

For Immediate Release

Hong Kong Oyster Shucking Championship returns at Cafe Deco for seafood lovers around town



Veteran judges examining freshly shucked oysters



Cafe Deco's oyster master Vincent Man in action



Scrumptious Ocean Friendly Seafood Buffet

(Hong Kong, 23 March, 2015) – Hong Kong Oyster Shucking Championship 2015 makes its comeback to create the next big oyster shucking star! Being the fourth edition of this annual event, the competition will be held on 11 April (Saturday) at 10am at Cafe Deco atop the Peak, followed by a sumptuous Ocean Friendly Seafood Buffet at 12:30pm for every oyster aficionado.

Co-organized by Cafe Deco and Worldwide Seafood Ltd., the Championship gathers the best and most respected oyster chefs in the city to race for the great honour and marvellous prizes. The oyster masters will go head-to-head in various heats as they shuck 30 fresh Irish rock oysters in front of a panel of veteran oyster experts. Based on their speed, presentation and quality of the shucked oysters, the professional judges will decide who has what it takes to be the next big rising star.

The winner will be entitled to two round-trip tickets from Hong Kong to Ireland with complimentary accommodation to participate in the Galway Oyster and Seafood Festival and compete in the World Oyster Opening Championship in September 2015. Winner from last year, Mr Yu Wai Kei from Oyster Hut, will share with participants and guests his memorable journey to Ireland and his participation in the world championship in 2014.

“With the exceptional turnout last year, we hope to continue to raise the awareness of sustainable seafood with Cafe Deco, as well as promote and share the freshness and flavours of oysters with foodies in town,” says Ms. Merlinda Ng, Sales Director of Worldwide Seafood Ltd. “By using sustainable oysters, we believe the competition can be both exciting and environmentally friendly for the public and oyster lovers.”

Also not-to-be-missed is the scrumptious Ocean Friendly Seafood Buffet after the nail-biting competition. Guests can unwind by indulging in the delectable delights from the sea presented by Executive Chef Martin Kniss at just HK\$438 for adults and HK\$190 for children. A range of lip-smacking dishes made with Guinness will also be available, including **House-cured Gravlox with Guinness Mustard Sauce**, **Black Mussels in Guinness Cream Sauce with Parsley**, **Slow-roasted Shoulder of Lamb with Guinness and Quince**, and **Guinness Cupcakes with Drambuie Icing**. Add HK\$120 for free-flow Guinness and premium wines. Seats are limited so seafood lovers should definitely not miss the chance!

For more information, please visit www.cafedecogroup.com. All prices mentioned are subject to 10% service charge. For high-resolution images, please visit <http://bit.ly/1wbmagL>.

Cafe Deco

Tel: 2849 5111

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

Opening Hours: Sunday – Thursday 11am – 11pm, Friday & Saturday 11am – 11:30pm

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** atop the Peak, **Peak Cafe Bar** with a nostalgic edge, **Watermark** boasting a panoramic harbour view, nautical-themed watering hole **Stormies**, popular German restaurant **Berliner**, innovative dining spot **Cafe Deco Pizzeria**, contemporary Cantonese expert **Dim Sum Bar**, and trendy bar and lounge **6°**, the Group takes diners to an exquisite gourmet tour around the world.

- END -

For Media Enquiries, please contact:

Xavier Ng

PR Executive

Tel: +852 2290 6654

Email: xavier@cafedecogroup.com