

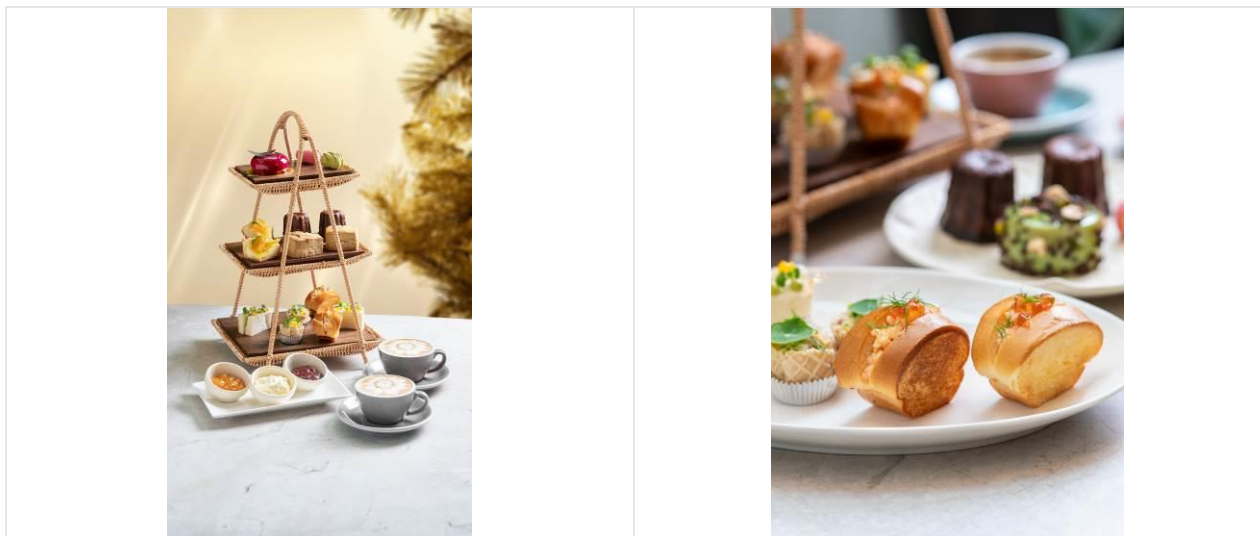


For high resolution images, please download from:

<https://www.dropbox.com/scl/fo/a91tn5ju23x07hmsnyk82/h?rlkey=dkdqmc1nbkgta0p7ks0elxvu&dl=0>

Press Release

Ushering in A New Year of Afternoon Decadence with a Delightful Tea Set Starring Freshly Baked Treats at AIRSIDE Cafe



(9 January 2024, Hong Kong) **AIRSIDE Cafe**, the contemporary dining retreat at AIRSIDE, welcomes 2024 with the launch of a decadent afternoon tea to relish while relaxing amid the airy environs of Kai Tak's newly opened mall.

Nestled within the AIRSIDE atrium, **AIRSIDE Cafe** boasts a spacious setting that revolves around a captivating showpiece open kitchen. The artfully crafted layout not only presents a feast for the senses but also provides an elevated position that fills with sunlight filtering through the glass roof. The resulting ambience creates a truly enchanting locale where diners can savour a glorious teatime indulgence.

The **AIRSIDE Cafe Afternoon Tea** (HK\$348 for two people) is served between Monday and Friday, from 3 p.m. to 5 p.m., and spans an array of eye-catching and enticing savouries and sweets. Delightfully presented on an exquisite three-tier rattan cake stand, the delicious treats include a trio of enticing savoury creations, accompanied by freshly baked pastries such as housemade scones, canelés and delectable mini cakes. To enhance the afternoon tea experience, a cup of freshly brewed coffee or tea will be served.

The savoury selection is a cut above the norm, crafted from fresh ingredients with a touch of glitz. *Lobster Brioche Bun* embraces the freshness of lobster and tiger prawn, the tart crunch of apple and the buttery appeal of salmon caviar; *Chicken, Zucchini, Mascarpone and Truffle Sandwich* presents a satisfying combination of tender chicken and refreshing zucchini enriched by mascarpone cheese and truffle; and

Crab Meat and Sweet Corn Tart is adorned with the fragrant essence of coriander and the tantalising texture of puffed wild rice.

A marvellous lineup of freshly baked pastries from **AIRSIDE Pâtisserie**'s acclaimed collection leads the sweet parade. Tuck into divine French treats like *Tahiti Vanilla Canelé*, encased in a caramelised crust and revealing a soft, custard-like centre flavoured by rich, floral Tahitian vanilla; and *Mille Feuille Tart* infused with bitter orange for layer-upon-layer of sensations. *Classic Macarons* also send sweet-loving hearts racing. The afternoon tea would not be complete without *Scones*, which are served with raspberry preserves and the adventurous touch of zesty lemon cream.

