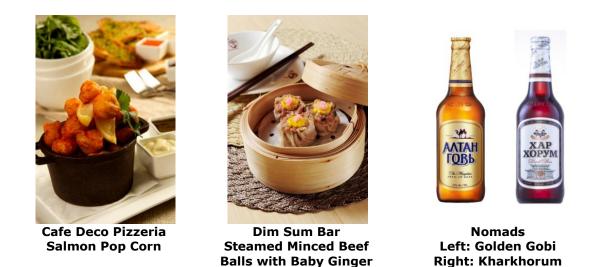


For Immediate Release

An unparalleled Dining Experience at Cafe Deco Group



(Hong Kong – 4th March, 2016) Cafe Deco Group is proud to present an array of new relish in this spring, where the gourmands can indulge in a range of hearty dishes with the freshest ingredients by our professional culinary team. Cafe Deco Pizzeria, Dim Sum Bar and Nomads are delighted to showcase the new food and beverage menus to amaze our diners.

Hearty International Favourites

As one of the most popular dining spots in Elements and Sheung Wan, **Cafe Deco Pizzeria** brings delights to our guests. Our Executive Chef Spencer Lai introduces a variety of innovative creations with multiple ingredients. Start the meal with enchanting **Salmon Pop Corn with Garlic Aioli and Lemon Wedge** (HK\$98), the crispy-skinned salmon is still tender and flavourful after deep-fried. Aside from delicious appetizers, there are two new pizza additions including **Seafood Supreme Pizza** (HK\$168) and **The Ranch Chicken Pizza** (HK\$158) that could satisfy your stomach! Spoil yourself with a sweetening dessert as a perfect ending. Standouts including **Soft-centered Mild Chocolate Tart** (HK\$70), served with candied orange and vanilla ice cream, brings a fresh, complex yet well balanced, fulfilling note on the palate. Connoisseurs will definitely be delighted by **Bomb Lemon Verbena** (HK\$70), stuffed with lemon custard cream, chocolate crumble and popping candies. Owning to its softness, strong flavour and crispy texture, this dessert certainly surprises you with the luscious taste.

Savour the New Cantonese Relish

Known for delectable Cantonese cuisine, **Dim Sum Bar** continues to bring exquisite new flavours to surprise our diners. Our Executive Chef Lung serves authentic specialties with a contemporary twist. The new menu combines the old favourites and new creations, including **Steamed Buns with Preserved Sausage** (HK\$33), **Crispy Shrimp Rolls and Crispy Shrimp Dumplings served with Cucumbers** (HK\$38); **Deep-fried Bean Curd Sheet Puffs with Shrimp Paste** (HK\$33), paired with chili bean sauce which creates delicate tastes and textures. Marinated with ginger, our new addition **Steamed Minced Beef Balls with Sliced Pickled Ginger** (HK\$30) is tender, juicy and well-seasoned. Kids and vegetarians definitely can't miss **Steamed Mushroom Buns** (HK\$30), a healthy choice that stuffed with different types of mushrooms. The culinary experience ends by a healthy soup, featuring **Stewed Pork Shin Soup with Rafflesia** (HK\$55) which tastes unexpectedly refreshing.

All-you-can Eat Dim Sum Returns!

Make a date and reunite with your friends and family! Dim Sum Bar presents the Allyou-can-eat Dim Sum in the afternoon tea time and dinner time that you could devour over 30 kinds of Cantonese delights. The tempting menu includes **Baked Barbecued Pork Cream Buns with Minced Ham, Steamed Pumpkin Dumplings with Shrimp, Egg-Fried Glutinous Rice with Chicken, Steamed Pork and Shrimp Dumplings with Fish Roes, Steamed Rice with Chicken Feet and Pork Ribs in Lotus Leaf. For those with a sweet tooth, an array of decadent desserts will be offered including Sweet Almond Soup with Egg White, Pan-Fried Sweet Potato Cake and Steamed Custard Cream and Salted Egg-Yolk Paste Buns.**

What's more for the Dim Sum buffet? Every fourth person of the table can enjoy the delicacies for FREE! Apart from that, chef will delight each guest with a complimentary **Baked Egg Tart with Bird's Nest**! From 1 March to 15 June (Monday to Friday, excluding Public Holidays) between 2:30pm to 5:30pm and 6pm to 10:30pm, guests can indulge in numerous servings of dim sum classics over a 2-hour period at just \$188 for adults and \$158 for children (aged 5-11) and the elderly at afternoon time while for dinner time the buffet would be at \$198 for adults and \$168 for children (aged 5-11) and the elderly.

The First and Only Mongolian Beers in Hong Kong

Located in Tsim Sha Tsui area, **Nomads** offers All-you-can-eat Mongolian style buffet where you can select your own ingredients and sauces. Starting from March, Nomads exclusively imported the first 2 Mongolian beers in Hong Kong, **Golden Gobi** (HK\$58), named after the largest desert region in Mongolia and Asia, it brings

a refreshing flavours with sweet finish which brewed with malted barley, yeast and hops; *Kharkhorum* (HK\$58), the first Mongolian premium bottled dark beer, carrying a powerful aroma of roasted malt, rich bread like malt flavour with a gentle hint of caramel. Treat yourself a special night in the authentic Mongolian tradition!

For more information, please visit <u>www.cafedecogroup.com</u>. All prices mentioned are subject to 10% service charge. High-resolution photos are available at: <u>http://bit.ly/1QG8hjq</u>

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

Cafe Deco Pizzeria (Elements)

Tel: +852 2196 8099 Address: Shop 1005, Elements, Kowloon Station, Kowloon, Hong Kong Opening Hours: 10am – 10:30pm daily

Dim Sum Bar (Tsim Sha Tsui)

Tel: +852 2175 3100 Address: Shop G103, G/F, Gateway Arcade, Harbour City, Tsim Sha Tsui, Hong Kong Opening Hours: 8am – 10:30pm daily

Dim Sum Bar (Tsuen Wan)

Tel: +852 2400 9038 Address: Shop 119, 1/F, Nina Tower Shopping Mall, 8 Yeung Uk Road, Tsuen Wan, Hong Kong Opening Hours: 8am – 10:30pm daily

Nomads

Tel: +852 2722 0733 Address: 55 Kimberley Road, Tsim Sha Tsui, Kowloon, Hong Kong Opening Hours: 12:00 noon – 2:30pm, 6:30pm – 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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