



berliner
German Bar & Restaurant

CAFE DECO
峰 景 餐 廳



CafeDecoGroup

For Immediate Release

The Return of the “White Vampire”



Thin Crust Pizza with White Asparagus, Scallops, Sun-dried Tomatoes and Béarnaise Sauce

Pan-seared Foie Gras with Rosemary Glazed Apple, White Asparagus and Port Wine Reduction

Poached White Asparagus with Air-dried Black Forest Ham, Herb New Potatoes and Hollandaise Sauce

Ricotta Cheese Tortellini with White Asparagus and Porcini Mushrooms

(Hong Kong – 4 May, 2016) – The precious and seasonal food ingredient is now back by popular demand. White asparagus, also named as “*vampire of the vegetable world*”, is white due to etiolation. The white asparagus is grown underground and the spears are completely covered to prevent exposing to the sunlight, hence, chlorophyll never forms. It results with a more delicate and tender flavour than the classic green asparagus. To satisfy diners’ indulgence for the luxurious “*King of Vegetables*”, Berliner and Cafe Deco introduce the limited white asparagus menus in this spring so be sure to enjoy it while it lasts.

Savour the succulent German flavour

Berliner is presenting a special white asparagus menu offering four palatable dishes to impress diners. This exquisite seasonal menu includes the well-balanced, aromatic ***Pan-seared Foie Gras with Rosemary Glazed Apple, White Asparagus and Port Wine Reduction (\$148)*** as well as the ***Ricotta Cheese Tortellini with White Asparagus and Porcini Mushrooms (\$179)***. Meat lovers definitely can’t miss the perfect combination of ***Poached White Asparagus with Air-dried Black Forest Ham, Herb New Potatoes and Hollandaise Sauce (\$198)***. Cooked with a new, delicate technique, the potatoes are cut while swirling and topped with several refreshing herbs to bring out the natural potato flavour. Last but not least, the German Pizza - ***Thin Crust Pizza with White Asparagus, Scallops, Sun-dried Tomatoes and Béarnaise Sauce (\$189)***. Slightly different from the Italian pizza,

the German pizza crust is thinner and crispier. Diners will be surprised with the perfect compatibility of the pizza crust, the tender white asparagus, and the creamy Béarnaise sauce. This menu is available from now until 15 May in all Berliner outlets*.

* The white asparagus menu at Berliner (Discovery Bay) is available until 31 May 2016.

“King of Vegetables” standing atop The Peak

Famous for the spectacular view of Hong Kong skyline, Cafe Deco offers a la carte options of white asparagus dishes for diners, including ***White Asparagus Salad with Strawberries and Coriander Sprouts (\$198)***, ***Organic Onsen Egg with White Asparagus and Black Truffle (\$198)*** and ***Sustainable Atlantic Cod Fillet baked with Moroccan Chermoula (\$298)***.

The restaurant is also serving a luscious 3-course “**Just White Asparagus**” menu. This delectable menu offers fabulous dishes with the seasonal fare, including ***White Asparagus Cream Soup with Butter Croutons and Chive***, ***Freshly Cooked White Asparagus and Black Forest Ham with Sauce Hollandaise and Cocktail Potatoes***, and ***Warm Citrus Almond Polenta Tart with Strawberry-Rhubarb and Chantilly Cream***.

- Cafe Deco 3-course “Just White Asparagus” Menu: \$438 per person (subject to 10% service charge)
*White asparagus dishes are available from now until mid June 2016

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

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 **Tonic**, the Group takes diners to an exquisite gourmet tour around the world.

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