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## **Press Release**

### **Indulge in the Delights of ‘The Feast of Christmas’ at AIRSIDE Cafe**



(13 December 2023, Hong Kong) **AIRSIDE Cafe**, the contemporary dining retreat that serves as AIRSIDE’s vibrant culinary stage, introduces an exclusive tasting menu that will conjure warm, blissful memories during the season’s festivities. Heightening and extending the holiday spirit, “**The Feast of Christmas**” aims to make every visit to the restaurant a journey of discovery.

Conceived by Cafe Deco Group as the centre of culinary attention at the new shopping and commercial landmark in Kai Tak, **AIRSIDE Cafe** offers convivial dining of artisanal and innovative dishes in a relaxed setting. From the visual thrills of the expansive open kitchen to generous portions encouraging shared experiences, it is a showcase of inventive flavours, textures and freshness. Festive decorations enhance the joyful ambience from December through Lunar New Year.

Christmas is in the air over the holiday weekend as the culinary team presents an exceptional “**The Feast of Christmas**” tasting menu (HK\$680 per person, two-person minimum, served all day from 22-26 December 2023). Sensational seafood dominates the five-course celebration with inventive Asian touches bringing a sense of lightness and healthy adventure – in contrast to the traditionally heavy Christmas indulgence.

This festive feast of the senses begins with *Oyster* dressed with yuzu gel and smoked horseradish cream, and accompanied by cucumber jelly. *Hamachi* follows in a blaze of colourful tastes – salmon roe, kombu oil and dill. The next course changes the dining tempo from refreshingly raw to perfectly cooked: *Grilled Abalone* from South Africa with crunchy kohlrabi, spicy Arima sansho, sweet Japanese yam and garlic chives.

For the main course, the culinary team offers a succulent *Boston Lobster* with sunchoke, basil emulsion and shiso oil. Alternatively, diners have the option to move from the sea to the land with melt-in-the mouth *A5 Fukunaga Wagyu* presented with maitake and black garlic is the other delectable main choice. Hailed among the finest Kuroge Wagyu (Japanese Black Wagyu), Satsuma Fukunaga Wagyu from Kagoshima Prefecture is a rare find in Hong Kong and is celebrated for its exquisite meat. For dessert, golden *Persimmon* stars in an artful creation featuring coconut, ricotta and pistachio.

Parties can toast to the spirit of Christmas with a bottle of *Champagne Fluteau 'Écho'*, an effervescent blend of Pinot Noir and Chardonnay grapes, at the special price of HK\$500.

“**The Feast of Christmas**” positions **AIRSIDE Cafe** as a main draw for the holiday season, its lively culinary stage and adjacent comfy tables set for gourmet tasting journeys as well as luscious high teas and delicious lunches for business or pleasure.

**AIRSIDE Cafe** is located at Shop 322-323, AIRSIDE, 2 Concorde Road, Kai Tak, Kowloon, Hong Kong and opens daily from 12:00 noon to 9:30 p.m.

For reservations, please call (852) 2117-1912, WhatsApp (852) 6508-0299 or email [ascafe@cafedecogroup.com](mailto:ascafe@cafedecogroup.com).

Like and connect with **AIRSIDE Cafe** on:

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### **About AIRSIDE Cafe**

Contemporary dining destination **AIRSIDE Cafe** is a focal point within AIRSIDE atrium, welcoming guests to a spacious 2,900 sq. ft venue bathed in sunlight streaming through the mall's glass roof. It takes pride in its expansive open kitchen, which serves as a captivating culinary stage within the mall. Diners are invited to observe the culinary team in action as they create masterpieces right before their eyes. From vibrant seafood creations to delectable dishes from the land, each plate is a burst of freshness and innovation.

Interiors by award-winning Noruma Design are inspired by the mindful Japanese hospitality spirit of omotenashi and capture the harmonious flow of the natural world, using sustainable materials in earth tones. Up to 116 people can be seated at cosy banquettes or central tables each with a bold diagonal stripe.

