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Press Release

Savour the Season: Celebrate Festive Flavours at Cafe Deco Group

Indulge in a Culinary Wonderland of Holiday Delights and Celebrations



(17 November 2025, Hong Kong) With the festive season approaching, **Cafe Deco Group** cordially invites diners to indulge in a delightful array of holiday offerings. From specially curated Christmas menus to seasonal drinks, guests can enjoy the stunning waterfront dining experience at **WATERMARK** and contemporary fare at **AIRSIDE Cafe** and **Chef's Cuts**. Smoky delights await at **Smokehouse Bar & Grill**, while **CAFE DECO PIZZERIA** serves a creative fusion of Western and Asian flavours.

Guests can also take part in the festive atmosphere at **Stormies**, where delicious cocktails await. For those craving authentic Korean cuisine, **ANJU Modern Korean** shines with contemporary flair and innovative concoctions, while **Bistro Hoi An** brings the warmth of Vietnamese cuisine to the celebration. Matcha lovers will adore **nana's green tea**, as guests unwind with unique cocktails at the stylish **tonic bar**. Lastly, they are invited to join the spectacular New Year's Eve countdown celebration at **Pier 7 Café & Bar**, where breathtaking views of the city's vibrant skyline accompany a diverse menu of Mediterranean dishes and festive beverages. Celebrate the season with festive feasts and heartwarming mulled wine across these vibrant venues!

WATERMARK Presents Six-Course Celebration Menus Against Victoria Harbour

At this wonderful time of year, **WATERMARK** presents three exclusive six-course dinner tasting menus for Christmas Eve, Christmas Day, and New Year's Eve, inviting guests to celebrate amidst the stunning 270° Victoria Harbour backdrop. On Christmas Eve, the dinner begins with premium appetisers including *Scallop Mousse* with sea urchin and *Grilled King Prawn* topped with Kristal Caviar. For mains, guests may choose from *Australian Murray Cod*, *A5 Miyazaki Beef Tenderloin*, or upgrade to *Grilled Whole Boston Lobster**, concluding with the sweet *Fleur de Framboise*.

During Christmas Day and Boxing Day, the menu features *Burrata Mousse*, *Hamachi* enhanced with sea urchin and finger lime, followed by main course options of *Australian Barramundi*, *Angus Beef Tenderloin*, or *Grilled Whole Boston Lobster**. The experience completes with the refreshing *Fleur de Framboise* dessert.

On New Year's Eve, the tasting menu showcases exquisite appetisers such as *Red Prawn Tartare* with Sea Urchin and *Scallop Mousse*. Main courses include *Australian Murray Cod*, *A5 Miyazaki Beef Tenderloin*, or upgrade with *Grilled Whole Boston Lobster**, ending with *Chestnut Caramel Mont Blanc* as the perfect finale. As the clock counts down to midnight, live band RE'CALL will ignite the atmosphere with vibrant music, perfectly complementing the spectacular fireworks display over Victoria Harbour for an unforgettable celebration.

The six-course dinner is priced at HK\$1,088 per person on Christmas Eve and New Year's Eve, and HK\$888 per person on Christmas Day and Boxing Day. Guests may enhance their celebration with a glass of selected wine (HK\$78) or a bottle of *Louis Roederer Brut Champagne* (HK\$788).

**A special supplement of HK\$198 per person applies to the Grilled Whole Boston Lobster.*



Christmas Eve Dinner Menu
(HK\$1,088 per person)



Christmas Dinner Menu
(HK\$888 per person)



New Year's Eve Dinner Menu
(HK\$1,088 per person)

Address:

Shop L, Level P, Central Pier 7, Star Ferry, Central, Hong Kong

Telephone:

+852 2167 7251

AIRSIDE Cafe Unveils Exquisite Christmas & New Year Tasting Menu for Two

This holiday season, **AIRSIDE Cafe** invites diners to revel in the spirit of Christmas and New Year with its exclusive five-course Celebratory Tasting Menu, available from December 15, 2025 to January 1, 2026. This enchanting culinary journey begins with festive appetizers such as the luxurious *Monkfish Mousse Brioche French Toast*, adorned with premium caviar and sea urchin, along with a vibrant *Cold Barley Risotto*, perfectly complemented by wasabi, scallop, swordfish roe and artichoke chip.

Guests can choose from a selection of indulgent main courses, including the delicate *Sake Lees Cod Fish*, *Wagyu Tenderloin* or the lavish *Grilled Lobster* option for an additional HK\$200. To sweeten the experience, a delightful *Homemade Tiramisu* awaits, paired beautifully with coffee or tea for an extra HK\$28.

Enhance the festive cheer with premium beverage selections, including *Fantinel Prosecco Extra Dry* (HK\$68 per glass) and *Louis Roederer Brut Champagne* (HK\$120 per glass). Priced at HK\$780 per person, this exceptional tasting menu promises a memorable holiday dining experience that will delight every palate.

Members of CDG Privilege can enjoy 15% discount when booking the Christmas & New Year Tasting Menu on or before December 10, 2025 with HK\$500 deposit. This offer is not applicable on December 24 to 26, 31, 2025 and January 1, 2026.



