

Press Release

Award-winning YUÈ Presents 50% Off Dim Sums 25% Off a la Carte Menus and Strengthened Precautionary Measures

(Hong Kong, 13 March 2020) — As most offices have re-opened, many are trying to re-establish some normalcy to their daily routine including dining while out for work. For great value choices, Michelin-recommended Chinese restaurant YUÈ at City Garden Hotel introduces a first time half price on selected dim sums, attractive discounts on business lunch and classic dinner sets, as well as 25% off a la carte and beverage items from now to 30 April. With extra caution on top of mind recently, the hotel and restaurant have also escalated hygiene standards and practices to ensure guests a pleasant and safe dining experience.

Lunch Promotions

Diners can now enjoy 50% discount on a bountiful selection of dim sum and snacks during lunch period from now to April 30 (Appendix 1) at YUÈ. Traditional dim sums handcrafted by award-winning Executive Chinese Chef Lai Ching Shing are available from HK\$27 only. Individually served platters with an assortment of dim sums, Chinese barbecues and snacks are also available from the attractive price of HK\$58 per person.

For those who are back into business entertainment or simply craving for a decadent lunch, Chef Lai has curated a six-course business lunch menu (Appendix 2) featuring barbecued meat platter, premium double-boiled sea whelk soup with Chinese herbs and silky fowl, steamed giant garoupa fillet with egg white and Hua Diao wine, sizzling pan-fried chicken with cognac in clay pot, fried rice with conpoy and egg white and Cantonese dessert at a special price of HK\$268 only per person. The menu is available from March 9 with each plate served individually with no minimum order, serving even single diners.

A comforting dim sum set lunch menu (Appendix 3) is another delicious option at YUÈ now at the favourable price of HK\$188 per person. The menu has even been elevated from a 4-course to 6-course experience with an extra nourishing soup and noodles in addition to the time honoured dim sum platter, signature main dish and dessert. For further surprise, the main course is upgraded to premium seafood on rotation such as baked prawn with premium soy sauce.

Dinner Promotions

The elaborate selection of award winning and famous dishes on the a la carte menu and beverages are now available at 25% discount daily at lunch and dinner to satisfy every occasion and preference. During dinner, guests can also choose the upgraded version of the Classic Dinner Set (Appendix 4) at 20% discount (HK\$308 per person, original price at HK\$388 per person) as a tasting menu of distinct Cantonese flavours.

Precautionary Measures to Ensure the Wellbeing of Guests

To provide guests a comfortable and enjoyable dining experience, the following stringent measures have been implemented at the hotel on top of its regular sanitising practices:

- To ensure food hygiene, all dishes and set menu portions will be plated and served individually
- To maintain a spacious dining environment, tables are arranged at further distances and bigger table tops will be installed
- For guests who wish to dine in a private space, VIP rooms will be arranged on a first book first served basis without minimum charge
- Alcohol based disinfectant wipes will be provided to all guests
- All tableware and cutleries are cleaned and sanitised before service, and will only be placed when guests are seated
- Increased number of servers to present dishes individually to avoid contact with sharing chopsticks
- All lunch sets are available without minimum patron requirement for those who wish to avoid meal gatherings. For necessary social and business meals, all portions will be served individually
- There will only be one seating per dining period. All dining tables, chairs, tableware, cutleries, menus and carpets will be fully sanitised before serving the next round of guests



CITY GARDEN
HOTEL



Micheline-recommended
Chinese restaurant YUÈ



Private room



Steamed minced pork with foie gras and
scallops



Crispy fried prawns coated with
pomelo sauce



Braised winter melon stuffed with
mushrooms and bird's nest



Seared star groupa fillet with fish maw on
egg white with truffle sauce

High resolution photos can be downloaded at http://bit.ly/YUE_March



About City Garden Hotel

City Garden Hotel is ideal for both business and leisure travellers, being in close proximity to the vibrant retail and dining hub of Causeway Bay. With Fortress Hill Station within a 5-minute stroll, guests enjoy easy access to Hong Kong's must-see tourist destinations and business hubs.

The hotel provides 605 rooms and suites measuring up to 600 sq. ft, along with a smoke-free environment, complimentary Wi-Fi and an outdoor swimming pool.

Catering to casual diners and connoisseurs, the City Garden restaurants offer authentic Cantonese fare, international cuisine, and Singapore favourites, as well as warm and attentive service. In addition to the award-winning restaurant, YUÈ, one of the most sought-after Chinese restaurants in the district, the Garden Café attracts food lovers with its international buffets and craft beers, while the Satay Inn delivers time-honoured, authentic Singaporean dishes.

