



For Immediate Release

"Zero" coats required!

ZERO presents a palatable "Hot Winter"!

(Hong Kong – 18 December 2017) The innovative dining concept **ZERO** keeps bringing new surprises and creations for diners with the "start from zero" pizzas. **Starting from today**, the restaurant is presenting a series of **Spicy Pizza Toppings** with hot and iced **Spicy Cocktails** to warm up your winter! Come to **ZERO** and enjoy a palatable and steaming hot winter!



ZERO presents a series of Spicy Pizza Toppings and Spicy Cocktails

ZERO Spicy Pizza Toppings



Sichuan Pepper & Preserved Lemon Ginger Tomato Sauce

Executive Chef Zero Yu once again challenged the assumptions about pizza with these “out-of-the-pizza-box” spicy toppings! Guest can pick their favourite ingredients to add to their own custom-made pizza for desired spiciness!

For the pizza base sauce, our chef team has created the **Sichuan Pepper & Preserved Lemon Ginger Tomato Sauce** with a Chinese touch. Mixing Sichuan chillies, Sichuan pepper, preserved lemon ginger and fresh tomato, the paste is numbing and spicy on the palate, with a hint of lemon sweetness. Combining the sauce with meat or seafood like roasted chicken, roasted duck and scallop will bring a “Sichuan-boiled” style to the pizza!

There are 3 spicy toppings of meat and seafood for your selection! The spiciest among them is the **Kra-Paw (\$15)** made with traditional Thai techniques. Minced pork is wok-fried together with chillies, Thai basil, lemongrass, parsley, mint, lime and Thai fish sauce, for an herby and spicy flavour in every bite. It goes extremely well with juicy veggies like asparagus, artichoke or mushroom.

The **Korean Style Sun-dried Fish (\$18)** comes second on the spicy scale. The crunchy dried anchovies and hot Korean chilli sauce can add texture to your pizza! Match it with buffalo mozzarella, smoked salmon or garlic squid for new scrumptious surprises!

For a milder experience, the Mexican **Spicy Grilled Prawn (\$18)** is the best pick! Fresh tiger prawns are coated with Chipotle purée and pineapple caramel, grilled to smoky perfection. Pair it with smoked mozzarella, onion, mixed peppers and pineapple for a barbecue taste!

Have you ever thought of putting Korean **Kimchi (\$9)** on a pizza? There are endless possibilities at **ZERO!** The classic marinated cabbages are best to go with the rich salsa verde, cheddar cheese, marinated chuck flap steak and cherry tomatoes.

Hot and Iced Spicy Cocktails



Jala-rita (\$58)



Ginger Mulled Cider (\$58)

Restaurant Manager & Mixologist Kidd Wong, the author of the book *"Language of Cocktail"* 《說雞尾酒的語言》, is specialized in food and wines, as well as creating inventive cocktails for every guest. "It is almost a symphony itself in each glass of cocktail. Every detail such as appearance, colour, taste and proportions, are meticulously designed by the mixologist. Only if you keep trying, you will be able to master the variations and make fabulous and interesting cocktails for your guests." In this belief, **Kidd** has crafted a pair of **spicy cocktails** for the hot winter, **only available for a limited time!**

Jala-rita (\$58) is a tangy twist of the classic Mexican Margarita, with the addition of Jalapeño slices in tequila, triple sec, lemon juice and lime juice. The piquant chillies can bring out the herby flavour of tequila and also complement the signature salt rim! **Ginger Mulled Cider (\$58)** is a hot and boozy drink with a scent of Christmas. Based by tequila

and lemon ginger gin, the hot cider with whipped cream on top is a warm and hearty cocktail.

Apart from the piping hot choices, other creative cocktails in the drink list are also worth a try! **Yuzi Guava Tequila (\$48)** has combined tequila, Korean yuzu sauce, pink guava purée and grapefruit juice. The citrusy and sweetness of yuzu and guava can harmonize the strength of tequila and create a milder mouthfeel. Non-drinkers can try the **Mango & Coconut Forest (\$45)**, a healthy blend made with mango juice, orange juice, coconut cream and chia seeds!

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/2yRNFmY>.

ZERO

Address: Shop 05-09, Level 12, Langham Place, Mong Kok, Hong Kong

Tel: +852 2918 1234

Opening Hours: Monday to Saturday 12nn – 11pm

Sunday and Public Holiday 11:30am – 11pm

(Last food order at 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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