Christmas Tasting Menu
(HK\$780 per person)



Monkfish Mousse Brioche French Toast



Cured Red Prawn

Address:

Shop 322 & 323, AIRSIDE, 2 Concorde Road, Kai Tak, Kowloon

Telephone:

+852 2117 1912

Holiday Flavours Unwrapped at Chef's Cuts

Savour the vibrant flavours at **Chef's Cuts** this holiday season with a specially curated festive menu. Begin the culinary journey with the *Burrata and Pickled Beets* (HK\$148), elegantly paired with pomegranate, pistachio, mint, and a delightful maple vinaigrette. For the main courses, delight in the unmissable *Festive Turkey Ballotine* (HK\$268), complemented by honey ham, chestnut stuffing, and a luscious cranberry glaze. Indulge in the *Half Boston Lobster Fettuccine* (HK\$288), featuring zucchini, cherry tomatoes, and lobster sauce, topped with salmon caviar—an exquisite addition to the dish. Meat lovers will enjoy the rich flavours of the *Grilled Hanger Steak* (HK\$338), served with colcannon mash, vibrant carrots, and hazelnut chimichurri. Conclude the meal on a sweet note with the decadent *Skillet Apple-Pear Crumble* (HK\$75), featuring gingerbread and vanilla gelato topped with pecans—an irresistible finale to the holiday feast.

Enhance the festive experience with the Christmas special mocktail, *X'mas Fantasy* (HK\$88). This delightful drink features jasmine tea as its base, infused with the refreshing fruity notes of raspberry purée, green grapes and lemon juice, creating the perfect festive treat.

The Christmas menu will be available from December 23 to 31, 2025, starting daily at 5pm.



Festive Turkey Ballotine (HK\$268)



Chef's Cuts Christmas Menu



X'mas Fantasy (HK\$88)

Address:

Shop 11-12, G/F, Gold Coast Piazza, 1 Castle Peak Road, Tuen Mun

Shop 201, 2/F, AIRSIDE, 2 Concorde Road, Kai Tak, Kowloon

Shop G01 - G03, G/F, Central Market, 80 Des Voeux Central, Central

Shop 229-230, 2/F, THE SOUTHSIDE, 11 Heung Yip Road, Wong Chuk Hang

Telephone:

+852 9491 5467

+852 5965 0594

+852 9574 4254

+852 9325 8607

Celebrate the Season with Smokehouse Bar & Grill's Fantastic Festive Delights

Guests are invited to a Smoke-tastic Christmas celebration with festive food and drinks from December 21 to 25 & 31, 2025. **Smokehouse Grill** offers a delightful selection of sharing dishes, including appetizers, main courses and desserts.

Start the meal with comforting *Crab and Corn Chowder* paired with Wild Mushroom and Cowboy Bread (HK\$88), or indulge in the elegant *Roasted Beet Tartare* (HK\$98), featuring smoked burrata mousse, walnuts and dill.

For the main course, diners can savour the *Pistachio-Crusted Lamb Chop* (HK\$258), served with Brussels sprouts, sweet potato mash and cranberry-thyme sauce, or enjoy the decadent *Duck Confit with Cherry-Bourbon Reduction* (HK\$388), accompanied by potatoes and rainbow carrots. The classic *Apple Strudel* served with pecan ice cream, cherry compote, panettone crumble, vanilla sauce makes the perfect sweet ending at just HK\$75.

Toast to the joyful season with **Smokehouse Bar's** special cocktail: the *White Christmas* (HK\$128), offering a delightful balance of lychee and coconut martini or opt for the refreshing mocktail *Rudolf* (HK\$98), featuring fresh raspberries, lime juice, and soda.



Roasted Beet Tartare (HK\$98)



Duck Confit with Cherry-Bourbon Reduction (HK\$388)



White Christmas (HK\$128) & Rudolf (HK\$98)

Address:

Shop 05, Level 13, Langham Place, 8 Argyle Street, Mong Kok

Telephone:

+852 2972 0078

Cheers to the Happiness Moments at tonic

This winter, **tonic** has prepared two festive drinks for guests to elevate year-end celebrations with loved ones. *Ginger Eggnog Bliss* (HK\$128) is a cocktail that combines a luxurious blend of brandy, homemade ginger purée and egg, topped with biscuits crumbs. For those seeking a refreshing non-alcoholic option, the *Lucky Boot* (HK\$98) is the perfect choice, featuring a vibrant mix of berries, green tea and tonic water.

These special festive drinks will be available from December 1, 2025 to January 1, 2026.



Ginger Eggnog Bliss (HK\$128)



Lucky Boot (HK\$98)

Address:

Shop 07, Level 13, Langham Place, 8 Argyle Street, Mong Kok

Telephone:

+852 2972 0019

Taste the Classic Christmas Flavours at CAFE DECO PIZZERIA

Celebrate the festive season with classic delicacies! **CAFE DECO PIZZERIA**, located at ELEMENTS and The Wai. The restaurant is launching exclusive Christmas dishes that allow diners to enjoy classic flavours and experience cosy happiness.

