

CAFE DECO
Seafood and Grill
Since 1994



For Immediate Release

Cafe Deco presents scrumptious festive delights

(Hong Kong - 20 November, 2018) The festive season is coming! It is a great time for family and friends to come together and celebrate the Christmas and New Year! Located on the 20th floor of The ONE in Tsim Sha Tsui, **Cafe Deco** and **Executive Chef Zero Yu** will present the **Christmas Eve 5-course Dinner** and **New Year's Eve Semi-buffet Gala Dinner** to celebrate the festivity with a panoramic harbour view in a stylish way!



Christmas Eve 5-course Dinner

The **Christmas Eve 5-course Dinner** is available in 2 sessions: **6pm – 7:30pm (\$750 per person)** and **8pm – 10:30pm (\$820 per person)**. The feast starts with appetizer **Poached Snow Crab, Sweet Corn, Grilled Yam, Capsicum,**

Berries Powder. The succulent snow crab is poached and paired with refreshing sides that can highlight the sweetness of the crab meat. The warm and hearty **Cream of Salsify Soup, Pickled Onion Foam** is a fresh foam on a smooth and creamy soup! The **Warm Octopus Salad, Daikon, Yuzu Dashi broth, Mizuna, Sesame** with a Japanese touch can prepare your appetite for the forthcoming main course!



Roasted Whole French Free Range Baby Chicken, Sautéed Forest Mushrooms, Steamed Potatoes, Madeira Gravy

Choose your favourite main course from the 3 options. **Roasted Whole French Free Range Baby Chicken, Sautéed Forest Mushrooms, Steamed Potatoes, Madeira Gravy** features the tender and moist meat from the spring chicken and a rich and complex Madeira sauce. You must pick the **Brown Butter Poached Canadian live Lobster, Blood Orange, Artichoke & Broad Beans Fricassee** if you love the bouncy and fresh lobster meat. Beef connoisseurs will enjoy the **Marinated Wagyu Zabuton, Pickled Cucumber, Blackened Asparagus, Kimchi, Daikon Mash, Confit Egg Yolk Soy Sauce Dressing!** The flavourful cut grilled to perfection gives an impeccable mouthfeel and taste! The **Special Dessert** designed by **Pastry Chef Frank Law** is also a creative delight to finish!



New Year's Eve Semi-buffet Gala Dinner (\$998 per person)

On the 31st of December, **Cafe Deco** will also bring you the celebrative **New Year's Eve Semi-buffet Gala Dinner (\$998 per person)**, available after 8pm with a combo of seafood and appetizer buffet, soup, main course and dessert! The dinner starts with a **Global Seafood & Appetizer Buffet**, guests can enjoy freshly-shucked seasonal oysters, salmon sashimi, albacore tuna sashimi, hamachi and scallop sashimi, tiger prawns, Canadian snow crab legs, sea jade whelk and Moules Marinière. In addition, the scrumptious Antipasti and Salad Bar can certainly amuse your tastebuds. Enjoy a comforting **Classic Bouillabaisse** with fresh toasts and aioli after the seafood extravaganza!



(Top) Classic Bouillabaisse
(Middle) Special Dessert Platter
(Bottom) Pan Seared Dover Sole, Roasted Potatoes, Steamed Vegetables, Chive, Miso Butter Sauce

Save some room as there are 5 delectable choices for the main course! **Grilled SRF Wagyu Striploin, Roasted Onion Puree, Baby Bamboo Shoot, Brussels Sprout, Truffle Jus** is simply the premium cut with the perfect marbling and texture. The signature Indian **Tandoori Selection** features a combination of Corn Fed Chicken, Lamb Shoulder Chop and Himalayan Chicken. Other choices include **Baked Canadian 'Live' Lobster Thermidor, Whipped Potatoes with Black Truffle and Chive, Pan Seared Dover Sole, Roasted Potatoes, Steamed Vegetables, Chive, Miso Butter Sauce** and **Winter Truffle Bucatini, Asparagus, Salsify, Parmesan!** Top it off with the **Special Dessert Platter** to welcome the prosperous New Year!

Guests who enjoy the Christmas Eve 5-course Dinner or New Year's Eve Semi-buffet Gala Dinner may also choose the add-on drink packages in the dining period: **\$150 per person** for free flow of sparkling wine or house wine; or **\$400 per person** for free flow champagne or premium wine!

Christmas Eve 5-course Dinner	Available on 24 th December	\$750 per person (6pm – 7:30pm) \$820 per person (8pm – 10:30pm)
New Year's Eve Semi-buffet Gala Dinner	Available on 31 st December after 8pm	\$998 per person

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/2QOJjqu>

Cafe Deco

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

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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