

FOR IMMEDIATE RELEASE

PEARLS BY THE FRAGRANT HARBOUR
AT HOI KING HEEN



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Hong Kong SAR, China, 5 November 2025 – InterContinental Grand Stanford Hong Kong proudly presents “Pearls by the Fragrant Harbour” — a distinguished **four-hands collaboration** between **Chef Yu Chiu Kwan, Executive Chinese Chef of the hotel**, and **Chef Sean Xiao Junwei, Executive Chef of Cai Feng Lou at Hualuxe Xi’an Tanghua and Black Pearl Award Winner**.

This exclusive menu, curated by Chef Sean and Cantonese cuisine virtuoso Chef Kwan, is a celebration of refined culinary artistry. Each dish showcases thoughtfully selected ingredients, elevated through masterful techniques, local culture and a creative mindset—crafted with unwavering passion and a deep respect for tradition and innovation.

Mr. John Drummond, General Manager of InterContinental Grand Stanford Hong Kong, remarked: “This collaboration transcends a mere culinary exchange—it marks a pivotal moment in the evolution of Cantonese cuisine. Chef Kwan’s deep-rooted mastery of traditional techniques, harmonised with Chef Xiao’s visionary approach enriched by diverse regional influences, has given rise to a bold new gastronomic narrative. It is where time-honoured heritage meets contemporary innovation, forging a path toward the future of Cantonese dining with elegance, creativity, and purpose.”

Chef Sean Xiao Junwei

As Executive Chef of Cai Feng Lou Chinese Restaurant at HUALUXE Xi’an Tanghua as well as **Executive Chinese Chef of Northern China, IHG Group**, Chef Sean brings with him 25 years of culinary expertise, with a deep focus on Cantonese cuisine. A proud Hakka native born in Guangdong province, his mastery of regional flavours is rooted in years of tutelage under a renowned Cantonese culinary master. He has held positions at several prestigious hotels across China, including Sheraton Xi’an North City Hotel, The Westin Ningbo, and Sheraton Hohhot Hotel. Under his leadership, Cai Feng Lou Chinese Restaurant at HUALUXE Xi’an Tanghua has been awarded **the Black Pearl One Diamond honour for four consecutive years, from 2022 to 2025.**

Driven by a relentless pursuit of excellence, Chef Sean has expanded his repertoire by exploring the rich traditions of Sichuan, Hunan, and Huaiyang cuisines. He adheres to the principle of integrating local culture and ingredients. His culinary philosophy is best captured in his own words: **“Treat food like your first love and cooking like a date.”** This sentiment reflects not only his passion, but also the care and artistry he brings to every dish.

Chef Yu Chiu Kwan

Chef Kwan, Executive Chef of Hoi King Heen at InterContinental Grand Stanford Hong Kong, is widely regarded as a legend in Cantonese cuisine. With over four decades of culinary excellence, he has earned a reputation for crafting some of the city's most celebrated Cantonese dishes, captivating diners both locally and internationally.

Since joining the hotel in 1994, Chef Kwan has led Hoi King Heen to numerous accolades, including the prestigious Silver and Gold Awards in the Hong Kong Tourism Board's Best of the Best Culinary Awards in 2015 and 2016. Following the restaurant's renovation in February 2025, he unveiled a new menu inspired by the traditional Siheyuan courtyard concept—an elegant fusion of cultural heritage and modern culinary artistry.

Chef Kwan's global perspective is shaped by his culinary journeys to Paris, France, and Guyana, where he explored diverse gastronomic traditions and enriched his repertoire with international influences. His enduring commitment to innovation and authenticity continues to define the future of Cantonese fine dining.

Highlights of the Four-Hands Menu

Among the menu's exquisite starters is the **Crab Jelly with Chinese Liquor Sauce**, a visually striking and flavour-packed appetiser. Succulent crab meat and rich roe are layered in a crab-shaped mold, complemented by a sweet and sour sauce, ginger, and finely minced thousand-year egg. The dish is crowned with a crystal-clear jelly infused with aromatic Chinese liquor, creating a shimmering, jewel-like mosaic, offering a harmonious interplay of briny crab, tangy sweetness, and subtle liquor notes.

The **Shunde Style Minced Fish Soup** begins with a silky carp broth layered with seasonal ingredients like black fungus, water bamboo, sponge gourd, and cherry tomato, adding the gentle freshness and texture. Tender marble goby is added for depth, while a touch of finely minced citrus leaf lifts the entire profile with a refreshing, aromatic finish. This light yet complex soup beautifully showcases the finesse of Shunde cuisine.

Crispy Glutinous Rice Chicken is a masterful showcase of chef's skill and dedication. The chicken, crisped to perfection after roasting, deep-frying, air-drying and lastly ladling with hot oil, encases a fragrant glutinous rice filling with roast pork, dried scallops, Chinese sausage and mushrooms. Hearty and indulgent.

Fried Wagyu Beef with Minced Lime is a bold blend of Cantonese tradition and modern flair. Slow-steamed with aromatic herbs including star anise and fresh lemongrass with rich sauces, then deep-fried to a golden crisp, the beef reveals a tender core beneath its crunchy shell. A final touch of crushed pistachios and finger lime pearls adds a refreshing citrus lift.

This Hakka-style dish of **Braised Squid, Hakka Sweet Potato, Vermicelli** offers a delightful balance of savoury depth and tangy brightness. The chewy squid and silky-soft noodles soak up the rich chicken broth infused with aromatic pork and Chaozhou pickled vegetables. Finished with fresh scallions and corianders, it is a comforting and distinctive creation.

Glutinous Rice Ball with Red Wine and Egg is a comforting dessert that blends warmth, sweetness, and silky textures. The tender rice balls soak in a fragrant syrup made from fermented red rice wine and ginger-infused brown sugar, while the soft-boiled egg adds a delicate finish. A nostalgic yet refined experience.

Promotion Details:

Date: 12 November 2025 – 19 January 2026

Time: Lunch and dinner periods

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

Price: A la carte and **four-hands menu** – HK\$928 per person (minimum two persons)

Hotel official online shop - HK\$828 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
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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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