



For Immediate Release

ZERO & Made in HK have innovated "Coke Lab" with surprising Coca-Cola delights!



ZERO "Coke Lab" Delights



Made in HK "Coke Lab" Delights

(Hong Kong, 26 June 2018) – The hearty "Chicken Wings with Cola" is a well-known family dish in Hong Kong. However, through the innovation and creativity of our culinary team, the classic soft drink can bring a lot more surprises on your dinner plate! **From 9 July until 30 September, ZERO** at Langham Place will be presenting a series of "**Coke Lab**" delights of unique Coca-Cola dishes and drinks to enlighten your senses! **Made in HK Restaurant** at apm will also introduce playful treats of Coca-Cola with a local touch!

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**Maillard Reaction of Pork Chop
(\$128)**

Maillard Reaction of Pork Chop (\$128) is a Japanese-style thick cut pork chop marinated with mirin and Coke, then deep-fried to golden with egg batter and shredded bean curd sheet. The super-crispy crust and moist meat are well complemented by the cabbage salad and tempting Coke plum sauce!



Liquid Crystal Coke (\$48)

Executive Chef Zero Yu has taken inspiration from "Wakashi" to create the elegant dessert **Liquid Crystal Coke (\$48)**. The transparent raindrop cake made from Coca-Cola is both enticing to the eyes and to the palate! The garnish of edible flowers, pineapple sauce and honeycomb can bring extra layers and fruitiness to this dessert.



Coffeeholic (\$48)

Restaurant Manager and Mixologist Kidd Wong has also crafted two special drinks with the versatile Coca-Cola! **Coffeeholic (\$48)** is a rum-based cocktail combined with Coke and a shot of espresso. The sweetness of Coke can balance the bitter coffee and spicy rum, giving a rich but mellow mouthfeel.



Tea-Coke Neutralization (\$45)

The second drink is the inventive **Tea-Coke Neutralization (\$45)** which you can actually create your own drink! The mixing of Coke and lime wedges with 3 kinds of tea flavoured syrup is a fun-filled experiment on the dining table! Simply add the different syrups into the Coke base to your liking. The syrups including Thai tea, Camomile and Jasmine tea infusion can each bring a distinctive taste to the Coke. Make sure you try them all!

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Coke Chlorophyll (\$48)

At **Made in HK**, **Executive Chef Zero** has also brought Coca-Cola into a list of must-try Hong Kong style delicacies! **Coke Chlorophyll (\$48)** is a refreshing cabbage roll of Coke-braised pork belly and mushroom. The diced fillings with intense Coke flavour is even more irresistible when dipped into the garlic chili sauce!



The Infinity Knuckle (\$148)

The daily-limited main course - **The Infinity Knuckle (\$148)** is the best choice for sharing! The whole pork knuckle is simmered in Coca-Cola and preserved plums for over 4 hours, until the skin and meat are extremely tender and juicy. The tartness of preserved plums can make the knuckle a light and appetizing dish that you will keep craving for more!



Yuzu Coke Jelly with Coke Molecules (\$58)

Yuzu Coke Jelly with Coke Molecules (\$58) features a fruity jelly made from Korean yuzu honey and Coke. Combining with the lavish mixed fruit and bouncy homemade Coke “caviar”, each bite will give you a crunchy and cool sensation!



Boom Boom Bull (\$48)

Boom Boom Bull (\$48) is a twist of the icy local drink “Black Cow” – Coke with a scoop of chocolate ice cream. Extra Coke gummies and Coke-flavoured popping candies are added to the drink for a complicated texture in your mouth!

For more information, please visit www.cafedecogroup.com. All prices quoted are subject to 10% service charge. For high-resolution images, please visit <https://bit.ly/2loOgs5>

ZERO

Address: Shop 05-09, Level 12, Langham Place, Mong Kok, Kowloon

Tel: +852 2918 1234

Opening Hours: Monday to Saturday 12nn – 11pm

Sunday and Public Holiday 11:30am – 11pm

(food last order 10:30pm)

Made in HK Restaurant

Address: Shop L1-13, Level 1, APM, Millennium City 5, 418 Kwun Tong Road, Kwun Tong

Tel: +852 2156 2000

Opening Hours: Monday to Sunday 8am – 12mn

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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