



For Immediate Release

## **Beerliner German Bar & Restaurant Brings You the Brand-New Style of Set Lunch & the Third Lunch Free Promotion!**



**(Top Left) 500g BBQ Pork Ribs with Fries and Coleslaw Salad (\$118/148)**

**(Top Right) Beerliner Sausage Platter with Sauerkraut and Roasted Potatoes (\$118/148)**

**(Bottom Left) 200g AUS Ribeye with Tomato Balsamic Salad, Potato Wedges and Truffle Gravy (\$138/168)**

**(Bottom Right) Half Grilled Lobster Tail with Lamb Chop, Mashed Potatoes and Lentils (\$138/168)**

(Hong Kong – 15 February, 2019) – The authentic and party-friendly **Beerliner German Bar & Restaurant**, is bringing you 7 weekly changing sets of scrumptious set lunches, each presenting 10 choices of main course for up to 70 delectable ideas! A wide selection of appetizers, soups, desserts and add-on options are also here to create your most satisfying and flexible German lunch

experience! The brand-new set lunch will be available **starting from 18 February during 12nn to 5pm everyday** (Monday to Friday: **from \$78 up**, including appetizer **or** soup, main and dessert with drink; Saturday and Sunday: **from \$88 up**, including appetizer **and** soup, main and dessert with drink). **From 18 February until 1 March**, a special promotion will be rolled out: **Order 3 Set Lunches and enjoy one of them free!** So you can feast on German fare with an even more attractive price! (All prices quoted are for Monday-Friday and Saturday-Sunday respectively)

### **Comprehensive Choices of Main Course**



**Braised Baby Pork Knuckles with Roasted Potatoes and Teriyaki Sauce (\$118/148)**



**Pork Schnitzel with Tomato Concassé and Roasted Potatoes (\$118/148)**

To savour the genuine Bavarian taste, our signature **Beerliner Sausage Platter with Sauerkraut and Roasted Potatoes (\$118/148)** is the choice to be! 4 types of housemade sausages: Nürnberger Sausages, Jalapeño Cheese Sausages, Thuringen Sausages and Chorizo Sausages are combined for a flavourful treat! Our German **Executive Chef Jörn Henninger** put a new twist to the pork knuckle in **Braised Baby Pork Knuckles with Roasted Potatoes and Teriyaki Sauce (\$118/148)**. The soft and tender baby knuckles are braised in the oriental Teriyaki sauce for a rich mouthfeel. The classic **Pork Schnitzel with Tomato Concassé and Roasted Potatoes (\$118/148)** is the thin pork chop breaded and pan-fried for a golden delight!



**Pork Cordon Bleu with Coleslaw Salad and Roasted Potatoes (\$108/128)**



**Pork Chops with Peaches, Bourbon and Basil (\$108/128)**

A wide range of delicacies are also ready for steak-lovers! In **200g AUS Ribeye with Tomato Balsamic Salad, Potato Wedges and Truffle Gravy (\$138/168)**, the thick-cut ribeye is well-marbled and juicy for medium grilled perfection! The must-try **Lamb Chop Stroganoff Style with Butter Potatoes and Roasted Carrots (\$138/168)** is specially prepared with a creamy and irresistible stroganoff sauce. **Pork Cordon Bleu with Coleslaw Salad and Roasted Potatoes (\$108/128)** is ham and cheese wrapped in a thin pork chop slice and deep-fried for a melting extravagance! The **Pork Chop with Peaches, Bourbon and Basil (\$108/128)** is the tender pork grilled with peaches, bourbon and basil for an herby and fragrant enjoyment! **Half Roasted Spring Chicken with Creamy White Wine Risotto (\$98/108)** is also a well-balanced dish!



