Ring in the Year of the Rooster with Front-row Fireworks Viewing and Fabulous Dining

HONG KONG, January 4, 2017 – Celebrate the Year of the Rooster at InterContinental Hong Kong’s celebrated restaurants and enjoy front row seats for the Lunar New Year’s Fireworks Display over Victoria Harbour. InterContinental Hong Kong, with its dramatic waterfront location, provides the ultimate viewing of the Lunar New Year Fireworks Display and the neon-lit Hong Kong Island skyline.

**Yan Toh Heen**
For a traditional Chinese New Year’s Feast of award-winning Cantonese cuisine by Chef Lau Yiu Fai on January 29, the 2-Michelin star **Yan Toh Heen** presents an 8-course set dinner at HK$2,888 per person.

Chef Lau’s Firework Dinner menu highlights include Barbecued Suckling Pig and Crispy Lobster Roll with Sea Moss, Double Boiled Sea Cucumber with Fish Maw, Sun-dried Oyster with Black Bean Sauce, Braised Whole Yoshihama Abalone (28-Head) and Japanese Mushrooms in Oyster Jus. For dessert, Sweetened Walnut Cream with Glutinous Rice Dumplings and Chilled Red Date Pudding with Bird’s Nest, served with Bu Lang Mountain Centennial Pu Er Tea.

**Yan Toh Heen – Chinese New Year Fireworks Dinner Menu**
The special "Fat Choy" menu (HK$1,688 per person) which includes traditional Lunar New Year delicacies is available from January 12 to February 12, 2017 (except the Fireworks Night on January 29). The 5-course menu features Barbecued Suckling Pig, Crispy Sun dried Oyster and Golden Lobster with Spicy Salt, followed by the special "Buddha Jumping Over the Wall" auspicious dish (Double Boiled Abalone, Fish Maw, Sea Cucumber, Conpoy, Morchella, Bamboo Piths, Mushrooms, Black Chicken and Sea Moss in Soup). This is followed by Wok-fried Wagyu Beef and Duck Liver with Spicy Sauce served in a Hot Stone and Fried Rice with Fresh Scallops and Crabmeat Roe. For dessert, Sweetened Red Bean Cream with Sesame Dumplings and Bird’s Nest, served with Taiwan High Mountain (Semi-fermented Oolong Tea).

**Yan Toh Heen – Fat Choy Menu**

**NOBU InterContinental Hong Kong**

On January 29, NOBU InterContinental Hong Kong will showcase its innovative new-style Japanese cuisine with an 8-course menu created by NOBU Executive Chef Sean Mell at HK$1,888 per adult (6:00pm-11:00pm).

The Chinese New Year Omakase menu starts with O-Toro Sashimi with Spicy Garlic Sauce, Gindara Nanbanzuke and Ankimo Karashi Sumiso. Next is Botan Ebi, Uni Sashimi, Awabi Caviar, Truffle, Tamago Sauce, followed by a Deluxe Sushi Assortment; then Grilled Ise Ebi, Uni Butter Sauce and Steamed Matodai Fillet, Shiitake, Sake Soy. This is followed by melt-in-your mouth A5 Miyasaki Wagyu, Truffle Balsamic Teriyaki and Spicy Seafood Udon. For dessert, “Twinkle Crystal” Mizu Shingen Mochi, Mikan, Black Honey.

**NOBU InterContinental Hong Kong – Chinese New Year Fireworks Dinner Menu**

**THE STEAK HOUSE winebar + grill**

At THE STEAK HOUSE winebar + grill, indulge in a 4-course menu at HK$1,788 per adult and HK$1,288 per child (3-6 years old only). The set menu is inclusive of the Deluxe Salad Bar, followed by a Seafood Platter featuring Grilled Boston Lobster, Abalone and Jumbo Scallops. Next choose from the Charcoal Grill - either U.S New York Strip (12 oz.), U.S. Petit Filet Mignon (8 oz.), US Rib Eye (12 oz) or Chilean Sea Bass (10 oz). For an additional HK$1,080, you can select the Australian Grade 9 Wagyu Rib Eye (12 oz.); or for an additional HK$1,200, choose the Japanese A5 Hida Striploin (10 oz). All are served with Idaho Potatoes with artisanal Montebore Cheese and Purple Cauliflower Mimosa. Make sure to save room for the elaborate Chinese New Year Dessert Buffet.

