paired with Madeira jus, Brussels sprout, roasted apple, cranberry compote and rosemary roasted potatoes is the classic treat for Christmas that should not be missed. Other delights include the **Black Angus Beef Filet Mignon 'Wellington'** with truffle jus, Brussels sprout, baby carrot and garlic roasted tomato, **Baked Canadian Live Lobster Thermidor** with whipped potatoes and herb salad, as well as **Grilled Green Asparagus in Provençale Crepe** with cream sauce and fresh herb salad. **Pastry Chef Frank Law** has also crafted a delicate and creative Christmas Dessert which will definitely cheer you up on Christmas Eve.



**Tandoori Selection**



**New Year Eve Dessert Platter**

Celebrating the last day of the year with the iconic view of Victoria Harbour, **Cafe Deco** offers a **New Year's Eve Semi-buffet Gala Dinner** on 31<sup>st</sup> December 2017!

The dinner starts with a **Global Seafood Appetizer Buffet**, guests can enjoy freshly-shucked American oysters, Norway salmon sashimi, albacore tuna sashimi, Japanese hamachi and scallop sashimi, Thai tiger prawns, Canadian snow crab legs, sea jade whelk and Australian Moules Mariniere. In addition, the scrumptious **Antipasti and Salad Bar** can certainly amuse your tastebuds.

What could be more tempting than a hearty soup after the seafood buffet? The flavourful **Maine Lobster Cappuccino** prepared with lobster shells and meat is irresistibly rich and intense. The fluffy foam of soup on top can bring a light and airy mouthfeel to it.

Pick your favourite dish from 5 delectable choices of main course. The signature **Tandoori Selection** of **Cafe Deco** features a combination of Corn Fed Chicken, Lamb Shoulder Chop and Himalayan Chicken. The exotic roasts from our authentic tandoor oven are utterly delicious. **Black Angus Beef Filet Mignon 'Wellington'** is the elegant and acclaimed choice made with puff pastry, filet mignon, Portobello and duck foie gras. **Baked Canadian Live Lobster Thermidor** and **Scottish Salmon Asparagus Savory Crepe** are other delectable options for welcoming the New Year! Last but not least, the **New Year's Eve Dessert Platter** with a bold "2018" on the plate will be the colourful dish to welcome the New Year!

Christmas Eve 4-course Dinner	Available on 24 <sup>th</sup> December	\$658 per person (6pm – 8pm) \$788 per person (8:30pm – late)
Christmas Brunch Buffet	Available on 25 <sup>th</sup> December 11:30am-3pm	\$498 per adult; \$250 per child
New Year's Eve Semi-buffet Gala Dinner	Available on 31 <sup>st</sup> December after 8:30pm	\$998 per person
New Year Brunch Buffet	Available on 1 <sup>st</sup> January 11:30am-3pm	\$548 per adult; \$250 per child

## Watermark



**Watermark's Executive Chef Zero Yu** is delicately preparing delicacies for guests!



**Watermark Festive 5-course Set Dinner**



**Watermark New Year's Eve 5-course Set Dinner**

Boasting a 270-degree panoramic harbourview, **Watermark** at Central Star Ferry Pier is renowned for its finest seafood and dry-aged steaks. **Executive Chef Zero Yu** is bringing our guests the **Festive 5-course Set Dinner** and **New Year's Eve 5-course Set Dinner** with innovative techniques to excite your palate!



**(Front) Pan-fried Foie Gras, Mixed Berry Jam, Fresh Figs, Wild Rocket and Brioche Toast**

**(Back) Marinated Spot Prawn, Shallot, Caper, Radish, Coriander and Lemon Ginger Dressing**



**Roasted Boston Lobster, Confit Potatoes, Beetroot, Radish, Frisee, Redcurrant, Herb Butter Sauce**



**Mussel and Saffron Velouté**

The Festive 5-course Set Dinner include a series of tantalizing delicacies. **Marinated Spot Prawn, Shallot, Caper, Radish, Coriander and Lemon Ginger Dressing** is the refreshing appetizer with sashimi-grade spot prawn marinated in lemon juice, ginger and olive oil. The dinner continues with **Pan-fried Foie Gras, Mixed Berry Jam, Fresh Figs, Wild Rocket and Brioche Toast**. The foie gras slice is pan-fried to a crispy crust, which matches perfectly with the berry jam and fresh figs. In **Mussel and Saffron Velouté**, the garlic-sautéed French blue mussels are blended together with saffron and carrots to become a creamy and scented soup.