The freshly baked *Turkey & Chestnut Sausage Pizza* (HK\$198) is topped with chestnut stuffing, cranberry gel, Brussels sprouts, quail eggs, and mozzarella cheese. The sweet and tangy cranberry jelly perfectly blends with the rich flavour of cheese, creating an extraordinary taste. Another Christmas must-try is the *Turkey Ballotine Roll* (HK\$288), which features turkey meat wrapped around a rich chestnut stuffing, bacon wrapped green beans and drizzled with savoury gravy, providing a delightful layered experience.

For those seeking traditional festive sharing food, the *Beef Wellington* (HK\$698, 500g) is a standout. The tenderloin is coated with mustard, mushroom duxelles and Parma ham. Served with mashed potatoes, broccoli, and red wine jus, every bite offers a rich meaty flavour and a crispy texture, perfect to enjoy between two to four.

To conclude the meal, the *Christmas Yule Log Cake* (HK\$98) is paired with vanilla ice cream, meringue, mixed berries and honeycomb, beautifully showcases the sweetness of the holiday season.

These exclusive Christmas dishes will be available from December 20 to 23 (after 6pm) and December 24 to 26 (all day).



Turkey & Chestnut Sausage Pizza
(HK\$198)



Christmas Yule Log Cake (HK\$98)



Beef Wellington (HK\$698, 500g)

Address:

Shop 218, 2/F, The Wai, 18 Che Kung Miu Road, Tai Wai, New Territories

Shop 2133, Fire Zone, ELEMENTS, 1 Austin Road West, Kowloon

Telephone:

+852 2104 5288

+852 2196 8099

nana's green tea - Matcha Strawberry Limited Dessert Series

nana's green tea warms up this winter with seasonal *Matcha Strawberry Limited Dessert Series*, bringing a sweet festive surprise. The series showcases the *Matcha Strawberry Milk* (HK\$52), which perfectly combines the bitterness of matcha and the sweetness of strawberries. Another highlight is the *Strawberry Cheese Matcha Soft Serve* (HK\$45) that beautifully blends rich matcha and strawberry flavours, delivering a delightful taste in every bite. Lastly, the *Matcha Strawberry Cream Cheese Parfait* (HK\$108) offers an indulgent experience with multiple layers of textures and flavours, providing a delightful surprise with every spoonful.

The *Matcha Strawberry Series* will be available from November 3, 2025 to January 4, 2026.



Matcha Strawberry Cream Latte
(HK\$52)



Strawberry Cheese Matcha Soft Serve
(HK\$45)



Matcha Strawberry Cream Cheese Parfait
(HK\$108)

Address :

Shop B129, AIRSIDE, 2 Concorde Road, Kai Tak, Kowloon

Telephone :

+852 2117 1310

Shop 206-207, 2/F, THE SOUTHSIDE, 11 Heung Yip Road,
Wong Chuk Hang

+852 2117 0639

Kyoto Katsugyu – Japanese Festive Limited Time Menu

Kyoto Katsugyu elevates the essence of Japanese beef cutlets with premium beef paired with rich porcini mushrooms, crafting an exquisite Christmas dining experience! Highlights include the *Slow-cooked Beef Brisket with Porcini Mushroom Tartare* (HK\$168), featuring a crispy exterior and tender slow-cooked brisket paired with delicate porcini tartare, bursting with juicy richness. The *Tiramisu* (HK\$68) is a silky cheese mousse infused with a hint of coffee bitterness delivering a sweet finale to the meal.

The festive menu will be available from December 21, 2025 to January 1, 2026



Slow-cooked Beef Brisket with
Porcini Mushroom Tartare
(HK\$168)



Tiramisu (HK\$68)

Address :

Shop B129, AIRSIDE, 2 Concorde Road, Kai Tak, Kowloon

Telephone :

+852 2117 1310

New Year's Eve Countdown Celebrations at Pier 7 Café & Bar

As the clock ticks down to midnight, there's no better place to welcome the New Year than **Pier 7 Café & Bar**. For just HK\$750 net per person*, guests are invited to dive into a Mediterranean-inspired snack buffet from 8pm to 10pm, featuring mouthwatering delights such as a *Charcuterie Board*, *Hummus*, *Chicken Shawarma* and *Mediterranean Beef Pizza Quesadillas*.

The excitement continues with an electrifying live DJ performance from 8pm to 1am, creating an unbeatable atmosphere that will have everyone dancing into the New Year. With four hours of free-flow selected beverages—including house red and white wines, selected spirits with mixers, draught beers, refreshing soft drinks and juices—guests can raise their glasses and toast to new beginnings from 8pm till midnight.

Nestled along the picturesque waterfront of Victoria Harbour, **Pier 7 Café & Bar** boasts breathtaking views of the city's vibrant skyline, making it the ultimate destination for a memorable celebration. Join in the festivities and create lasting memories with friends and loved ones! Instant online bookings can be made via <https://bit.ly/Pier7CafeandBar>.

**Advance booking is required with full prepayment.*



New Year's Eve Countdown Celebration at **Pier 7 Café & Bar**

Address :

Telephone :

Shop M, Level R, Central Pier 7, Star Ferry, Central, Hong Kong +852 2167 8153

Enjoy the K-Christmas Spirit at ANJU Modern Korean!

