

**CAFE DECO**

Seafood and Grill



CafeDecoGroup

For Immediate Release

## **Cafe Deco presents All-new Seafood Galore and Afternoon Tea Set**

(Hong Kong, 31 July, 2017) **Cafe Deco** at The ONE, Tsim Sha Tsui brings you the all-new seafood galore including the irresistible all-you-can-eat oyster combo and complimentary whole Canadian live lobster! For the first time, the team has introduced an exquisite afternoon tea set with a wide range of savoury and sweet delights for you to enjoy! Bonus discount has also been added to the sought-after Executive Set Lunch, giving our diners the coolest **Cafe Deco** dining experience!

### **All-new Seafood Galore**



**All-you-can-eat Oyster Combo (\$198/person)**



**Baked Canadian Live Lobster 'Thermidor'**

Featuring an array of international cuisine and gourmet seafood, Cafe Deco continues to deliver the ocean-sweet freshness to your plates with the latest seafood feast! Indulge in the

**all-you-can-eat Oyster Combo (\$198/person)** during lunch or dinner, available **from 1<sup>st</sup> August**, which you enjoy unlimited Speciales de Claire No.4 and US Pacific oysters. The **Speciales de Claire No.4** are transported jet-fresh from France to keep its natural sweetness and firm texture, making it the best companion to a glass of white or sparkling wine. In contrast, the signature characteristic of **US Pacific** oysters is the creaminess that bursts in your mouth. Doesn't sound bubbly enough? Each guest enjoying the combo can receive a free glass of sparkling wine to pair with the succulent oysters.

For those who prefer crustaceans, we have got you covered with our Set Dinner. For the parties of 2 ordering the set dinner, we will bring you **half piece of Baked Canadian Live Lobster 'Thermidor'**; whilst the parties of 4 or above ordering the set dinner can enjoy a **whole piece of Baked Canadian Live Lobster 'Thermidor'** (around 1.5 pounds, original price \$488) from our water tank! The lobster meat is coated with rich cheddar cheese, mushrooms and onions and baked to golden-brown perfection. The Set Dinner menu has also been upgraded, with sumptuous main courses such as **Garlic Prawn Linguini with Tarragon Cream Sauce**, **Mushroom Risotto with Black Truffle Slices** and **Grass Fed Australian Black Angus Ribeye (14oz)** for your enjoyment. The 4-course Set Dinner is priced **starting from \$198**.

## Afternoon Tea Set at Cafe Deco



**Afternoon Tea Set (\$336 for 2 persons)**

Our innovative **Executive Sous Chef William Chang** has combined different seafood highlights and sweet treats to become the first **Afternoon Tea Set** at Cafe Deco, which will

be available **starting from mid-August!** Along with the magnificent view of Victoria Harbour, **Cafe Deco** at The ONE is the place to be for a relaxing afternoon!

Sweet treats include the **Rose Jelly & Strawberry Trifle** made with overlapping layers of pastry cream and rose jelly with fresh strawberries. **Dark Chocolate Mousse, Cardamom & Ginger Candy** is the combination of 70% dark chocolate mousse, crispy chocolate-wrapped crumbles and chewy ginger candies on top, creating a rich but light mouthfeel. **Lemon Curd Meringue Tart** is a miniature presentation of the classic dessert. The intense lemon curd within the butter crust is the perfect match with the lightly-toasted meringue above. If you are a fan of traditional French pastries, **Raspberry** and **Blueberry Vanilla Mille-feuille** are the best duo for you! Our Chefs thoughtfully replaced the usual scones in a tea set with a couple slices of **Butter Cake**. The intertwining marbling of chocolate and vanilla makes the cake a double delight!

The savoury delicacies in the tea set are as attractive as the sweet part! The must-try **Potted Prawns & Crabmeat, Melba** is a mixture of steamed fresh prawn and crab meat, olive oil and butter. Dip a toast into the paste and enjoy! In **Roast Beef on Lemon-Rye with Bacon Jam**, the juicy roast beef slices are put on a slightly citrus lemon-rye bread, then complemented with a sweet-sour bacon jam. **Smoked Salmon Tartare with Avocado, Olive & Basil** is a creative twist by **Chef William**, putting half smoked salmon and half fresh salmon into the tartare, giving a smoky hint. The avocado brings the right blend of creaminess as well. The cheesy bite-size **Quiche with Cheddar & Leek** combines cheddar cheese, mushroom puree and chopped leek, then baked to golden brown. The afternoon tea set is priced at **\$336 for 2 persons**, with coffee or tea.

## **Bonus Discount for Executive Set Lunch**



**Grilled Ribeye Steak with Cafe de Paris Butter, Rosti Potato and Broccoli (\$196 or above)**

To reward our loyal guests and fans of our sought-after **Executive Set Lunch**, we have introduced an extra icy perk for the coolest **Cafe Deco** dining experience! Since **1<sup>st</sup> August**,

apart from the **Buy-1-get-1-free** discount, every guest ordering the set lunch are entitled to enjoy **unlimited Haagen-Dazs Ice cream** with 3 flavours (Strawberry, Chocolate and Vanilla)! Of course our variety of main courses like **Grilled Ribeye Steak with Cafe de Paris Butter, Rosti Potato and Broccoli, Tandoori Corn-fed Chicken with Herb Yoghurt Sauce and freshly baked Naan, BBQ Chicken Club Sandwich with Avocado, Bacon, Egg and Tomato on Multi Grain Toast** and the **Salad Bar Buffet** with fresh veggies are also here to whet your appetite! The Executive Set Lunch is priced **starting from \$138**. (Only available during Monday to Saturday)

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

### **Cafe Deco**

Address: 20/F The ONE, 100 Nathan Road, Tsim Sha Tsui, Kowloon, Hong Kong  
Telephone: +852 2849 5111  
Opening Hours: Monday to Saturday 12noon - 10:30pm  
Sunday 11:30am - 10:30pm

### **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** 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](mailto:kaming@cafedecogroup.com)

Stephen Lee  
Tel: +852 2290 6654  
Email: [stephen@cafedecogroup.com](mailto:stephen@cafedecogroup.com)

Jacky Yip  
Tel: +852 2290 6661  
Email: [jacky@cafedecogroup.com](mailto:jacky@cafedecogroup.com)