

NEWS RELEASE

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**NEW WORLD BEIJING HOTEL'S 8 QI NIAN
LAUNCHES INNOVATIVE NEW MENU**

This summer, the kitchen of New World Beijing Hotel's signature Chinese restaurant, 8 Qi Nian, is hotter than ever with the launch of an innovative new menu that is setting culinary trends in Beijing and beyond.

Created by the restaurant's esteemed Chef Yuen, who has combined age-old Chinese recipes with modern preparations and the freshest seasonal ingredients, the menu's new signature dishes include traditional favourites like *Mei Cai Kou Rou*, made with steamed pork belly, preserved vegetables and soy sauce, along with hearty highlights like Roasted Angus Beef Rib in Barbeque Sauce and Roasted Wagyu Beef Rib with Black Pepper Sauce. Setting culinary trends for Chinese cuisine, the menu incorporates select seasonal ingredients and creative plating ideas to offer diners a unique dining experience.

Diners are invited to discover *Mei Cai Kou Rou*, prepared by the chefs at 8 Qi Nian. This Hakka speciality, known for the strengthening properties in Traditional Chinese Medicine, follows age-old recipes refined by famous Chinese writer, poet, calligrapher, pharmacologist and gastronome Su Shi during the Northern Song Dynasty in Huizhou. The *Mei Cai Kou Rou* at 8 Qi Nian is made with slow-cooked streaky pork, stuffed bean curd and a secret sauce, with absolutely no additives.

Roasted Australian Black Angus Beef Rib with Barbecue Sauce

For this beef dish, the restaurant's chefs source O'Connor Black Angus from Victoria, Australia, which is renowned for its heavy marbling and great depth of flavour. The chefs at 8 Qi Nian marinate the beef in a secret blend of herbs and spices, before gently steaming to release all of the marbling. The ribs are then slow-roasted and served with a rich barbecue sauce.

Roasted Wagyu Beef Rib with Black Pepper Sauce

The Wagyu beef at 8 Qi Nian is imported directly from Japan and is known the world over for its marbling and flavour. To create this dish, the restaurant's chefs marinate the beef before gently steaming to ensure all of the marbling is released through the meat. To maximise the flavour and tenderness, the beef is then slow-roasted and topped with a savoury black pepper sauce.

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Located on the hotel's first floor with a separate street-level entrance, the 200-seat 8 Qi Nian creates an intimate ambience for discerning diners. Tea connoisseurs are welcome to visit the tea library, where tea masters introduce more than 30 types of Chinese tea from Fu Jian, Yunnan, An Hui, Che Jiang and elsewhere around China. Meanwhile, the sommelier advises guests on the best food and wine pairings, choosing from the restaurant's wide selection of red and white wines, champagne and spirits imported from all corners of the world. For patrons looking to hold an event or dinner party, 8 Qi Nian has eight private dining rooms, with the largest accommodating up to 24 people and featuring a private kitchen.

For reservations at 8 Qi Nian, please call +86 10 5960 8811 or email dining.beijing@newworldhotels.com.

Step off the city streets into this modern Chinese restaurant; prepare your palate for a truly memorable dining experience. 8 QI NIAN's divine new menu awaits.

The 309-room New World Beijing Hotel is the closest deluxe hotel to the Temple of Heaven and is conveniently located near Tiananmen Square, the Forbidden City and the Wangfujing shopping district. Hotel dining includes Tian Tan Kitchen, an all-day café; 8 Qi Nian Chinese restaurant; TANG lobby lounge; and YIN on 12 rooftop bar. Recreational options include a health club, spa and indoor swimming pool; whilst meeting space totalling 1,542 square metres includes a windowed ballroom and six function rooms. The Residence Club executive floor offers the largest outdoor terrace among Beijing's luxury hotels. For more information and reservations, please contact a travel professional, the hotel directly at telephone +86 10 5960 8888, email reservations.beijing@newworldhotels.com or visit newworldhotels.com.

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