This festive season, **ANJU Modern Korean** invites guests to immerse themselves in a magical atmosphere enhanced by their special K-Christmas drinks. The star of the occasion is the *Homemade Infused Flavoured Soju* (HK\$158, 300ml), an artisanal creation that offers a delightful twist. This unique soju is crafted by infusing fresh fruits for over three weeks, showcasing five enticing flavours: mixed fruits, lemon & lime, peach, green grape, and ginseng.

With its refreshing natural sweetness and unique aroma, each sip promises a moment of joy, making it the ideal heartwarming drink to share with friends during the holiday season. Join us in celebrating K-Christmas together!

The *K-Christmas Homemade Soju* will be available from December 1 to 31, 2025.



K-Christmas Homemade Soju (HK\$158, 300ml)

Address :

Telephone :

Shop R004, Civic Square, ELEMENTS, 1 Austin Road West,
Kowloon

+852 2196 8733

Vietnamese Bliss at Bistro Hoi An

Let the stars shine this festive season! **Bistro Hoi An** is excited to present a special holiday drink: The *Sapa Star* (HK\$128). This enchanting blend combines the comforting warmth of traditional winter spices with a vibrant twist, featuring authentic Vietnamese gin, Lady Trieu Sapa Citrus Tea.

This sophisticated yet soothing festive beverage delivers a bright and fragrant burst of citrusy lemongrass, fresh ginger and sweet anise, offering a refreshing alternative to heavier winter drinks.

This festive drink will be available from December 1, 2025 to January 1, 2026.



The Sapa Star (HK\$128)

Address :

Shop R002-003, Civic Square, ELEMENTS, 1 Austin Road
West, Kowloon

Telephone :

+852 2565 0055

A Festive Cocktail Delight at Stormies

Indulge in the festive spirit with the cocktail Frosty Christmas (HK\$88) at **Stormies**, a delightful blend infused with vodka, Baileys and Crème de Menthe Green. This creamy drink combines the smooth richness of Baileys with a cool minty twist, creating a perfect balance of flavour and festive cheer. Enjoy the frosty vibes and let this delectable treat bring warmth to holiday celebrations!

This festive cocktail will be available from December 1, 2025 to January 1, 2026.



Frosty Christmas (HK\$88)

Address :
Shop R005-007, Civic Square, ELEMENTS, 1 Austin Road
West, Kowloon

Telephone :
+852 2196 8098

Warm and Cozy Spiced Mulled Wine

Guests can experience the festive spirit with the traditional European mulled wine, a cherished Christmas drink that warms the soul. Made with either red or white wine as the base, this delightful beverage is infused with a blend of spices, including cinnamon, cloves, star anise, and citrus. After gently simmering, the sweet and aromatic fragrance fills the air, perfect for the holiday season.

The spiced mulled wine will be available from December at the following locations: **AIRSIDE Cafe**, **Bistro Hoi An** ELEMENTS & Gold Coast, **CAFE DECO PIZZERIA** ELEMENTS & The Wai, **Stormies** Central Market & ELEMENTS, **Smokehouse Bar & Grill**, **Pier 7 Café & Bar** and all **Chef's Cuts** branches. Guests can enjoy a glass for just HK\$75 at Chef's Cuts and HK\$78 at all other selected outlets to embrace the warmth of the holidays!



Warm and cozy spiced mulled wine

For more information, please visit:
<https://www.cafedecogroup.com/en-us/>

Like and connect with **Cafe Deco Group** on:
Facebook — <https://www.facebook.com/cafedecogroup/>
Instagram — <https://www.instagram.com/cafedecogrouphongkong/>

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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 manages a diversified portfolio of more than 40 restaurants and bars in Hong Kong and Sydney.

For more information or request interviews, please contact:

Shirley Lam

Senior Group Marketing Communications Manager

T: +852 2290 6623

M: +852 9514 4078

E: shirleylam@cafedecogroup.com

Kennith Wong

Assistant Group Marketing Communications Manager

T: +852 2290 6617

M: +852 6049 6149

E: kennithwong@cafedecogroup.com

Maggie Shum

Senior Group Marketing Communications Executive

T: +852 2290 6620

M: +852 5106 2946

E: maggieshum@cafedecogroup.com

Yvonne Tang

Group Marketing Communications Manager

T: +852 2290 6652

M: +852 6690 2636

E: yvonnetang@cafedecogroup.com

Iris Wong

Assistant Group Marketing Communications Manager

T: +852 2290 6625

M: +852 9303 1253

E: iriswong@cafedecogroup.com

Alice Chan

Group Marketing Communications Executive

T: +852 2290 6655

M: +852 9646 0849

E: alicechan@cafedecogroup.com



高解像度照片請到 [Google Drive](#) 下載。

新聞稿

Cafe Deco Group 旗下餐廳誠意獻上節慶美饌

以節日限定套餐、季節限定美食和特色飲品 打造暖意窩心的佳節



(2025年11月17日, 香港) 普天同慶的佳節即將來臨, 香港多元化餐飲集團 **Cafe Deco Group** 旗下餐廳已為食客準備一系列節日限定佳餚及特色飲品, 包括維港海畔歐陸餐廳 **WATERMARK**、新派烹調料理概念店 **AIRSIDE Cafe**、環球海陸美食專門店 **Chef's Cuts**、以慢烤煙燻技術著名的 **Smokehouse Bar & Grill**、主打即叫即造薄餅的 **CAFE DECO PIZZERIA**、洋溢節日氣氛的 **Stormies** 呈獻特色雞尾酒、結合韓國及新派西式烹調風格的 **ANJU Modern Korean**、提供糅合越式經典美食及創意料理的新派越南餐廳 **Bistro Hoi An**、日本人氣究極吉列牛專門店 **京都勝牛**、源自東京的人氣茶室 **nana's green tea**, 以及提供時尚獨特雞尾酒的 **tonic**。

