

WATERMARK

SEAFOOD BAR AND GRILL



For Immediate Release

Watermark Celebrates Its 10th Anniversary with a “Decade-nt” Seafood Feast and a Special Lucky Draw



Watermark marked its 10th anniversary by the harbourfront

(Hong Kong, 27 July, 2017) Located at the Star Ferry Pier in Central, **Watermark** has offered an unparalleled waterfront dining experience, boasting a stunning 270 degree panoramic view of Victoria Harbour for 10 years. Since 2007, **Watermark** has witnessed the changes of Hong Kong and crafted delectable cuisines for guests showcasing innovation and creativity of our professional culinary team. To commemorate the important milestone and show gratitude to our supporters, **Watermark** is delighted to present “**Seafood-bration**” **5-course Dinner (\$668 for 2 persons)** and a **Lucky Draw** with fabulous prizes!

"Seafood-bration" 5-course Dinner for Two



Lobster Bisque with Seared Scallop and Morel



Chilled Seafood Platter



Pan-fried Foie Gras with Pear and Pecan

Watermark is proud to present an array of seafood relish in the dinner set, where gourmands can indulge in a range of fantastic gastrostomies with the freshest ingredients prepared by **Executive Chef Zero Yu**. The dinner starts with **Chilled Seafood Platter**, stuffed with pink prawns from Argentina, Hamachi from Japan, sea whelks from Canada, daily fresh oysters as well as mussels from Australia, it will be your colourful and fresh appetiser.

For soup course, guests may choose the rich and creamy **Lobster Bisque with Seared Scallop and Morel**, which is simmered with whole lobsters and paired with seared scallops and morel to increase the flavour and texture. Guests can also select **Zucchini Velouté with Chives and Truffle Dressing** as a refreshing choice. Aside from aforementioned dishes, a mouthwatering entrée **Pan-fried Foie Gras** with white wine poached pear, crispy pecan and crumbly almond crisp will be served to satisfy your greedy appetite!



Sautéed Halibut with Artichoke, Arugula, Bacon and Fava Beans Vinaigrette



Steamed Lobster with Finger Lime, Samphire and Courgette



Teriyaki Hanging Steak with Daikon, Asparagus, Fungus, Poached Egg and Madeira Dressing

Guests can choose **Sautéed Halibut with Artichoke, Arugula, Bacon and Fava Beans Vinaigrette** or **Teriyaki Hanging Steak with Daikon, Asparagus, Fungus, Poached Egg and Madeira Dressing** to be their main courses. In **Sautéed Halibut**, the halibut is pan-fried and paired with the “King of Vegetable” - artichoke, arugula, bacon and fava beans vinaigrette which create a delicate taste and smooth mouthfeel. The extraordinary **Teriyaki Hanging Steak** served with the nutritious asparagus and fungus, poached egg, sweet daikon and sour Madeira dressing is definitely the choice you don’t want to miss!

Craving for more seafood? “Lobsterize” your experience by choosing the Optional Lobster Course (add \$200 for a whole lobster to share)! **Zero** showcases his cooking techniques and experience by presenting the divine **Steamed Lobster**, with sour finger lime, samphire and the crunchy courgette which balance its taste nicely.

Spoil yourself with our exquisite dessert as the perfect ending. The **Dessert Tasting Platter** composed of Napoleon with cheese cake, chocolate fondant and truffle crème brûlée brings you a sweetness that will linger on for the rest of the night.

Watermark 10th Anniversary Grand Lucky Draw

For acknowledging Watermark’s supporters, from now until 30 September 2017, dinner patrons at Watermark with transactions of over \$500 (before service charge) will be entitled to join the Grand Lucky Draw! For every extra \$500 you spend on the same bill can earn you one more chance in the Lucky Draw (up to 4 lucky draw forms per table).

The prizes include Grand Prize: **30,000 Asia Miles** for 1 winner, 2nd Prize: **Chef Table for 2 at Watermark (Valued at \$2,500)** for 1 winner, 3rd Prize: **HK\$1,000 Cash Voucher at Watermark** for 3 winners and 4th Prize: **Sunday Brunch for 2 at Watermark (Valued at \$796)** for 5 winners. More dishes you order at Watermark, bigger chance you win the prize! (Terms & Conditions apply)

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

Watermark

Address: Shop L, Level P, Central Pier 7, Star Ferry, Central, Hong Kong
Telephone: +852 2167 7251
Opening Hours: Lunch Monday to Saturday 12noon – 2:30pm
Brunch Sunday 11:30am – 3pm
Dinner Daily 6pm -10pm

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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