



For Immediate Release

## **Made in HK Restaurant presents a brand new A La Carte Menu with palatable local treats**

(Hong Kong, 4 December 2018) – **Made in HK Restaurant**, the quintessentially Hong Kong style restaurant has been crafting memorable and hearty dishes for Hongkongers since its opening in 2013. **Starting from 10 December**, both **apm** and **Langham Place** branch will launch their **brand new A La Carte Menu** with a series of Hong Kong-Western classics as well as contemporary creative delights! **Executive Sous Chef Kevin Chan** will take you on a gastronomic journey that is genuinely **Made in HK!**

### **Sizzling from the Grill – Steak & Pasta**



**(Left) Made in HK Mixed Grill (\$198)**  
**(Right) Roasted Lobster & Rib-eye Steak (\$238)**

Originated in Hong Kong, the Sizzling from the Grill steaks is definitely one of the signatures at **Made in HK!** The hot iron plate with fresh ingredients and sizzling sauce of your choice is simply satisfying! Various choices of steaks are

available in the new A La Carte Menu. The **Roasted Lobster & Rib-eye Steak (\$238)** which combines the palatable grilled lobster in hollandaise sauce and a ribeye steak, is a true "surf and turf" feast! **Tenderloin Steak with Crispy Foie Gras (\$218)**, a treat reminiscing the elegant dish "Tournedos Rossini", is the duo of a juicy tenderloin and a slice of luscious pan-fried foie gras. **Made in HK Mixed Grill (\$198)** includes our diners' favourites: Rib-eye, Pork Chop, Chicken and German Sausage! Every "Sizzling from the Grill" dish comes with fries or baked potato and vegetables. Guests may also choose a preferred sauce from: Red Wine, Black Pepper, Mushroom Truffle, Rosemary or Passion Fruit!



**Sizzling Wagyu Beef Spaghetti with Swiss Sauce (\$138)**



**Sizzling Whole Squid Spaghetti with Black Truffle Black Bean Sauce (\$138)**

Apart from the sizzling steaks, make sure you try the sizzling pastas on the hot plate! In **Sizzling Wagyu Beef Spaghetti with Swiss Sauce (\$138)**, the wagyu beef cube from Kagoshima is cooked with sweet Swiss sauce and sautéed together with bean sprouts, green onion and spaghetti for a flavourful mix. **Sizzling Whole Squid Spaghetti with Black Truffle Black Bean Sauce (\$138)** is the combination of Japanese squid, sautéed spaghetti and a rich homemade black truffle and black bean sauce! Served on a wooden plate, the **Baked Paper Wrapped Garlic White Wine Clam Spaghetti with Herb (\$108)** is a heavenly treat baked in paper and foil!

## **Baked Rice**



**(Top Left) Tonkatsu Baked Rice with Tomato Sauce & Green Apple (\$108)**  
**(Top Right) Baked Beef Stroganoff with Quinoa Rice (\$108)**  
**(Bottom) Baked Yuan Yang Fried Rice (\$128)**

Various baked rice delights are also the star in the new A La Carte Menu! **Baked Beef / Chicken Stroganoff with Quinoa Rice (\$108)** takes inspiration from the famous Russian dish and garnish it with the nutritious quinoa rice! **Baked Yuan Yang Fried Rice (\$128)** is the oven-made version of the Hong Kong classic: Yuan Yang Fried Rice. The white sauce is fish cube in preserved veggie Champagne cream sauce; while the red sauce is beef cube in Bolognese! **Tonkatsu Baked Rice with Tomato Sauce & Green Apple (\$108)** is the appetizing treat of Japanese-style deep-fried pork cutlet paired with fresh green apple in the tomato sauce.

## Golden French Toasts Collection



(Left) Molten Egg Custard Golden French Toast (\$58)  
(Top) Molten Ovaltine French Toast (\$68)  
(Bottom) Molten Purple Sweet Potato Golden French Toast (\$58)  
(Bottom Right) Molten Red Bean Golden French Toast (\$58)

**Kevin** has created a collection of 4 Golden French Toasts, deep-fried to a crispy surface and molten fillings! If you love the malty drink, **Molten Ovaltine French Toast (\$68)** is the choice full of Ovaltine sauce and crumbles inside and out! In **Molten Purple Sweet Potato Golden French Toast (\$58)**, the sweet potato paste is mixed with cream and sugar to create the molten effect! **Molten Red Bean Golden French Toast (\$58)** is the indulgence reminds you of Chinese red bean sweet soup! The sought-after **Molten Egg Custard Golden French Toast (\$58)** is also attractive!

## Other New Delicacies



**Escargot Bourguignonne (\$68)**



**Comprador Cream Soup with Puff Pastry (\$68)**

The appetizer **Escargot Bourguignonne (\$68)** is baked in the traditional French way, with fragrant herb butter and creamy mashed potato! **Typhoon Shelter Style / Salted Egg Yolk Fries (\$58)** is the finger-licking snack which sautéed with garlic chilli or salted egg yolk butter to your choice! **Comprador Cream Soup with Puff Pastry (\$68)** is a soup of “East meets West” that its history can be traced back to late Qing Dynasty. With a silky chicken cream soup base, ingredients such as vegetarian shark’s fin, chicken, ham, celery and puff pastry are added for a great mouthfeel.



**Beef Wellington with Mushroom Truffle Gravy (\$188)**



**Roasted Baby Pork Ribs with Homemade Plum Sauce (\$158)**

There are also 3 main courses suitable for sharing. British classic **Beef Wellington with Mushroom Truffle Gravy (\$188)** is tenderloin steak, parma ham and wild mushrooms all wrapped in puff pastry and baked until golden brown perfection. The medium-well filet mignon is best served with a savoury truffle gravy. **Salmon Wellington with Cream Sauce (\$178)** is the ocean-sweet twist with salmon fillet! The spinach and cream cheese also add freshness to the succulent fish! The mouthwatering **Roasted Baby Pork Ribs with Homemade Plum Sauce (\$158)** is marinated and roasted with the sweet and sour plum sauce for juicy and tender meat! All main courses are served with rice, spaghetti or fries.



**Flambé Alaska (\$68)**



**Molten Cake with Gelato (\$68)**

The eye-catching **Flambé Alaska (\$68)** is made from vanilla ice cream and sponge cake core, egg white and topped with burning rum! The seasonal desserts **Soufflé with Gelato (\$78)** and **Molten Cake with Gelato (\$68)** will also surprise you with different flavours!

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

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**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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