

# PICKLED PELICAN



For Immediate Release

## **Pickled Pelican presents a brand new series of flavourful gastropub delights**



(Hong Kong, 31 January 2019) – The British style pub **Pickled Pelican** is the one-of-a-kind spot for you to have a drink and gaze at the breathtaking view of Stanley Bay. **Starting from 1 February, Executive Chef Sai Hsu** will launch the **brand new A La Carte Menu** with a series of classic and delectable bar delights, including burgers, sandwiches, “Mac and Cheese”, main courses and snacks!

## **Burgers & Sandwich**



**(Left) Cheezy Lava (\$153)**  
**(Right) Signature (\$135)**

Burgers and Sandwiches are definitely the must-have items in a bar! Our professional culinary team has created a bunch of new items to amuse all guests! The eye-catching burger **Cheezy Lava (\$153)** is not to be missed! Our moist beef patties are freshly prepared and grilled by mixing the ground beef, onion, egg, etc. The hollowed burger bun on top is then filled with homemade melted cheese sauce, which is made from various cheeses, cream, milk and herbs. Topped off with crispy bacons, dried tomatoes and salad green, this fully-loaded burger bursting with quality ingredients is simply Instagram-worthy! The unbeatable **Signature (\$135)** is the timeless burger combination of the perfect beef patty, smoked cheddar cheese and caramelized onion. It would satisfy your cravings with its hearty taste. "**Lamburgerni**" (**\$148**) is the lamb burger specially using Manchego cheese - a Spanish sheep milk cheese. The buttery texture and distinctive flavour of Manchego is the greatest match with the juicy lamb patty, which will undoubtedly surprise you! **Oh My Crab! (\$142)** is also an awesome creative twist! The fresh whole soft shell crab is breaded with Cheetos crumbs and deep-fried until golden brown, while the mango chilli sauce will add a spicy touch!

**I'm Not Meat (\$148)**, as the name implies, is an inventive vegetarian burger made of the talk-of-the-town vegan meat patty, deep-fried mac and cheese, caramelized onion and avocado. Tired of munching burgers? Try **This is B.S. (\$145)**! Featuring shredded beef brisket and Swiss cheese, the sandwich contains slow-cooked brisket at 62 degree Celsius for 60 hours for a soft and tasty treat! All the burgers and sandwich are served with fries, which can also be upgraded to **Paprika Garlic Fries (+\$10)**, **Sweet Potato Fries (+\$15)** or **Cheesy Guacamole Fries (+\$25)** to your liking!

### Mac and Cheese



**Iberico Pancetta (\$158)**

Various choices of Mac and Cheese are also the highlight in the new A La Carte Menu! **Crab Meat (\$168)** is the refreshing medley of crab meat, creamy tomato sauce and macaroni, which will certainly impress you! The exotic **Masala Chicken (\$158)** is the spicy hot pick made with Indian Marsala sauce, giving you every mouthful of herbs and spices on the palate. The **Pumpkin & Artichoke (\$148)**, consisting of pumpkin, artichoke, mascarpone cheese, asparagus, spinach and pumpkin seed together with macaroni, is the healthy yet creamy option for vegetarians. In **Iberico Pancetta (\$158)**, the premium pancetta is selected for its unsurpassed quality and roasted for a crispy texture. By adding mushroom, cauliflower and leek, you will be tucking into this mac and cheese for sure!

## Other New Snacks, Mains and Desserts



**(Top) Nachos Platter**  
**(Bottom) Sizzling Shrimp Gambas**

Care for some nibbles? Try our 10 toothsome snacks and share the joy with family and friends! They are priced at **\$88 for 1 choice, \$238 for 3 choices, \$728 for 10 choices**. The fulfilling **Garlic Wagyu Beef Cube** is the finger-licking bite, which is deep-fried then stir-fried in typhoon shelter style with chilli and chopped garlic. The **Sizzling Shrimp Gambas** featuring fresh tiger prawns, chorizo sausages and cannellini bean stew is pan-fried to perfection, the bouncy prawn meat paired with the spicy stew is fragrant and enticing! The **Nachos Platter** includes dipping sauces like baked chilli beef & cheese dip, salsa, sour cream and guacamole, which are best savoured with a glass of cold beer! Seafood-lover should pick **Calamari Fritti** or **Crab Casserole Gratin**. The former has the Thai chilli coriander sauce to bring a tangy feel on the palate while the latter is baked with shellfish sauce which makes it a rich indulgence. **Garlic Parmesan Roasted Cauliflower** is a wholesome vegetarian snack incorporating cauliflower, Parmesan cheese, curry cauliflower purée, hazelnut and pickled onion. The tasty **Breaded Mac & Cheese Bite** is another great idea for veggie-seekers, which is prepared by rolling the macaroni and cheese into bite-size balls and deep-fried. It is so irresistible with its cheesy mouthfeel!



**BBQ Pork Ribs (\$248)**

For the main courses, **BBQ Pork Ribs (\$248)** is one of the must-try dishes. The pork ribs are seasoned with a smoky homemade barbeque sauce to blow your mind! The dish also comes with Cajun fries and a refreshing Mexican style corn salad mixed from corn, red pepper, avocado, feta cheese, etc. In **Peri Peri Chicken (\$218)**, the whole spring chicken is roasted and glazed with the spicy sauce for a finger-licking plate. **Classic Fish N' Chips (\$162)** and **Cumberland Sausage Pinwheel (\$188)** are also available at your choice!



**Lobster Pie (\$198)**

The **Weekend Special - Lobster Pie (\$198)** in limited supply is here to satisfy your palate on Saturdays and Sundays! Chefs will firstly braise the lobster, cheese, garlic and mushroom to create the luscious sauce. Filling up with cabbage mashed potato, the Lobster Pie is then baked to be a heavenly treat! The garnish of lobster head and claws on top will amaze you! The flavour of the pie will be changed every week for new surprises!

To finish off a great meal, make sure you try the desserts, such as **Apple Crumble with Vanilla Gelato (\$62)**, **Blueberry Cheesecake with Earl Grey Gelato (\$62)** and **Black Forest Cake with Green Tea Gelato (\$65)**!

With its classic black exterior, **Pickled Pelican** carries a British interior design furnished with ornate columns and wood trimmings. Offering a range of worldwide draughts, local craft beers, wines, cocktails and spirits, it is a perfect place for guests to enjoy their relaxing meals with friends and family.

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/2FXOSRU>

#### **Pickled Pelican**

Address: 90 Stanley Main Street, Stanley, Hong Kong  
Tel: +852 2813 4313

#### **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.

-- End --

**Media Contacts**

Stephen Lee

Tel: +852 2290 6654

Email: [stephen@cafedecogroup.com](mailto:stephen@cafedecogroup.com)

Christy Chong

Tel: +852 2290 6625

Email: [christychong@cafedecogroup.com](mailto:christychong@cafedecogroup.com)