



**AIRSIDE Cafe and AIRSIDE Pâtisserie
Bring Contemporary Creativity and Sweet Sensations
To Vibrant New Kai Tak Destination AIRSIDE**



(28 September 2023, Hong Kong) Cafe Deco Group is delighted to announce the highly anticipated soft opening of **AIRSIDE Cafe** and **AIRSIDE Pâtisserie**. Located in the vibrant location of AIRSIDE in Kai Tak, East Kowloon, the destination dining restaurant and boutique cakeshop are set to captivate diners with a mesmerising culinary journey.

AIRSIDE Cafe takes pride in its expansive open kitchen, which serves as a captivating culinary stage within the mall. Diners are invited to enjoy the culinary team in action as they create culinary masterpieces right before their eyes. From vibrant seafood temptations to delectable dishes from the land, each plate is a burst of freshness, artistry and creativity.

Nestled next to **AIRSIDE Cafe**, **AIRSIDE Pâtisserie**'s artisanal confectionery counter showcases an indulgent selection of rich and creamy delights. Drawing inspiration from timeless classic recipes, each exquisite creation is meticulously crafted to satisfy the most discerning sweet tooth.

Savour a Mesmerising Culinary Journey at AIRSIDE Cafe's Seafood-Centric Stage

Occupying over 2,900 sq. ft within AIRSIDE atrium, **AIRSIDE Cafe**'s chic and welcoming ambience lures diners seeking a tranquil lunch or dinner away from the urban noise. Bathed in sunlight streaming through the mall's glass roof, the spacious restaurant seats up to 116 people in airy comfort.

Creative yet contemporary dishes enlivened by fresh produce, innovative flavours and colourful plating are the highlights of **AIRSIDE Cafe**. The menu promises a feast for the senses while the open kitchen serves as the restaurant's lively stage.

Star attractions come from the sea, headlined by the *Cold & Raw Seafood Platter* (HK\$988). This lavish ensemble of French oyster, ikura, prawn, scallop, abalone and lobster chawanmushi served with chickpea miso mayonnaise and yuzu kosho mignonette brings the tastes and scents of the seaside to the table.

All of the seafood signatures are carefully selected, spotlighting *Oyster* (HK\$288/6pcs) laced with yuzu gel, grapefruit granita and shiso oil; *Chilled Prawn* (HK\$168) paired with a classic seafood sauce, or *Grilled King Prawn* (HK\$188) accompanied by spiced kombu butter; and *Scallop Crudo* (HK\$175) with the Japanese twists of horseradish, orange yuzu kosho and kombu oil are premium catches – with *Grilled Lobster* (HK\$250/Half; HK\$428/Whole) the most prized of all.

Diners are also invited to indulge in the Asian-inspired *Squid* (HK\$148) served with seaweed, plum and pugua, as well as the delightful *Oyster Croquette* (HK\$168) with lemon cream and fish sauce syrup. *Cured Hamachi* (HK\$168) and *Grilled Octopus* (HK\$178) should not be missed.

Grilled Whole Fish (HK\$348) caught daily is a winning combination of crispy skin and soft flesh prepared with salty lemon butter, broccoli and confit fennel. *Barramundi* (HK\$228) and the prime pasta choice of *Lump Crab Strozzapretti* (HK\$198) are other joyous seafood specialities.

For those craving tender beef, *Wagyu Tartare* (HK\$188) is a must-try appetiser from the land, combining Australian M8 wagyu with jalapeno and miso served with tofu skin; and *Wagyu Bavette* (HK\$328) spotlights Australian M8 wagyu with brown onion jam, black garlic purée and maitake mushroom.

Diners are also invited to explore a delightful selection of meat courses inspired by the lush green pastures of the land, elevated to extraordinary heights with exotic sauces and artistic flourishes. Highlights include slow-cooked *Pork Loin* (HK\$238), accompanied by cabbage, yuzu miso, kombu oil and pickles, presenting a harmonious blend of textures and flavours; and *Roasted Lamb* (HK\$298), served with sunchoke, jalapeno lime jam and garlic chive for a succulent and aromatic profile.