For more details about the hotel, please visit: www.citygarden.com.hk

About Sino Hotels

Sino Group comprises three listed companies in Hong Kong, namely Sino Land Company Limited (HKSE: 83), Tsim Sha Tsui Properties Limited (HKSE: 247) and Sino Hotels (Holdings) Limited (HKSE: 1221) and private companies owned by the Ng Family. Sino Hotels collectively refers to hotels owned and / or managed under Sino Group, it encompasses over 3,600 guestrooms and suites in ten hotels across Hong Kong, Singapore and Australia. The growing portfolio includes seven hotels in Hong Kong, namely Royal Pacific Hotel, City Garden Hotel, Hong Kong Gold Coast Hotel, Island Pacific Hotel, The Pottinger Hong Kong, The Olympian Hong Kong and Conrad Hong Kong, as well as three in Asia-Pacific, namely The Fullerton Hotel Singapore, The Fullerton Bay Hotel Singapore and The Westin Sydney. Sino Hotels also owns and operates the exclusive Gold Coast Yacht & Country Club in Hong Kong. As a trusted brand of the hospitality industry, each property in Sino Hotels' portfolio offers a unique experience while sharing the mission of providing the best possible services and facilities to create a home away from home. www.sino-hotels.com

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Appendix 1

Dim Sum Promotion (available from March 13 to April 30)

Steamed chicken feet with premium bean sauce	HK\$27 (Original price HK\$53)
Steamed minced beef ball on bean curd sheet	HK\$27 (Original price HK\$53)
Steamed spare ribs with black bean sauce	HK\$27 (Original price HK\$53)
Pork and shrimp dumplings topped with pork liver	HK\$32 (Original price HK\$63)
Barbecued pork bun	HK\$32 (Original price HK\$63)
Chicken bun with ginger	HK\$32 (Original price HK\$63)
Braised beef tripe with "Chu Hou" sauce	HK\$32 (Original price HK\$63)
Stir-fried rice roll in X.O. sauce	HK\$34 (Original price HK\$68)
Stewed imperial fungi with assorted vegetables	HK\$44 (Original price HK\$88)
Pan-fried cuttlefish cake with sweet corn	HK\$44 (Original price HK\$88)
Crispy bean curd with spicy salt	HK\$44 (Original price HK\$88)
Poached pork trotter with ginger powder sauce	HK\$44 (Original price HK\$88)
Crispy bean curd skin rolled with assorted vegetables	HK\$44 (Original price HK\$88)
Pan-fried green pepper stuffed with minced pork	HK\$44 (Original price HK\$88)

Assorted platters

Dim sum platter

Shrimp and pork dumpling, Pork dumpling with crab cream, Dumpling with assorted mushrooms and vegetables and Barbecued pork bun

HK\$68 per person

Crispy platter

Deep-fried glutinous rice dumpling with pork and pear, Crab meat and spinach spring roll and Crispy crust pineapple bun

HK\$58 per person



Tasting barbecued combination (Please select 3 items)

Crispy Pork belly, Honey-glazed BBQ pork, Crispy bean curd rolled with vegetables and Jellyfish with spring onion and sesame oil

HK\$98 per person

Local delicacies platter

Deep-fried bombay duck with spicy salt, Assorted black fungus in pomelo vinegar, Pan-fried string beans stuffed with fish paste and Pan-fried cuttlefish cake with sweet corn

HK\$98 per person

*Subject to tea and condiment charges and 10% service charge based on original price

*Offer cannot be used in conjunction with other promotional offers



CITY GARDEN
HOTEL



Appendix 2

Business Set Lunch (available from March 9 to April 30)

Barbecued meat platter

Double-boiled sea whelk soup with Chinese herbs and silky fowl

Steamed giant garoupa fillet with egg white and Hua Diao wine

Pan-fried chicken with cognac in clay pot

Fried rice with conpoy and egg white

Dessert

HK\$268 per person

* All dishes will be served individually

* Subject to tea and condiment charges and 10% service charge

* Offer cannot be used in conjunction with other promotional offers

Appendix 3

Dim sum set lunch

Steamed dim sum (shrimp and pork dumpling, pork dumpling with crab cream and barbecued pork bun)

Soup of the day

Baked prawn with premium soy sauce

Sautéed mushrooms in winter melon topped with golden flakes

Fried egg noodles in soy sauce

Dessert

HK\$188 per person

Appendix 4

CLASSIC SET MENU

Savoury Platter

(Assorted vegetables rolled in crispy bean curd skin, Honey-glazed barbecued pork and

Deep-fried squid with spicy salt)

Soup of the day

Crispy crab claw with shrimp paste

Braised goose web with pomelo rind in oyster sauce

Sweet and sour pork with bell pepper

Poached spinach with salted egg and preserved egg in supreme soup

Sweetened red bean cream with mandarin peel

HK\$308 per person (min. 2 persons)

- * All dishes will be served individually
- * Subject to tea and condiment charges and 10% service charge
- * Offer cannot be used in conjunction with other promotional offers