Nestled next to **AIRSIDE Cafe**, the charming boutique cakeshop of **AIRSIDE Pâtisserie** presents a stunning collection of mini cakes and celebration cakes showcasing timeless recipes.

### **About Cafe Deco Group**

Cafe Deco Group is one of the leading and most successful hospitality groups in Hong Kong. Its success lies in its full dining experience for all, including consistently high-quality food, a wide variety of cuisines, friendly and efficient service, as well as the appealing ambience of its outlets for any occasion, business or pleasure.

The Group now manages a diversified portfolio of more than 30 restaurants and bars in Hong Kong and Sydney, including 4 exciting additions and a dedicated patisserie launched at the AIRSIDE mall in Kai Tak, Kowloon East, in September 2023.

Distributed on behalf of **AIRSIDE Cafe** by JIN Communications.

	
<p>The 'Feast of Christmas' begins with Oyster served with yuzu gel, smoked horseradish cream and cucumber jelly</p>	<p>Hamachi follows in a blaze of colourful tastes – salmon roe, kombu oil and dill</p>
	
<p>Grilled Abalone from South Africa is presented with kohlrabi, Arima sansho, Japanese yam and garlic chives</p>	<p>For the main course, half a succulent Boston Lobster is a delightful choice</p>
	
<p>Another melt-in-the-mouth main-course option is A5 Fukunaga Wagyu</p>	<p>For dessert, golden Persimmon stars in an artful creation featuring coconut, ricotta and pistachio</p>



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## 新聞稿

### 新派烹調料理概念店 AIRSIDE Cafe 匠心呈獻聖誕專屬嘗味菜單



( 2023 年 12 月 12 日，香港 ) 新派烹調料理概念店 **AIRSIDE Cafe** 為迎接開業後首個聖誕的到來，現匠心呈獻節慶專屬嘗味菜單，誠邀各大美食愛好者在餐廳舒適愜意的用餐氛圍下，與親朋好友一起以豐盛的佳餚為美好時刻留下珍貴回憶。

由香港多元化餐飲集團 Cafe Deco Group 一手策劃，**AIRSIDE Cafe** 位於九龍啟德綜合地標 AIRSIDE 中庭的黃金地段，明亮的室內設計強調人與人之間的交流互動；而開放式的廚房設計更展現廚藝團隊的烹調技藝，讓食客可以欣賞店內一系列招牌海鮮美饌、肉食及素食佳餚的製作或點綴過程。於今個十二月，店內更會換上佳節新裝，以充滿聖誕氣氛的裝飾擺設，為大家美味的用餐體驗添上獨一無二的記憶點。

為了與大家一同歡渡普世歡騰的十二月，**AIRSIDE Cafe** 誠意推出聖誕限定的「佳節嘗味菜單」( 每位港幣 680 元，兩位起供應 )，將於 2023 年 12 月 22 日至 26 日期間供應；五道

菜的嘗味菜單以來自世界各地的優質食材為主導，勢必為今個派對聚會季節注以鮮味活力。

此「佳節嘗味菜單」以「季節生蠔」揭開序幕，佐以胡青瓜啫喱、柚子醬及煙燻辣根忌廉；而同為冷盤的「油甘魚」，在三文魚籽、昆布油及刁草的襯托下，令其鮮甜味美更為出眾。緊接奉上的「燒南非鮑魚」肉厚飽滿，又不失柔韌旨味，配上芥蘭頭、有馬山椒、日本山藥及大蒜韭菜，豐富口感層次。

在主菜方面，食客可選肉質鮮美的「波士頓龍蝦」，或獲 A5 級和牛認證的「宮崎福永和牛」——前者搭配菊芋、羅勒醬汁及紫蘇油，絕對是此佳節盛宴的亮眼焦點；後者則是牛食愛好者不容錯過之選，簡單配以舞茸菇及黑蒜，完美展現和牛入口即化的美妙滋味。

