

NEWS RELEASE

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TAO LI PRESENTS NOSTALGIC CANTONESE SPECIALITIES

From now until 30 September 2015, Tao Li, the Chinese restaurant at New World Millennium Hong Kong Hotel, introduces a series of authentic Guangdong specialities highlighting the good old days of Hong Kong's 70s. Chinese head chef So Kei Pak, embracing over 40 years of culinary experience in Cantonese cuisine, uses his masterful skills to rejuvenate the old-time Hong Kong favourites to impress diners' taste buds.

Broth is one of the essences of Cantonese cuisine. Chef So recommends diners kick off their splendid meal with **Fish Head Broth with Bean Curd, Black Mushroom and Egg**. The flavourful broth is a perfect combination of boneless fish head with chicken liver, barbecued pork, bamboo shoots, mushroom and mandarin peel – the complexity of the combination of flavours is certainly intriguing and pleasing.

Another worth trying classic is the Guangdong delicacy known as **Steamed Goose with Plum Sauce**. Chef So selects geese of five kilogrammes for a meaty yet tender texture, seasons the meat with Sichuan pepper, star anise and bay leaves etc., then places the marinated meat in a small clay pot with taro pieces underneath and stews them together with an appetising sweet-and-sour plum sauce. Both the goose meat and the taro absorb all the flavours, producing a delicious dish that should not be missed.

Diners may also sample the specialty **Stir-fried Pig's Stomach with Black Bean and Pepper Sauce**, which is only available at a few restaurants in Hong Kong only. Chef So selectively uses the supreme part of the pig's stomach, which is not commonly available at the market, and expertly stir-fries it to the optimal condition for the best meat texture, well complemented by a mouth-watering black bean and pepper sauce. The dish requires sophisticated culinary skills as the supreme part of the stomach is quite chewy.

Chef So also recommends **Deep-fried Shrimp Toast**, tempting blocks of toast topped with whole shrimp fried to golden and crispy. The heavenly combination of succulent shrimp and deep-fried bread is simply irresistible to every diner.

Barbecued Sliced Pork with Chicken Liver, traditionally called "gold coin chicken" in Cantonese, is one of the most classic dishes that portrays the spirit of Cantonese barbecue. The sandwich-like delicacy consists of three thin layers: barbecued pork, chicken liver and translucent pork belly fat – which has been marinated in white sugar and Chinese rose essence liquor for translucency. The distinct flavours of each layer fuse together, delivering a harmonious and unique sensation.

Last but not least, diners must try the **Braised Thick Noodles with Lard and Shredded Barbecued Black Pork**, a popular street food in old Hong Kong. Thick noodles are perfectly matched with crispy pork rinds, tender barbecued black pork and lard. Lard and soya sauce are served on the side for diners to add according to their preference.

Other recommended dishes include: **Roasted Duck; Barbecued Chicken Liver and Spare Ribs with Honey Sauce; Baked Egg with Fish Intestines; Shredded Duck Broth with Fish Maw, Chive Stem and Mandarin Peel.**

The Nostalgic Cantonese Delicacies menu is available at Tao Li daily. For enquiries or reservations, please call 2313 4225.

Tao Li is a celebrated restaurant offering an elegant selection of Cantonese fare and dim sum that combines traditional flavours with originality. With 180 seats and five private rooms, the restaurant can be converted to a large function room for private and corporate gatherings.

Located on Mody Road in Tsim Sha Tsui East, New World Millennium Hong Kong Hotel features 464 well-appointed guestrooms and suites. Dining options include Chinese restaurant Tao Li, Japanese restaurants Sagano and RANZAN, all-day dining at Café East, French cuisine at La Table, and libations and snacks at Bar on 15 and Lobby Lounge. Meeting space includes a grand ballroom and 10 meeting rooms. Recreational facilities include a health club and a rooftop pool. Exclusive privileges are offered on the Residence Club executive floors and Living Room. For more information and reservations, please contact your travel professional, the hotel directly at telephone 2739 1111, email reservations@newworldmillenniumhotel.com, or visit newworldmillenniumhotel.com.

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