
—CAFE DECO—
PIZZERIA



For Immediate Release

Cafe Deco Pizzeria Proudly Presents New Menus with “East meets West” Pizza Collection!



Char Siu Pizza (\$156)



Char-grilled U.S. Prime Ribeye (10oz)(\$298)



Appetizer Platter (\$228)



Japanese Miso Cod Pizza (\$168)

(Hong Kong, 17 August, 2017) **Cafe Deco Pizzeria** is always the perfect spot for social gathering or meeting friends, thanks to its cozy and relaxing environment. Along with the hip and stylish ambience of the restaurant, **Executive Chef Spencer Lai** is always endeavoring to create unique appetizers, mains and desserts with the freshest ingredients and to delight

every diner. Starting from today, the team is proud to present the **new A La Carte Menu** with creative flavours beyond the traditions! The sought-after **"Pizza of the Month"** also continues to bring you delectable surprises every month!

New A La Carte Menu with a twist of creativity

For **Cafe Deco Pizzeria's** signature, pizzas should definitely not be missed! We are proud to use Italian-imported flour and top-grade stone oven to produce each of our super crispy pizza. In addition to the classic collection of traditional Italian flavours, **Spencer** has created many innovative pizzas in the new A La Carte Menu with the elements from around the globe!

Our new flavour pizzas include the oriental **Char Siu Pizza (\$156)** with mozzarella, Chinese-style roast pork, orange Hoi Sin sauce, bell peppers, quail egg, cherry tomatoes, spring onion and sesame seeds. The combination of Char Siu (Chinese-style roast pork), Hoi Sin (Seafood) Sauce and Italian mozzarella is indeed a modern fusion of classic Eastern and Western cooking techniques that will definitely surprise our pizza enthusiasts! Japanese food lovers will adore the irresistible **Japanese Miso Cod Pizza (\$168)** stuffed with tomato base, Japanese-style white miso cod fish with teriyaki daikon, bell pepper, seaweed, spring onion and sesame seeds. **Spencer** has also "deconstructed" the French classic dishes to make the **Confit Duck N Foie Gras Pizza (\$168)**. The shredded confit of duck leg and duck foie gras on a Café de Paris butter base pizza crust is indulgently addictive. A great balance is achieved with the aromatic duck fat and the fresh tomato chutney. If you want to go spicy, the **Mexican Spicy Shrimp Pizza (\$165)** with guacamole base, hot shrimp, jalapeño, chorizo, and chipotle mango salsa will surely satisfy you! In **Apple Wood Smoked Salmon Pizza (\$162)**, while the apple wood smoked salmon is a perfect match with the dill yoghurt sauce base, the complementing capers, pickle and green apple on the crust can also give you a Nordic feel. The **Veggie Lovers Pizza (\$154)** is also a green option for our diners! Assembling fresh vegetables like eggplant, zucchini, mushroom, asparagus and bell peppers, the healthy pizza is suitable for everyone!

"There is no joy in possession without sharing." That is why we have presented the palatable **Appetizer Platter (\$228)** with calamari fritti, tender pan-roasted scallops, gambas, truffle fried chicken and Parma ham. This generous dish is a great way to prepare our diners for a great meal ahead. The refreshing **Mango N Shrimp Salad (\$108)** made by mixing French beans, new potatoes, boiled egg and assorted lettuce in a mango dressing is also an appetizing choice for small parties.

For main courses, you may choose the **Char-grilled U.S. Prime Ribeye (10oz)(\$298)** served with Italian tomatoes and truffle-salted fries. The juicy and tender steak char-grilled in high temperature is utterly delicious to be your perfect sharing dish. The newly-added **Sausage & Mushroom Penne (\$140)** is a must-try for herb aficionados! Apart from the herbs sausage and asparagus, fresh basil leaves and pesto sauce in extra virgin olive oil are also put into stir-fry to form an intense fragrance and flavour.

In the dessert menu, **Key Lime Pie (\$70)** and **Pear and Chocolate Crumble (\$70)** has also joined the list. In the Key Lime Pie, **Spencer** has infused a cool hint of mint in the tart key lime cream. The citrusy lime sorbet on top can also cleanse the palate after a great meal.

For the Pear and Chocolate Crumble, it is thoughtfully paired with custard cream, mascarpone cheese and vanilla ice cream to create a smooth and silky mouthfeel.

Pizza of the Month



Pizza of August – Thai Seafood (\$165)

Our **Executive Chef Spencer** offers a new variety of selected pizza each month to bring you the ultimate pizza experience with flavourful, seasonal and international indulgence! For August, **Thai Seafood Pizza (\$165)** based by Tom Yam Kung sauce with shrimp, octopus, white fish, straw mushroom, Thai basil, coriander and green papaya salad can give you an exotic Thai taste and texture. Diners can also add extra **\$33** to have a glass of selected beer to double the fun!

In the coming month, **Texas BBQ Beef Brisket Pizza (\$165)** with divine Guinness BBQ sauce, mozzarella, bell pepper, sweet corn, asparagus, pickles relish, horseradish cream and garden leaves is the best choice for sharing with friends in September. Guests may drink a beer along with the delectable **Oktoberfest Pizza (\$165)** with honey mustard base, pork belly, Nurnberger, black forest ham, mozzarella, pickles, sauerkraut, boiled potatoes and German mustard aioli, as an excellent annual celebration in October.

The **"Pizza of the Month"** is available for dine-in or takeaway at both **Cafe Deco Pizzeria** Elements and Sheung Wan outlets. All prices quoted are subject to an additional 10% service charge. For more information, please visit www.cafedecogroup.com. For high-resolution images, please visit <http://bit.ly/2viaRMQ>

About Cafe Deco Pizzeria

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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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