

Press Release

For Immediate Release

**City Garden Hotel's Chinese restaurant YUÈ
welcomes the Year of the Dog
with a Luxurious 9-course Festive Feast**

Traditional Taste Premium Ingredients Auspicious Dishes

(17 January 2018) Chinese New Year is a time for joyous celebration and family reunion. To honour this tradition, City Garden Hotel's Chinese restaurant YUÈ, a one Michelin-starred restaurant from 2012-2016, will launch a sumptuous 9-course festive menu, "Gau Daai Gwai" (HK\$3,800 for 8 persons), starting from 16 February 2018, to ensure guests a memorable family reunion dinner.

"Gau Daai Gwai" (Cantonese pronunciation) which symbolises prosperity in Chinese, used to be a 9-course celebratory feast among the upper classes in the old days. It is rarely seen nowadays except in a few Hakka walled villages in the New Territories. To welcome the Lunar New Year, Executive Chinese Chef Lai Ching Shing of City Garden Hotel is bringing diners the traditional taste of the time-honoured Hakka festive menu, using top-quality ingredients such as the renowned Silver Hill Duck from Ireland and fresh lobster.

"Gwai" is an ancient cooking vessel used by the aristocracy before it was introduced as a humble utensil to the public; "Gau" means nine in Chinese, also meant "honour" in ancient times, is a homophone for "eternity"; while "Dai" means large and symbolises "wealth" and "abundance". Thus, "Gau Daai Gwai" is a luxurious ceremonious feast for the wealthy elite, eaten with the hopes of increasing the family's fortune and prosperity.

The nine dishes in "Gau Daai Gwai" have changed over time due to changing culture and eating habits, yet, the menu is still consisted of one soup and dishes made with pork, duck, chicken, fish, shrimp, oysters and vegetables. Each dish carries symbolic meaning and all dishes will be served together to create a bountiful feast with a sense of prosperity. It is a tradition to start with the soup and end with fried glass noodles.

Double-boiled Duck Broth with Fish Maw, Tangerine Zest and Pork Shank
Boiled with 10-year-old dried tangerine zest and fish maw for 4 hours, the nourishing

duck soup is packed with strong flavours of the ingredients. The rich protein, collagen and nutrients of the fish maw make it soothing for everyone in the cold weather.

Wok-fried Lobster with Fragrant Bean Paste

Traditional Hakka recipe asks for river shrimp but Chef Lai substitutes it with fresh lobster for a more lavish dish. Lobster is wok-fried with dried tangerine zest and homemade fragrant bean paste which enhance the flavour and freshness of the lobster.

Braised “Silver Hill” Duck with “Chu Hou” Sauce in Traditional Style

To make the nostalgic dish, “Braised Duck with Chu Hou sauce”, more refined and exquisite, Chef Lai has recreated it using the renowned and rare Silver Hill Duck from Ireland which has been highly regarded by many celebrity chefs including Heston Blumenthal and Gordon Ramsay. Due to its high fat content, the texture of the duck remains succulent even after hours of braising. The usual pungent gamey taste of duck is absent in this breed which makes it a perfect match with the Chu Hou sauce; while the soy sauce, wine, aged tangerine zest and ginger add complexity to the dish.

YUÈ is the first restaurant in Hong Kong to serve Silver Hill Duck dishes, demonstrating the distinct flavour of the unique cultivated hybrid from the Aylesbury Duck and the Peking Duck that can only be found at Ireland’s Silver Hills Farm.

Crispy Sun-dried Oyster and Water Chestnut Rolls Wrapped in Pork Caul Fat

Pork caul fat is used as a wrapper to lock in moisture and amplify flavours in this traditional appetising treat. Fried golden crisp, every bite is a burst of tasty dried oysters and water chestnuts. The meticulously-prepared delicacy is also a showcase of Chef Lai’s impressive cooking techniques since dishes cooked with pork caul fat require great efforts, sublime skills and long hours of preparation.

Chicken, Chinese Red Dates and Wolfberries in Chinese Yellow Wine Sauce

A classic favourite in the Hakka festive menu, the essence of this palatable dish is the Chinese yellow wine. Traditionally consumed in special occasions, the sweet scented wine is a requisite for new mothers to boost their immune systems due to its high nutritional values and low alcohol content. Whole chicken is slowly boiled in the wine with Chinese red dates and wolfberries, which results in an ultra-tender texture. This dish explodes with flavours, offering diners an unforgettable taste.

