

For Immediate Release

Kowloon Seafood Hub Exclusive Fresh Oyster Selections only at Peak Cafe Bar (Olympian City)



Seafood Bouillabaisse served with Saffron Aioli and Crusty Bread (\$188)

Fresh Oyster Selections (America, Australia, Scotland, Ireland, South Africa and France)

Paris Butter Escargot with Crusty Bread (\$78)

(Hong Kong – 19 August, 2016) – Peak Cafe Bar (Olympian City) is proud to present an array of new relish this summer, where gourmands can indulge in a range of hearty dishes with the freshest ingredients prepared by our professional culinary team.

Exclusive Fresh Oyster Selections

Peak Cafe Bar (Olympian City) offers a variety of Fresh Oysters from across the globe at great prices including the United States, Australia, Scotland, Ireland, South frica and France. For oyster lovers, we recommend the following selections:

Kumamoto Oyster (\$32 per piece)

Available all year round, this native Japanese oyster is mainly grown in the West Coast of the United States, and also named as "Chardonnay of oysters" due to its brightness, sweet flavour and a melon finish.

Scotland Rock Oyster (\$38 per piece)

It is grown in Scotland and available all year round. The oyster is plump and firm, starting with creamy and light mineral taste.

Coffin Bay Oyster (\$34 per piece)

Coming from Coffin Bay, Australia, this type of oysters is very popular and tasty, and only available from March to December. It starts with a cucumber brine and finishes with hints of cucumber and algae.

Namibia Oyster (\$42 per piece)

Namibia is a compact oyster with hints of the salt and with a sweet creamy finish. It is originated in South Africa and available only from February to October.

Fine de Claire (\$44 per piece)

Available all year round. The oyster is grown in France with a hint of hazelnut flavour and finishes by slight salty tastes in mouth.

Gillardeau Oyster (\$55 per piece)

Gillardeau has a very pleasant medium sweet and salty flavour with a mild balanced finish. It is from France and available in the whole year.

To embark the ultimate oyster experience, Peak Cafe Bar (Olympian City) is pleased to offer a **Buy-1-Get-1-Free** promotion to our oyster lovers. But hurry! This offer is available for a limited time only.

The new menu also offers several variations of cooked oysters, from **Oyster Rockefeller (\$108)**, baked oysters with creamy spinach and parmesan cheese; **Oyster Kilpatrick (\$108)**, baked oysters with bacon and tomato; to **Oyster Tampura (\$108)**, oysters with Daikon Puree in Japanese soy sauce, seaweed and lemon.

Selections for Diners of All Ages and Tastes

Using the freshest and finest ingredients, the brand new menu features ocean-fresh seafood, vibrant plant-based dishes, succulent grilled items and seasonal fare galore including our signature starters **Seafood Cocktail (\$88)**, one of our Chef's recommendations, served with top-grade scallops, golden whelks, shrimps and cuttlefish with mango salsa; and our new dish **Paris Butter Escargot (\$78)**, served with crusty bread, is definitely a delectable treat for people who love the taste of France.

The new menu also offers a wide selection of delicious turf, the **Roasted Lamb Rack (\$228)**, cooked with provencal crust, roasted potatoes, french beans and port wine reduction; and our popular **BBQ Pork Ribs (\$198)**, with barbecued sauce of Guinness and Molasses, are highly recommended.

Perfect for sharing, diners can enjoy our bountiful **Seafood Bouillabaisse (\$188)** of glistening freshness, served with saffron aioli and crust bread; the beautiful **Alaskan Crab Cake (\$92)**, cooked with asparagus, mascarpone and vanilla to bring out the flavour in this beloved crab cake; and also **Tiger Prawn and Scallop Handcrafted Pizza (\$118)**, treated with fresh prawn, scallop, bell pepper, Kalamata olives, onion, tomato sauce and mozzarella.

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

Peak Cafe Bar (Olympian City)

Tel: +852 2740 4822 Address: Shop G73A-B, Ground Floor, Olympian City 2, Kowloon, Hong Kong Opening Hours: Monday - Sunday and Public Holidays - 11:30am - 4:00pm, 5:30pm - 11:00pm

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** atop the Peak which will be relocated at The ONE in September, **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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