

FOR IMMEDIATE RELEASE

**CANTONESE X SICHUAN CUISINE – A CULINARY DIALOGUE
AT HOI KING HEEN**



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Hong Kong SAR, China, 16 July 2025 – InterContinental Grand Stanford Hong Kong proudly presents “**Cantonese x Sichuan Cuisine: A Culinary Dialogue**”, a four-hands collaboration between **Chef Yu Chiu Kwan**, Executive Chinese Chef of the hotel, and **Chef Liang Gui Hong**, Director of Culinary at InterContinental Shenzhen WECC.

This exclusive menu showcases the **refined elegance of Cantonese cuisine** and the **bold vibrancy of Sichuan flavours**, masterfully woven together on a canvas of tradition and modernity. The result is a gastronomic experience that bridges past and present, blending two distinct culinary philosophies into a harmonious and innovative feast.

Mr. John Drummond, General Manager of InterContinental Grand Stanford Hong Kong, remarked: "This collaboration is not only a masterful culinary exchange, but also a significant step forward in shaping the innovative future of Cantonese cuisine. Chef Yu's profound mastery of Cantonese traditions, paired with Chef Liang's expansive vision infused with Sichuan influences, has created a new gastronomic narrative where heritage meets modernity."

Chef Liang Gui Hong

Being the Director of Culinary at InterContinental Shenzhen WECC, Chef Liang also serves as the **Culinary Principal of Cai Feng Lou** and the founder of "Cai Feng Shi Wei." Renowned for his profound mastery of Cantonese cuisine, Chef Liang excels at infusing traditional culinary artistry with innovative elements. In pursuit of culinary excellence, he apprenticed under **Zhang Yuanfu, a master chef of Sichuan cuisine from the esteemed Song Yun school**, immersing himself in the essence of Sichuan's culinary heritage. With his unique perspective and refined techniques, Chef Liang leads the hotel's culinary team in preserving the authentic spirit of Cantonese cuisine while boldly innovating, setting new benchmarks in modern Chinese dining.

Chef Yu Chiu Kwan

Chef Kwan is a culinary legend, with a career spanning over four decades and a reputation for creating some of the most delicious Cantonese dishes in the city. With the renovation of Hoi King Heen in February 2025, he has curated an exceptional new menu inspired by the traditional Siheyuan style, **blending heritage with culinary artistry**. Chef Kwan travelled to **Paris**, France, and later to **Guyana**, further expanding his culinary horizons and integrating diverse influences into his repertoire. In 1994, he joined the InterContinental Grand Stanford Hong Kong, where he became known for his exquisite Cantonese dishes that captivate

diners worldwide, earning him numerous accolades, including Silver and Gold Awards in the Hong Kong Tourism Board Best of the Best Culinary Awards in 2015 and 2016, respectively.

Four-Hands Set Menu

This four-hands tasting menu is a masterful blend of Cantonese elegance and Sichuan vibrance. The journey begins with light, refreshing bites like the **Marinated Jade Melon, Purple Perilla** and **Deep-fried Eel, Osmanthus Honey Sauce**, classic Cantonese cold starters reimagined with aromatic flair. It then shifts to the soulfulness of **Shredded Chicken, Scallion, Coriander, Peanuts, Sesame** and a subtle **Poached Sea Clams, Pickled Radish, Supreme Broth**, striking a balance of comfort and depth.

The duo — **Deep-fried Crab Meat Dumpling with Minced Pork** and **Steamed Shanghai-style Dumplings with Minced Pork and Chili Sauce** — highlights the harmony between Cantonese refinement and Sichuan-inspired flavour, while the **Steamed Spotted Grouper Fillet, Hainanese Yellow Pepper Sauce** adds a tropical brightness to a classic Cantonese seafood foundation.

The menu crescendos with the **Flambé Wagyu Beef Short Ribs, Bamboo Charcoal**, a bold, theatrical dish that unites smoky richness with modern presentation. The **Tianfu Dandan Noodles** continue this narrative, delivering classic Sichuan flavours with a polished finish.

The final note ends with **Peanut Cream, Jasmine Jelly**, alongside **Baked Almond Tart, Snow Swallow**, bringing the evening a fulfilling finale.

This “**Cantonese x Sichuan – A Culinary Dialogue**” is more than a showcase of two culinary virtuosos, it breathes fresh inspiration and vitality into Cantonese cuisine, paving the way for a broader, more imaginative path of evolution.



Promotion Details:

Date: 24 July – 30 September 2025

Time: Lunch and dinner periods

Venue: Hoi King Heen, B2, InterContinental Grand Stanford Hong Kong

Price: A la carte and **four-hands menu** – HK\$988 per person (minimum two persons)

Hotel official online shop - HK\$888 per person (minimum two persons)

3 Glass wine-pairing – HK\$368 per person

All prices are subject to a 10% service charge.

Visit our [official website](#), [official online shop](#) and follow the hotel **@InterConGSHK** on Facebook and Instagram.

About Hoi King Heen

Synonymous with sophistication and authenticity, the star-studded Chinese restaurant Hoi King Heen is celebrated for its exceptional Cantonese cuisine set within a traditional Siheyuan-inspired environment – a courtyard that embodies harmony and love, cultivating a tranquil and inviting ambiance for family gatherings and business entertainment.

Under the helmsmanship of Executive Chinese Chef Yu Chiu Kwan, the restaurant expertly preserves the rich heritage of Cantonese cuisine craftsmanship while infusing it with contemporary twists. By embracing cherished family recipes and deploying fresh, high-quality ingredients, Chef Kwan takes classic dishes to a new horizon.

Location	B2/F
Phone	(852) 2731 2883
Email	hoikingheen@icgrandstanford.com



About InterContinental Grand Stanford Hong Kong

InterContinental Grand Stanford Hong Kong is a five-star hotel that offers breath-taking views of Hong Kong's Victoria Harbour. The hotel features 572 luxuriously appointed rooms including 37 suites and world-class dining outlets from The Mistral's authentic Italian cuisine to Café on M's contemporary delights, Hoi King Heen's award-winning Cantonese cuisine, and Tiffany's New York Bar's impressive whisky collection. The state-of-the-art meeting facilities are versatile, catering to various functions and scales. Located within easy reach of the world-famous Star Ferry and the Mass Transit Railway (MTR), the award-winning hotel offers refined services and facilities for savvy business and leisure travellers alike.

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