This afternoon revelry can be extended with a dip or two into the **AIRSIDE Cafe** wine list. Since the list encompasses plentiful wines from key regions, Champagnes, imaginative cocktails and a wide range of spirits and soft drinks, this is the ideal spot to settle back with friends and let the afternoon slip happily into evening. A glass of *Fantinel Extra Dry Prosecco* (HK\$78), an *Aperol Spritz* (HK\$98) or a *Sparkling Mojito* (HK\$108) will add fizz, while mocktails (HK\$78) such as the *Mango Mojito* or *Unicorn* (pineapple and orange juices with lemon, grenadine and pretty butterfly pea decoration) bring fruity refreshment.

As the centre of culinary attention at Kai Tak's new shopping and commercial landmark, **AIRSIDE Cafe** offers convivial dining of artisanal and innovative dishes in a relaxed and inviting setting. From the expansive open kitchen to generous portions encouraging shared experiences, every plate showcases inventive flavours, textures and freshness.

AIRSIDE Cafe is located at Shop 322-323, AIRSIDE, 2 Concorde Road, Kai Tak, Kowloon, Hong Kong. It opens daily from 12:00 noon to 9:30 p.m.

For reservations, please call (852) 2117-1912, WhatsApp (852) 6508-0299 or email ascafe@cafedecogroup.com.

Like and connect with **AIRSIDE Cafe** on:

Facebook – www.facebook.com/airsidecafepatisserie

Instagram – www.instagram.com/airsidecafe.hk/

- End -

About AIRSIDE Cafe

Contemporary dining destination **AIRSIDE Cafe** is a focal point within AIRSIDE atrium, welcoming guests to a spacious 2,900 sq. ft venue bathed in sunlight streaming through the mall's glass roof. It takes pride in its expansive open kitchen, which serves as a captivating culinary stage within the mall. Diners are invited to observe the culinary team in action as they create masterpieces right before their eyes. From vibrant seafood creations to delectable dishes from the land, each plate is a burst of freshness and innovation.

Interiors by award-winning Noruma Design are inspired by the mindful Japanese hospitality spirit of omotenashi and capture the harmonious flow of the natural world, using sustainable materials in earth tones. Up to 116 people can be seated at cosy banquettes or central tables each with a bold diagonal stripe.

Nestled next to **AIRSIDE Cafe**, the charming boutique cakeshop of **AIRSIDE Pâtisserie** presents a stunning collection of mini cakes and celebration cakes showcasing timeless recipes.

About Cafe Deco Group

Cafe Deco Group is one of the leading and most successful hospitality groups in Hong Kong. Its success lies in its full dining experience for all, including consistently high-quality food, a wide variety of cuisines, friendly and efficient service, as well as the appealing ambience of its outlets for any occasion, business or pleasure. The Group manages a diversified portfolio of more than 30 restaurants and bars in Hong Kong and Sydney.

Distributed on behalf of **AIRSIDE Cafe** by JIN Communications.

For more information or request interviews, please contact:

PR Representatives

JIN Communications

Minnie King | Neva Chan | Kelly Cheung

T: (852) 3157-1383

M: (852) 9728-8472 | 9447-9463 | 5112-6554

E: minnie.king@jin-comm.com | neva.chan@jin-comm.com | kelly.cheung@jin-comm.com



AIRSIDE Cafe, the contemporary dining retreat at AIRSIDE, welcomes 2024 with the launch of a decadent afternoon tea to relish while relaxing amid the airy environs of Kai Tak's newly opened mall



With the list encompassing plentiful wines from key regions, Champagnes, creative cocktails and a wide range of spirits and soft drinks, AIRSIDE Cafe is the ideal spot to settle back with friends and let the afternoon slip happily into evening



Being the centre of culinary attention at Kai Tak's new shopping and commercial landmark, AIRSIDE Cafe offers convivial dining of artisanal and innovative dishes in a relaxed setting. From the expansive open kitchen to generous portions encouraging shared experiences, every plate showcases inventive flavours, textures and freshness

