

For Immediate Release

Hong Kong Oyster Shucking Championship returns at Cafe Deco for seafood lovers around town



Veteran judges examining freshly shucked oysters



Cafe Deco's oyster master Vincent Man in action



Scrumptious Seafood Buffet

(Hong Kong, 21 March, 2016) – Hong Kong Oyster Shucking Championship 2016 makes its comeback to create the next big oyster shucking star! Being the fifth edition of this annual event, the competition will be held on 9 April (Saturday) at 10am at Cafe Deco atop the Peak, followed by a sumptuous Seafood Buffet at 12:30pm for every oyster aficionado.

Co-organized by Cafe Deco and Worldwide Seafood Ltd., the Championship gathers the best and most respected oyster chefs in the city to race for the great honour and marvellous prizes. The oyster masters will go head-to-head in various heats as they shuck 30 fresh Irish rock oysters in front of a panel of veteran oyster experts. Based on their speed, presentation and quality of the shucked oysters, the professional judges will decide who has what it takes to be the next big rising star.

The winner will be entitled to two round-trip tickets from Hong Kong to Ireland with complimentary accommodation to participate in the Galway Oyster and Seafood Festival and compete in the World Oyster Opening Championship in September 2016. Winner from last year, Mr Vincent Man from Cafe Deco, will share with participants and guests his memorable journey to Ireland and his participation in the world championship in 2015.

Also not-to-be-missed is the scrumptious Seafood Buffet after the nail-biting competition. Guests can unwind by indulging in the delectable delights from the sea presented by Executive Chef Martin Kniss at just HK\$438 for adults and HK\$198 for children. A range of lip-smacking dishes made with Guinness will also be available, including ***Slow-braised Lamb Shoulder with Guinness and Quince, Baked Guinness Pork Patties and Smoked Kransky Sausages on Savoy Cabbage, Shepherds Pie with Guinness and Champ, Guinness Endeavour Prawns and Eringi Mushrooms tossed Farfelle Pasta and Guinness Cupcakes with Drambuie Icing.*** Add HK\$120 for free-flow Guinness and premium wines. Seats are limited so seafood lovers should definitely not miss the chance!

For more information, please visit www.cafedecogroup.com. All prices mentioned are subject to 10% service charge.

Cafe Deco

Tel: 2849 5111

Address: Level 1 & 2, The Peak Galleria, 118 Peak Road, The Peak, Hong Kong

Opening Hours: Sunday – Thursday 11am – 11pm

Friday & Saturday 11am – 11:30pm

About Cafe Deco Group

Cafe Deco Group is one of Hong Kong's leading and most successful bar and restaurant groups, operating over 30 restaurants, bars and lounges in popular dining locations in Hong Kong, Macau, Shanghai and Sydney. With 25 internationally recognised brands including the iconic **Cafe Deco** atop the Peak, **Peak Cafe Bar** with a nostalgic edge, **Watermark** boasting a panoramic harbour view, nautical-themed watering hole **Stormies**, popular German restaurant **Berliner**, innovative dining spot **Cafe Deco Pizzeria**, contemporary Cantonese expert **Dim Sum Bar**, and trendy bar and lounge **Tonic**, the Group takes diners to an exquisite gourmet tour around the world.

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