此外, **Pier 7 Café & Bar** 將於大除夕夜舉行跨年倒數派對, 在繁華的城市天際線景致映照下, 盡享地中海美饌與節慶特調。指定餐廳更推出暖意窩心的季節限定飲品 – 聖誕香料熱酒, 融入多種香料、柑橘等炮製而成的熱酒, 洋溢幸福暖意, 為節日增添濃厚氣氛。

WATERMARK 六道菜節慶嚐味菜單配襯維港景致

WATERMARK 精心推出平安夜、聖誕節及除夕三款專屬六道菜嚐味晚市菜單, 於 270 度維港壯麗景致下誠邀賓客在此與摯愛共度璀璨佳節。於 2025 年 12 月 24 日平安夜當晚, 前菜先以鮮味十足的「海膽帶子慕絲」、「烤大虎蝦」佐以優質魚子醬打響頭炮, 主菜可選「澳洲墨瑞鱈魚」、「A5 宮崎和牛牛柳」或升級「烤原隻波士頓龍蝦*」, 再以香甜的「紅桑子之花」作結。

聖誕節及翌日 (12 月 25 日至 26 日) 期間, 前菜包括「布拉塔慕絲」、「油甘魚」配搭海膽及手指青檸, 主菜則有「澳洲盲鱈魚柳」、「安格斯牛柳」或升級「烤原隻波士頓龍蝦*」作選擇, 甜品「紅桑子之花」為盛宴畫上甜蜜句點。

除夕當晚，WATERMARK 的專屬嚐味菜單匯聚多款精緻前菜，如「海膽紅蝦他他」及「帶子慕絲」，主菜亦有「澳洲墨瑞鱈魚」、「A5 宮崎和牛牛柳」或升級「烤原隻波士頓龍蝦*」之選，以甜點「栗子焦糖蒙布朗」為盛宴收結，迎接璀璨新歲。隨著鐘聲倒數至午夜，樂隊「RE'CALL」將以充滿活力的音樂點燃現場氣氛，與維港上空絢爛的煙花音樂匯演相映生輝，締造令人難忘的跨年盛典。

平安夜及除夕夜六道菜嚐味晚市菜定價每位港幣\$1,088 起，聖誕節及翌日則為每位港幣\$888 起。賓客亦可追加指定節慶葡萄酒一杯 (港幣 78 元) 或「路易王妃特級香檳」一瓶 (港幣 788 元)，倍添節慶氛圍。

*「烤原隻波士頓龍蝦」每客需另加港幣 198 元。



平安夜六道菜嚐味晚市菜單
(每位港幣 1,088 元)



聖誕節六道菜嚐味晚市菜單
(每位港幣 888 元)



除夕六道菜嚐味晚市菜單
(每位港幣 1,088 元)

地址：

香港中環 7 號天星碼頭平台 L 號舖

電話：

+852 2167 7251

AIRSIDE Cafe 呈獻聖誕及新年節慶嘗味菜單

AIRSIDE Cafe 誠邀食客沉浸於佳節的歡欣氛圍，將於 2025 年 12 月 15 日至 2026 年 1 月 1 日期間特別推出五道菜的聖誕及新年節慶嘗味菜單。這場迷人饗宴以節慶前菜揭開序幕，「鮫鱈魚布里歐多士」佐以優質魚子醬及海膽，搭配融合山葵莖、帶子、劍魚籽與雅枝竹脆片的「凍洋蔥米意大利飯」。

賓客可從精選主菜中任意選擇，包括「酒粕鱈魚」、「和牛牛柳」或另加港幣 200 元升級至豐盛的「燒龍蝦」選項。盛宴尾聲以匠心製作的「手工意大利芝士蛋糕」畫上甜美句點，僅需追加港幣 28 元即可享用自選咖啡或茶一杯。

為增添節慶氣氛，客人亦可額外選配精選氣泡酒及香檳，包括「Fantinel Prosecco 意大利氣泡酒」（每杯港幣 68 元）及「路易王妃特級香檳」（每杯港幣 120 元）。此聖誕及新年節慶嘗味菜單定價每位港幣 780 元（兩位起），定能為食客締造難忘的節慶饗宴。

CDG Privilege 會員於 2025 年 12 月 10 日或之前預訂聖誕及新年節慶嘗味菜單可享 85 折早鳥優惠（不適用於 12 月 24 至 26 日、31 日及 2026 年 1 月 1 日，並需繳付港幣 500 元按金）。



聖誕及新年嘗味菜單
(每位港幣 1,088 元)