**THE STEAK HOUSE winebar + grill – Chinese New Year Fireworks Dinner Menu**

**Harbourside**

On January 29, Harbourside, renowned for its exceptional international buffets, presents a Seafood & Sushi Dinner Buffet for HK$1,638 per adult / HK$1,138 per child (3-11 years old only) – 1st seating: 5:30pm - 8:00pm / 2nd seating: 8:30pm - 11:00pm

The elaborate international buffet features Live Action Stations, including a Grilled Station with our chefs preparing Prawns, Squid, Beef kalbi, Chicken percik, Salmon teriyaki, Miso pork, Turkish beef kebabs and condiments.

**Special Chinese New Year menu items on the Buffet throughout January** include Braised Iberico pork knuckle with ginger, egg and soy sauce; Szechuan pepper lamb chops with chili and leeks; Sweet & spicy coconut chicken curry; Wok-fried pork with black bean sauce, onions and peppers; Wok-fried glutinous rice with baby abalone and assorted meat; Braised sea cucumber, goose web and Chinese mushrooms; Double boiled fish maw with white radish, baby celery and miso; Boiled abalone with whale sauce and black moose; Chinese roasted chicken; Wok-fried soon hock with light soy sauce, Steamed garoupa and Martin style, longevity noodles.
On January 9 - 31 (except January 29), at Harbourside’s Dinner Buffet, enjoy the traditional Lo Hei (Prosperity Toss), a Teochew-style raw fish salad eaten especially at Chinese New Year. It is freshly tossed with strips of raw fish, shredded vegetables and a variety of sauces and condiments, along with other ingredients. Yusheng, which literally means “raw fish” is considered a symbol of abundance, prosperity and good health. Consequently, the tossing of the Lo Hei at Chinese New Year is auspicious.

From January 2 - 31, Harbourside presents a “More, the Merrier” Friends & Family Promotion. For every $5,000 spent at Harbourside, receive a red pocket with a HK$500 dining voucher for your next meal at Harbourside. (Terms & conditions apply).

Terms & Conditions:
- Vouchers are issued and redeemable at Harbourside only
- Harbourside vouchers will be issued between January 2 - 31, 2017 during lunch, dinner and Sunday Brunch for each bill of HK$5,000 or above.
- Black-out date when NO vouchers will be issued: the Fireworks Night (January 29, 2017 - dinner only).
- In order to redeem the voucher, please mention the voucher when making your reservation.
- Period to redeem the vouchers: February 1 - April 30, 2017
- Black-out date when NO vouchers can be redeemed: February 14, 2017
- When redeeming the HK$500 cash voucher, it will be deducted from the total bill before discounts or privileges. Only one voucher can be redeemed per check.

Table reservations for our restaurants can be made in advance by calling InterContinental Hong Kong’s Restaurant Reservations Centre at +852 2313 2323 or e-mailing our Restaurant Reservations Centre: fb.hongkong@ihg.com

Lobby Lounge

The Lobby Lounge offers front-row viewing of the Fireworks Display. In the evening enjoy the panoramic views while enjoying live jazz music.

On January 29th (6:00pm - 10:00pm), the minimum charge per person is HK$888 per adult. Try our new #852TAILS of Hong Kong (signature cocktails). Tantalise your taste buds with a fiery sensation with our Chilli Appetizer Sampler by Executive Chef Nicola Canuti (available from January 2-February 28). The special menu features a snack sampler with varying degrees of spiciness - showcasing chillis from around the world (China, France, Mexico, Uganda and India), along with a selection of cocktails infused with spicy flavours.

Lobby Lounge Chili Sampler Menu

Over the Chinese New Year Holidays, the Lobby Lounge provides an ideal spot for relaxed afternoon tea. Select the popular contemporary Afternoon Tea Set or our NEW Red Box Contemporary Chinese Tea Set for HK$608 for 2 persons (Weekdays) / HK$628 for two persons (Sat, Sun & Public Holidays).

The new 3-tiered Chinese lacquered basket features a selection of savoury regional specialties: Golden Shrimp with yuzu sauce; Wagyu Beef, Black Truffle, Mushroom Pastry and Braised Abalone-Green Pea Tart. The second tier showcases baked items including Iberico Pork,Wild Vegetable Pastry; Duck Taro Buns; Spinach Ham, Crabmeat, Conpoy and Turnip Puff Pastry. The final tier highlights Sweet items including Red Bean, Seaweed, Potato Puff Pastry; Green Grape Dumplings; Purple Sweet Potato Rolls and Dried Longan and Goji Berry Madeleines. There is also a pass-around dessert of Coconut • Mango Pudding - all served with a selection of premium Chinese teas.

