



For Immediate Release

## **New oyster star was born at Hong Kong Oyster Shucking Championship 2016**

(Hong Kong, April 9, 2016) – A total of 12 respected and esteemed chefs from local hotels and restaurants went head to head at Cafe Deco on 9 April (Saturday) to compete for the Hong Kong Oyster Shucking Championship 2016. Co-organized by Cafe Deco and Worldwide Seafood Ltd. for the fifth year, the talented chefs impressed the veteran judges with their speed and technique in shucking the finest Irish rock oysters.

After 4 grueling heats, the final results were:

**Overall Champion: Cheung Yu Wah from The Hong Kong Jockey Club**

(Prize: Two roundtrip tickets to Ireland with accommodation to participate in the Galway Oyster and Seafood Festival 2016 and compete in the World Oyster Opening Championship in September 2016)

**1st Runner-up: Tsang Chi Hong from The Hong Kong Jockey Club**

(Prize: Apple iPad Air 2 16GB Wi-Fi Edition)

**2nd Runner-up: Wong Yu Wang from The Hong Kong Jockey Club**

(Prize: Apple iPad Mini 4 16GB Wi-Fi Edition)

A panel of oyster experts examined the oysters freshly shucked by the contestants to select the winners, including Mr. Muller Andreas Josef Walter, Manager of Western Cuisine Operations and Training at Hotel and Tourism Institute of VTC; Mr. Kan Ying Kit, Ivan, representative of Amorosso Fine Wines; Mr. Martin Rijk, Founder of Natural Holland; and Mr Francis Carter, Sales Director of Wild Atlantic Shellfish Limited.

After witnessing the nail-biting competition, guests unwound as they enjoy the sumptuous seafood buffet with exquisite delicacies specially prepared by Executive Chef Martin Kniss, including a variety of sustainable seafood selections. Other than the freshness from the sea, Chef Martin had also prepared several delectable dishes

with Guinness including **Baked Guinness Pork Patties and Smoked Kransky Sausages on Savoy Cabbage; Shepherds Pie with Guinness and Champ; Endeavour Prawns and Eringi Mushrooms tossed Farfalle Pasta with Guinness; Slow-braised Lamb Shoulder with Guinness and Quince** and **Guinness Cupcakes with Drambuie Icing.**

Photo description:



3 winners (From left to right) with guests and judges

HK Oyster Shucking Championship 2016 –

2nd Runner-up: **Wong Yu Wang (The Hong Kong Jockey Club),**

Overall Champion: **Cheung Yu Wah (The Hong Kong Jockey Club),** and

1st Runner-up: **Tsang Chi Hong (The Hong Kong Jockey Club)**



HK Oyster Shucking Championship 2016 – Contestants shucking oysters



HK Oyster Shucking Championship 2016 – Overall Champion, Cheung Yu Wah from The Hong Kong Jockey Club in action



HK Oyster Shucking Championship 2016 – Honourable judges examining the oysters

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 <http://bit.ly/1THogE4>

**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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