

CAFE DECO
Seafood and Grill



For Immediate Release

Cafe Deco's Oyster Buffet returns with more enticing oyster-inspired treats!

(Hong Kong, 6 June, 2017) Well-renowned for its international grill, jet-fresh oysters and seafood, **Cafe Deco** is proud to introduce the second wave of **all-you-can-eat Oyster Buffet from 14 June until 31 July**, along with an array of oyster-inspired special dishes to amuse your discerning palate! Get ready for the oyster craze once more!



All-you-can-eat Oyster Buffet

The **Oyster Buffet with oyster-inspired treats** will bring you a variety of ocean-sweet delicacies for your enjoyment **in two hours** during the dinner session! The freshly-shucked French oysters directly from Arcachon and Brittany are irresistibly creamy and crisp with a hint of saltiness. A wide range of sauces and condiments, such as the classic cocktail sauce, red wine vinegar, lemon and lime wedges are also served at the oyster bar, so you can savour the succulent oysters to your own liking!

Apart from the sweet raw oysters straight from the sea, **Executive Chef Zero Yu** has masterfully crafted a spread of oyster-infused specials of distinctive styles on the buffet table! The **Oyster Shooter with Wasabi, Sake and Soy** is an umami-filled Japanese twist! The marinade of wasabi, sake and Japanese soy sauce gives a slight spiciness and scent of rice that complement the oyster so well like a shot of sashimi! The **Oyster Shooter with Cucumber and Lemon** is a refreshing bite with the mouth-watering cucumber purée and fresh lemon juice. The Chinese **Steamed Oysters** seasoned with Chinese soy sauce, scallion and shallot can retain all the natural juice and richness of the U.S. Pacific oysters that burst in your mouth! The **Oyster Omelette** with sweet chili sauce takes the famous Taiwanese street snack to the stage! The perfect mix of bite-size oysters, tapioca flour, eggs, spring onion and coriander combines to a crunchy yet juicy mouthfeel! For those who look for bar snacks, try the **Deep-fried Oysters with Yuzu Mayo**! The plump and fleshy Japanese oysters are deep-fried for a golden brown crust with steaming hot meat inside! Make sure you pair it with the citrusy yuzu mayo for some dipping action! Classic recipes like **Oyster Rockefeller** and **Kilpatrick** are also at your choice with freshly-baked cheesy bacon or cream spinach for your ultimate indulgence!



Blue Mussels 'Moules Marinière' (\$168)

Craving for more fulfilling plates? Pick from our optional main courses to complete the full feast! **Snake River Farms U.S. Wagyu Bottom Sirloin (8oz)(\$178)** is the premium cut from American bred Wagyu, which is a full-flavoured steak with nice marbling. Recommended to enjoy it medium rare, the bottom sirloin is simply fabulous with the

oriental teriyaki glaze, grilled asparagus and black garlic mashed potatoes. In **Blue Mussels 'Moules Marinière' (\$168)**, the selected fresh bivalves are infused with the fragrance of white wine, garlic, onion and thyme. The moist and luscious mussels, along with the toasts and fries will certainly satisfy you! The **Pan-seared Seabass (\$158)** is the classic showcase for the cooking techniques of our Chefs. The thick and bouncy fish fillet is seared to a crispy skin but a tender and smooth meat for your relish! **Roast Moroccan Spatchcock (\$158)** are roasted with various exotic spices like paprika, curry powder and cumin on a French spring chicken for an intense aroma. The capsicum couscous and cherry tomatoes add an extra Moroccan touch to the dish. **Shrimp and Asparagus Bucatini (\$168)** has blended together the flavours of Vietnamese tiger prawns, green asparagus and black truffle sauce. The hollow bucatini well-coated with the buttery sauce can give you an extraordinary sensation! In **Confit Duck Spaghetti (\$148)**, the pasta pan-fried with chicken stock and vegetables are topped with shredded confit duck leg for a multi-layer delight!

Drink packages are also available with the buffet to get bubbly! Guests may add **\$88** to enjoy bottomless **Erdinger Dunkel or Weissbier German draught**; or **\$128** for all-you-can-drink **Spanish Cava Rosé**!

Oyster Buffet with oyster-inspired treats at Cafe Deco

Available time and price

6pm – 8pm (\$298 per person);

8:30pm – 10:30pm (\$298 per person)

(Terms and conditions apply. Not applicable to 1 July 2018 and private event dates.)

All prices quoted are subject to 10% service charge. For more information, please visit www.cafedecogroup.com and <https://www.facebook.com/cafedecoseafoodandgrill/>.

For high-resolution images, please visit <https://bit.ly/2Hkff0r>

Cafe Deco

Address: 20/F The ONE, 100 Nathan Road, Tsim Sha Tsui, Kowloon
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General Line: +852 2849 5111
Opening Hours: Monday to Saturday 12nn - 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, **ZERO** with innovative "Create-your-own" pizzas, 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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