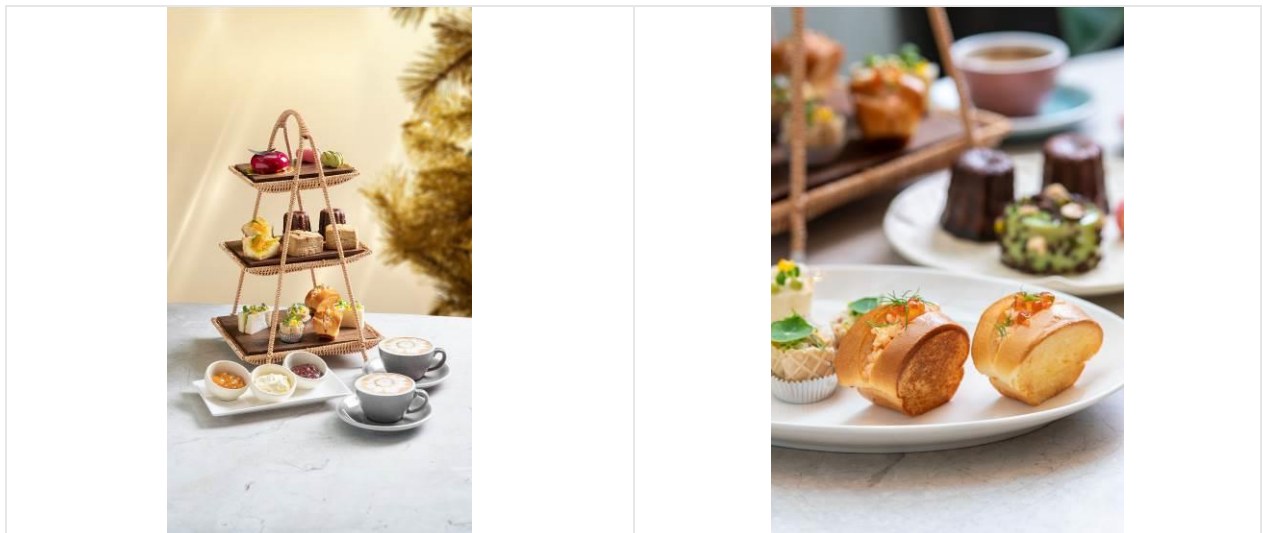


高解像度照片請到以下 Dropbox 連結下載：

<https://www.dropbox.com/scl/fo/a91tn5ju23x07hmsnyk82/h?rlkey=dkdqmc1nbkgta0p7ks0elxvu&dl=0>

新聞稿

新派烹調料理概念店 AIRSIDE Cafe 現以全新下午茶菜單活力歡慶 2024 年



(2024 年 1 月 9 日，香港) 踏入 2024 年，新派烹調料理概念店 **AIRSIDE Cafe** 現推出全新下午茶菜單，誠邀全城美食愛好者在餐廳開揚且盡享天然日光之利的用餐環境下，以精緻的美點與親朋好友活力歡慶 2024 年。

於 2024 年登場的「**AIRSIDE Cafe** 下午茶菜單」定價為港幣 348 元 (兩位用，敬奉香茶或咖啡)，逢星期一至星期五，下午 3 時至 5 時期間供應。貫徹餐廳精挑優質農產品及食材入饌的宗旨，菜單精選簡潔的三層籐製茶點架盛載多款鹹甜美點，與店內的大地色調設計相輔相成，洋溢溫馨優雅的庭園氣息。

菜單的鹹點滋味有嚴選新鮮海產設計的「龍蝦包」，混合鮮味龍蝦及虎蝦，綴以蘋果及三文魚籽，與鬆軟的法式牛油麵包無比匹配；「雞肉松露芝士三文治」的輕怡風味則加入馬

加邦尼芝士及意大利青瓜，以平衡松露的香濃個性；而經典搭配的「蟹肉甜粟米撻」亦精巧佐以芫荽及脆野米，豐富口感層次。

叫人難以抗拒的甜食系列有茶點必備的「英式鬆餅」，佐以檸檬忌廉及紅桑子果醬，風味變化多端；酥脆甜美的「香橙千層酥」，外層酥皮滿載奶油香，與輕帶酸香的鮮橙果醬完美融合；法式傳統甜點「大溪地雲呢拿可麗露」外脆內軟，柔滑的蛋奶香散發大溪地雲呢拿獨有的溫和香氣；而色彩粉嫩「經典馬卡龍」亦是大家愛不惜手的美點。

「AIRSIDE Cafe 下午茶菜單」的驚喜亮點還有由毗鄰餐廳的姊妹蛋糕精品店 AIRSIDE Pâtisserie 每日新鮮出品的「精選迷你糕點」，旨在為食客帶來眼前一亮的午後享受。

