



For Immediate Release

Beerliner German Bar & Restaurant Rings in the New Year with Exclusive German Treats

(Hong Kong – 4 January, 2019) – **Beerliner German Bar & Restaurant**, which is renowned for its authentic German dishes and the stylish Bavarian interior design, is a perfect place for getting together with friends and family. Our German **Executive Chef Jörn Henninger** proudly offers a series of contemporary German treats, including the **Winter Specials**, a celebrative **“Party Feast” Platter for 8-10 people**, as well as the **latest A La Carte Menu** to ring in 2019 with you!

Winter Specials



Braised Pork Ribs with Fries and Honey Barbeque Sauce (\$88)

To celebrate the New Year, an exclusive promotion of flavourful ribs will be rolled out at **Beerliner throughout the day until 31 Jan.** Guests may

enjoy a luscious **Braised Pork Ribs with Fries and Honey Barbeque Sauce** with only **\$88!** The 500g of pork ribs are seasoned with the palate-pleasing honey barbeque and blue cheese sauces on top to blow your mind!



Warm Mulled Wine with Apple Strudel (\$88)

Another exclusive hearty treat is the **Warm Mulled Wine (\$58)**. From **today until 28 Feb**, guests can enjoy a glass of warm and cosy mulled wine with **\$58** at all the branches of **Beerliner**. The classic **Warm Mulled Wine** is mixed from red wine, cinnamon, star anise, cloves, syrup, etc. A cube of brown sugar and flaming Sambuca would be put on the top of the glass to steal the show! The flaming drink with melting sugar and dripping liquor is always an eye-catching and wonderful idea for Happy Hour! The kids-friendly **Warm Mulled Wine (non-alcoholic)** is comprised of apple juice, orange juice, cranberry juice, sour cherry juice and herbs, which is a healthy and fresh choice for you. Doubling the joy, guests may also top up for a piece of **Apple Strudel** served with ladyfingers and dried fruit by simply **adding \$30!** Come and taste the real German vibe!

"Party Feast" Platter



"Party Feast" Platter (\$350 per person, for 8-10 persons)

Presenting the sought-after festive **"Party Feast" Platter** in last December, **Beerliner** will continue to bring you this popular feast in 2019 and celebrate with all of you!

The appetizer platter includes various snacks and salads for sharing: **Smoked Salmon Puff, Deep-fried Calamari, Chicken Lollipop Drumsticks, German Chopped Salad, German Potato Salad, German Pretzel with Air-dried Ham, Pork Knuckle Roll** and **Fries**. The main platter includes: **Tiger Prawn Pasta, German Meat Loaf, Roasted Whole Spring Chicken, Nürnberger Sausages, Jalapeño Cheese Sausages, Thuringen Sausages** and **Chorizo Sausages**. Apart from the scrumptious platters, bottomless draught beer and soft drinks for 2 hours are also included. We wish you a fruitful and prosperous new year! (Minimum order for 8 people, 1-day prior reservation is required)(Not available at New Town Plaza Shop)

The latest A La Carte Menu

The professional culinary team at **Beerliner** is also bringing in a collection of new and unique appetizers, main courses and desserts to impress every diner!



(Top) Roasted Whole Spring Chicken (\$175)
(Bottom) 300g U.S. Rib Eye Steak with Grilled Vegetables, Oven-Baked Potato and Garlic Cream Dip (\$228)

For new main courses, **Roasted Whole Spring Chicken (\$175)** is highly recommended, which is the best companion of a cold beer! To give the spring chicken an unique scent, our chefs roast the chicken with stuffed smoked seaweed for 45 minutes. Guests would be impressed by its juicy and mouth-watering meat. **300g U.S. Rib Eye Steak with Grilled Vegetables, Oven-Baked Potato and Garlic Cream Dip (\$228)** is the best choice for all steak lovers! Ribeye is widely favoured for its luscious marbling that makes the meat buttery while the baked potato with garlic cream dip would complement the steak so well. Also, **Jörn** has introduced a new dish **Homemade German Pasta with Pork Belly Roll (\$165)**, as one of the traditional German delicacies. The homemade pasta is freshly prepared by mixing flour, nutmeg, white pepper, egg and milk together until smooth, which was boiled and then cooked in butter. The pork belly roll is roasted and basted with beer and sea salt for a crispy texture.



Custard Puff with Gelato (\$68)



Gelato Spaghetti Flambé (\$68)

The new dessert items in the latest A La Carte Menu are also here for your sweet tooth. The fulfilling **Custard Puff with Gelato (\$68)** will amaze you with its photogenic presentation. The elegant and authentic **Gelato Spaghetti Flambé (\$68)**, which mainly features vanilla gelato pressed into thin spaghetti shape, cookie bits and icing sugar, is also a flaming treat that you should try! Tempting classics such as **Apple Strudel with Vanilla Sauce (\$68)** and **Black Forest Cake (\$68)** are also at your choice.



(Left) Smoked Salmon Puff (\$73)
(Right) Homemade Meatloaf Potato Cake (\$83)



(Left) Tiger Prawn Fritter Skewers (\$102)
(Right) Mussel in White Wine Mustard Sauce (\$108)

Various new appetizers and snacks are here to excite your palate! The refreshing **German Chopped Salad (\$98)** and **German Potato Salad (\$98)** are two healthy options to kick off the meal, while **Smoked Salmon Puff (\$73)** is an appetizing treat. The smoked salmon and Balsamic onion fillings in the puff are so irresistible with its impeccable mouthfeel. **Meat Ball with Gravy and Caper-horseradish Sauce (\$74)** will undoubtedly surprise you as the meatballs made of ground beef and pork are very tender and juicy on the palate. The gravy and caper-horseradish sauce add extra flavours to the dish. Moreover, the seafood lovers will definitely be delighted by the **Mussel in White Wine Mustard Sauce (\$108)**. The blue mussels

are cooked with onion, garlic, parsley, butter, white wine, cream and mustard for a tantalizing mix. **Homemade Meatloaf Potato Cake with Fried Egg (\$83)** and **Tiger Prawn Fritter Skewers (\$102)** are still available in the latest menu, which are the great choices for sharing joy!



Surf and Turf(\$438)

Our signature **Roasted Pork Knuckle (\$238)** is definitely a must-try item, which is marinated for 24 hours, then braised and roasted with various herbs and seasonings for its classic indulgence. **Boiled Pork Knuckle (\$238)** is also an awesome choice for all guests, which is now served at all branches of **Beerliner**. Cured and slow-cooked for 5 hours in the traditional way for an authentic relish, this simple yet succulent pork knuckle would definitely satisfy your cravings with its incredible melt-in-the-mouth skin and tender meat! Also, **Jörn** has put together the lobster tail, rib eye steak, lamb chop, chorizo sausages, truffle mashed potatoes and sage-orange butter sauce to become the **Surf and Turf (\$438)**, which is a sumptuous main for sharing among friends and family! **Suckling Pig with Coleslaw Salad and Red Wine Onions (\$238)** is also an ideal pick for you! Let's welcome the New Year in German style!

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/2R6CyoI>

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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 20 restaurants, bars and lounges in popular dining locations in Hong Kong, Macau, Shanghai and Sydney. With 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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