



For Immediate Release

## **Dim Sum Bar is presenting its new fabulous dim sums and Cantonese delicacies**

(Hong Kong – 17 June, 2019) **Dim Sum Bar**, located in Harbour City, is always renowned for its Cantonese dim sums and contemporary Chinese cuisine. Decorated in the mix of traditional and modern style, we hope to provide excellent dining experiences to our guests. Our professional culinary team is now bringing a new menu with more **innovative dim sums, scrumptious local delights** and also flavoursome **Gift Ideas**. Gourmands who are the Chinese cuisine lovers will be greatly impressed by this new menu!

### **Artisan Dim Sums**



**(Top Left) Steamed Rice Flour Rolls with Crispy Rice Nest and Shrimp (\$59)**

**(Bottom Left) King's Dumplings in Lobster Bisque (\$55)**

**(Right) Blaze Mushroom, Water Chestnut and Carrot Soup (Vegetarian)(\$55)**

Our culinary team highly recommends the **Steamed Rice Flour Rolls with Crispy Rice Nest and Shrimp (\$59)**. The ingredients include shrimp, scallop and courgette are covered by deep-fried rice nest and rice flour sheets for a

crispy sensation! **King's Dumplings in Lobster Bisque (\$55)** is one of the mouthwatering dim sums creatively crafted by our chefs with the inspirations from the traditional dumplings in soup. The dumpling encased a mixed filling of white shrimp and crab meat with bursting umami! **Blaze Mushroom, Water Chestnut and Carrot Soup (Vegetarian)(\$55)** is a nourishing soup made with blaze mushroom, water chestnut and carrot that can warm your stomach.



**(Left) Steamed Shrimp Dumplings with Dried Scallop and Vegetable (\$39)**

**(Right) Steamed Shrimp and Pork Dumplings with Wolfberries (\$39)**

**Steamed Shrimp Dumplings with Dried Scallop and Vegetable (\$39)** is a creative delight in dumpling wrappers with shrimp, dried scallop and vegetable inside. For **Steamed Shrimp and Pork Dumplings with Wolfberries (\$39)**, the classic "Shao Mai" complemented with a wolfberry is not to be missed.



**(Left) Deep-fried Glutinous Rice Buns with Pork, Chicken and Crab Meat (\$44)**

**(Right) Pan-fried Turnip Cake with Dried Shrimp and Eel (\$45)**

One of our innovative delicacies is the **Deep-fried Glutinous Rice Buns with Pork, Chicken and Crab Meat (\$44)** with the cute appearance in a duo of crabs. It is a crunchy crab filled by pork, chicken and crab meat. The chilli and chopped garlic are also added for extra crunchiness that will absolutely surprise you! **Pan-fried Turnip Cake with Dried Shrimp and Eel (\$45)** is a must-try item! Adding a piece of eel on top, our chef brings the classic pan-fried turnip cake to the next level! **Pan-fried Rice Flour Rolls with Egg in Homemade XO Chilli Sauce (\$68)** is definitely one of the signatures at **Dim Sum Bar**. The rice flour rolls are pan-fried with our lip-smacking homemade XO chilli sauce with egg floss on top to blow your mind! Remember to try the other luscious dim sums and local delicacies, such as **Baked Barbecued Pork Cream Buns with Minced Ham (\$36)**, **Pork Dumplings with Preserved Cucumber in Garlic and Chilli Sauce (\$50)**, **Egg-fried Glutinous Rice with Minced Chicken and Barbecued Pork Sauce (\$38)**, **Shrimp Wonton Noodles in Soup (\$58)** and **Steamed Rice with Chicken Feet and Pork Ribs (\$50)**.

### Hearty Congee



**(Left) Congee with Shredded Pork and Thousand-year Egg (\$52)**  
**(Top Right) Congee with Dried Scallop and Boneless Chicken (\$58)**  
**(Bottom Right) Congee with Abalone and Boneless Chicken (\$98)**

Moreover, a new series of hearty **Congee** has been added in the latest menu. **Congee with Abalone and Boneless Chicken (\$98)** is highly recommended, which is a rich congee with umami from braised whole abalone. The all-time favourite **Congee with Dried Scallop and Boneless Chicken (\$58)** and **Congee with Shredded Pork and Thousand-year Egg (\$52)** are also at your choice!

