

Press Release

For Immediate Release

Sino Hotels Satay Inn Presents Authentic Nyonya Menu

(Hong Kong, 24 July 2019) — Satay Inn of Sino Hotels unveils “Authentic Nyonya” menu to celebrate traditional Peranakan fare this summer. The promotion menu available at all three branches of Satay Inn at Royal Pacific Hotel, City Garden Hotel and Hong Kong Gold Coast Hotel from 1 August to 30 September 2019 promises to delight devotees of South Asian cuisine.

Without travelling miles, discerning food connoisseurs can now visit Satay Inn to sample the authentic Nyonya recipes brought by native Malaysian Chef Danny Lai, Executive Chef of Royal Pacific Hotel. The menu harmonises all the essential traits of Nyonya dishes including freshness, sweetness, sourness, spiciness and rich flavours. It is an exemplar of authentic Nyonya tastes.

Begin the Nyonya culinary journey with **Malaysian appetiser platter - Jackfruit pork satay, chicken satay, deep-fried popiah**. Served with savoury homemade peanut sauce, the chicken and pork skewers are marinated with spices and grilled to perfection, with juicy jackfruit interlocked in between to enhance the taste of the meat cubes. The deep-fried popiah is spring roll in Nyonya style filled with jicama, dried shrimp and shredded carrots. The nourishing **Sea cucumbers and clams soup** uses aged chicken and Yu Zhu broth as its base, perfectly saturating the fresh sea cucumbers and clams with the natural sweetness of the broth. **Braised pork belly in fermented soy bean sauce**, the melt-in-your-mouth pork belly pieces are deeply infused with the soy bean sauce and linger with its distinctive aroma. **Prawns and pineapple in coconut curry**, also known as “udang masak lemak nanas” is an iconic Nyonya dish that is usually served during festivals and family celebrations. The tongue-tingling curry is packed with aroma from spices and coconut milk, along with bursts of sweetness and acidity from the pineapple, and succulent prawns. Sign off the meal on a sweet note with the traditional **Pandan pancake wrapped with caramelised**

banana, coconut ice cream and fresh mango.

In addition to these signature dishes, diners can also relish other sought-after Nyonya delicacies include ***Prawn Mee Siam, Pork rib curry in clay pot, Baked spring chicken marinated in spice and Braised marble goby in spicy Assam sauce.***

“Authentic Nyonya” special menu will be available from 1 August to 30 September, covering the Singapore National Day celebrations. The menu is served daily at lunch and dinner, and at all Satay Inn outlets under Sino Hotels.

About Nyonya

The Nyonya culture (also known as Peranakan) arose from the interracial marriage between Chinese and local South Asians in the 16th Century, while Nyonya denotes the female descendants from the intermarriages. Nyonya cuisine is a concoction of South Asian and Chinese culinary traditions that has flourished with the Nyonya ladies who embrace the essences of both cuisines to create their unique style of fusion recipes. The Nyonya recipes carry Chinese culinary legacy in its cooking techniques including stir-fry, deep-fry, pan-fry, braise and stew, while incorporating indigenous Southeast Asian ingredients, especially the spices and herbs. Nyonya cuisine tends to be richer in flavours from the abundant use of coconut milk and spices.

Satay Inn at Sino Hotels

Royal Pacific Hotel

Address: Shop 3, Tower 1, Podium Level, China Hong Kong City, 33 Canton Road, Tsimshatsui, Kowloon, Hong Kong

Tel: 2738 2368

Email: rphsatay@royalpacific.com.hk

Opening Hours: 12:00nn – 11:00pm

City Garden Hotel

B/F, City Garden Hotel, 9 City Garden Road, North Point, Hong Kong

Tel: 2806 4938

Email: satayinn@citygarden.com.hk

Opening Hours: 11:30am to 3pm, 6pm to 10pm



satay inn
A TASTE OF SINGAPORE
沙 嗲 軒

Hong Kong Gold Coast Hotel

Lobby Floor, Hong Kong Gold Coast Hotel, 1 Castle Peak Road, Gold Coast, Hong Kong

Tel: 2453 8822

Email: satayinn@goldcoasthotel.com.hk

Opening Hours: Monday to Friday, 11:30am to 3:00pm, 6:00pm to 11:00pm

Saturday, Sunday and Public Holidays, 11:00am – 11:00pm



Malaysian appetiser platter



Sea cucumbers and clams soup



Braised pork belly in fermented soy bean sauce



Prawns and pineapple in coconut curry



Caramelised banana pandan pancake with
fresh mango and coconut ice cream

High resolution photos can be downloaded at:

http://bit.ly/sgh_nyonya



About Sino Hotels

Sino Group comprises of 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 nine hotels across Hong Kong, Singapore and Australia. The growing portfolio includes six hotels in Hong Kong, namely Royal Pacific Hotel, City Garden Hotel, Hong Kong Gold Coast Hotel, Island Pacific Hotel, The Pottinger Hong Kong and The Olympian Hong Kong, as well as three in Asia-Pacific, namely The Fullerton Hotel Singapore, The Fullerton Bay Hotel Singapore and The Fullerton Sydney opening in October 2019. 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

Media Contacts

For more information, please contact Sino Hotels:

Hazel Chan

Marketing Communications Manager

Sino Hotels

Phone: (852) 2738 2309/ 9232 6898

Email: hazelchan@sino-hotels.com

Winny Mui

Assistant Director of Marketing

Sino Hotels

Phone: (852) 2738 2590/ 9095 3185

Email: winnywui@sino-hotels.com

Sharon Foo

Group Director of Marketing

Sino Hotels

Phone: (852) 2738 2210/ 9166 5225

Email: sharonfoo@sino-hotels.com