

## HOI KING HEEN AND HONG KONG AIRLINES LAUNCH INFLIGHT DINING PARTNERSHIP

**(Hong Kong, 10 January 2017)** – Hoi King Heen, award winning Chinese restaurant under the helm of Executive Chinese Chef Leung Fai Hung at InterContinental Grand Stanford Hong Kong, debuts its collaboration with Hong Kong Airlines to bring authentic Cantonese cuisine to the sky. Chef Leung has crafted special co-branding menus featuring more than 15 of his signature dishes for business-class travellers on all Hong Kong Airlines flights departing from Hong Kong, taking gastronomic experience yet again to a whole new level, between January and November 2017.

"Dining on a plane is different to eating on the ground," says Chef Leung. "The humidity is low at high altitude which affects the sensitivity of our taste buds, while the limited technology on a plane and the safety considerations of cooking restrict what can be prepared. I was particularly intrigued to create intense flavour pairings and special menus that combine a diverse selection of interesting dishes that can offset the impact, while enlivening the gustatory senses of passengers, so that they can enjoy specialties that are uniquely delicious in the skies."

The co-branding menus specially designed by Chef Leung, comprising starters, entrées and desserts, are authentic Cantonese dishes at heart but with added elements of sophistication. Chef Leung uses seasonal ingredients and authentic cooking techniques to amazing effect. Meticulous and continuous testing and reviews between Chef Leung, Hong Kong Airlines' in-flight culinary team and its caterer, Gate Gourmet Hong Kong, were carried out to ensure that on-board preparation and execution are as close as possible to Hoi King Heen itself. Business Class customers will be able to sample some of Hoi King Heen's signature dishes including **Braised Beef Brisket Stuffed in Pear**; **Steamed Spotted Garoupa Fish Ball with Pumpkin Sauce**; and **Deep-fried Chicken with Lemongrass, Ginger and Preserved Mandarin Orange Peel**. The succulent pear braised with beef refreshes taste buds and soothes the throat amid dry atmosphere. Customers will be surprised by the tenderness of the steamed spotted garoupa fish ball as well as the crispiness of deep-fried chicken despite the high altitude. (*Please see appendix for full menu*)

Commenting on the occasion, Mr. Alexander O. Wassermann, General Manager of InterContinental Grand Stanford Hong Kong said. "We are very excited to partner with Hong Kong Airlines. As the World's Leading Luxury Business Hotel recognised by World Travel Awards (WTA), we are dedicated to consistently provide our guests with memorable experiences as well as exceptional hospitality. This aligns with the mission of Hong Kong Airlines who strive for excellence in service and quality of onboard products. We take great pride in the opportunity to delight guests flying from Hong Kong with authentic Cantonese delicacies, and together with Hong Kong Airlines, to raise the bar for in-flight dining to brave new heights."

"We are delighted to partner with Hoi King Heen to offer our business class customers a delicious selection of authentic Cantonese dishes," said Mr. Christopher Birt, General Manager, Inflight Services of Hong Kong Airlines. "We care about our customers and their travel experiences by offering wholehearted service from the beginning of the journey and place great emphasis on the quality of our inflight catering. We aim to deliver a delicious culinary flight experience by bringing true flavours to the sky. Through the cooperation with Hoi King Heen, we are demonstrating the development and expansion of our business class market, and the enhancement of services to our customers."

“Crafting the perfect in-flight menu requires a scientific attentiveness and thorough understanding of how the human body functions at high altitude, as well as profound culinary knowledge. As a professional with vast experience, Chef Leung is definitely the ideal expert to collaborate with.” said Barry Lim, Executive Chef of Gate Gourmet Hong Kong.

- Ends -



Hoi King Heen - Braised Beef Brisket  
Stuffed in Pear



Inflight Catering - Braised Beef Brisket  
Stuffed in Pear



Hoi King Heen - Steamed Spotted Garoupa  
Fish Ball with Pumpkin Sauce



Inflight Catering - Steamed Spotted Garoupa  
Fish Ball with Pumpkin Sauce



Executive Chinese Chef Leung Fai Hung

### **About Chef Leung Fai Hung**

Chef Leung Fai Hung is the Executive Chinese Chef at InterContinental Grand Stanford Hong Kong. With over 30 years of culinary experience, Chef Leung has been with the hotel since 1995 and was promoted to Head Chef in early 1996. His cooking adventure began in 1979 and since then the Guangdong native has travelled extensively and further developed his culinary skills throughout China, Beijing, Japan, South Korea and Hong Kong, earning a notable recognition among foodies. He has also awarded one-star in Michelin Guide Hong Kong and Macau 2011, 2012 and 2013 respectively. Chef Leung was invited to be the contributor in a number of key local publications such as *Hong Kong Economic Times*, *Metro Daily*, *Oriental Daily* and *Grocer and Caterer*.

