



More Michelin Stars Shine at Two of InterContinental Hong Kong's Many Celebrated Restaurants

HONG KONG, December 2, 2011. InterContinental Hong Kong's Managing Director Jean-Jacques Reibel is delighted to announce that more Michelin stars are now shining at the hotel's celebrated restaurants following yesterday's announcement of the winners in the 2012 Michelin Guide to Hong Kong and Macau.

It is the third consecutive year that **Yan Toh Heen**, the hotel's acclaimed Cantonese restaurant, has received **1-Michelin star**. Meanwhile **SPOON by Alain Ducasse** has received **2 Michelin stars** in the 2012 Guide, following its 1-Michelin star in the 2011 Michelin Guide to Hong Kong and Macau.

As per Jean-Jacques Reibel, "These awards are a tribute to the exceptional cuisine and service our team deliver day in and day out to our guests. We constantly strive to offer our guests superb dining experiences --- from our two celebrity chef restaurants, SPOON by Alain Ducasse and NOBU InterContinental Hong Kong, to Yan Toh Heen, THE STEAK HOUSE winebar + grill and Harbourside restaurant. The fact that our restaurant patrons, both locally and internationally, keep returning again and again to enjoy our outstanding food & wine and service, as well as our dramatic harbour views, is the greatest reward. Thanks to our loyal patrons, our hotel has the most successful F&B operation in the city. For our restaurants to receive even more Michelin stars this year further enhances InterContinental Hong Kong's position as a destination for truly memorable dining experiences."

SPOON by Alain Ducasse

SPOON by Alain Ducasse first opened in October 2003 at InterContinental Hong Kong, setting a trend of other world famous chefs to set up restaurants in the city. Headed by **Executive Chef Philippe Duc**, who has worked with Alain Ducasse for over 12 years, the restaurant features contemporary French cuisine inspired by Alain Ducasse, one of the world's most celebrated chefs.

In Fall 2009 the restaurant underwent an "Evolution" with a subtle refurbishment, new menu and wine list --- all of which showcase Mr. Ducasse's touch and French nuances revealed in its casual-chic ambiance with the exclusion of the formality sometimes associated with French cuisine.

The menu at SPOON focuses on carefully selected noble products, using either produce from France which has no equivalent locally or fresh seasonal ingredients which are sourced locally (from Australia, New Zealand, Japan and the Asia-Pacific region). Yet, all the while, French techniques are used in the creation of seductive dishes with a modern presentation, served in an accessible and relaxed ambiance.

SPOON by Alain Ducasse is no new comer to awards. The restaurant was named one of the world's "Hot Tables" on Condé Nast Traveler's exclusive "Hot List", one of the "World's Best Hotel Dining Rooms" by GOURMET Magazine and VOGUE Entertaining & Travel and one of the "10 Great Hotel Restaurants" by HOTELS Magazine. It has also been named one of the "World's Top 100 Restaurants" by Restaurant Magazine (UK). Miele Guide Asia has also featured SPOON as one of the top restaurants in Asia in 2008 - 2011.

SPOON has been recognized by the prestigious Wine Spectator Magazine (USA) for six consecutive years as having one of the most outstanding restaurant wine lists in the world. In 2008 - 2011, Wine Spectator acknowledged SPOON with the prestigious "Best of Award of Excellence", following "Awards of Excellence" in 2006 and 2007.

Alain Ducasse was just in Hong Kong at his SPOON restaurant on November 29-30.

Yan Toh Heen

Recipient of 1-Michelin Star for the third consecutive year. Yan Toh Heen is recognised as one of the world's finest Chinese restaurants specialising in fine Cantonese cuisine. It has also featured regularly as one of the top restaurants in Asia in the Miele Guide Asia. In 2010 Yan Toh Heen was the only Chinese restaurant in Hong Kong to receive the "Award of Excellence" from Wine Spectator and in 2011 the restaurant received this award for the second year.

Executive Chef Lau Yiu Fai, who has been with the restaurant since it opened in 1984, and his team prepare exquisite Cantonese cuisine, using only the finest and freshest seasonal produce, refined Chinese cooking methods with a creative modern presentation.

With an understated, elegant ambiance and contemporary design, signature hand-carved jade place settings and stunning harbourviews, Yan Toh Heen has earned a reputation as one of Asia's top restaurants.

The restaurant features an extensive a la carte menu, plus set lunch and dinner menus and special menus showcasing seasonal Cantonese specialties. At lunchtime, guests can enjoy an extensive selection of traditional and innovative dim sum. The a la carte menus also showcase a selection of "ihealth" dishes, which are healthy variations of authentic Cantonese delicacies.

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