Lobby Lounge – Red Box Chinese Tea Set Menu
From January 23 - February 5, enjoy selections from the Lobby Lounge’s **Chinese New Year Snack Menu**, which includes the *Auspicious Chinese New Year “Lo Hei” Dish* (Shredded Abalone, Roasted Duck, Fish Maw and Jelly Fish, accompanied with Green and Red Bell Peppers, Honeydew and Cantaloupe Melon, Scallions, Turnip, Julienne Carrots, Chopped Walnuts and Pine Nuts with Sesame Yuzu Dressing). Alternatively select Crispy Taro Net with Golden Abalone, King Prawn Dumplings with Hot and Sour Sauce and Wagyu Beef, Black Truffle and Wild Mushrooms in Puff Pastry. Try our homemade Chinese New Year puddings with a choice of Organic Turnip Cake with XO Sauce or New Year Pudding with Red Beans.

**Lobby Lounge - Chinese New Year Snack Menu.**

Please add 10% service charge to all restaurant prices.

*(The Lobby Lounge does not accept reservations.)*

**Room with a View**

Almost two-thirds of InterContinental Hong Kong’s 503 guest rooms have spectacular panoramic harbourviews. For front-row viewing of the Fireworks Display on Victoria Harbour on January 29th reserve a harbourview room or suite.

For room reservations, please contact InterContinental Hong Kong at:
Tel: (852) 2721 1211  Fax: (852) 2739 4546  E-mail: hongkong@ihg.com.
www.hongkong-ic.intercontinental.com

**Yan Toh Heen Chinese New Year Homemade Puddings & Festival Cooking Class**

Why not order our homemade Chinese New Year puddings to give to family? Executive Chef Lau Yiu Fai and his team at our 2-Michelin star Yan Toh Heen are preparing homemade Chinese New Year puddings made with the finest ingredients

Select from Savoury Kagoshima Thick Cut Daikon Pudding (HK$348) or Chinese New Year Chestnut and Red Bean Pudding served with Okinawa Kokuto Syrup (HK$348).

When ordering 10 or more boxes of Chinese New Year puddings, patrons can receive a discount. For enquiries, please contact our Restaurant Reservations Centre at +852 2313 2323. Chinese New Year Puddings can be collected at Yan Toh Heen from January 19 - 26 between 1:00pm and 10:00pm daily.

Yan Toh Heen also has two **Chinese New Year Hampers** featuring an assortment of Chinese New Year puddings and delicacies. The Yan Toh Heen **Supreme Chinese New Year Hamper (HK$6,988)** or the **Yan Toh Heen Deluxe Chinese New Year Hamper (HK$5,688)**.

Click [here](#) for the details and order form for our **Chinese New Year Pudding and Gift Hampers.**
Learn to Make Your Own Chinese New Year Savoury Kagoshima Thick Cut Daikon Pudding and Peanut & Sesame Dumplings

In preparation for the Lunar New Year, learn to make your own Chinese New Year Puddings under the expert guidance of Yan Toh Heen Executive Chef Lau Yiu Fai and his team. Chef Lau will demonstrate how to make this savoury seasonal treat, along with Peanut & Sesame Dumplings.

Date/Time: Saturday, January 21, 2017 (12:15pm - 2:00pm)
Venue: Yan Toh Heen Private Room

Programme:
Chef Lau will introduce the ingredients for the Daikon Pudding as you enjoy dim sum and Chinese tea. He will then demonstrate how to make Savoury Daikon Pudding and traditional Peanut & Sesame Dumplings. Next it will be your turn to make your own dumplings with the assistance of Chef Lau and his team.
Finally, indulge in the Daikon Pudding and traditional Peanut & Sesame Dumplings you have made, which will be served with Tribute Ti Kuan Yin Tea.

Price: HK$1,488 per person + 10% service charge

Takeaway gifts: A box of Savoury Kagoshima Thick Cut Daikon Pudding, a package of traditional Peanut & Sesame Dumplings, a bottle of Yan Toh Heen Homemade X.O. Chili Sauce and a Yan Toh Heen apron.

Participants: 10 persons maximum

For Restaurant and Chinese New Year Pudding Class Reservations:
Kindly contact InterContinental Hong Kong’s Restaurant Reservations Centre at Tel: +852 2313 2323 or E-mail: fb.hongkong@ihg.com

For further press information, please contact:
Carole L Klein
Executive Director of PR & Communications
InterContinental Hong Kong
Tel: (852) 2313 2335 / Fax: (852) 2721 5964
E-mail: carole.klein@ihg.com