









For Immediate Release

Dim Sum Bar Tea Time All-you-can-eat returns with new creations

(Hong Kong, 10 September 2018) - Located in the vibrant Harbour City, Dim Sum Bar has always been presenting a variety of Cantonese dim sums and delicacies. To satisfy your crave for flavourful steamed treats, we are now bringing back the sought-after Tea Time All-you-can-eat promotion with unlimited made-to-order dim sums, snacks and desserts!



Tea Time All-you-can-eat (\$178 per adult; \$158 per child)

The enticing Tea Time All-you-can-eat promotion (\$178 per adult; \$158 per child) is available during 2:30pm to 5:30pm on every Monday to Thursday, **from today until 31 October** (except public holidays). Enjoy your favourite bites from over 30 choices of dim sums within the 2 hour dining time!



(Top) Steamed Shrimp Dumplings with Dried Scallop and Vegetable (Middle) Steamed Pork Stomach with Black Pepper and Radish (Bottom) Steamed Barbecued Pork Buns

Recommendations include the **Steamed Shrimp and Pork Dumplings with Black Garlic**, the classic "Shao Mai" complemented with a clove of sweet and nutritious black garlic. **Steamed Shrimp Dumplings with Dried Scallop and Vegetable** is a fresh and crunchy delight contained in chewy dumpling wrappers. **Pan-fried Pumpkin Cake with Dried Shrimp, Chicken and Pork** is the pumpkin-flavoured bite size snack with savoury mixed mince inside. For **Pan-fried Assorted Mushrooms Dumplings (Vegetarian)**, the juicy mushrooms dumplings are pan-fried until golden for a crispy sensation!

Make sure you try the other delectable choices like Baked Barbecued Pork Cream Buns, Pork Dumplings with Preserved Cucumber in Garlic and Chili Sauce, Egg-fried Glutinous Rice with Minced Chicken and Barbecued Pork Sauce, Crispy Shrimp Spring Rolls, Ox-brisket Noodles in Soup, Congee with Salted Pork Ribs and Dried Vegetable and Steamed Rice Flour Rolls with Beef!



Crispy Purple Sweet Potato Rolls

There are also some new twists in the all-you-can-eat desserts! Baked Taro Bun with Custard and Salted Egg-yolk Paste is the popular fragrant taro bun with spilling "molten lava"! Crispy Purple Sweet Potato Rolls is also a hearty hot pastry made from smooth purple sweet potato paste and spring roll skin! Chilled Sweet Soup with Mango and Sweet Grapefruit (Vegetarian) is a cool and creamy sweet soup with the addition of tropical fruits, fresh milk and cream! Complete the feast with the Chilled Red Dates Pudding with Wolfberries and Sweet-scented Osmanthus, which is a floral and nourishing Chinese pudding! The classic Steamed Sponge Ginger Cake and Steamed Sesame Rolls (Vegetarian) are also not to be missed!



Baked Bird's Nest Egg Tart
(One complimentary tart for each guest)

Guests enjoying the Tea Time All-you-can-eat promotion can get a complimentary **Baked Bird's Nest Egg Tart** (one piece per guest) and **Snacks Platter** (one dish per table). You may also get 10% off the bill with 4 guests or above! Let's gather and come with your friends for the heavenly tea time dim sums!

For more information, please visit www.cafedecogroup.com. All prices quoted are subject to 10% service charge. Terms and conditions apply. For high-resolution images, please visit https://bit.ly/2oLhIKx

Dim Sum Bar

Address: Shop G103, G/F, Gateway Arcade, Harbour City, Tsim Sha Tsui

Tel: +852 2175 3100

Opening Hours: Monday to Sunday 8am - 10:30pm

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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Media Contacts

Stephen Lee

Tel: +852 2290 6654

Email: stephen@cafedecogroup.com