



For Immediate Release

Beerliner German Bar & Restaurant Oktoberfest 2019



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(Hong Kong – 17 September, 2019) – **Beerliner German Bar & Restaurant** will launch a series of hoppy and delectable celebration in **Oktoberfest 2019** during **20 September to 20 October 2019** at its 3 branches (Langham Place, New Town Plaza and Tuen Mun Town Plaza)! In the annual event this year, a mouth-

watering **Oktoberfest Special Menu** and a **Erdinger Beer Passport** giving out Free Beer will be presented for a great party!

Oktoberfest Special Menu

Executive Chef Jörn Henninger has crafted 4 new dishes with German elements and creativity to celebrate Oktoberfest with all Hongkongers!



Trilogy of Smoked Salmon Tartare: Capers-gherkins, Truffle-asparagus, Beetroot-blue cheese (\$98)

The appetizing delight is the **Trilogy of Smoked Salmon Tartare: Capers-gherkins, Truffle-asparagus, Beetroot-blue cheese (\$98)**. **Jörn** took it to the next level by creating 3 different styles of smoked salmon tartare on one plate. The first style is made with capers, onion and vinegar, wrapped by a slice of gherkins, to make a sweet and sour amusement. The second one combines smoked salmon with truffle oil, asparagus, onion and red peppers to bring out an aromatic touch. The last one is an earthy and creamy beetroot-blue cheese indulgence with a vivid colour and complex mouthfeel!



Braised Pork Shank with Brussels Sprouts, Mashed Potatoes and Dark Beer Sauce (\$238)

If you like a meaty main, opt for the tender and flavourful **Braised Pork Shank with Brussels Sprouts, Mashed Potatoes and Dark Beer Sauce (\$238)**. The pork shank is first braised in dark beer and vegetable stock for 2 hours for a succulent texture, then covered with rosemary, thyme and peppercorn for a fragrant skin. The Brussels sprouts, mashed potatoes and dark beer sauce also suit the Oktoberfest feel!



Grilled U.S. Ribeye with Jägermeister-glazed Onions and Cambozola, Sautéed Bacon Potatoes, Beets and Brussels Sprouts (\$238)

You may also try the equally-tempting main course: **Grilled U.S. Ribeye with Jägermeister-glazed Onions and Cambozola, Sautéed Bacon Potatoes, Beets and Brussels Sprouts (\$238)**. The thick-cut ribeye is perfectly grilled and topped with Jägermeister-glazed onions and blue cheese for a unique combination!



Deep-fried Gelato on Custard Sauce with Chocolate Rocks and Hops Espuma (\$78)

The dessert in the Oktoberfest menu is an eye-catching **Deep-fried Gelato on Custard Sauce with Chocolate Rocks and Hops Espuma (\$78)**. A sphere of luscious vanilla gelato is battered and deep-fried for a golden crust. The hops espuma made from hops powder can also give a beer scent!

Erdinger Beer Passport



Erdinger Beer Passport

During the Oktoberfest promotion, **Beerliner** will also collaborate with **Erdinger** to give out free beer with the "Beer Passport"! Guests who purchase any **Erdinger** beer can get a stamp in the Beer Passport. Upon collection of 4 stamps, guests can redeem a free draught beer! (While stock lasts. Terms and conditions apply to the campaign, please ask staff for more details.)

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

Beerliner Outlet Information

Beerliner German Bar & Restaurant (New Town Plaza)

Phone: +852 2152 8968

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Beerliner German Bar & Restaurant (Tuen Mun Town Plaza)

Phone: +852 2904 6333

Address: Shop 3227-3228, 3/F, Phase 1, Tuen Mun Town Plaza, Tuen Mun

**Beerliner German Bar & Restaurant
(Langham Place)**

Phone: +852 2972 0078

Address: Shop 05, Level 13, Langham
Place, Mong Kok

About Cafe Deco Group

Cafe Deco Group is one of Hong Kong's leading and most successful bar and restaurant groups, operating over 20 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 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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