



For Immediate Release

## **The Boathouse is back with delectable seafood delights!**

(Hong Kong – 10 February, 2020) Located in Southern District, **The Boathouse** is always renowned for its delectable seafood dishes for all guests. The 3-storey building overlooking Stanley Bay is one of seafont spot's most popular dining landmarks, which is the most suitable place for the busy local people to take a break away from the hustle and bustle and enjoy fresh air. After the period of meticulous redecoration, it is now re-opened on **12 February**. **Executive Chef Sai Hsu** proudly offers a **new A La Carte Menu** with more gastronomic delights from the ocean, including seafood specials, appetizers, mains and desserts. Lunch specials and dinner specials are also available now!

### **Seafood Specials**



**Chilled Seafood Platter (\$388)**

The characteristic of fresh bounty is well showcased in different signature dishes. **Chilled Seafood Platter (\$388)** is the highlight in the new A La Carte Menu. With the freshest catch of crab legs, prawns, crayfish, mussels, clams, sea whelks and scallops, this platter delivers seafood wonders on your palate. Paired with the refreshing shallot vinaigrette, cocktail sauce or lemon, the platter will fulfill your cravings with the intense sweetness of seafood. It is the exquisite feast for seafood lovers with no doubt.



**Gambas (\$298)**

The sought-after **Baked Half Shell Scallops (\$168)** features the half shell scallops topped with chorizo, parsley and almond crust for a tangy sensation, which is then baked to perfection. It gives an incredible fragrance that stimulates your senses. The aromatic **Gambas (\$298)** is a spicy hot pick for you! The king prawns with fermented chili butter are bouncy yet juicy, which will definitely attract your taste buds by the wild taste of seafood.



**Bucket of Fresh Seafood – Assorted Seafood (Mussels, prawns and clams)(Small \$188/Large \$278)**

The delectable **Bucket of Fresh Seafood** is also not to be missed! Guests can choose from **Mussels (Small \$178/Large \$248)**, **Clams (Small \$168/Large \$228)** or **Assorted Seafood (Mussels, prawns and clams) (Small \$188/Large \$278)**. The lobster broth, white wine garlic cream sauce or green curry sauce are available, making it an impeccable treat. It is a sumptuous twist for sharing among friends and family!

### **Appetizers & Snacks**



**Smoked Salmon Carpaccio (\$118)**

Our culinary team is also presenting a variety of appetizers and snacks in order to amaze you! **Smoked Salmon Carpaccio (\$118)** is one of the delectable choices! The umami of smoked salmon slices will burst in your mouth by simply adding capers and pomelo relish, orange, salmon roe and citrus dressing on top.



**Spanner Crab Crostini (\$138)**

Our chef has also prepared the extravagant treats with live spanner crab from America, which is renowned as extremely sweet and tender! Opt for **Spanner Crab Crostini (\$138)** for a pure and divine crab flavor, combining crab mayonnaise, ricotta salata cheese and chive which balance its taste in a perfect way! The mouth-watering **Pan-seared Rougié Duck Foie Gras (\$138)** with grape chutney, apple compote, figs and raspberry glaze will be served to satisfy your greedy appetite. It is so irresistible with its creamy sensation and incredible aroma!

## **Mains and Pasta**



**African Chicken (\$198)**

**Sai** has also created a variety of fulfilling main courses. **African Chicken (\$198)** is a nice pick for meat lovers! The chicken is skillfully roasted and glazed with the tailor-made sauce to give an unique scent. The juicy meat is simply satisfying while the sauce making of coconut milk, peanuts, ginger and several herbs will bring you a tangy feel on the palate.



**Hokkaido Scallop and Prawn Fried Organic Brown Rice (\$238)**

**Hokkaido Scallop and Prawn Fried Organic Brown Rice (\$238)** is a rich fried rice with umami from Hokkaido scallop and prawn, giving you the ultimate taste and texture of the treasure from the sea. Asparagus, ginger, crispy shallot and green sauce are also added to bring an extra flavor to the organic brown rice, which will unreservedly blow your mind!



**Black Angus Ribeye Steak (10 oz)(\$295)**

Do not miss the **Black Angus Ribeye Steak (10 oz)(\$295)**! The ribeye steak grilled to medium is topped with a piece of melting horseradish butter for a tantalizing sensation! The exotic **Herb Yoghurt Baked Salmon (\$188)** is also a tempting choice for you. Baked with yogurt and herbs, the salmon will surprise you with its tender and juicy texture! The dish also comes with papaya salad, potato croquette, mango chutney and mint yoghurt. Apart from this, **Baby Back Pork Ribs (\$258)** is a creative delight as they are seasoned with plum-tamarind sauce.