菜單最後以秋冬時令果物「富有柿」作結，搭配椰子、里科塔芝士、牛奶脆片及開心果，為柿子的細緻甜香添上多元風味。如欲為聚餐注以微醺醉意，食客亦可另加港幣 500 元專享法國「Champagne Fluteau Écho」乙瓶，與親朋好友舉杯品味精選莎當妮（Chardonnay）及黑比諾（Pinot Noir）混釀而成的香檳美酒。

**AIRSIDE Cafe** 位於香港九龍啟德協調道 2 號 AIRSIDE 322 至 323 號舖，營業時間為中午 12 時至下午 9 時 30 分。如欲訂座，歡迎致電（852）2117-1912、發送 Whatsapp 短訊至（852）6508-0299、或電郵至 [ascafe@cafedecogroup.com](mailto:ascafe@cafedecogroup.com)。

關注 **AIRSIDE Cafe** 的社交媒體：

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Instagram —— [www.instagram.com/airsidecafe.hk/](https://www.instagram.com/airsidecafe.hk/)

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## **AIRSIDE Cafe 簡介**

新派烹調料理概念店 **AIRSIDE Cafe** 佔地逾 2,900 平方呎，位處 AIRSIDE 以通透玻璃屋為靈感設計的中庭位置，盡享天然日光之利。店內共可容納 116 位食客，開揚的室內設計強調人與人之間的交流互動，而開放式的廚房設計更旨在展現廚藝團隊的烹調技藝，讓食客可以近距離欣賞菜式製作或點綴的過程，為食客在繁囂的城市中心內提供一個分享美食及生活的空間。

餐廳的室內設計由屢獲殊榮的日本室內設計公司乃村工藝社操刀，以日本歷史悠久的款待哲學「おもてなし ( omotenashi ) 」為靈感設計，結合日本新時代主義與現代經典美學，採用溫和的大地色調及自然的永續物料打造溫馨舒適的用餐氛圍。

毗鄰 **AIRSIDE Cafe** 的蛋糕精品店 **AIRSIDE Pâtisserie** 則致力展示甜點藝術的潛能，招牌蛋糕選擇包羅迷你糕點及八吋原個蛋糕款式，融會創意及傳統糕點製作手藝，由專業甜點師每日以優質時令食材新鮮即製。

### Cafe Deco Group 簡介

香港多元化餐飲集團 Cafe Deco Group 屹立香港多年，成功背後有賴其全面的餐飲體驗，包括優質食品、多樣化的菜式、友善且富效率的服務、餐廳內愉快且適合各種商務或休閒活動的氛圍。

現時，Cafe Deco Group 在香港及澳洲悉尼管理超過 30 間餐廳及酒吧，當中包括於 2023 年 9 月進駐啟德發展區全新綜合地標 AIRSIDE 的四大嶄新品牌餐廳及一家蛋糕精品店。

以上由 JIN Communications 代表 **AIRSIDE Cafe** 發佈。



「佳節嘗味菜單」以「季節生蠔」揭開序幕，佐以胡青瓜啫喱、柚子醬及煙燻辣根忌廉



同為冷盤的「油甘魚」，在三文魚籽、昆布油及刁草的襯托下，令其鮮甜味美更為出眾





「燒南非鮑魚」肉厚飽滿，又不失柔韌旨味，配上芥蘭頭、有馬山椒、日本山藥及大蒜韭菜，豐富口感層次



在主菜方面，食客可選肉質鮮美的「波士頓龍蝦（半隻）」，搭配菊芋、羅勒醬汁及紫蘇油，絕對是此佳節盛宴的亮眼焦點



另一主菜選項是牛食愛好者不容錯過之選——獲 A5 級和牛認證的「宮崎福永和牛」，簡單配以舞茸菇及黑蒜，完美展現和牛入口即化的美妙滋味



菜單最後以秋冬時令果物「富有柿」作結，搭配椰子、里科塔芝士、牛奶脆片及開心果，為柿子的細緻甜香添上多元風味