



For Immediate Release

Prost! Celebrate Oktoberfest with Beerliner's exclusive German beers and delicacies



Pork Fillet wrapped in Crispy Pork Belly with Bavarian Cabbage, Potato Dumplings in Dark Beer Sauce (\$178)



Popping Monster Shake with Pretzels, Marshmallows, Oatmeal Cakes, Popping Candy, Chocolate Syrup and Cream (\$78)



Exclusive Hacker-Pschorr German Beers

(Hong Kong – 14 September, 2016) Are you ready for the Oktoberfest? Popular German bar and restaurant Beerliner German Bar & Restaurant are bringing this joyous festival to Hong Kong with a range of exclusive German dishes and beers from 17 September to 31 October, 2016.

Taste and Experience Authentic Oktoberfest Beers

Cheers to the ecstatic occasion with an array of German Beers! Beerliner German Bar & Restaurant proudly present 3 exclusive German draft beers from **Hacker-Pschorr** to our beer aficionados. The first one would be the **Hacker Pschorr Munchner Hell** (\$72/0.5L, \$134/1L), a true Munich classic with its distinctive, authentic Bavarian character which is also well known as the down-to-earth beer for all occasions. The fine hop oils release their potential, giving the beer a subtle, slightly bitter note. The

aromas conjure up freshly mowed lawns and lush green summer. The pleasantly light flowery yeast note perfects this balanced, mild beer with only 4.9% alcohol. Alternatively, the **Hacker Pshorr Weissbier** (\$72/0.5L, \$134/1L), a soft sparkling beer with an aromatic and mild character. The silky shine and intense golden yellow hue of **WEISSE**, topped off with a compact and creamy head of froth, is a truly magnificent sight. The light sweetness of bananas and honey melt on the tongue and mingle with subtle and slightly bitterer notes of nutmeg to result with 5.5% alcohol.

Hacker Pshorr Kellerbier (\$72/0.5L, \$134/1L) is another beer exclusively supplying in **Beerliner**. The beer exudes seductive hues of golden honey as it shimmers in the light. This is a beer of inimitable character – authentic and gutsy, yet eminently quaffable and refreshingly mild and light. **Hacker Pshorr Kellerbier** has the creamy and sparkling texture so typical for unfiltered beers and bubbles delightfully on the palate. Hints of caramel, honey and plum are all discernible, emphasising the malty and tangy taste sensation. Joined by inimitable nuances of apple and grapefruit, the beer is given by the fruity freshness with 5.5% alcohol.

Festive Dishes for Oktoberfest

The German Head Chef of Beerliner German Bar & Restaurant, Jörn Henninger, has created several new releases special German dishes with a beer twist such as the delectable **Warm Beer & Cheese Soup with Minced Beef and Leeks (HK\$68)**, one of the most traditional food from German. This soup is dressed in a cheese and German beer with minced beef and leeks, expectedly cooked in unique cultural traditions and techniques with the use of heat to retain and thicken its creaminess and neutral its bitterness. The combination of cheese and beer elevated the soup and created a lovely aroma which is perfect for opening up our appetite for the rest of the meal.

Meat lovers are sure to be amazed by the crispy and succulent **Pork Fillet wrapped in Crispy Pork Belly with Bavarian Cabbage, Potato Dumplings in Dark Beer Sauce (\$178)**. The crispy pork belly is expertly cooked with a delicate grill technique to ensure the juiciness and tartness of the pork. It is the most popular German dishes, and now we can enjoy this festive dish anytime in Beerliner and the Beer House.

Another famous German dish is **Beef Cheeks with Mashed Potato, Red Cabbage in Red Wine Sauce (\$178)**. The beef cheeks is beautifully juicy, tender and beefy with a nice bite, and the red wine sauce is soupy, thin and very subtle. Owing to its juiciness and crispy texture, this dish will certainly surprise you with the luscious taste.

Perfect for sharing, diners can enjoy the hearty **Oktoberfest Platter with Pork Fillet wrapped in Crispy Pork Belly, Cheese Krainer, White Cabbage Salad, Potato Cakes in Dark Beer Sauce (\$248)** with family and friends. Sharp and clean dark beer sauce balances the rich cheese krainer without overpowering, and a glass of **Hacker-Pschorr** beer will always make a perfect pairing.

The Oktoberfest of Beerliner and the Beer House features a family-friendly and kid-friendly sweets item, the **Popping Monster Shake with Pretzels, Marshmallows, Oatmeal Cakes, Popping Candy, Chocolate Syrup and Cream (\$78)**. Dressed

in our signature Beer Boot from head to toe, the ingredients are mixed with design elements from our culinary team in an experience pleasing to both the eye and stomach. In the centre, you will find strips of oatmeal cakes with Mövenpick ice-cream and then topped with popular kid's favourite dessert toppings including marshmallows, popping candy, chocolate syrup and cream. This beautiful dessert is perfect to share with family and friends. Come and taste the sweetness of Popping Monster Shake.

Stay Tuned with Oktoberfest

To experience a festive celebration of Oktoberfest, we are delighted to present the **Facebook Giveaway*** and **German Beer Tasting Pass***.

This year, we are giving away Oktoberfest souvenirs from Germany and also Beerliner freebies every Friday from 17 September to 31 October, 2016. What are you waiting for? Visit our Facebook fan page now! Good Luck!

Get a **German Beer Tasting Pass** to enjoy complimentary dishes from 17 September to 31 October, 2016. Each customer will receive a stamp for every purchase on draught/bottle beer from Monday to Sunday (except public holidays). Collect 5 stamps to redeem a complimentary Popping Monster Shake and 10 stamps to receive a complimentary Roasted Pork Knuckle on your next visit. Head over to our outlets of Beerliner German Bar & Restaurant to get the offer now!

*Terms and Conditions apply

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

Beerliner

Beerliner (Whampoa Garden)

Tel: +852 2972 0078

Address:

Shop G10, G/F, Site 4, Whampoa Garden,
Hung Hom

Opening Hours:

11:30am – 11pm Daily

Beerliner (Langham Place)

Tel: +852 2972 0078

Address:

Shop 05, Level 13, Langham Place, Mongkok,
Hong Kong

Opening Hours:

Sunday – Thursday: 12pm – 12am

Friday, Saturday and Public Holiday Eve:

12noon – 1am

Beerliner (Metroplaza)

Tel: +852 2796 2203

Address:

Shop 531-540, Level 5, Metroplaza, Kwai Fong,
Hong Kong

Opening Hours:

Sunday – Thursday: 11am – 11pm

Friday, Saturday and Public Holiday Eve:

11am – 11:30pm

Beerliner (Olympian City 3)

Tel: +852 2148 5388

Address:

Shop G18, G/F, Olympian City 3, 1 Hoi Wang Road,
Kowloon, Hong Kong

Opening Hours:

12noon – 12am daily

Beerliner (Tuen Mun Town Plaza)

Tel: +852 2904 6333

Address:

Shop 3227-3228, 3/F, Phase 1,

Tuen Mun Town Plaza, Tuen Mun, Hong Kong

Opening Hours:

12noon – 12midnight daily

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 The ONE**, **Watermark** boasting a panoramic harbour view, nautical-themed watering hole **Stormies**, popular German restaurant **Beerliner**, 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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