

NEWS RELEASE

02 February 2024

**NEW WORLD MILLENNIUM HONG KONG HOTEL CELEBRATES CHINESE NEW YEAR
AND VALENTINE'S WITH MOUTHWATERING EAST-WEST DINING**

[New World Millennium Hong Kong Hotel](#) presents a range of auspicious and love-filled menus to celebrate the Year of the Dragon and Valentine's Day, for a special festive season in which east meets west.

Fortuitous Fare for Chinese New Year

Tao Li's Executive Chinese Chef Cheuk Man Chung has created a series of dishes symbolising great fortune and good health. The popular, classic Lo Hei is prepared with whole abalone, salmon sashimi and a variety of condiments such as pickled and shredded ginger, pickled shallots and coriander. It is a tradition for diners to toss the ingredients together as high as possible to bring prosperity for the year ahead. Other Lunar New Year creations, each carrying a festive blessing, include Sea Moss Soup with Dried Oysters, Pork Knuckles, Conpoy, Fish Maw, Black Mushrooms, Lotus Root and Pig's Tongue; Sautéed Fresh Abalone with Sea Cucumber, Prawns, Squid, Kale and Homemade XO Chilli Sauce; Barbecued Sliced Pork with Chicken Liver and Sautéed Lobster with Broccoli; as well as Braised Broccoli with Crab Coral, Crabmeat and Bird's Nest.

Chef Cheuk also presents a lavish selection of festive dim sum with highlights including Whole Conpoy Dumpling with Abalone, Fish Maw and Supreme Soup; Steamed Shrimp Dumplings with Crab Coral, Asparagus and Gold Leaf; Steamed Pork Dumplings with Sea Moss, Diced Abalone, and Scallop; and Steamed Egg Rolls with Jinhua Ham, Garoupa Fillets, Fish Maw and Minced Shrimp.

The Chinese New Year specialties are available daily from 10 to 24 February (the first 15 days of the Chinese New Year) and the festive dim sum menu is available for lunch only from 10 to 16 February (the first seven days of the Chinese New Year).

A Romantic Getaway for Epicures

Couples can savour a classic French dinner in the comfort of the candle-lit **La Table French Brasserie**. The exquisite five-course set dinner is priced at HKD2,288 for two and offers delectable treats including Carabinero Prawn Carpaccio with Passion Fruit Jelly and Avocado Mousse; Chicken Consommé with Black Truffle Ravioli and Garlic Bread; Deep-fried Soft Shell Crab with Durum Wheat Pasta; Sous Vide Wagyu Beef Striploin with Asparagus, Mashed Purple Potato and Red Wine Jus; as well as Red Berry Mousse and Vanilla Crème Brûlée Mousse with Pistachio Sponge. What's more, guests can toast to their love with a glass of Champagne, which comes as a complement to the set dinner.

New World Millennium Hong Kong Hotel Celebrates Chinese New Year and Valentine's with Mouthwatering East-west Dining

Page 2

Sagano's Japanese Chef Yusaku Suzuki nicely crafts a seven-course Valentine's Day Set Dinner, priced at HKD3,880 for two persons. The set offers authentic Japanese specialities including appetisers of Lily Bulb Bean Curd with Sea Urchin and Dried Mullet Roe, along with Wagyu Rolls with Vegetables and Teriyaki Sauce. These are followed by Minced Big Clam Balls Clear Soup; Fatty Tuna, Flounder, Winter Yellowtail and Botan Shrimp Sashimi; Japanese Style Steamed Egg Custard with Silver Cod Roe and Crabmeat with Vinegar Sauce; Grilled Spanish Mackerel and Grilled Wagyu and Long Onion with Miso Paste; Assorted Sushi (Fatty Tuna, Sea Bream, Sea Urchin and Salmon Roe) and Minced Fatty Tuna with Spring Onion Rolls and Red Miso Soup; as well as Greenhouse Melon, Strawberries, Chocolate Cake and Chocolate Ice Cream as dessert.

Chef Cheuk at **Tao Li** serves a scrumptious Cantonese set dinner for two in celebration of love. The HKD2,380 menu features premium creations such as appetiser platter (Fresh Prawn Salad; Deep-fried Fresh Milk with Parma Ham and Honeydew Melon; Pan-fried Canadian Scallop with Mashed Ginger); Lobster Bisque with Diced Seafood, Bird's Nest and Puff Pastry; Stewed Whole Eight-Head South African Abalone with Sea Cucumber and Oyster Sauce; Sautéed Boston Lobster with Seafood Broth and Fried Vermicelli, and many more classic delicacies.

On Valentine's evening, diners can enjoy a round-the-world culinary tour at **Café East**. A delicious range of authentic delights will be offered, such as Seafood on Ice, Double-Boiled Soup, Teppanyaki Wagyu and King Prawn, Braised Abalone with Duck Feet and more. The Valentine's Day dinner buffet is available on 14 February from 6:30 to 9:30 p.m. and is priced at HKD788 for adults and HKD548 for children. The first 60 diners to book the dinner buffet with full prepayment will enjoy an exclusive 15 percent early bird discount.

All prices are subject to 10 percent service charge and are not eligible for any discount privileges. For enquiries or reservations, please call +852 2313 4222.

- more -

New World Millennium Hong Kong Hotel Celebrates Chinese New Year and Valentine's with Mouthwatering East-west Dining

Page 3

About New World Millennium Hong Kong Hotel

Located on Mody Road in Tsim Sha Tsui East, [New World Millennium Hong Kong Hotel](#) features 468 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 French Brasserie](#), and libations and snacks at [Residence Lounge & Bar](#) and [The Lounge](#). [Meeting space](#) includes a grand ballroom and nine meeting rooms. [Recreational facilities](#) include a health club and a rooftop pool. Exclusive privileges are offered on the [Residence Lounge & Bar](#) executive floors and Living Room. For more information and reservations, please contact your travel professional, the hotel directly at telephone +852 2739 1111, email reservations@newworldmillenniumhotel.com, or visit newworldmillenniumhotel.com.

###

Follow the hotel on

Facebook: www.facebook.com/nwmhk

Instagram: newworldmillenniumhkhotel

WeChat: NewWorldHotels

Media Contacts:

Mona Kwan

Director of Marketing Communications

New World Millennium Hong Kong Hotel

Telephone: +852 2313 4007

Email: mona.kwan@newworldmillenniumhotel.com

Chloe Mok

Senior Marketing Communications Manager

New World Millennium Hong Kong Hotel

Telephone: +852 2313 4022

Email: chloe.mok@newworldmillenniumhotel.com

Carmen Chow

Senior Marketing Communications Officer

New World Millennium Hong Kong Hotel

Telephone: +852 2313 4512

Email: communications@newworldmillenniumhotel.com