



For Immediate Release

Cafe Deco Group exquisitely introduces the perfect Spring Lobster Extravaganza

(Hong Kong, 9 February, 2017) Tracks down the juiciest claws, the tenderest tails of the protein rich Lobsters. Lobster lovers will be very pleased to hear that Cafe Deco Group is proud to unveil its Lobster Feast from Mid-February onwards. Throughout this delectable Lobster Feast, our diners can choose from the largest variety of mouth-watering lobster delicacies on the menu across our participating outlets. There is a lavish choice for everyone, including an array of new and signature favorites which no diner will want to miss!!

Fauchon Paris Le Cafe



Up for a twist of French flavour? Fauchon Paris Le Café has new surprises this Spring for our diners by presenting a special menu of "**Lobster Season**" with a selection of diverse range of ingredients pairing with the fresh Canadian Lobster. The limited edition menu of "**Lobster Season**" is only available for dinner from Mid-February onwards until the end of April.

A whole range of tempting appetisers beckons with **Warm Lobster Salad in Avocado and Carrot Dressing (\$138)**, chunks of tender, sweet, cooked lobster meat doused in carrot and avocado dressing which comes with crisp greens that adds a satisfying crunch and complements the sweetness of the meat; and the aromatic **Lobster Thermidor (\$98)**,

served with decadent cheese and mushroom topping, a great way to kick-start the meal. For main, highlights to look out for the noteworthy dish with a more distinct flavour of **Lobster Linguine (\$178)**, tossed in a shell fish sauce and topped with tomato and fennel, the best dinner solution for busy weeknights!

Cafe Deco



**Whole Canadian Live Lobster
(1.5 lbs per piece) (\$488)**

For those who wants to make lobster the star of the plate, our Executive Chef Martin Kniss has showcased his creativity by selecting a diverse range of ingredients pairing with lobster imported straight from Canada by featuring signature **Whole Canadian Live Lobster from our Lobster Tank (1.5 lbs per piece) (\$488)**. Get your lobsters grilled, wok-fried, baked and steamed to perfection such as **Grilled Lobster** with Black Truffle Hollandaise and Mash Potatoes, **Wok-fried Lobster** with Ginger and Scallions, **Baked Lobster 'Thermidor'** with Cheddar, Mushrooms and Onions, and **Chinese-Style Egg White Steamed Lobster** with fragrant Chicken Oil. Try not to have them dripped on your new sweater!

Watermark

Surrounded by a 270-degree views of the Victoria Harbour, Watermark is the epitome of combining visual and gastronomic pleasures with a menu of scrumptious continental fares crafted by Executive Chef Zero Yu. **Watermark** strives to emphasis on the diversified methodologies in the preparation of ingredients to present a sumptuous lobster dishes.

For those who are craving for piping hot soup, the classic **Lobster Bisque with Courgette Fritter (\$118)** will undoubtedly take you to the next savoring level of lobster. Adding variety to the seafood starter is the fresh catch on ice such as the signature **Boston Lobster**, accompanied **Chilled in the Shell with Mayonnaise, Clarified Butter and Lemon (Half:**

\$180, Whole: \$350) for a gastronomical adventure! In addition, Lobster is one of the most sought-after dishes for all diners, Chef Zero introduces our signature addition, the traditional ***Boston Lobster fittingly paired with Boiled Potatoes, Kenya Beans in Lobster Butter Sauce (Half: \$228, Whole: \$368)***, the cooked lobster meat barely napped in a thin coating of lobster butter sauce making it buttery and soft which is set to satisfy our lobster enthusiastic.

The Boathouse



Bouillabaisse with succulent Fresh Boston Lobster, Sea Bass, Scallops, Mussels and White Clams (\$318)

Between bites of the crustaceans, guests will have an opportunity to nibble on lobster that has been transformed into a new succulent dish, prepared by our executive culinary team at **the Boathouse**, including the bountiful ***Bouillabaisse (\$318)*** of glistening freshness, served with succulent ***Fresh Boston Lobster, Sea Bass, Scallops, Mussels and White Clams***. This beautiful delicacy is perfect for sharing and is definitely a great way to warm the tummies of diners, which will leave everybody very satisfied indeed.

Every single lobster recipe is prepared with the highest standards of quality and authenticity from our Executive Culinary Team. The Lobster Feast will be available through mid-February at participating outlets. All prices quoted excludes an additional 10% service charge. For more information, please visit www.cafedecogroup.com. For high-resolution images, please visit <http://bit.ly/2l9f6pO>

Participating outlets

Cafe Deco

Address: 20/F The ONE, 100 Nathan Road, Tsim Sha Tsui, Kowloon, Hong Kong

Telephone: +852 2849 5111

Opening Monday to Saturday 12nn - 10:30pm

Hours: Sunday 11:30am - 10:30pm

Fauchon Paris Le Café

Address: Shop 408 & 410, New Town Plaza I, Shatin
Telephone: +852 2237 1515
Opening Monday to Thursday 11:30am – 11pm
Hours: Friday, Saturday and Public Holiday Eve 11:30am – 11:30pm
Sunday and Public Holiday 10:30am – 11pm

Watermark

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

The Boathouse

Address: 88 Stanley Main Street, Stanley, Hong Kong
Telephone: +852 2813 4467
Opening Sunday - Thursday: 11:30am - 10:00pm
Hours: Friday, Saturday & Public Holidays: 11:30am - 11:00pm

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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Media Contacts:

Kaming Lee
Tel: +852 2290 6625
Email: kaming@cafedecogroup.com

Matthew Tsoi
Tel: +852 2290 6661
Email: matthewtsoi@cafedecogroup.com

Reiko Chow
Tel: +852 2290 6654
Email: reiko@cafedecogroup.com