## Adorable Desserts



**(Left) Macadamia and Cashew Cookies (Vegetarian)(\$33)**  
**(Middle) Steamed Custard and Salted Egg Yolk Paste Buns (\$33)**  
**(Right) Steamed Pandan Sponge Cake with Olive Seeds (Vegetarian)(\$33)**

Our chef team also provides you outstanding desserts with extraordinary appearances to satisfy your sweet cravings! **Steamed Pandan Sponge Cake with Olive Seeds (\$33)** is an innovative choice for you as the sponge cake and pandan match perfectly. Guests will also be delighted by **Macadamia and Cashew Cookies (\$33)** with its crispy and golden appearance. **Steamed Custard and Salted Egg Yolk Paste Buns (\$33)** is a heart-warming choice with its impressive molten paste. **Chilled Sweet Soup with Mango and Sweet Grapefruit (Vegetarian)(\$40)** is made of grapefruit, mango, pearl, milk and cream, which is the best pick during the summer! The juicy and fulfilling **Sweet Watermelon Puddings (Vegetarian)(\$44)** will amaze you with its freshness and photogenic presentation!

## Local Flavours



**(Left) Sautéed Squid with Ginger and Spring Onion (\$93)**

**(Top Right) Sweet and Sour Pork with Pineapple and  
Chinese Fried Dough (\$83)**

**(Bottom Right) Deep-fried Sole Fish Fillet with Fermented Bean  
Curd (\$88)**

**Dim Sum Bar** also provides a great variety of traditional Chinese cuisines to our guests after 11am, which shows you the profession of our culinary team. **Sweet and Sour Pork with Pineapple and Chinese Fried Dough (\$83)** is one of the delectable choices for you! The fried pork is sautéed with the pineapple, green pepper, scallion and Chinese fried dough. The sweet and sour sauce is well absorbed by the chopped Chinese fried dough and will give you a burst of flavour. **Sautéed Squid with Ginger and Spring Onion (\$93)** can show the intense umami of the squid. Mixed with ginger and spring onion, it is full of spiciness that can stimulate your taste buds. Apart from this, make sure you try the **Deep-fried Sole Fish Fillet with Fermented Bean Curd (\$88)**. It is so irresistible with its impeccable mouthfeel.



**(Left) Squid and Sole Fish Fillet in Hot Chilli Sauce (\$148)**  
**(Top Right) Deep Fried Crispy Chicken (Half \$145/Whole \$270)**  
**(Bottom Right) Sautéed Shrimps and Broccoli with Chilli Sauce (\$98)**

**Squid and Sole Fish Fillet in Hot Chilli Sauce (\$148)** is the appetizing and spicy duo of squid and sole fish fillet, with chilli sauce to give you an oriental touch. The sauce is well absorbed by the bouncy seafood, which takes you on a mouth-numbing adventure. **Deep Fried Crispy Chicken (Half \$145/Whole \$270)** will undoubtedly surprise you with its crispy chicken skin and juicy meat. Curing the chicken for one day, our chef then fried the chicken until golden. Spicy lovers will appreciate the **Sautéed Shrimps and Broccoli with Chilli Sauce (\$98)**. The shrimps are cooked with chilli and garlic, which adds extra Sichuan flavour to the dish.



**(Top) Steamed Bean Curd with Scallop in Black Bean Sauce (\$108)**  
**(Bottom) Steamed Sole Fillet with Cordyceps Flower (\$88)**

**Steamed Sole Fillet with Cordyceps Flower (\$88)** will be a healthy choice for you. Guest may also choose **Steamed Bean Curd with Scallop in Black Bean Sauce (\$108)** to satisfy your cravings!



