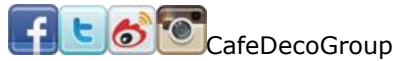


CAFE DECO GROUP



For Immediate Release

## Cafe Deco Group Introduces Executive Culinary Team and Presents an Elevated Festive Season



(Hong Kong, 25 October, 2016) Cafe Deco Group is proud to introduce our Executive Culinary Team, formed by 9 star chefs whom share the same unwavering passion for cooking, gourmet menu crafting and creating recipes that strives to bring the authentic taste to the city. In this year's festive season, the team has prepared a wide selection of festive menus, using only the finest and freshest ingredients to draw our guests into a contemporary winter reverie.

### Our Executive Culinary Team

#### **Martin Kniss** Executive Chef at Cafe Deco

**Martin Kniss**, originally from Germany, who has been with Cafe Deco since it opened in 1994. Prior to his move to Asia, Martin served his apprenticeship in a number of Michelin Star restaurants and five-star hotels such as the renowned Hotel Nassauer Hof and the prestigious Mandarin Grill, Mandarin Oriental Hotel. With over 20 years of experience under his belt, he places emphasis on 'less is more' by using the freshest local and imported ingredients of the highest quality to allow the full and unique flavour of each ingredient to be brought out.





**Spencer Lai**  
**Executive Chef at Cafe Deco Pizzeria (Elements & Sheung Wan), Café de Paris (Soho), Peak Cafe Bar (Olympian Plaza) and Stormies (LKF)**

Born and raised in Hong Kong, **Spencer Lai** began his journey in the kitchen when he was 17. Spencer has a wide-ranging experience in an array of cuisines over his career. After starting with the hotel company as Junior Sous Chef 20 years ago, he has found himself heavily influenced by his fellow culinarians. He then moved to the country club in Hong Kong as Junior Chef to develop his cooking journey. With over 25 years of culinary expertise in fine dining, Spencer joined the Group in 2000 because of his deep appreciation for the F&B's uncompromising dedication to culinary traditions.

**Sai Hsu**  
**Executive Chef at the Boathouse, Picked Pelican, Pivo Czech Bar, Stormies (Elements, Yoho Mall) and Fauchon Paris LE CAFÉ**

**Sai Hsu's** interest in food is a defining feature of his life. Sai started his culinary journey when he was just 16 years of age. He has also been working as an interior construction specialist in his 20s before his passion grew in to kitchen. Having started his culinary career at Cafe Deco Group more than 10 years ago, Sai has applied his love of food in various outlets across the group such as the Boathouse, Pivo Czech Bar, and Stormies. With over 20 years' experience, Sai knows how to combine fresh high quality ingredients with simple straightforward preparations to achieve dishes that satisfy all palates.



**Zero Yu**  
**Executive Chef at Watermark Seafood Grill and Bar, and Pier 7 Café and Bar**

**Zero Yu** has been part of the Cafe Deco Group family since 2008. With 14 years of experience in the culinary world, he has represented Hong Kong to compete in the renowned MLA Black Box Culinary Challenge in Australia in 2006. Zero has also spent time there to pursue advanced culinary technique in various restaurants before joining Watermark. In his pursuit of excellence, he has a classic and clean palate as he keeps everything simple while bringing out the best flavours of the ingredients.

**Yim Lung, Ku**  
**Executive Chef – Dim Sum at Dim Sum Bar (Tsim Sha Tsui, Tusen Wan and Wanchai)**

**Yim Lung, Ku** has been perfecting his skills for 40 years at one of the most prestigious members-only clubs in Hong Kong prior to joining Cafe Deco Group. Chef Lung developed an interest in the art of dim sum making almost instantaneously when he started his career in his early teens out of necessity. Well-versed in making traditional dim sums, he presents dim sum with a modern twist at Dim Sum Bar. To demonstrate his remarkable culinary talent and creations, Chef Lung has participated in 2015 Best of the Best Culinary Awards, and his handmade Panda Chao Zhou Dumplings was named in Gold Award.







**Jörn Henninger**  
**Head Chef at Beerliner German Bar and Restaurant**

A born and raised native German, **Jörn Henninger** started his culinary career when he was just 16. With over 10 years of cooking experience working in kitchens around the world, Jörn settled in Hong Kong and has joined the Beerliner team since 2012, contributing his effort in developing the chain and starting up new branches around the city.

**Ching Chan**  
**Head Chef at Beerliner German Bar and Restaurant**

**Ching Chan** began his culinary journey since he was 16 and has such passion and enthusiasm for food and for creating recipes. With over 25 years' of international experience, he has worked in several leading hotels and recreation clubs in Hong Kong before joining Cafe Deco Group in 2008, bringing with his experience that enables Beerliner and the Group to maintain the high level of food quality in Hong Kong, while further enhancing guest experience.