鮫鱈魚布里歐多士



淺漬紅蝦

地址：

九龍啟德協調道 2 號 AIRSIDE 322 & 323 號舖

電話：

+852 2117 1912

Chef's Cuts 匠心呈獻繽紛節慶佳餚

在這個繽紛燦爛的佳節，**Chef's Cuts** 特別推出節日主題菜單，讓食客與摯愛共嘗節慶滋味。前菜「布拉塔芝士·醃紅菜頭」(港幣 148 元)，軟滑香濃的布拉塔芝士，佐以紅石榴、開心果碎及薄荷，再淋上楓糖油醋汁，完美平衡整體風味。主菜方面，首選「節慶火雞卷」(港幣 268 元) 佐以蜜汁火腿、栗子餡料及濃郁的小紅莓汁，經典滋味洋溢佳節氣氛；「波士頓龍蝦三文魚籽闊條麵」(港幣 288 元，半隻)，則以鮮味彈牙的龍蝦，搭配櫛瓜、車厘茄與龍蝦醬汁烹調，並以三文魚籽作點綴，倍添精緻。喜愛牛肉的食客絕不能錯過「封門柳牛扒」(港幣 338 元)，搭配愛爾蘭薯蓉、鮮嫩甘筍及榛子香草醬，豐腴滋味令人傾心。最後以「蘋果啤梨金寶」(港幣 75 元) 作結，熱暖的金寶融合薑餅及雲呢拿雪糕，再撒上核桃碎粒，為盛宴劃下令人難以抗拒的甜蜜句點。

Chef's Cuts 於節日期間更推出「X'mas Fantasy」無酒精雞尾酒 (港幣 76 元)，以茉莉花茶為基底，融入紅桑子蓉、青提子與檸檬汁的清新果韻，打造最完美的節慶饗宴。

節日主題菜單將於 2025 年 12 月 23 日至 31 日推出，每日下午 5 時起供應。



節慶火雞卷 (港幣 268 元)



Chef's Cuts 繽紛節慶佳餚



X'mas Fantasy (港幣 76 元)

地址：

屯門青山公路 1 號黃金海岸商場地下 11-12 號舖

九龍啟德協調道 2 號 AIRSIDE 2 樓 201 號舖

中環德輔道中 80 號中環街市地下 G01 - G03 舖

黃竹坑香葉道 11 號 THE SOUTHSIDE 2 樓 229-230 號舖

電話：

+852 9491 5467

+852 5965 0594

+852 9574 4254

+852 9325 8607

Smokehouse Bar & Grill 節慶限定美酒佳饌

Smokehouse Bar & Grill 由 12 月 21 日至 25 日及 31 日推出節慶限定佳饌美酒，讓客人與親友共享歡聚時光。

多款 **Smokehouse Grill** 單點聖誕限定美食不容錯過。喜歡湯品的食客可選擇「粟米周打蟹肉湯」(港幣 88 元) 伴野菌、脆酸種麵包，讓粟米與蟹肉的鮮味相得益彰。另一道開胃前菜是「紅菜頭他他配煙燻水牛芝士慕絲、核桃、蒔蘿」(港幣 98 元)，柔滑的煙燻水牛芝士慕絲與清新的紅菜頭相互融合，為節日大餐打開序幕。主菜方面，餐廳提供兩款推薦菜式，分別有肉味香濃的「開心果實雲酥焗羊架配孢子甘藍、甜薯蓉、小紅莓百里香汁」(港幣 258 元) 及油香滿溢的「油封鴨腿配櫻桃波本威士忌汁配香草薯仔、彩虹甘筍」(港幣 388 元)，兩者均伴以不同配菜增添特色。甜品則提供「維也納蘋果卷配山核桃焦糖雪糕、糖煮車厘子、潘納托尼酥、雲呢拿汁」(港幣 75 元)，每口皆是濃郁的甜蜜滋味，為聚餐劃上完美句號。

此外，**Smokehouse Bar** 還提供兩款聖誕特飲，分別是雞尾酒特調「White Christmas」(港幣 128 元) 及無酒精特調「Rudolf」(港幣 98 元)，一紅一白的絕色配搭，完美呼應節日的氛圍。



紅菜頭他他配煙燻水牛芝士
慕絲、核桃、蒔蘿 (港幣 98
元)



油封鴨腿配櫻桃波本威士忌汁配香
草薯仔、彩虹甘筍 (港幣 388 元)



White Christmas (港幣 128 元) &
Rudolf (港幣 98 元)

地址：

旺角亞皆老街 8 號朗豪坊 13 樓 05 號舖

電話：

+852 2972 0078

tonic 精心呈獻節慶特調 共慶歡欣聖誕及歲晚

今個冬天，**tonic** 準備了兩款節慶特調飲品，讓客人與親朋好友同歡聖誕及歲晚。調酒愛好者必選「Ginger Eggnog Bliss」(港幣 128 元)，這款雞尾酒混合了白蘭地、自家製薑糖漿及雞蛋，搖晃出綿密順滑口感，鋪上餅碎點綴，讓每口都散發淡淡酒香及豐富的層次感。另外，**tonic** 更推出一款無酒精特調「Lucky Boot」(港幣 98 元)，其趣緻外形搭配以喜慶紅色，格外耀眼奪目。這款特調以雜莓、綠茶及湯力水結合，帶來酸甜並帶有微甘茶香的獨特滋味。