Poached Giant Garoupa Fillets with Pickled Chinese Leaf Mustards and Dried Bean Curd in Chicken Broth

Fish, is a homophone for “abundance”, plays an important role in every family

gathering during Chinese New Year. In this simple yet delectable dish, Chef Lai uses the slight saltiness of his homemade salted Chinese leaf mustards to bring out the freshness of the giant garoupa.

Braised Pork Belly with Winter Bamboo Shoots, Leeks and Fermented Bean Curd

The juicy pork belly is slow-braised in fermented bean curd and its taste is elevated with the use of garlic and fresh winter bamboo shoots which bring out an enticing aroma. The refreshing taste of the winter bamboo shoots harmonises with the fattiness of the pork belly.

Braised Black Mushrooms in Chicken Sauce

Symbolising “auspicious” and “wholeness”, mushroom is a quintessential food in reunion dinner. Premium thick black mushrooms, each weighing over 2 oz., are braised in rich chicken stock to intensify its natural aromatic taste.

Poached Fish Maw, Angled Luffa and Minced Pork

Fish maw represents a sense of “decency” in Hakka culture. It is poached with angled luffa, ground meat and dried shrimp, creating a hearty and scrumptious delicacy.

Fried Glass Noodles with Assorted Dried Seafood and Shredded Vegetables

Noodles are essential in Chinese culture and no Chinese New Year feast is complete without them. Despite it is a common ingredient, glass noodles symbolise “longevity” and “eternity” since they are even longer than shark’s fin. The Hakkas like to fry the noodles with dried cuttlefishes, dried shrimp, onions, fried fish cakes, mushrooms and shredded carrots and bottle gourds for a colourful and auspicious dish.

Lemon and Purple Sweet Potato Pudding

Chef Lai has once again unleashed his creativity and invented the refreshing “Lemon and Purple Sweet Potato Pudding”, offering guests a gastronomic delight to round off the lavish feast. The pudding is not for sale and is exclusive to the “Gau Daai Gwai” menu.

YUÈ Chinese New Year Puddings

Furthermore, YUÈ is introducing “Purple Sweet Potato Pudding” (HK\$199) exclusively for this year in addition to the traditional “New Year Pudding” (HK\$188). Shines with a festive purplish-red colour, this pudding is created with diced purple sweet potatoes, purple sweet potato paste and beetroot juice, making it a great healthy alternative.

Making the return are the acclaimed “Supreme Turnip Pudding” (HK\$298) and

“Mixed Mushroom Turnip Pudding” (HK\$268). The former is absolutely delicious as this traditional treat is packed with flavoursome air-dried meat and carefully selected Yunnan ham, conpoy and dried Shiitake mushrooms; whereas the latter is made with morel and agaricus mushrooms, remains as a popular pudding for vegetarians.

These exquisite puddings are perfect gifts for family, friends and business partners. Guests can enjoy a 10% discount on orders of 3 to 4 boxes, and 15% off for 5 boxes or more.

Booking & Enquiries : 2806 4918 or email to yue@citygarden.com.hk

*Luxurious 9-course Festive Feast at HK\$3,800 is subject to 10% service charge.

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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 613 rooms and suites measuring up to 600 sq. ft, along with a smoke-free environment, complimentary Wi-Fi, an outdoor swimming pool and free use of a Handy smartphone.

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.

City Garden Hotel

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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 The Royal Pacific Hotel & Towers, 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.

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Photos



“Gau Daai Gwai”



Double-boiled Duck Broth with Fish Maw, Tangerine Zest and Pork Shank



Wok-fried Lobster with Fragrant Bean Paste



Crispy Sun-dried Oyster and Water Chestnut Rolls Wrapped in Pork Caul Fat



Braised Pork Belly with Winter Bamboo Shoots, Leeks and Fermented Bean Curd



Chicken, Chinese Red Dates and Wolfberries in Chinese Yellow Wine Sauce



Poached Giant Garoupa Fillets with Pickled Chinese Leaf Mustards and Dried Bean Curd in Chicken Broth



Braised "Silver Hill" Duck with "Chu Hou" Sauce in Traditional Style



Braised Black Mushrooms in Chicken Sauce



Poached Fish Maw, Angled Luffa and Minced Pork



Purple Sweet Potato Pudding



Supreme Turnip Pudding and Mixed Mushroom Turnip Pudding

Plases access the original photos via the following link

<https://drive.google.com/open?id=19bu5UBMIuQVirObg-CQsZa3Q0aeyjNCg>