**Fried Basket with Prawn Skewers, Chicken Tulips, Calamari, Fries and Tartare Sauce (\$78/88)**



**Grilled Squid with Seafood Risotto and Lobster Sauce (\$138/168)**

There are many more seafood choices for your selection! **Half Grilled Lobster Tail with Lamb Chop, Mashed Potatoes and Lentils (\$138/168)** is the "surf & turf" choice at a great price! The **Grilled Squid with Seafood Risotto and Lobster Sauce (\$138/168)** is the succulent squid filled with seafood risotto

cooked in flavourful lobster sauce, while the **Sautéed Mussels in Tomato Sauce (\$108/128)** is the ocean-sweet blue mussels sautéed in onion, white wine and fresh tomato sauce. For the jet fresh taste of fish fillet, the **Grilled Salmon filled with French Beans and Mashed Potatoes (\$108/128)** and **Poached Halibut with Creamy Saffron Risotto and Lobster Sauce (\$108/128)** are two different preparation methods up to your preference. **Fried Basket with Prawn Skewers, Chicken Tulips, Calamari, Fries and Tartare Sauce (\$78/88)** is an assortment of crunchy snack bites!

For more fulfilling pasta and rice main courses, **Crab & Prawn Linguine with White Wine Cream Sauce (\$108/128)** is the classic combination of crab meat, bouncy prawns and al dente linguine. **Porcini Risotto with Roasted Duck Breast (\$108/128)** and **Linguine with Meat Balls and Gravy Sauce (\$98/108)** are also hearty great choices!

#### **Lunch Set Appetizers and Desserts**

Apart from the extensive range of main courses, the appetizers and desserts in the set lunch are also tantalizing! **Salmon Truffle filled with Couscous on Yuzu Vinaigrette** is a surprising bite with a refreshing yuzu vinaigrette. **Smoke Salmon Slider with Coleslaw Salad** and **Pulled Pork Bun with Coleslaw Salad** are both mini-burgers bursting with flavours! Other salads, soups and desserts are available in different weekly sets: **Chicken and Apple Salad with Walnut Dressing, Tomato Mozzarella Salad with Arugula and Balsamic Vinaigrette, Chestnut Cream Soup with Apple Chutney, Chilly Pumpkin Soup with Cinnamon, Caramel Gelato with Baileys Cream, Chocolate Gelato with Walnuts and Popcorn** and **Green Tea Gelato with Chocolate Candy**. All gelato used in our desserts are from **2/3 Dolci**, an artisan gelato brand with authentic Italian recipes.

## **Flexible Upgrade and Add-on Options**



**(Top Left) Mixed Bread Basket (\$48)**

**(Top Right) Boiled Pork Knuckle with Sauerkraut and Mashed Potatoes (\$238)**

**(Bottom Left) Roasted Pork Knuckle with Sauerkraut and Mashed Potatoes (\$238)**

**(Bottom Right) Award Winning House Sausages with Sauerkraut, French Beans and Roasted Potato (\$169)**

Many upgrade as well as add-on options are also ready for you to customize your best German lunch! Guests may **add \$28** to upgrade to **Lobster Soup**; **add \$20** for **an extra daily soup** or **add \$48** to enjoy **an appetizer and a Lobster Soup!** For dessert, guests may **add \$26** for **an extra scoop of gelato**; **add \$45** for an **extra dessert from main menu!** For drinks, guests may **add \$15** to upgrade the set drink to **juices**; **add \$30** to upgrade to any **mocktails** or **add \$45** to upgrade to **500ml draught beer, bottled beer or any cocktails!**

Craving for more? Spice it up in **Beerliner** style! Add on these extra orders with set lunch for sharing: **Roasted Pork Knuckle with Sauerkraut and Mashed Potatoes (\$238)**, **Boiled Pork Knuckle with Sauerkraut and Mashed Potatoes (\$238)**, **Award Winning House Sausages with Sauerkraut, French Beans and Roasted Potato (\$169)** and **Mixed Bread Basket (\$48)**.



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

### **Beerliner Outlet Information**

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#### **Beerliner German Bar & Restaurant (Tuen Mun Town Plaza)**

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#### **Beerliner German Bar & Restaurant (Metroplaza)**

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Metroplaza, Kwai Fong

#### **Beerliner German Bar & Restaurant (Whampoa Garden)**

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Whampoa Garden, Hung Hom

### **About Cafe Deco Group**

**Cafe Deco Group** is one of Hong Kong's leading and most successful bar and restaurant groups, operating over 20 restaurants, bars and lounges in popular dining locations in Hong Kong, Macau, Shanghai and Sydney. With internationally recognised brands including the iconic **Cafe Deco** The ONE, **ZERO** with innovative "Create-your-own" pizzas, 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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