Adhering to AIRSIDE's commitment to a sustainable world, the culinary team artfully curates a series of vegetarian options such as the creamy concoction of *Burrata* (HK\$178) served with a refreshing accompaniment of seasonal fruit, pickled beetroot and shiso; *Fried Sweet Corn* (HK\$98) served with seaweed powder and ponzu; *Spiced Roasted Pumpkin* (HK\$138) presented with zaatar tomato, stracciatella and chia seeds; and *Cauliflower* (HK\$158), starring coconut and cauliflower purée, onion jam and rice puffs (HK\$158).

Desserts (HK\$78 each) bring a blast of fruity freshness to cleanse the palate. *Housemade Pumpkin Ice Cream* topped with mango and coconut and *Housemade Yoghurt Ice Cream* dressed by strawberry and meringue are delicious cooling concoctions. *Bananas Semifreddo* garnished with coffee granita and hazelnut is another frozen delight. The Chinese delicacy of dried orange peel becomes a must-try sweet signature in *Citrus Crème Fraiche*, topped with orange compote and chenpi.

AIRSIDE Cafe also takes pride in its drinks list, which includes an impressive list of wines by the glass (from HK\$78) or bottle from both the Old World and the New, as well as spirits and choice beers. Curated cocktails (HK\$98 to \$108) and mocktails (all priced at HK\$78) are whipped up to enhance joie de vivre.

Designed by award-winning Japanese interior architect firm Nomura Design, the decor is inspired by the mindful Japanese hospitality spirit of "omotenashi". Combining Neo-Japanese and Modern Classic concepts, it captures the harmonious flow of the natural world, using natural and sustainable materials in earth tones. For a cosy dining experience, banquette seating is also available.

Indulge in the Artistry of AIRSIDE Pâtisserie’s Handcrafted Confections

AIRSIDE Pâtisserie is a charming boutique cakeshop dedicated to the art of handcrafted confectionery. The elegant curves of the counter are set against a light backdrop of wood and stone with golden outlines.

It presents a stunning collection of mini cakes and 8” celebration cakes showcasing timeless recipes. Meticulously prepared each morning by local artisanal bakers using premium ingredients, the delectable creations are perfect for spur-of-the-moment indulgence or cherished celebrations.

Highlights among the decadent whole cakes are the chocolate and cherry German classic of *Gâteau Forêt Noire* (HK\$358) and *Chestnut Cake* (HK\$358) – a tantalising treat that showcases the delicate essence of chestnuts. *Raspberry White Chocolate Cake* (HK\$358) is a vibrant pairing of red berries and white chocolate, while the appealing *Gâteau aux Carottes* (HK\$358) features miniature carrot decorations adorning a vivid carrot cake, creating an enchanting feast for the eyes and a delectable treat for the taste buds.

Irresistible mini cakes (all priced at HK\$48) highlight the elegant *Blackcurrant & Mascarpone* blending intense dark fruit and luscious cream cheese; the refreshing *Mango Mont Blanc* full of tropical flavours; and the harmonious twist of *Earl Grey Crème Brûlée*. *Passionfruit & Cassis* catches the eye with its vibrant purple hues, while *White Chocolate Mousse with Pistachio Ganache* is a mini medley of rich flavours and contrasting textures. *Black Sesame Sensation* captures the essence of the beloved Asian sweet, and *Lychee & Raspberry* is a perfect blend of fruity goodness.

Cake options vary daily, and customers can make their choice from the enticing display at the counter or order via <https://eshop.cafedecogroup.com> four days in advance for collection.

With direct access from Kai Tak MTR Station (Exit C), **AIRSIDE Cafe** and **AIRSIDE Pâtisserie** are main draws within AIRSIDE mall in Kai Tak, which is set to become a vibrant landmark offering all-day grazing, sipping and sweet sensations.