**Michael Ko**  
**Head Chef at Stack**

**Michael Ko** brings more than 20 years' of international experience to his role, having worked with some of the most highly reputable hotels and restaurants like Four Seasons Hotel and the 2-Michelin Star SPOON by Alain Ducasse, InterContinental Hong Kong. Michael has joined the Stack Team in 2015, and his cooking style is defined by fresh, quality ingredients and his experience for creating great quality food for fusion private dining.

**Frank Law**  
**Pastry Chef at Cafe Deco and FAUCHON Paris LE CAFÉ**

**Frank Law** is a seasoned pastry chef who has garnered national and international pastry experience throughout his nearly 26 years in the industry. He has worked with Alain Ducasse, one of the world's most celebrated chefs, for over 8 years, at the 2-Michelin Star SPOON by Alain Ducasse, InterContinental Hong Kong, and contributed his effort in starting up new pastry outlet of the Ritz-Carlton Hong Kong before joining Cafe Deco Group in 2012. His style of pastry is a well balanced mix of tradition and modernity, inflected with influences from his passion for contemporary French patisseries.



## Share the joy and embrace the festivities

Let Santa's sleigh guide you to Cafe Deco Group for the remarkable and spectacular Christmas with families, friends and beloved ones at our fabulous restaurants. Our Executive Culinary Team is ready to offer a unique dining experience by feasting discerning guests visually with the extraordinary views and gastronomically with their delectable festive menus.

### Cafe Deco

Cafe Deco invites guests to celebrate the festive season in style whilst soaking in breathtaking views of the Victoria Harbour. Chef Martin has prepared a wide range of ceremonial treats to celebrate Christmas. Menu highlights include **Butternut Squash Soup and Grilled Diver Scallop on Leeks**, as well as the traditional **Festive Christmas Turkey, Black Angus Beef Fillet Mignon with Walnut Gorgonzola Crust**, and **Baked Canadian 'live' Lobster Thermidor**.

- Cafe Deco Christmas Eve 4-course Dinner: **\$788** per person

Families can also celebrate by enjoying Cafe Deco's Festive Brunch on both Christmas Day and Boxing Day with an array of special delicacies just for the occasion.

- Cafe Deco Festive Brunch (11:30am – 3:00pm):
  - **\$548** per person on 25 December
  - **\$498** per person on 26 December



**Cafe Deco**  
Christmas Eve 4-course Dinner  
\$788 per person



**Watermark**  
Christmas Day 4-course dinner  
\$498 per person

### Watermark

Known for its 270-degree panoramic harbour views, Watermark presents its scrumptious continental fares crafted by Chef Zero for the festive occasions. The special menu features a number of succulent seafood options including **Pan-seared Barramundi with Kombu, Enoki, Baby Potatoes and Seafood Dashi Broth** and the aromatic **Roasted Free Range Chicken with Chestnut Purée, Onion Chip, Baby Leek, Endive and Chicken Jus** as well as **Grilled Beef Tenderloin with Duck Foie Gras, Apricot Jam, Truffle Mashed Potatoes, Salsify and Demi-glace** for the meat-lovers.

- Watermark 5-course Christmas Eve Dinner: **\$798** per person
- Watermark 4-course Christmas Day dinner: **\$498** per person

Health-conscious diners are catered as Watermark is also offering vegetarian festive specials including **Roasted Beet and Goat Cheese Tart with Red Onion Marmalade, Wild Rocket, Pear and Walnut Salad and Balsamic**, as well as **Saffron Orzo Risotto with Asparagus, Confit Tomato and Gremolata Dressing**. For those with a sweet tooth, the **Dark Chocolate -**

**Mousse, Vanilla Mascarpone Cream, Fake Chocolate, Raspberry Caviar with Whisky Ice Cream** wraps up the occasion perfectly.

- Watermark 4-course Vegetarian Menu on Christmas Eve and Christmas Day: **\$498** per person



**Dim Sum Bar**  
Christmas Dim Sum Quartet  
\$30 per dish



**FAUCHON Paris Le Café**  
3-course Festive Menu  
\$238 per person

### **Dim Sum Bar (Tsuen Wan and Wan Chai)**

Guests played a key role in what new menu items would be added to the menu, along with the traditional items they have come to love over the years. Chef Lung is very pleased to introduce a selection of first ever Christmas-themed dim sum for our guests to spread the joy.

The Christmas Dim Sum Quartet, including **Sesame Snowy (\$30), Turkey Bun (\$30), Jolly Tree (\$30) and Frosty Log (\$30)**, will be available in December at Tsuen Wan and Wan Chai Outlet only.

