



For Immediate Release

Made in HK Restaurant showcases the latest menus with local flavours

(Hong Kong, 8 March 2018) – **Made in HK Restaurant** is a cozy place at APM, Kwun Tong where the local dining culture fuses with contemporary cooking techniques to become a collection of unique and refined dishes of Hong Kong style Western cuisine. Signatures like the sizzling iron-plate steak and French toast even embrace the countless valuable memories of Hongkongers. **Starting from 12 March 2018, Made in HK will showcase the latest A La Carte Menu, Set Lunch & Set Dinner Menus**, welcoming the springtime with a local touch.

The Newest and Unique A La Carte Menu



Sesame Prawn Toast with Preserved Egg & Young Ginger (\$68)



Spicy Japanese Garlic Whole Squid & Scallop (\$188)



Tonkatsu Baked Rice with Tomato Sauce & Green Apple (\$108)



French Toast with Egg Custard (\$48)

Executive Chef Zero Yu is determined to bring in various heart-warming and surprising treats to the new menu, while keeping some of the bestselling Hong Kong style delicacies. **Sesame Prawn Toast with Preserved Egg & Young Ginger (\$68)** is a renowned local snack with deep-fried prawn paste on a crunchy toast. The black and white sesame on top and the bouncy prawn paste creates a lip-smacking enjoyment! The preserved egg and young ginger on the side are also an appetizing Cantonese delight. Seafood is not commonly found in Hong Kong style "Sizzling from the Grill" dishes. However, in **Spicy Japanese Garlic Whole Squid & Scallop (\$188)**, the whole squid from Japan is pan-seared with garlic and chilli, along with scallops baked in garlic butter. The dish is a moist and tender seafood feast on an iron plate! **Tonkatsu Baked Rice with Tomato Sauce & Green Apple (\$108)** is a delectable twist of the classic baked pork chop rice. Japanese-style deep-fried cutlet is used to replace the pan-fried pork chop; fresh green apple also added to the tomato sauce. The result is a mouthwatering pan with crispy bites and tangy on the palate! **French Toast with Egg Custard (\$48)** is a combination of the timeless French toast and salted egg custard bun that you should not miss! Inside the deep-fried coat of breadcrumbs and toasts is a molten lava-like creamy custard to excite your sweet tooth!



Scallop & Crab Roe Salad with Sesame Dressing (\$68)



Lobster Bisque (\$68)

More new choices of starters are available too! **Scallop & Crab Roe Salad with Sesame Dressing (\$68)** is prepared with bite-size scallops and fresh crab roe. The salad base of mixed green, cherry tomatoes and sesame dressing makes it a light and refreshing choice. The rich and intense **Lobster Bisque (\$68)** is simmered from lots of lobster and prawn shells. Prawn meat, brandy and cream are added for extra fragrance and a silky mouthfeel. Juicy and sweet blue mussels are selected for the **Sautéed Mussels with White Wine Butter Sauce (\$98)**. You can taste mouthfuls of freshness with the sauce of white wine and butter. Guests who likes Chinese style may opt for the Spicy Chinese Wine Sauce for a hot start!



Snacks Platter (\$138)



Sausage Platter with French Fries (\$92)

The **Snacks Platter (\$138)** with various nibbles, including fish fingers, chicken wings, sausages, garlic steak cubes and fries, is good for sharing among your best friends. To go with a glass of beer, choose the **Sausage Platter with French Fries (\$92)** for a selection of German specialties like honey, cheese, spicy and Nurnberger sausages!



King Prawn Linguine in Lobster Sauce (\$118)



Mixed Grill: Rib-eye, Pork Chop, Chicken, German Sausage (\$188)

For main courses, **King Prawn Linguine in Lobster Sauce (\$118)** is created with grilled king prawns from Vietnam and smooth lobster cream sauce for a double seafood indulgence!

Apart from the wide range of rice and pasta, the "Sizzling from the Grill" must be one of the beloved favourites! Different ingredients and thick sauce are put on a piping hot iron plate for some sizzling action! For meat-lovers, the **Mixed Grill (\$188)** is a fulfilling meat galore including rib-eye, pork chop, chicken and German sausage! Every "Sizzling from the Grill" dish comes with butter baked potato and sautéed vegetables. Guests may also choose a preferred sauce from: Red Wine Sauce, Black Pepper Sauce, Mushroom Truffle sauce or Teriyaki sauce.



Coconut Pandan Panna Cotta with Mango Sauce (\$63)

The innovative new desserts include the **Coconut Pandan Panna Cotta with Mango Sauce (\$63)**. It is the tropical pleasure with the infusion of coconut, pandan and mango juice. The vanilla ice cream and mixed berries also give a nice finish. **Oreo Serradura (\$63)** is the sweet delight with layers of Oreo crumbles and rich cream!

The Latest Set Lunch & Dinner Dishes



Grilled Sea Bass Fillet with Pumpkin Mashed Potato and Black Truffle & Black Bean Sauce (\$118)



Emince Chicken with Rice (\$108)

The culinary team at **Made in HK** also introduced many new main courses to the latest Set Lunch and Set Dinner menu that changes regularly! In the Set Lunch menu, **Grilled Sea Bass Fillet with Pumpkin Mashed Potato and Black Truffle & Black Bean Sauce (\$118)** presents you the succulent catch of the day with an oriental touch of black bean sauce. **Emince Chicken with Rice (\$108)** is a comfy stew of gravy, cream, chicken thigh, mushroom and onion. The luscious sauce goes perfectly well with rice!



Grilled Lamb Rack with Fries and Rosemary Gravy (\$178)



Smoked Salmon & Crab Roe Spaghetti in White Wine Cream Sauce (\$138)

For Set Dinner, recommendations include the **Grilled Lamb Rack with Fries and Rosemary Gravy (\$178)**. The Mongolian lamb rack is grilled to a juicy medium, served with a complementing rosemary gravy. **Smoked Salmon & Crab Roe Spaghetti in White Wine Cream Sauce (\$138)** brings together the smoked salmon from Norway and crab roe from Japan. The flawlessly cooked spaghetti in white wine and cream will also surprise you!

For more information, please visit www.cafedecogroup.com. All prices quoted are subject to 10% service charge. For high-resolution images, please visit <http://bit.ly/2ox3DRa>

Made in HK Restaurant

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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, **ZERO** with innovative "Create-your-own" pizzas, 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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