<u>AIRSIDE Cafe</u> Address: Shop 322-323, AIRSIDE, 2 Concorde Road, Kai Tak, Kowloon, Hong Kong Phone: (852) 2117-1912 WhatsApp: (852) 6508-0299 Email: asafe@cafedecogroup.com Opening Hours: 12:00 noon to 9:30 p.m.	<u>AIRSIDE Pâtisserie</u> Address: Shop 320, AIRSIDE, 2 Concorde Road, Kai Tak, Kowloon, Hong Kong Phone: (852) 2117-1913 WhatsApp: (852) 6507-9802 Email: aspatisserie@cafedecogroup.com Opening Hours: 11:00 a.m. to 8:00 p.m.
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Like and connect with **AIRSIDE Cafe** and **AIRSIDE Pâtisserie** on:

Facebook – www.facebook.com/airsidecafepatisserie

Instagram – www.instagram.com/airsidecafe_patisserie.hk

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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 culinary 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.

About AIRSIDE Pâtisserie

Nestled next to **AIRSIDE Cafe**, **AIRSIDE Pâtisserie** is a charming boutique cakeshop dedicated to the art of handcrafted confectionery. It presents a stunning collection of mini cakes and 8" celebration cakes showcasing timeless recipes. Meticulously prepared each morning by local artisanal bakers using premium ingredients, the delectable creations are perfect for spur-of-the-moment indulgence or cherished celebrations.



AIRSIDE Cafe's creative yet contemporary dishes enlivened by fresh produce, innovative flavours and colourful plating; star attractions come from the sea, headlined by the Cold & Raw Seafood Platter (left), Grilled Whole Fish (right top) and Grilled Lobster (right bottom)



Lump Crab Strozzapretti



Spiced Roasted Pumpkin



Scallop Crudo



Wagyu Tartare



AIRSIDE Pâtisserie is a charming boutique cakeshop dedicated to the art of handcrafted confectionery. It presents a stunning collection of mini cakes and 8" celebration cakes showcasing timeless recipes



Chestnut Cake

White Chocolate Mousse with Pistachio Ganache

AIRSIDE *cafe*

AIRSIDE
— Pâtisserie —

全新餐飲熱點 AIRSIDE Cafe 與 AIRSIDE Pâtisserie
於嶄新九龍啟德綜合地標閃亮登場
攜手呈獻新派烹調料理及精緻甜點藝術滋味



(2023年9月28日·香港) 香港多元化餐飲集團 Cafe Deco Group 現於九龍啟德全新綜合地標 AIRSIDE 引入兩大全新餐飲熱點——新派烹調料理概念店 **AIRSIDE Cafe** 及蛋糕精品店 **AIRSIDE Pâtisserie**，攜手呈獻融會時尚創意的獨特料理及精緻甜點，致力為全城美食及甜點愛好者送上驚喜品味體驗。

AIRSIDE Cafe 位處 AIRSIDE 中庭的黃金地段，開放式廚房設計旨在展現廚藝團隊的烹調技藝，讓食客可以欣賞店內一系列招牌海鮮美饌、肉食及素食佳餚的製作或點綴過程，為美味的用餐體驗添上獨一無二的記憶點。

而毗鄰 **AIRSIDE Cafe** 的 **AIRSIDE Pâtisserie** 更以亮麗的粉系色調設計，優雅展示以經典及現代風格交織所得的手工蛋糕系列，由專業甜點師每日新鮮製造，絕對是集視覺及味覺享受於一身的甜美傑作。

新派烹調料理概念店 AIRSIDE Cafe 的海陸創意盛宴

AIRSIDE Cafe 位處商場以通透玻璃屋為靈感設計的中庭位置，盡享天然日光之利，打造舒適愜意的用餐環境。佔地逾 2,900 平方呎，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，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。

餐廳精挑優質農產品及食材入饌，以融會時尚及經典的烹調手藝演繹海陸佳餚；開放式的廚房更是廚藝團隊的烹飪舞台，讓食客可以近距離欣賞菜式的製作或點綴過程，成就視覺與味覺的用餐體驗。

店內菜單的重點推介有一系列嚴選時令海鮮，耀目焦點有豐盛的「海鮮冷拼盤」（港幣 988 元），包羅新鮮生蠔、海蝦、帶子、磯煮鮑魚、三文魚籽及龍蝦茶碗蒸，在濃香甘甜的鷹嘴豆味噌及柚子胡椒醋的襯托下，細緻突出各式海鮮的鮮甜味美。

