



For Immediate Release

## **Limited-time Specials**

### **Cafe Deco & Watermark introduce exquisite seasonal menus**

(Hong Kong, 17 October, 2017) The professional culinary team of **Cafe Deco Group** has been bringing our guests unique gourmet dishes with divine ingredients and impeccable cooking techniques. Starting from today, our flagship restaurants **Cafe Deco** and **Watermark** proudly introduce the limited-time **Wellington Specials** and **Steak & Wine Menu** respectively for our guests' ultimate enjoyment.

#### **Cafe Deco: Wellington specials with global twists**

"Beef Wellington" is one of the most famous English recipes with historical significance. The dish was said to be originated from the Duke of Wellington in 1814, commemorating the Duke's victory over Napoleon at the battle of Waterloo. Nowadays, Beef Wellington is a sought-after yet difficult to find dish in high-end restaurants around the world, due to its complexity and the techniques involved. However, the culinary team of **Cafe Deco** is taking up the challenge to present our guests a seasonal Wellington Specials menu, with various innovative "en croute" delicacies infusing elements around the globe!



**Sea Scallop, Tiger Prawn and Crabmeat Cake 'Wellington'**  
(\$288)



**French Onion Soup with Oxtail and Black Truffle**  
(\$128)



**Baked Scottish Salmon Filet 'Wellington'** (\$288)

Start off your journey with the delectable **French Onion Soup with Oxtail and Black Truffle (\$128)**. The taste and aroma of the rich onion soup and Parmesan cheese are well sealed under the crisp puff pastry dome. Seafood lovers will definitely be delighted by the **Sea Scallop, Tiger Prawn and Crabmeat Cake 'Wellington' (\$288)**, which is made from a blend of fresh sea scallop, tiger prawn, crabmeat and salmon. The seafood cake is wrapped by puff pastry in 3 cute portions and baked until golden brown. Cream cheese is thoughtfully added inside to keep the baked seafood cake moist and creamy. The refreshing Japanese-inspired salad with cucumber and crabmeat also brings out the ocean-sweet freshness of the seafood cake. The extraordinary **Baked Scottish Salmon Fillet 'Wellington' (\$288)** is baked in puff pastry, together with crushed edamame, potatoes, cream cheese and pan-fried spinach. The herby and rich choron sauce and deep-fried cauliflower with paprika add extra flavours to the dish.



**Spicy Highland Lamb and Turkey Meatball 'Wellington' (\$318)**



**Beef Filet Mignon (USA) 'Wellington' (\$368)**

Inspired by Indian barbecue skewers, the **Spicy Highland Lamb and Turkey Meatball 'Wellington' (\$318)** will surprise you! The lamb and turkey meatball were mixed with Indian spices and coated with eggplant lentil duxelles, then wrapped by puff pastry and baked for 15 minutes. The madras curry sauce, papadum and cabbage slaw also gives an Indian twist to the Wellington dish. Last but not least, the all-time classic **Beef Filet Mignon (USA) 'Wellington' (\$368)** served with brandy pepper sauce is prepared with liver pâté, Portobello duxelles with puff pastry. The juicy beef tenderloin is baked to medium and the fragrance of pâté and duxelles is captivating. Do not miss the delightful Wellington specials, which are all wrapped and baked with a new twist!

## Watermark: Harbourfront Steak & Wine Menu



**Watermark's Executive Chef Zero Yu** has masterfully selected the premium beef from all over the world, including the U.S., Spain, Japan, Korea, etc., with wine pairing options to present our guests the Harbourfront Steak & Wine Menu! Our in-house aging cabinet is also in the spotlight to further enhance the natural flavour of the steaks. Come to enjoy the one-of-a-kind harbourfront steakhouse dining experience!



**Pyeong Chang Hanwoo Bottom Sirloin**  
(\$480/8oz)



**Saga-Gyu Wagyu A4 Striploin**  
(\$540/6oz)

Recommendations include the Spanish **60-day Dry-Aged Los Nortenos Ribeye (\$550/10oz, \$660/12oz)**, a premium cut dry-aged for 2 months in-house for an exquisitely buttery taste and tenderness, which makes a great pair with **Palacios Remondo Rioja la Vendimia (\$92/glass, \$448/bottle)** from Rioja, Spain. The **SRF US Wagyu Oyster Blade (\$268/8oz)** featuring Japanese Wagyu cattles nurtured in the U.S. is sourced from the famous American supplier Snake River Farms. Its superb succulence is best enjoyed with a glass of powerful **Jack Daniel Single Barrel**

**(\$78/glass)**. Hanwoo lovers should not miss the Korean **Pyeong Chang Hanwoo Bottom Sirloin (\$480/8oz)**, where the free-range environment provides the beef with a luscious taste and firm texture. Try a sip of Korean **Soju (\$62/glass)** with the steak for a scrumptious bite! The **Saga-Gyu Wagyu A4 Striploin (\$540/6oz)** with perfect marbling can give you an incomparable melt-in-your-mouth feel on the palate with some Japanese **Dry Sake (\$62/glass)**. If you would like to share with your family and friends, the Australian **Stockyard Black Angus Tomahawk (\$1300/35oz)(for 3-4 persons)**, a premium cut dry-aged for 10-14 days or **The "Strip-Tease" (\$780)**, including 3 different striploins: **Cedar River Farm (6oz)**, **British Lincoln Red (6oz)** and **Saga-Gyu (3oz)** are the ideal pick!

If you want something really fresh, **Beef Tartare (\$168)** is definitely the best way to savour the meat. The tenderloin from France were quickly frozen with liquid nitrogen to maintain the freshest mouthfeel. Enjoy it with a glass of zesty cocktail **Margarita (\$98/glass)**!

Complement your steak with some of you favourite seasonings, such as house mustards ranging from tarragon, wholegrain, Dijon, fresh horseradish or herb mustard mayo; to a variety of sea salts: black truffle, smoked, Maldon, roasted garlic or fleur de sel. Top it off with a palate-pleasing selection of sauces: red wine, green pepper, blue cheese, Béarnaise or parsley butter.

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

### **Cafe Deco**

Address: 20/F The ONE, 100 Nathan Road, Tsim Sha Tsui, Kowloon, Hong Kong  
Telephone: +852 2849 5111  
Opening Hours: Monday to Saturday 12noon - 10:30pm  
Sunday 11:30am - 10:30pm

### **Watermark**

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

**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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