For the 3 choices of main course, the **Roasted Boston Lobster, Confit Potatoes, Beetroot, Radish, Frisee, Redcurrant and Herb Butter Sauce** is artistically plated with creativity. The bouncy lobster is roasted with butter and white wine, paired with a zesty redcurrant jam and a rich herb butter sauce. In the quintessentially festive **Grilled Venison, Pear, Jerusalem Artichoke Puree, Fondant Potatoes, Pea Shoots and Venison Chocolate Sauce**, the gamey and lean venison from France is selected and grilled to "à point". The chocolate sauce made with venison jus can also add texture to the steak. Seafood aficionados

must try the **Pan-seared Cod Fish, Pancetta, Lentil, Zucchini, Shallot, Samphire, Potatoes and Blackcurrant**. The succulent cod fillet tastes magical with the browned pancetta and saline samphire.

The sweet treat **Chocolate Marquise, Hazelnut Cake and Whisky Ice Cream** is a smooth and aromatic finish to your Christmas dinner!



**Scottish Smoked Salmon, Berries Jam, Apple Slaw, Lemon Pearl, Octopus and Chilli-infused Olive Oil**



**Grilled UK Lincoln Red Ribeye, Pickled Baby Carrot, Bamboo Shoot, Pommery Mashed Potatoes and Demi-glace**

The **New Year's Eve 5-course Set Dinner** also consists of a medley of seafood indulgence. The appetizers include the duo of **Scallop Ceviche, Scrambled Sea Urchin, Spring Onion, Avocado and Chipotle Mayo**, followed by **Scottish Smoked Salmon, Berries Jam, Apple Slaw, Lemon Pearl, Octopus and Chilli-infused Olive Oil**. The scallop ceviche is marinated in yuzu vinegar and lemon juice for a sour and sweet balance, while the scrambled sea urchin adds umami and creamy flavour to the dish. For the smoked salmon, the citrusy lemon pearls and apple slaw brings freshness to the diced bounty. Prior to the main course, a **Roasted Root Vegetables Velouté with Truffle Powder** is here to warm you up!

For the main course, **Grilled UK Lincoln Red Ribeye, Pickled Baby Carrot, Bamboo Shoot, Pommery Mashed Potatoes and Demi-glace** is the award-winning steak from England that will surprise you with its superb tenderness. Guests may also opt for the **Oven-roasted Lamb Saddle, Confit Cabbage, Porcini, Swede, Cauliflower and Pumpkin**, the lamb saddle is roasted to perfection and will melt in your mouth! **Pan-seared Wild Cod, Green Peas, Beetroots, Brussel Sprouts, Zucchini, Bacon and Herb Butter Sauce** is another ocean-sweet choice for you!

The last course of the year would be the dessert **Dark Chocolate Mousse, Raspberries, Peanut Caramel, Hazelnut Crumb and Yoghurt Ice Cream**. Countdown to the new year with the silky mousse and lovely scoop of ice cream!

Vegetarian menus are also available for the above set dinners at Watermark. In **Festive 5-course Set Dinner**, guests may savour dishes like **Lentil Salad, Morel, Asparagus,**

**Beetroot, Baby Carrot, Radish and Xeres Vinegar Dressing** and **Gnocchi, Asparagus, Soy beans, Porcini, Baby Spinach, Radish, Shaved Parmesan and Truffle**. For **New Year's Eve 5-course Set Dinner**, there are **Goat Cheese Tart, Red Onion Marmalade and Pear & Walnut Salad** and **Saffron Orzo Risotto, Asparagus & Confit Tomato and Gremolata Dressing**.

Make your guaranteed booking for Festive or New Year's Eve Set Dinner **before 3<sup>rd</sup> December** to enjoy **extra 15% off!** Each guest can also get a glass of complimentary Christmas cocktail (out of 3 choices)!

Christmas Eve 5-course Dinner	Available on 24 <sup>th</sup> & 25 <sup>th</sup> December	\$668 per person
Christmas Brunch Buffet	Available on 25 <sup>th</sup> December 11:30am-3pm	\$398 per adult; \$190 per child
New Year's Eve 5-course Dinner	Available on 31 <sup>st</sup> December	\$798 per person
New Year Brunch Buffet	Available on 1 <sup>st</sup> January 11:30am-3pm	\$468 per adult; \$190 per child

All prices mentioned are subject to 10% service charge. For more information, please visit [www.cafedecogroup.com](http://www.cafedecogroup.com). For high-resolution images, please visit <http://bit.ly/2Ary2E5>.

### **Cafe Deco**

Address: 20/F The ONE, 100 Nathan Road, Tsim Sha Tsui, Kowloon, Hong Kong  
 Telephone: +852 2849 5111  
 Opening Hours: Monday to Saturday 12noon - 10:30pm  
 Sunday 11:30am - 10:30pm

### **Watermark**

Address: Shop L, Level P, Central Pier 7, Star Ferry, Central, Hong Kong  
 Telephone: +852 2167 7251  
 Opening Hours: Lunch Monday to Saturday, 12nn to 2:30pm  
 Dinner Monday to Sunday, 6pm to 10pm  
 Brunch Sunday, 11:30am - 3pm

### **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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