



For Immediate Release

Dim Sum Bar Introduces Chinese New Year Festive Feast & Winter Specials

(Hong Kong – 11 January, 2018) **Dim Sum Bar** welcomes the Year of the Dog by featuring both the delectable **Chinese New Year Specials** and **Winter Seasonal Recommendations** that is set to celebrate joyful reunions as well as impress your friends and family with these delightful ideas. There are also plenty of **popular and hearty dim sums** in store for you!

Chinese New Year Specials



(Top) Sautéed Shrimps with Vegetable, Water-chestnut and Celery (\$138)
(Bottom) Deep-fried Scallops with Salted Egg Yolk (\$148)

Executive Chef KU Yim Lung proudly presents a collection of 6 Chinese New Year Specials **during 1st February to 2nd March**, for welcoming the Year of the Dog and wishing our guests a prosperous Chinese New Year.

The divine **Braised Lettuce with Dried Scallop and Black Mushrooms (\$168)** is one of the traditional Lunar New Year delicacies of braised lettuce topped with whole dried scallops and black mushrooms. The rich and shiny glaze complements the intense umami of the dried shellfish and mushroom. The **Deep-fried Scallops with Salted Egg Yolk (\$148)** with a flavourful golden salted egg yolk sauce and the bountiful **Sautéed Shrimps with Vegetable, Water-chestnut and Celery (\$138)** are giving you the best wishes for wealth and health. **Scrambled Egg with Onions and Scallops (\$98)** is a hearty dish that brings happiness to your friends and family. It infuses the crunchiness of onions and sweetness of scallops into soft and creamy scrambled eggs. Last but not least, the enticing **Stewed Pork Belly with Lotus Root (\$93)** and **Deep-fried Sole Fillets with Spring Onions (\$88)** are also auspicious New Year dishes which you should not miss! Taste the good fortune at **Dim Sum Bar!**

Winter Seasonal Recommendations



Glutinous Rice with Preserved Meat (\$98)



Spicy Chicken Clay Pot (\$298/Whole; \$178/Half)

Beside the Chinese New Year Specials, our professional culinary team is **now** bringing you a couple of steaming hot seasonal recommendations to warm you up in the cold winter! The making of **Glutinous Rice with Preserved Meat (\$98)** is no easy task

for chefs! Each step of soaking, drying and stir-frying the rice is critical as time-consuming to ensure the rice is thoroughly cooked, yet dry and chewy. The fragrance of preserved meat, Chinese sausage, dried shrimp, scrambled eggs and spring onion simply makes the dish a fulfilling treat in winter. The lip-smacking **Spicy Chicken Clay Pot (\$298/Whole; \$178/Half)** with the homemade spicy sauce will surprise you! The aromatic spicy sauce is well absorbed by the succulent chicken meat and will give a burst of flavour in your mouth!

Popular & Hearty Dim Sums



Stewed Bearded Tooth Mushroom Soup with Candied Jujube and Pork Shank (\$55)



(Top) Steamed Shrimp Dumplings with Cabbage and Dried Scallop (\$39)
(Middle) Steamed Shrimp Dumplings with Pumpkin (\$36)
(Bottom) Steamed Winter Melon Rolls with Chicken, Dace Fish Stick and Crab Stick (\$36)

Apart from the celebrative feasts, **Dim Sum Bar** has also prepared many signature freshly-steamed dim sums and double-boiled soup for our guests!

One of our innovative twist is the **Steamed Shrimp Dumplings with Pumpkin (\$36)** with the appearance in a trio of cute orange jellyfish. The sweetness of pumpkin takes the traditional shrimp dumpling to the next level! Winter Melon lovers will definitely be attracted by the **Steamed Winter Melon Rolls with Chicken, Dace Fish Stick and Crab Stick (\$36)**. The original beancurd sheet is replaced by a thin winter melon slice to wrap the chicken, fish and crab stick. So the melon slice can sponge up all the pleasant juice of the ingredients and become a desirable

indulgence! **Steamed Shrimp Dumplings with Cabbage and Dried Scallop (\$39)** are also a harmony of freshness that everyone should try!

The seasonal **Stewed Bearded Tooth Mushroom Soup with Candied Jujube and Pork Shank (\$55)** is a nourishing soup made with the nutritious bearded tooth mushroom, candied jujube and pork shank that can warm your stomach as well as your heart!

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/2AnbP9F>

Dim Sum Bar

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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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