Pasta lovers should never miss **Pork Cheek Cavatelli (\$162)** and **Diamond Clam Cavatelli (\$168)**. The former is the enticing combination of tender pork cheek, crispy bacon, egg yolk and cavatelli while the latter lets the mascarpone clam sauce be evenly absorbed into cavatelli. Guests can also simply choose the classic **Porcini Ravioli (\$162)** with truffle cream sauce for an intense creaminess and aroma.

## Desserts



**Fresh Mixed Berries and Mascarpone Mousse (\$62)**

Our chef showcases outstanding desserts in extraordinary outlook and flavor. Spoil yourself with our new signature desserts like the exceptional **Fresh Mixed Berries and Mascarpone Mousse (\$62)**. The honeycomb and crispy yogurt will add extra crunchiness. It is undoubtedly an awesome choice for satisfying your sweet cravings.



**Coconut Sorbet With White Chocolate Foam (\$62)**

**Coconut Sorbet with White Chocolate Foam (\$62)** is also a flavourful and hearty pick for you! Topped with chocolate crumble, it will amaze you with its photogenic presentation! The elegant and fulfilling **Vanilla Crème Brûlée (\$62)** will also satisfy you.

## Lunch and Dinner Specials



**Seared Sesame Tuna Sandwich (\$138)**

In addition, **The Boathouse** has introduced lunch specials and dinner specials to you. **Wagyu Beef Burger (\$162)** is one of the must-try dishes! It is the timeless burger combination of the perfect Wagyu beef patty, bacon, caramelized onions, cheddar cheese and guacamole. This fully-loaded burger would satisfy your cravings with its hearty taste. **Seared Sesame Tuna Sandwich (\$138)** consisting of seared sesame tuna, Asian slaw and confit fennel, is a healthy and awesome lunch option for you!



**House Club Chicken Tortilla Wrap (\$138)**

**House Club Chicken Tortilla Wrap (\$138)** is another great idea for you. It is a flatbread roll filled with chicken, bacon, confit fennel, egg and semi-dried



tomato, making it a rich indulgence. **Classic Monte Cristo (\$132)** is equally satisfying too!



**Bouillabaisse (\$288)**

Apart from lunch specials, more dinner specials are waiting for you! Even the most discerning diners will be impressed by **Bouillabaisse (\$288)**. Blending the golden threadfin bream, vegetables, saffron and herbs, the soup is giving you a dense taste. With the assortment of sea bream, diamond clams, prawns, mussels, scallop, crab leg, grilled bread and saffron aioli on top, the dish gives you the ultimate taste and texture of the treasure from the sea.



**Slow-cooked Beef Short Ribs (\$248)**

Moreover, **Slow-cooked Beef Short Ribs (\$248)** is a nice twist for you! The beef ribs are slow-cooked with red wine and herbs for 24 hours, which keeps the tenderness and nutrients. The moisture and fragrance of the ribs are sealed in a

spice crust with roasted garlic potato purée and gremolata. The palatable **Lamb Rack (\$285)** and **Braised Pork Osso Buco (\$238)** are also at your choice!

For more information, please visit [www.cafedecogroup.com](http://www.cafedecogroup.com). All prices quoted are subject to 10% service charge. For high-resolution images, please visit: <https://bit.ly/2tBs85n>

### **The Boathouse**

Address: 88 Stanley Main Street, Stanley

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Opening Hours: Monday to Sunday 12nn – 10pm

### **About Cafe Deco Group**

**Cafe Deco Group** is one of Hong Kong's leading and most successful bar and restaurant groups, operating various restaurants, bars and lounges in popular dining locations in Hong Kong, Macau, Shanghai and Sydney. With internationally recognised brands including the popular German restaurant **Beerliner**, **ZERO** with innovative "Create-your-own" pizzas, nautical-themed watering hole **Stormies**, innovative dining spot **Cafe Deco Pizzeria**, contemporary Cantonese expert **Dim Sum Bar**, the hearty and authentic Vietnamese dining place **pho.dle.bar** and the unique and exclusive Czech experience **Pivo Czech Bar**, the Group takes diners to an exquisite gourmet tour around the world.

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