節慶特調飲品於 2025 年 12 月 1 日起至 2026 年 1 月 1 日供應。



Ginger Eggnog Bliss (港幣 128
元)



Lucky Boot (港幣 98 元)

地址：

旺角亞皆老街 8 號朗豪坊 13 樓 07 號舖

電話：

+852 2972 0019

CAFE DECO PIZZERIA 經典聖誕滋味

為慶祝佳節，位於九龍圓方及大圍圍方的兩間 **CAFE DECO PIZZERIA** 推出聖誕限定菜品，讓食客享受經典美味，品味窩心幸福。

火雞在聖誕大餐中是不可或缺的，餐廳即席烘焗的「火雞栗子腸薄餅」(港幣 198 元) 加入紅莓啫喱、新鮮的孢子甘藍、鵝鶉蛋和馬蘇里拉芝士，酸酸甜甜的紅莓啫喱和芝士濃郁的味道完美融合，風味絕倫。另一聖誕必食的菜品是「火雞卷」(港幣 288 元)，以火雞肉包裹著香濃的餡料，並淋上濃郁的肉汁，讓食客品嚐到豐富的層次感。

增加節慶儀式感的選項更有傳統「威靈頓牛柳」(港幣 698 元，500 克)，經煎封後的牛柳表面塗上芥末醬，隨後將蘑菇碎及百里香餡料鋪在巴馬火腿並放上牛柳，捲緊後再用酥皮包裹烤至金黃酥脆，搭配薯蓉、小西蘭花和紅酒汁，每一口都能感受肉質濃香和酥脆口感，適合兩至四人一同享用。

聖誕節又怎能少得甜品之選？「聖誕朱古力樹頭蛋糕」(港幣 98 元) 搭配蛋白霜、紅莓和蜂巢脆糖，完美呈現出節日的甜蜜滋味。

聖誕單點菜式將於 12 月 20 至 23 日晚上 6 時起，以及 12 月 24 至 26 日全日供應。



火雞栗子腸薄餅
(港幣 198 元)



聖誕朱古力樹頭蛋糕
(港幣 98 元)



威靈頓牛柳
(港幣 698 元，500 克)

地址：

九龍柯士甸道西 1 號圓方火區 2133 號舖

新界大圍車公廟路 18 號圍方 2 樓 218 號舖

電話：

+852 2196 8099

+852 2104 5288

nana's green tea 抹茶草莓限定甜品系列

nana's green tea 於冬日推出期間限定抹茶草莓系列，帶來甜蜜節日驚喜，當中包括「抹茶草莓牛奶」(港幣 52 元)，將抹茶的苦澀與草莓的清甜完美融合；還有「草莓芝士抹茶軟雪糕」(港幣 45 元)，細滑軟雪糕結合濃郁抹茶與草莓，層層滋味令人回味無窮；以及豪華的「抹茶草莓忌廉芝士芭菲」(港幣 108 元)，多層次口感令每一口都充滿驚喜。

抹茶草莓系列於 2025 年 11 月 3 日起至 2026 年 1 月 4 日供應。



抹茶草莓牛奶
(港幣 52 元)



草莓芝士抹茶軟雪糕
(港幣 45 元)



抹茶草莓忌廉芝士芭菲
(港幣 108 元)

地址：

九龍啟德協調道 2 號 AIRSIDE B128 號舖

黃竹坑香葉道 11 號 THE SOUTHSIDE 2 樓 206-207 號舖

電話：

+852 21171309

+852 2117 0639

京都勝牛日式節慶限定餐牌

京都勝牛將日式炸牛排的風味升級，以優質牛肉搭配濃郁牛肝菌，締造精緻聖誕菜式，其中包括「吉列慢煮牛腩·牛肝菌他他」(港幣 168 元)，外脆內嫩的慢煮牛腩配牛肝菌他他，口感細膩、充滿肉汁；以及「咖啡意大利芝士慕絲」(港幣 68 元)，軟滑的芝士慕絲配搭咖啡的微苦，為餐後畫上甜蜜句號。

節慶限定餐牌於 2025 年 12 月 21 日起至 2026 年 1 月 1 日供應。



吉列慢煮牛腩·牛肝菌他他
(港幣 168 元)



咖啡意大利芝士慕絲 (港幣 68 元)

地址：

九龍啟德協調道 2 號 AIRSIDE B129 號舖

電話：

+852 2117 1310

Pier 7 Café & Bar 除夕倒數派對

隨著歲末的倒數時刻來臨，**Pier 7 Café & Bar** 絕對是迎接新一年的首選之地。每位只需淨價港幣 750 元*，客人們可在晚上 8 時至 10 時享用地中海風味小食自助餐，菜單上包括多款讓人垂涎滋味，如「精選西班牙伊比利亞火腿芝士拼盤」、「鷹嘴豆泥醬」、「烤土耳其沙威瑪雞肉串」及「馬蘇里拉及菲達芝士牛肉薄餅」等美食。

隨後的精彩活動包括從晚上 8 時至凌晨 1 時的現場 DJ 表演，打造無與倫比的狂歡氛圍，讓所有人伴隨音樂盡情舞動。從晚上 8 時至凌晨 12 時，賓客們更可無限暢飲指定飲品四小時，包括精選紅白酒、精選烈酒、生啤以及汽水和果汁，共同舉杯慶祝新的開始。