**(Left) Scrambled Eggs with Lily Bulbs and Shrimp (\$93)**  
**(Right) Sautéed Kale with Scallop (\$128)**

Since **Dim Sum Bar** is one of the EatSmart restaurants, we always encourage health-oriented menu for our guests by providing a wide variety of dishes with less oil, sugar and salt in our **EatSmart Recommendations**. **Scrambled Eggs with Lily Bulbs and Shrimp (\$93)** is a sought-after dish which both yummy and healthy! Infusing the sweetness of shrimps into creamy scrambled eggs, it is a dish that brings you a sense of happiness. **Sautéed Kale with Scallop (\$128)** will be another nourishing pick for you.

## **Recommended Rice and Noodles**



**Fried Rice with Bacon, Egg, Chinese Fried Dough  
in Homemade XO Chilli Sauce (\$103)**

There are more Rice and Noodles in the latest menu. **Fried Rice with Bacon, Egg, Chinese Fried Dough in Homemade XO Chilli Sauce (\$103)** is seasoned well with our homemade XO chilli sauce. The chopped Chinese doughs are also added for extra crunchiness. The fulfilling **Fried Rice with Pork, Egg, Shrimps and Preserved Olive Leaves (\$88)** and **Fried Rice with Lily Bulbs, Pumpkin, Egg and Pine Nuts (Vegetarian)(\$88)** are both satisfying too!



**(Left) Fried Rice Noodles with Squids, Shrimps  
and Thai Fragrant Leaves (\$93)**  
**(Right) Stir-fried Udon with Sliced Chicken in Homemade  
XO Chilli Sauce (\$103)**

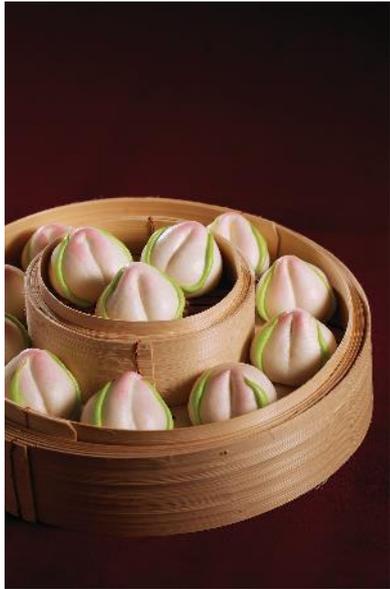
**Fried Rice Noodles with Squids, Shrimps and Thai Fragrant Leaves (\$93)** attracts your taste bud by the squids and shrimps which are perfectly paired with Thai fragrant leaves. **Stir-fried Udon with Sliced Chicken in Homemade XO Chilli Sauce (\$103)** is also an awesome choice for all guests, in which our homemade XO chilli sauce brings the udon to the next level.

### **Flavoursome Gift Ideas**



**Dim Sum Bar Homemade XO Chilli Sauce  
with Dried Scallop (280g) (\$88)**

The **Gift Ideas** added in this new menu include our **Homemade XO Chilli Sauce with Dried Scallop (280g)(\$88)**. Made of Japanese Dried Scallop, Chinese Jinhua Ham, Threadin Salted Fish and Dried Shrimp, it creates incredible flavours and spiciness that stimulate your senses. It is a perfect gift for your family and friends.



**Longevity Bun  
(12 Pieces, Regular size) (\$160)**



**Longevity Bun (18 Pieces) (\$320)**

**Longevity Bun (12 Pieces, Regular size)(\$160)** and **Longevity Bun (18 Pieces)(\$320)** are launched for your birthday celebration with your beloved ones! Guests can select the flavours from **Lotus Seed Paste with Salted Egg Yolk** or **Custard with Salted Egg Yolk**. Do not hesitate to reserve one for your parents! (Pre-order needed)

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

#### **Dim Sum Bar**

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Opening Hours: Monday to Sunday 8am – 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 popular German restaurant **Beerliner**, **ZERO** with innovative "Create-your-own" pizzas, nautical-themed watering hole **Stormies**, 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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