### **Fauchon**

Overseen by Chef Sai, FAUCHON Paris LE CAFÉ is delighted to present a 3-course festive menu to celebrate the joy of Christmas on December 24 and 25, 2016. The mains, including **Salmon Millefeuille with Layer of Puff Pastry with Marinated Salmon Gravlax Mascarpone Sauce; Veloute de Lentille, Cream of Lentil Soup with Poached Egg and Bayonne Ham; Duck a l orange in Potato Gratin "Dauphinoise" Style; and Bouillabaisse with Fish Soup, Potatoes, Perch, Aioli and Crouton Baguette**, with the **Christmas Pastry, Baby Choc Magenta**, to finish the occasion perfectly.

- FAUCHON Festive Menu: **\$238** per person

### **Cafe Deco Pizzeria (Sheung Wan)**

Cafe Deco Pizzeria (Sheung Wan) is the perfect and ideal culinary location for gathering with family and friends in this festive season. With its contemporary design with features including wooden table tops, sleek chairs, extra high ceiling and a cosy private dining room, allowing guests to chill out and host a party there.

This Christmas, Chef Spencer has crafted memorable Christmas menu with sophisticated culinary treats that will satisfy the most demanding gourmand. The semi-buffet dinner starts with **Seafood & Appetizer Buffet**, followed by a **Cream of Pumpkin Soup**. A choice of main, including **Slow Roasted M6 Wagyu Beef with Potato Mousseline, French Beans, Port Wine Reduction**, and **Chilean Sea Bass with Saucisson, Broad Bean and Café De Paris Butter**. To spread the joy of Christmas, a **Christmas Dessert Table** will be served before the house-blended coffee or artisan tea.

- Cafe Deco Pizzeria (Sheung Wan) Christmas Eve and Christmas Day Semi-buffet Dinner: **HK\$488** per person





**Cafe Deco Pizzeria (Sheung Wan)**  
 Christmas Day Semi-buffet Dinner  
 \$488 per person



**The Boathouse - Festive Menu**  
 Roasted Turkey with Slow Braised Beef Short Rib,  
 Sweet Potato Coquette and Root Vegetable (\$268)

### **Pivo Czech Bar**

Led by Chef Sai, the contemporary Pivo Czech Bar is dedicated to bring guests to Czech for the season by offering a range of traditional Czech dishes for the entire December.

Two classic Christmas specials, including **Slow Cooked Turkey Breast with Chestnut Mousse, Kidney Bread Dumpling & Cranberry Cream (\$188)** and **Livance- Crumpets with Sweet Yogurt & Blueberries Zahour (\$68)**, which are perfect to pair with the restaurant's authentic Czech beers for an a festive feast with Czech flair.

### **The Boathouse**

Boasting an amazing sea view for a calm and doting time is The Boathouse in Stanley. This Christmas Eve and Christmas Day, Chef Sai offers two classic Christmas specials – **Roasted Turkey with Slow Braised Beef Short Rib, Sweet Potato Coquette and Root Vegetable (\$268)**, and **Christmas Pudding and Chestnut Mousse Mille- Feuille with Brandy Custard and Vanilla Ice Cream (\$78)** to guests to savour amidst the peaceful and jovial atmosphere of the Stanley Bay.

### **Celebrate the New Year with the Dazzling views**



Celebrating the last day of year 2016 with the overlooking iconic views of Victoria Harbour, Cafe Deco offers two dinner sessions on 31 December, 2016:

1. Cafe Deco 3-course Early Family Dinner (5:30pm – 8:00pm):  
**\$396** for adults and **\$158** for children (aged 4-11, below aged 4 for free)
2. Cafe Deco 4-course New Year's Eve Gala Dinner (8:30pm till late):  
**\$1288** per person, guests of the **New Year's Eve Gala Dinner** are invited to watch the city's fireworks upon countdown by the balcony area on level 20

To begin the New Year on January 1, 2017 in style with a sumptuous variety of the choices of the **New Year's Day Brunch**. Indulge in a 3-course brunch, starting at the **Seafood and Appetizer Buffet** counter, a spread of salads and seafood appetizers, followed by a choice of main, including the delicacies **Grilled Beef Filet Mignon with Broccoli, Rosti Bites, Tandoori Chicken with Naan Bread and Raita**, and **Seafood Fried Rice with Shrimp, Asparagus and Scallops**. A desserts to share with family and friends to finish.

- Cafe Deco New Year's Day Brunch (11:30am – 3:00pm):  
**\$498** per person

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

### **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 **Berliner**, 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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