其餘海洋鮮味有「生蠔」（港幣 288 元 / 六隻），佐以柚子果醬、西柚冰沙及紫蘇油，巧妙提升蠔食風味；配以經典海鮮醬的「凍海蝦」（港幣 168 元）；而「燒大蝦」（港幣 188 元）更為蝦肉的鮮爽彈滑注入焦香，蘸上昆布海帶牛油及法式香蔥同享，別具口感層次；「生燒波士頓龍蝦」（港幣 250 元 / 半隻；港幣 428 元 / 原隻）更是海鮮迷的至愛，同樣配備昆布海帶牛油及法式香蔥；「淺漬帶子」（港幣 175 元）則輕帶和式風情，並以辣根、香橙柚子醬及昆布油作點綴。

另有加入葫蘆蒲瓜、海帶及紀州梅炮製的「魷魚」（港幣 148 元），散發淡淡亞洲風味；「脆炸忌廉蠔餅」（港幣 168 元）的酥脆可口亦教人難以抗拒，蘸以檸檬忌廉及焦糖魚露享用更能平衡炸物的絲絲膩感；「蟹肉手捲義麵」（港幣 198 元）及「烤八爪魚」（港幣 178 元）的獨特鮮香亦是不容錯過之選。

「烤季節鮮魚」（港幣 348 元）由廚藝團隊每日親自從市場搜羅最鮮活的魚產製作，綴以油漬茴香、西蘭花及鹹檸檬牛油，誘人滋味一觸即發；另有「澳洲鱸魚」（港幣 228 元）及「鹽麴漬油甘魚」（港幣 168 元），完美展現變化多端的魚食鮮味。

AIRSIDE Cafe 的肉食菜式同樣教人愛不惜手，誠意推介以和牛入饌的「和牛他他」（港幣 188 元），採用澳洲 M8 和牛混合墨西哥辣椒及味噌，搭配豆腐脆片，為嫩滑他他添上香脆層次；「和牛後腰脊肉」（港幣 328 元）伴以焦糖洋蔥、黑蒜及舞茸，突顯和牛的濃郁牛香，令人一試難忘。

其他以肉類設計的菜式則有「千歲豬」(港幣 238 元)，佐以椰菜、柚子味噌、昆布油及醃菜，體現食材配搭的口味平衡；「燒白羊」(港幣 298 元)則配上菊芋、辣青檸果醬及韭菜，與羊肉無比匹配。

啟發自 AIRSIDE 堅守的可持續發展目標及「和而為一」的永續生活模式，**AIRSIDE Cafe** 的菜單上亦不乏清新的綠色滋味，當中包括「布拉塔芝士」(港幣 178 元)，以季節水果、醃漬紅菜頭及紫蘇帶出芝士的清香綿密口感；前菜「炸甜粟米」(港幣 98 元)、「烤焗紅皮南瓜」(港幣 138 元)及主食「椰菜花」(港幣 158 元)，亦是菜單上的素食亮點。

在甜點菜單方面(每款 78 元)，甜美細膩之選有配上香芒及椰子的「南瓜雪糕」及搭配士多啤梨及桂花蛋白餅的「乳酪雪糕」；另有加入咖啡冰沙及榛子的「香蕉凍慕斯」及注入陳皮甘味及蜜橙的「柑橘酸忌廉」。

要以美酒配佳餚，**AIRSIDE Cafe** 豐富的酒單選項包括一系列精選葡萄酒(港幣 78 元起/杯)，全面展現舊世界及新世界酒釀的醉人風采。而手工調製的雞尾酒(港幣 98 元至 108 元)或無酒精雞尾酒(港幣 78 元)更是薈萃調酒團隊的創意點子。

AIRSIDE Cafe 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。不論是三五知己聚餐，抑或是大夥兒的家庭及商務用餐，都可在此享受悠閒愜意的用餐體驗。

