

CAFE DECO

Seafood and Grill
Since 1994



For Immediate Release

Cafe Deco takes you on a journey of premium "Steak & Wine Around the World"!

(Hong Kong – 16 October, 2018) – **Cafe Deco** is renowned for its scrumptious international seafood and grill, whilst overlooking the panoramic harbour view from the 20th floor of The ONE, Tsim Sha Tsui. **Executive Chef Zero Yu** has selected the premium beef from 6 different countries with regional cooking techniques to present the latest **"Steak & Wine Around the World" Special Menu! After 6pm every night during 19 October until 30 December (except 24 & 25 December)**, the steak extravaganza will be brought to the dining table along with wine pairing recommendations for each dish to elevate the unique wine and dine experience!



"Steak & Wine Around the World" Special Menu

The 6 kinds of beef are carefully sourced from Spain, Britain, the U.S., Italy, Japan and Australia. Let us take you on a gastronomic journey of steaks around the world!



Lomo Alto Boneless Prime Ribeye (\$580/10oz; \$680/12oz)

Steak aficionados should try the **Lomo Alto Boneless Prime Ribeye (\$580/10oz; \$680/12oz)** from Spain. The Spanish premium ribeye has been dry-aged in our house cabinet for 50 days for supreme flavour and tenderness. Try the char-grilled steak at medium perfection and season it with smoked sea salt!



British Native Breed Lincoln Red Bone-in Tenderloin (\$588/12oz)

Want to taste a creative steak with a local twist? You should pick the **British Native Breed Lincoln Red Bone-in Tenderloin (\$588/12oz)**! The traditional cattle breed in Britain has always been chosen for beef production because of its exceptional quality. Bone-in tenderloin can retain the essence from the bone together with one of the best parts of beef. The signature Hong Kong Typhoon Shelter cooking style is also combined in the dish, by adding a stone pot of spicy deep-fried garlic and chilli.



SRF Wagyu Striploin (\$380/10oz)

The choice from the U.S. is the **SRF Wagyu Striploin (\$380/10oz)**. The American famous beef producer Snake River Farms features Japanese wagyu breed raised in the states, for the perfect balance of marbling and juiciness. The striploin cooked to medium-rare can show the moist texture at its best. The rich balsamic garlic glaze and appetizing cherry tomato salad on side can complement the buttery steak as well!



Veal Ossobuco (\$328)

For a taste of Italian country style, you may choose our hearty **Veal Ossobuco (\$328)**. The high-quality veal shank sourced from Italy is first seared, then cooked sous-vide at 52°C for 48 hours with red wine and mixed vegetables. The meat is so soft and palatable that it nearly fall off the bone! Complete the indulgence with a pot of aromatic saffron risotto and delicate bone marrow.



Wagyu Gyukatsu (\$380/5oz)

Zero has also brought you the sought-after deep-fried beef cutlet! The well-marbled A4-grade Saga beef has been selected to make the **Wagyu Gyukatsu (\$380/5oz)**. Deep-fried to a golden crust but rare inside, you can savour the extraordinary fattiness of the beef by a melt-in-your-mouth experience! The citrusy of yuzu aioli adds an extra Japanese touch!



Rosedale Ruby Bone-in Sirloin (\$328/14oz)

Do not miss the **Rosedale Ruby Bone-in Sirloin (\$328/14oz)** from Australia! The prime cut from South-eastern Australia free-range cattle which has been grain-fed for 150 days has the highest standards of nutrients and marbling. The bone-in sirloin char-grilled to medium is topped with a piece of melting Cafe de Paris butter for a tantalizing sensation!

For more information, please visit www.cafedecogroup.com. All prices quoted are subject to 10% service charge. Special Menu is subject to availability and not applicable to private events. For high-resolution images, please visit: <https://bit.ly/2AbjPxx>

Cafe Deco

Phone: +852 2849 5111

Address: 20/F The ONE, 100 Nathan Road, Tsim Sha Tsui, Kowloon, Hong Kong

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 20 restaurants, bars and lounges in popular dining locations in Hong Kong, Macau, Shanghai and Sydney. With 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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Media Contacts

Stephen Lee

Tel: +852 2290 6654

Email: stephen@cafedecogroup.com

Christy Chong

Tel: +852 2290 6625

Email: christychong@cafedecogroup.com