



CafeDecoGroup

For Immediate Release

Dim Sum Bar TST is back with new design and fabulous dishes!



(Left) Deep fried Glutinous Rice Buns with Dried Shrimp and Dried Garlic (\$38)
(Right) Deep-fried Rolls with Pork and Lotus Root (\$38)



Pan-fried Turnip Cake with Dried Shrimp and Eel (\$38)



(Top Left) Steamed Pandan Sponge Cake with Olive Seeds (\$33)
(Top Right) Pan-fried Green Tea Dumplings with Sesame Paste (\$30)
(Bottom) Chilled Mango Pudding with Sweet Grapefruit and Gold Foil (\$38)



(Top) Sautéed Kale with Scallop (\$98)
(Bottom) Sautéed Beef in Hot Chilli Sauce (\$115)



The New Dim Sum Bar TST opens now!

(Hong Kong – 26 April, 2017) After the period of meticulous redecoration, **Dim Sum Bar (Tsim Sha Tsui)**, always surprising the customers with its innovative Chinese cuisines and contemporary twist, is back to town with new alluring local flavours and EatSmart recommendations menu.

Better than ever, the new dim sum menu features various kinds of traditional Cantonese delicacies. Our professional culinary team highly recommends **Deep-fried Rolls with Pork and Lotus Root (\$38)** with juicy pork and lotus root covered by crunchy skin and **Deep fried Glutinous Rice Buns with Dried Shrimp and Dried Garlic (\$38)** having chewy texture with appearance as cute bladder crab which brings freshness to our guests. Moreover, **Crispy Shrimp Roll with Dried Fruit (\$36)** and **Pan-fried Turnip Cake with Dried Shrimp and Eel (\$38)** are definitely the perfect choice to be one of the crispy, mouthwatering appetizers.

Gourmands who has great enthusiasm for sumptuous selection of seasonal dishes will be delighted by **Sauteed Squid (\$83)**, stuffed with ginger and spring onion creating spiciness and incredible fragrance that stimulate your sense of taste and smell. **Sauteed Kale with Scallop (\$98)** also attracts your taste bud by the wild taste of fried ingredients which are perfectly matching Kale and Scallop. Other highlights include **Deep-fried Pork Ribs with "THAI" Sauce (\$83)** and **Pan-fried Sole Fillet with Fig and Tomato (\$83)**.

For those who have sweet tooth, our chef team showcase outstanding decadent desserts in extraordinary outlook and flavour. Our guests will definitely appreciate the exquisite Koi design of **Chilled Mango Pudding (\$38)** paired with sweet grapefruit and gold foil. **Pan-fried Matcha Dumplings (\$30)** served with Sesame Paste, brings a sweet, complex yet well balanced, fulfilling note on the palate. **Sweet Almond Soup with Snow Ball Fungus and Lotus Seeds (\$36)** will be your healthy and traditional choice with the functions of soothing your heart.

Cafe Deco Group always initiatives health-oriented menu for our customers, Dim Sum Bar is also one of the EatSmart restaurants, by promoting the "Three less" (Less oil, less sweet, less salt) selections in **EatSmart Recommendations**. Delectable **Steamed Sole Fillet (\$83)** with fragrant Cordyceps Flower contains high nutritional value. Besides, the "Three less" selections also include **Steamed Bean Curd with Minced Pork and Preserved Olive Leaves (\$78)** and **Sautéed Pumpkin with Lily Bulbs and Bean Sprouts (Vegetarian) (\$73)** are absolutely healthy options for you.

For more information, please visit www.cafedecogroup.com. All prices mentioned are subject to 10% service charge. For high-resolution images, please visit <http://bit.ly/2ooKhP4>

About Dim Sum Bar

Dim Sum Bar (Tsim Sha Tsui)

Tel: +852 2175 3100

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

Opening Hours: 8am – 10:30pm daily

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 **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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For Media Enquiries, please contact:

Kaming Lee

Tel: +852 2290 6625

Email: kaming@cafedecogroup.com

Jacky Yip

Tel: +852 2290 6661

Email: jacky@cafedecogroup.com

Reiko Chow

Tel: +852 2290 6654

Email: reiko@cafedecogroup.com