### **About Hoi King Heen**

Award-winning Hoi King Heen offers an authentic dining experience, incorporating new ideas to provide a modern twist to Cantonese classics. Every dish is prepared with great details and a paramount of traditional craftsmanship. Decorated in black, gold and burgundy, Hoi King Heen uses high-quality marble and mirror arrangement. With traditional Chinese displays and unique black-and-white images, the restaurant represents simple elegance of modern designs. Open for lunch and dinner, Hoi King Heen has five private rooms with a maximum capacity of 228 guests.

### **About InterContinental Grand Stanford Hong Kong**

Nestled in the heart of the shopping, business and entertainment district of Tsimshatsui East, InterContinental Grand Stanford Hong Kong provides easy accessibility within the city and entry into China. Boasting 570 guestrooms that offer spectacular city or stunning Victoria Harbour views, the hotel provides four world-class dining venues, from famed Cantonese cuisine at Hoi King Heen, passionately Italian cuisine at Mistral, to contemporary international buffet at Café on M and Tiffany's New York Bar with one of the largest whisky capacity in town. It also equips with an outdoor heated pool, 24-hour fitness centre and state-of-the-art meeting facilities.

For more information, visit [www.hongkong.intercontinental.com](http://www.hongkong.intercontinental.com).

### **About Hong Kong Airlines**

Established in 2006, Hong Kong Airlines is a full-service airline firmly rooted in Hong Kong. It has grown remarkably in just ten years with a wide destination network covering 36 major cities across the Asia Pacific region, including Gold Coast, Auckland, Beijing, Shanghai, Taipei, Tokyo, Sapporo, Seoul, Bangkok, Bali and Okinawa. The Company has also signed codeshare agreements with 11 airlines and 69 interline partners. The current operating fleet is made up of 34 Airbus aircraft, consisting of 29 passenger aircraft and 5 freighters. With an average age of around 4 years, Hong Kong Airlines operates one of the youngest fleets in the world. Hong Kong Airlines has been awarded the internationally acclaimed four-star rating from Skytrax since 2011. It was also the winner for Asia's Leading Inflight Service in World Travel Awards 2015.

For more information, visit [www.hongkongairlines.com](http://www.hongkongairlines.com).

### **About Gate Gourmet Hong Kong**

A member of gategroup. gategroup is the world's largest global provider of products, services and solutions relating to a passenger's onboard experience. It specializes in providing catering and hospitality; provisioning and logistics; and onboard products and services to companies that serve people on the move. They have a presence in 50 countries with 200 facilities and 39,000 employees serving more than 300 airline customers.

**For further information or high-resolution images, please contact:**

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**Hong Kong Airlines**

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**Appendix**

<u>Cycle</u>	<u>Appetizer</u>	<u>Entrée</u>	<u>Dessert</u>
1	Rose Smoked Scallop	Braised Beef Brisket Stuffed in Pear, Steamed Rice and Seasonal Vegetables	Glutinous Mango Roll
2	Prawn Flavoured with Prunes	Steamed Spotted Garoupa Fish Ball with Pumpkin Sauce, Egg Fried Rice and Seasonal Vegetables	Sweet Purple Potato and Lychee Pudding
3	Vegetarian Goose Wrapped in Bean Curd	Deep Fried Chicken with Lemongrass, Ginger and Preserved Mandarin Orange Peel, Steamed Rice and Seasonal Vegetables	Mango Pomelo and Osmanthus Jelly
4	Barbecued Beef Short Rib with Honey Sauce	Steamed Spotted Garoupa Fish Ball with Pumpkin Sauce, Egg Fried Rice and Seasonal Vegetables	Sweet Purple Potato and Pumpkin Pudding
5	Vegetarian Goose Wrapped in Bean Curd	Sautéed Diced Beef Tenderloin with Lingzhi Mushrooms and Osmanthus-Flavoured and Raisins, Corn Steamed Rice and Seasonal Vegetables	Coconut Red Bean Cake
6	Prawn Flavoured with Prunes	Wok-Fried Chicken Balls with Hawthorn Sauce, Jade Rice and Seasonal Vegetables	Sweet Purple Potato and Lychee Pudding