

STADK



For Immediate Release

A Mysterious Corner Restaurant – Stack



Seat positioned around a long bar that overlooks the kitchen, creating an intimate and personal experience.



Running Honey Pancake (\$98)



Hokkaido Scallop/Pumpkin/Caviar (\$160)

(Hong Kong – 7 June, 2017) – **Stack** is a corner restaurant at Sai Ying Pun on the ground floor of a Tong Lau - an old Chinese-style mansion, in one of historical neighbourhood of the Hong Kong Island. In addition to the creative offerings, the interior of the restaurant is also something to marvel at, it celebrates the fusion of the past and present, merging elements from old Hong Kong, such as neon lights and patterned floor tiles reminiscent of the 1970s, with essences of the modern day, displayed by the recognizable iron gates found throughout the city. Seats are positioned around a long bar that overlooks the kitchen, creating an intimate and personal experience.

Stack's Head Chef Michael Ko brings more than 20 years' of international experience to his role, having worked with some of the most highly reputable hotels and restaurants. Michael's cooking style is defined by fresh, quality ingredients and his experience for creating great quality food for private dining.

Stack serves sweet and savory pancake and also serves a range of dishes to complete your dining experience by fusing modern and traditional techniques and flavours from the East and West. One of the divine Stack's signatures **Hokkaido Scallop (\$160)** stuffed with fresh scallop, salty caviar, soft pancake as well as the sweet pumpkin sauce balances it nicely and whets our appetite. **Quinoa & Okra Salad (\$130)** with raw, organic corn is the incredible choice to be your mouthwatering appetizer! For main courses, **Slow-cooked Beef Short Rib (\$220)** paired with barbeque sauce and garlic on the top is definitely the simple but extraordinary cuisine for your dinner. Delectable and fresh **Clam Linguine (\$150)** with herbs and garlic creating delicate tastes and textures is one of the gastronomies fulfilling seafood lovers' desires.

Apart from ordering à la carte menu, guests may choose food items from the "**Chef Daily Recommendation**". **Michael** showcases his 20 years professional cooking techniques and international experience by selecting the freshest ingredients and inventing the "**Chef Daily Recommendation**" dishes every day. **Baked lobster and Chicken with Rice**, brings strong texture, complex yet well balanced, fulfilling note on the palate. Food adventurers will be delighted by one of our cuisines, **Stuffed French Edible Crab** baked with mustard and lemon which keeping crab meat tender and palatable.

For lovely weekends, Stack serves **Weekend Brunch**, including the sweet and soft signature **Running Honey Pancake (\$98)** with honey, honey crumb, cheese and caramel dressing. For Brunch lovers, you definitely cannot miss the classic **All Day Breakfast (\$130)** and the exquisite **Benedict's Duck (\$120)** which Michael using duck eggs instead of chicken eggs to create the unique texture and scent. Besides, **Beef Burger (\$130)** is also the lip smacking dish that you do not want to miss. Indulge in a bountiful supply of fusion delicacies, discerning diners can sit back and enjoy a relaxing and sumptuous feast with friends and family.

For more information, please visit <https://www.facebook.com/stackhk>. All prices mentioned are subject to 10% service charge. For high-resolution images, please visit <http://bit.ly/2rsFuh2>.

STACK

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Address: G/F, 1 Third Street, Sai Ying Pun, Western District
Opening Hours: Wednesday to Sunday 6 pm – 11 pm
Saturday and Sunday (Serving Brunch Menu, Walk in Only)
11 am – 3 pm

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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