

# WATERMARK

SEAFOOD BAR AND GRILL



CafeDecoGroup

For Immediate Release

## Watermark Presents New A La Carte Menu with Seafood Spectacle "Seafood-bration" Dinner HK\$1 Lobster Promotion

(Hong Kong, 8 September, 2017) Located at the Star Ferry Pier in Central for 10 years, **Watermark** has crafted delectable seafood and top-quality steaks for all guests. To celebrate its 10<sup>th</sup> anniversary, **Executive Chef Zero Yu** proudly offers a **new a la carte menu** at the harbourfront restaurant with more gastronomic delights from the ocean, such as fish, prawns, crabs, clams and lobsters, as well as other delicacies to mark its next decade ahead. Furthermore, an attractive **HK\$1 Lobster Promotion** has been added to the sought-after **10<sup>th</sup> Anniversary "Seafood-bration" 5-course Dinner** for extra enjoyment!



**Sashimi Pink Prawns (\$188)**



**Bonito Ceviche (\$158)**



**Smoked Beef Short Rib (\$238)**



**Grilled Seafood Combo for 2 (half Boston lobster, seasonal fish, squid, scallop, tiger prawn, clam) (\$648)**

**Chef Zero** believes that “With the freshest catch, the seafood dishes will shine by themselves even with the simplest cooking methods!” Therefore the new a la carte menu of **Watermark** is focusing on the natural flavours of ingredients, infusing various cooking styles and innovative combinations to deliver seafood wonders on your plate.

The characteristics of fresh bounty is well showcased in different signature dishes. **Bonito Ceviche (\$158)** with avocado, wasabi caviar, kombu, sesame and citrus dressing is an addictively fresh appetiser. The umami of the sashimi-grade bonito slices will burst in your mouth! **Zero** created three all-new fish main courses, each with a unique cooking method for very distinctive results on the palate. The **Pan-roasted Australian Barramundi (\$218)** gives a crispy and flavourful skin to the wild-caught fish, while the **Confit Ocean Trout (\$198)** keeps the tenderness and nutrients inside the meat. The **Sautéed Sea Bream (\$198)** is a nice twist with the addition of wild mushroom broth, making it a warm and comforting dish.

Discerning gourmands will not be disappointed by the **Sashimi Pink Prawns (\$188)** from Argentina. Paired with a refreshing yuzu dressing, the intense sweetness of the prawn meat will fulfil your cravings. For a hot twist, guests may also choose the **Grilled Pink Prawns (\$188)**. The perfectly char-grilled prawns are bouncy yet juicy, with a hint of smokiness. **Zero** has also prepared extravagant treats with live Boston Lobsters! Opt for the **Steamed Fresh Boston Lobster (\$388)** for a pure and divine lobster flavour, combining sour finger lime, samphire, confit potatoes and the crunchy courgette which balance its taste nicely. Or simply choose the **Lobster Risotto (\$268)** with asparagus, jicama salad and smoked mozzarella cream for an intense creaminess and aroma.

Apart from the fish and prawn delicacies, more seafood choices are waiting for you! The **Poached Spanner Crab Meat (\$138)** is served with roasted corn purée, capsicum fondue and grilled yam. The spanner crab from America is renowned as extremely tender and sweet, which matches flawlessly with the rich roasted corn purée. Besides, the classic **Clams Pasta Bucatini (\$178)** allows the white wine emulsion sauce to be evenly absorbed into the tube-like pasta. The delectable **Grilled Seafood Combo for 2 (\$648)** with half Boston lobster, seasonal fish, squids, scallops, tiger prawns and clams is definitely the exquisite feast for seafood lovers.

There’s more in store than seafood dishes! The refreshing **Zucchini Velouté (\$98)** is delicately crafted with zucchini purée and cream, with the right mix of rich black truffle

dressing to attain the perfect balance of flavours. Only the most juicy and tender baby lamb are selected for the **Spiced Baby Lamb Rack (\$238)**. The fragrance and moisture of the lamb are sealed in a spice crust with dukkah, braised chickpea, redcurrant jelly and yoghurt cream. Other new delights including the **Pan-seared Duck Breast (\$238)** and **Smoked Beef Short Rib (\$238)** are also the palatable dishes you should not miss!



**Desserts Tasting Platter (Napoleon, Watermelon Tartar, Chocolate Fondant, Truffle Crème Brûlée, Cheese Cake, Poached Pear) (\$198)**

Spoil yourself with our new signature desserts like the exceptional **Watermelon Tartar (\$85)**. Finely diced watermelon are mixed with Greek yoghurt, mango and yuzu sphere to form a fresh and tropical dessert. **Honey Truffle Crème Brûlée (\$98)** is the reinvention of the classic with the infusion of honey and black truffle, to create an unmatched richness. More options like **Napoleon (\$78)**, **Chocolate Fondant (\$78)**, **Cheese Cake (\$78)**, **Cheese Platter (\$138)** are also available. Last but not least, the **Desserts Tasting Platter (\$198)** featuring 6 decadent desserts of Watermark is definitely the best pick if you have a sweet tooth!

## **\$1 Lobster Promotion for 10<sup>th</sup> Anniversary "Seafood-bration" 5-course Dinner**



Commemorating the 10<sup>th</sup> anniversary for **Watermark, Zero** has brought our guests the **"Seafood-bration" 5-course Dinner (\$668 for 2 persons)**, now with a bonus treat! In order to show appreciation to our supporters, diners of the **"Seafood-bration" 5-course Dinner** can enjoy a **Grilled Whole Lobster** at only **HK\$1!** The halved grilled lobsters are drizzled with lemon butter sauce to become a sumptuous and appealing course!

All prices mentioned subject to 10% service charge. For more information, please visit [www.cafedecogroup.com](http://www.cafedecogroup.com). For high-resolution images, please visit <http://bit.ly/2wUFd9j>

### **Watermark**

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

### **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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