位於香港中環 7 號天星碼頭頂層的臨海天台酒吧 **Pier 7 Café & Bar** 坐擁繁華的城市天際線景致，是難忘慶祝活動的理想地點，讓賓客與摯愛好友一起創造難忘的回憶。客人可以透過 <https://bit.ly/Pier7CafeandBar> 進行即時線上訂座。

**需提前訂座並全額預付。*



Pier 7 Café & Bar 除夕倒數派對

地址：

中環 7 號碼頭頂層 M 號舖

電話：

+852 2167 8153

ANJU Modern Korean 自家釀製韓式節慶風味

臨近歲晚節慶，是時候與好友相聚，**ANJU Modern Korean** 特別精心呈獻一系列自家釀製燒酒，讓食客以韓式風味碰杯慶祝一番。

「自家釀製燒酒」(港幣 158 元，300 毫升) 以新鮮水果調配釀泡三週而成，共有五款口味選擇，包括綜合水果、檸檬青檸、白桃、青葡萄及人參，每種均帶來清新果甜與獨有酒香，驚喜滋味讓您渡過不一樣的歡聚時光。

特別自家釀製燒酒系列於 2025 年 12 月 1 日至 31 日供應。



「自家釀製燒酒」(港幣 158 元，300 毫升)

地址：

九龍柯士甸道西 1 號圓方演藝廣場 R004 號舖

電話：

+852 2196 8733

Bistro Hoi An 越式滋味冬日特飲

Bistro Hoi An 誠意獻上節日限定特飲「The Sapa Star」(港幣 128 元)，以越南趙氏沙巴柑橘茶氈酒為基底，融入香茅、生薑及八角等傳統冬日香料，散發出溫暖迷人的芬芳。這款匠心設計的特飲，將為節日增添一抹清新之選。

節日特飲於 2025 年 12 月 1 日起至 2026 年 1 月 1 日供應。



The Sapa Star (港幣 128 元)

地址：

九龍柯士甸道西 1 號圓方演藝廣場 R002-003 號舖

電話：

+852 2565 0055

Stormies 節日窩心雞尾酒

Stormies 將於節日期間推出特色雞尾酒「Frosty Christmas」(港幣 88 元)，巧妙融合伏特加與百利甜酒，在綿密香醇的基底上，以沁涼薄荷作點綴，風味層次豐富且均衡，為節慶歡聚時刻注入溫馨暖意。

節日雞尾酒於 2025 年 12 月 1 日至 31 日供應。



Frosty Christmas (港幣 88 元)

地址：

九龍柯士甸道西 1 號圓方演藝廣場 R005-007 號舖

電話：

+852 2196 8098

暖意窩心香料熱酒

在寒意漸濃的季節，一杯暖意洋溢的香料熱酒，正是點亮佳節的最佳配角。這款源自歐洲的傳統聖誕飲品，以熱紅酒或白酒為基底，精心加入肉桂、丁香、八角及柑橘等多種香料，經低溫慢煮後，甜蜜香氣在空氣中悠然綻放，不僅溫暖了掌心，更為節日增添濃濃氛圍。

由 12 月起，這款窩心之選將在以下餐廳溫暖登場：**AIRSIDE Cafe**、**Bistro Hoi An** 圓方及黃金海岸分店、**CAFE DECO PIZZERIA** 圓方及圍方分店、**Stormies** 中環街市及圓方分店、**Smokehouse Bar & Grill**、**Pier 7 Café & Bar**，以及全線 **Chef's Cuts** 分店（每杯港幣 75 元），其他分店只需每杯港幣 78 元，即可與摯愛親朋舉杯共享這份節日專屬的窩心滋味。



暖意窩心香料熱酒

如欲查詢更多資訊，歡迎瀏覽 <https://www.cafedecogroup.com/zh-hk/>。

關注 **Cafe Deco Group** 社交媒體：

Facebook — <https://www.facebook.com/cafedecogroup/>

Instagram — <https://www.instagram.com/cafedecogrouphongkong/>

— 完 —

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 40 間餐廳及酒吧。

傳媒查詢，請聯絡：

Shirley Lam

Senior Group Marketing Communications Manager

電話: +852 2290 6623

手提電話: +852 9514 4078

電郵: shirleylam@cafedecogroup.com

Yvonne Tang

Group Marketing Communications Manager

電話: +852 2290 6652

手提電話: +852 6690 2636

電郵: yvonnetang@cafedecogroup.com

Kennith Wong

Assistant Group Marketing Communications Manager

電話: +852 2290 6617

手提電話: +852 6049 6149

電郵: kennithwong@cafedecogroup.com

Iris Wong

Assistant Group Marketing Communications Manager

電話: +852 2290 6625

手提電話: +852 9303 1253

電郵: iriswong@cafedecogroup.com

Maggie Shum

Senior Group Marketing Communications Executive

電話: +852 2290 6620

手提電話: +852 5106 2946

電郵: maggieshum@cafedecogroup.com

Alice Chan

Group Marketing Communications Executive

電話: +852 2290 6655

手提電話: +852 9646 0849

電郵: alicechan@cafedecogroup.com