蛋糕精品店 AIRSIDE Pâtisserie 巧手展示甜點藝術的潛能

全新蛋糕精品店 AIRSIDE Pâtisserie 的設計優雅，以純淨白色及粉色為主調，綴以閃亮的金色線條，細緻勾劃出品牌獨有的甜美個性，時尚展示甜點藝術的潛能。

店內融會創意及傳統糕點製作手藝的蛋糕系列，由專業甜點師每日新鮮製造，選擇包羅迷你糕點及八吋原個蛋糕款式；顧客既可於門市即席購買糕點作自我犒賞或生日慶祝之用，亦可提前於網上訂購並到門市自取。

在一系列集視覺及味覺享受於一身的甜美傑作中，八吋原個蛋糕選擇有，永恆經典的「黑森林蛋糕」(港幣 358 元)、甜潤香軟的「栗子蛋糕」(港幣 358 元)、酸甜交織而成的「紅莓慕絲蛋糕」(港幣 358 元)、以紅蘿蔔作趣緻點綴的「甘筍蛋糕」(港幣 358 元)等，絕對能成為各個慶祝活動的亮眼焦點。

精緻動人的迷你糕點選擇（每款港幣 48 元）則有造型瑰麗的「黑加侖子軟芝士餅」、內藏甜美果香的「栗子芒果餅」、融合茶香及蛋香的「伯爵茶味燉蛋蛋糕」、洋溢熱情活力的「熱情果朱古力慕絲」、口感豐富的「朱古力開心果餅」、層次分明的「黑芝麻蛋糕」及果味出眾的「紅莓荔枝餅」等，為顧客的午後茶點加添精美選擇。

AIRSIDE Pâtisserie 店內每天供應之蛋糕款式不盡相同，歡迎顧客親臨選購，或可提前四天於官網 <https://eshop.cafedecogroup.com/> 訂購並於門市自取。

AIRSIDE Cafe 及 **AIRSIDE Pâtisserie** 位於可經由港鐵啟德站 C 出口直達的全新綜合地標 AIRSIDE，期望為食客帶來獨一無二的用餐及甜食享受。

AIRSIDE Cafe	AIRSIDE Pâtisserie
地址：香港九龍啟德協調道 2 號 AIRSIDE 322 至 323 號舖 電話：(852) 2117-1912 WhatsApp：(852) 6508-0299 電郵： ascafe@cafedecogroup.com 營業時間：中午 12 時至下午 9 時 30 分	地址：香港九龍啟德協調道 2 號 AIRSIDE 320 號舖 電話：(852) 2117-1913 WhatsApp：(852) 6507-9802 電郵： aspatisserie@cafedecogroup.com 營業時間：上午 11 時至下午 8 時

關於 **AIRSIDE Cafe** 及 **AIRSIDE Pâtisserie** 社交媒體：

Facebook —— www.facebook.com/airsidecafepatisserie

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

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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。

AIRSIDE Pâtisserie 簡介

毗鄰 **AIRSIDE Cafe** 的蛋糕精品店 **AIRSIDE Pâtisserie** 致力展示甜點藝術的潛能，招牌蛋糕系列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。選擇包羅迷你糕點及八吋原個蛋糕款式，款款是集視覺及味覺享受於一身的甜美傑作，必定能成為午後茶點或各大晚宴飯局上的亮眼焦點。



新派烹調料理概念店 AIRSIDE Cafe 的菜單重點推介有一系列嚴選時令海鮮，耀目焦點有豐盛的「海鮮冷拼盤」（左）、以每日新鮮從市場搜羅所得的鮮活魚產炮製的「烤季節鮮魚」（右上）及海鮮迷至愛的「生燒波士頓龍蝦」（右下）等



「蟹肉手捲義麵」



「烤焗紅皮南瓜」



淺漬帶子



和牛他他



全新蛋糕精品店 AIRSIDE Pâtisserie 的蛋糕系列融會創意及傳統糕點製作手藝，由專業甜點師每日新鮮製造，選擇包羅迷你糕點及八吋原個蛋糕款式



栗子蛋糕

朱古力開心果餅