



For Immediate Release

ZERO presents weekly flash offer in August with a creative new A la carte menu!

(Hong Kong, 3 August 2018) – Located on the 12th floor of Langham Place Mong Kok, **ZERO** has been offering a series of playful yet flavourful delicacies to all diners. In order to bring gourmet surprises to our supporters, **Executive Chef Zero Yu** is presenting a **weekly flash offer** in August, to celebrate the arrival of our **latest A la carte menu** with dishes you have never seen before! So you can try the new items with **only \$10** in a flash!



Weekly Flash Offer at ZERO

Weekly Flash Offer in August

To celebrate the launch of new A la carte menu, **ZERO** is proud to present a weekly flash offer **from 6 until 31 August!** **During 2:30pm to 5:30pm on every Monday to Friday**, guests may order a regular-priced dish or drink at **ZERO** and simply **add \$10** to enjoy a selected new menu item!

Promotion Period	Extra \$10 for New Item (original price)
6 – 10 August 2018	Okonomiyaki Pizza (\$138)
13 – 17 August 2018	Salted Egg Risotto, Prawn, Asparagus, Dried Shrimp, Baby Coriander (\$118)
20 – 24 August 2018	Mix & Match Pizza (\$138)
27 – 31 August 2018	Bak Kut Teh Pulled Duck Linguine, Coriander, Leek, Celery (\$125)

(20 quotas per day on a first-come-first-served basis. Terms and conditions apply.)

The creative new A la carte menu of ZERO



(Top) BBQ Pizza (\$138)
(Middle) Okonomiyaki Pizza (\$138)
(Bottom) Laksa Pizza (\$138)

The much anticipated 10.5-inch innovative pizzas have arrived at **ZERO** to blow your mind! Inspired by the Japanese staple dish, **Okonomiyaki Pizza (\$138)** is the combination of classic ingredients like octopus, pancetta, cabbage and bonito flakes, which you can easily find in the oriental pancake. The baked pizza with wasabi, mayonnaise and BBQ sauce on top might taste even better than the real thing! Have you ever tried roasted duck and unagi in the same dish? We have “ZERO” limits here! Our chefs have incorporated the smokiness of duck meat and teriyaki unagi to become the **Mix & Match Pizza (\$138)**! Together with smoked mozzarella, pancetta, mushroom, semi-dried tomato, micro arugula and romesco sauce, the pizza is a perfect match in the mouth! The spicy **Laksa Pizza (\$138)** with seafood and **BBQ Pizza (\$138)** with loads of bacon, sausage and ham are also not to be missed!

You may also “Create Your Own” pizza from **ZERO**! Several new toppings have been added to the comprehensive list for your own unique masterpiece. Forget the match with sandwiches and pastas, **Tomato Sardines (+\$19)** can also be used on pizzas! The baked Portuguese sardines are umami-filled and best served with buffalo mozzarella! The thin sliced **Eggplant (+\$9)** is grilled and marinated with olive oil and

balsamic vinegar, for an Italian touch on the pizza crust! The fragrant **Baby Coriander (+\$9)** and **BBQ Sauce** with secret recipe are also exceptional choices!



Assorted Starter Platter (\$198)

Enjoy some crispy bites with our new snacks and starters! **Deep-fried Prawn & Shishito Pepper, Korean Sweet & Spicy Sauce (\$68)** is the addictive bar treat of deep-fried Japanese green pepper and tiger prawn with Korean spicy mayo! **Danish Toast with Caramel Condensed Milk and Cheese Sauce (\$62)** is the buttery Danish toast that you can add sweet caramel condensed milk sauce or creamy cheese sauce to your liking! Try them both at once with our **Assorted Starter Platter (\$198)**, which also features 3 other lip-smacking snacks: Cheddar Cheese Stuffed Meatball Skewers, Iberico Ham Croquette and Jalapeño Honey Glazed Chicken Wings!

Served in an ice-cold Korean stone pot like our other salads, the new **Grilled Chicken & Asparagus, Poached Egg, Romaine Salad, Caesar Dressing (\$88)** is a comfort classic with the garnish of a poached egg, fresh asparagus and juicy chicken breast.



Bak Kut Teh Pulled Duck Linguine, Coriander, Leek, Celery (\$125)

For main courses, the exotic **Bak Kut Teh Pulled Duck Linguine, Coriander, Leek, Celery (\$125)** has transformed the traditional nutritious soup into a pasta sauce! The rich soup base made with Chinese medicinal ingredients like rehmannia, angelica, wolfberries, etc. is used to sauté the linguine and pulled duck to form an irresistible dish! **Zero** has also taken inspiration from the famous salted egg yolk snacks and created the **Salted Egg Risotto, Prawn, Asparagus, Dried Shrimp, Baby Coriander (\$118)**! The rich and indulging saltiness complements the bouncy prawn flawlessly, while the asparagus and baby coriander add texture to the palate.



(Top) Nutella Banana Pizza, Marshmallow, Yoghurt Chip, Popcorn, Ice Cream (\$78)
(Bottom) Ice Cream Mix & Match (\$68)

As another signature item at **ZERO**, the 8-inch **Nutella Banana Pizza, Marshmallow, Yoghurt Chip, Popcorn, Ice Cream (\$78)** combines the delight of a hot dessert pizza straight from the oven and a scoop of freezing ice cream! The **Ice Cream Mix & Match (\$68)** allows you to pick your favourite toppings, such as salted caramel sauce, mascarpone sauce, dried raspberry chip, honeycomb, candied walnut, popping candy and fresh fruits to put on your most personalized dessert!

For more information, please visit www.cafedecogroup.com. All prices quoted are subject to 10% service charge. For high-resolution images, please visit <https://bit.ly/2Kga6YF>

ZERO

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

Tel: +852 2918 1234

Opening Hours: Monday to Saturday 12nn – 11pm

Sunday and Public Holiday 11:30am – 11pm

(food last order 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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