餐廳豐富多樣的酒單選擇同時邀請食客為美味茶點搭配開胃小酌，上至環球佳釀、香檳、烈酒，亦有創意雞尾酒及無酒精雞尾酒。當中，下午茶的最佳拍檔必定為活潑怡人的氣泡酒；「Fantinel, Prosecco Extra Dry NV, Glera, Italy」（港幣 78 元 / 杯）口感柔軟順滑，帶淡淡花香，教人難以抗拒。

而採用氣泡酒調配的雞尾酒推介則有意大利的國民餐前酒「Aperol Spritz」（港幣 98 元），及清新爽朗的「Sparkling Mojito」（港幣 108 元）。店內另有色彩繽紛的無酒精雞尾酒（港幣 78 元），選擇包括「Mango Mojito」及混合不同果汁調配而成的「Unicorn」等。

香港多元化餐飲集團 Cafe Deco Group 旗下的最新力作 AIRSIDE Cafe，位處 AIRSIDE 以通透玻璃屋為靈感設計的中庭位置，讓溫暖的日光照遍餐廳每個角落，而開放式的廚房設計同時加強了店內開揚的空間感，成就絕佳的下午茶體驗之選。

AIRSIDE Cafe 位於香港九龍啟德協調道 2 號 AIRSIDE 322 至 323 號舖，營業時間為中午 12 時至下午 9 時 30 分。如欲訂座，歡迎致電（852）2117-1912、發送 Whatsapp 短訊至（852）6508-0299、或電郵至 asafe@cafedecogroup.com。

關注 AIRSIDE Cafe 的社交媒體：

Facebook —— www.facebook.com/airsidecafepatisserie

Instagram —— www.instagram.com/airsidecafe.hk/

AIRSIDE Cafe 簡介

新派烹調料理概念店 **AIRSIDE Cafe** 佔地逾 2,900 平方呎，位處 AIRSIDE 以通透玻璃屋為靈感設計的中庭位置，盡享天然日光之利。店內共可容納 116 位食客，開揚的室內設計強調人與人之間的交流互動，而開放式的廚房設計更旨在展現廚藝團隊的烹調技藝，讓食客可以近距離欣賞菜式製作或點綴的過程，為食客在繁囂的城市中心內提供一個分享美食及生活的空間。

餐廳的室內設計由屢獲殊榮的日本室內設計公司乃村工藝社操刀，以日本歷史悠久的款待哲學「おもてなし (omotenashi)」為靈感設計，結合日本新時代主義與現代經典美學，採用溫和的大地色調及自然的永續物料打造溫馨舒適的用餐氛圍。

毗鄰 **AIRSIDE Cafe** 的蛋糕精品店 **AIRSIDE Pâtisserie** 則致力展示甜點藝術的潛能，招牌蛋糕選擇包羅迷你糕點及八吋原個蛋糕款式，融會創意及傳統糕點製作手藝，由專業甜點師每日以優質時令食材新鮮即製。

Cafe Deco Group 簡介

香港多元化餐飲集團 Cafe Deco Group 屹立香港多年，成功背後有賴其全面的餐飲體驗，包括優質食品、多樣化的菜式、友善且富效率的服務、餐廳內愉快且適合各種商務或休閒活動的氛圍。

現時，Cafe Deco Group 在香港及澳洲悉尼管理超過 30 間餐廳及酒吧，當中包括於 2023 年 9 月進駐啟德發展區全新綜合地標 AIRSIDE 的四大嶄新品牌餐廳及一家蛋糕精品店。

以上由 JIN Communications 代表 **AIRSIDE Cafe** 發佈。

傳媒查詢，請聯絡：

公關代表

JIN Communications

金明麗 (Minnie King) | 陳靜旋 (Neva Chan) | 張悅恩 (Kelly Cheung)

電話：(852) 3157-1383

手提電話：(852) 9728-8472 | 9447-9463 | 5112-6554

電郵：minnie.king@jin-comm.com | neva.chan@jin-comm.com | kelly.cheung@jin-comm.com



踏入 2024 年，新派烹調料理概念店 AIRSIDE Cafe 現推出全新下午茶菜單，誠邀全城美食愛好者在餐廳開揚且盡享天然日光之利的用餐環境下，以精緻的美點與親朋好友活力歡慶 2024 年



餐廳豐富多樣的酒單選擇同時邀請食客為美味茶點搭配開胃小酌，上至環球佳釀、香檳、烈酒，亦有創意雞尾酒及無酒精雞尾酒，教人難以抗拒



AIRSIDE Cafe 位處 AIRISDE 以通透玻璃屋為靈感設計的中庭位置，讓溫暖的日光照遍餐廳每個角落，而開放式的廚房設計同時加強了店內開揚的空間感，成就絕佳的下午茶體驗之選