



For Immediate Release

EMBARK ON A REFRESHING JOURNEY AT NICCOLO KITCHEN WHERE EAST MEETS WEST

Chengdu, China, 1 February 2023 –Benny Cai, Executive Chef of Niccolo Chengdu draws inspiration from the concept “Where East Meets West” to present a new, exquisite gourmet experience. At Niccolo Kitchen, we select fresh seasonal ingredients and convert them into delicacies by the use of culinary techniques from Italy, the Mediterranean, Spain and Southeast Asia, in combination with the authentic flavour of Sichuan cuisine.



NICCOLO CHENGDU

Benny Cai, with 23 years of experience in hospitality, has served many luxury hotels at home and abroad where his career took him to Dubai, Tokyo, Frankfurt, Milan and Lyon. Besides, he has led efforts in establishing 9 five star hotels and has won a range of awards in the culinary industry, the embodiment of his impressive track record. In pursuit of the “farm-to-table” philosophy, Benny is committed to selecting high-quality fresh ingredients





from around the world, and introducing global flavours to guests' diet. By traveling around the world, he has learned about a wide diversity of customs, food cultures and local ingredients. He is keen to bring distinctive dining experiences to gourmets in an incredible culinary journey.



BENNY CAI, EXECUTIVE CHEF OF NICCOLO CHENGDU

RECOMMENDED DISHES:

SLICED SICHUAN PEPPERCORN AND CITRUS CURED AQUASELECT HIMALAYA SALMON

At Niccolo Kitchen, we select salmon from AquaSelect, an eco-friendly fish farm. The clear mountain natural springs cascade down from the foothills of the Himalayas, filling the entire fish farm, while the unique mountainous area protects salmon against all industrial pollution. Mountain springs, organic feed and free range farming contribute to green, healthy fish with



tender meat, and evenly distributed body fat. Benny marinates the fish with dill and Sichuan spices, and then keeps them smoked with gin and apple wood for 12 hours. The unique aroma of the fruit tree bark enhances the salmon's flavour to the fullest.



*SLICED SICHUAN PEPPERCORN AND CITRUS CURED AQUASELECT HIMALAYA
SALMON*

PANZHIHUA CHICKEN CONSOMMÉ

At Niccolo Kitchen, we source native free-range chickens raised in the countryside of Yanbian, Panzhihua, an area renowned for chicken with firm but tender texture and enchanting aromas. Benny simmers the chicken for 12 hours to bring out the rich flavour. He also blends Western cooking skills into traditional Chinese dumplings, using a mix of fillings made from lobsters and tiger prawns, along with spices, to prepare Boston lobster dumplings. Satisfy your taste buds with aromatic chicken soup paired with multi-flavoured dumplings that will leave an amazing aftertaste.





PANZHIHUA CHICKEN CONSOMMÉ

PURE BLOOD AUSTRALIAN MAYURA BEEF

Niccolo Kitchen selects top-grade Mayura Wagyu Beef. The full-blood Mayura cattle chew on traditional grain and forage grass, the amount of which is carefully and rigorously calculated. However, most unique about Mayura is that the cattle are fed chocolate, candy, cookies, etc. for a few months. This feeding process brings a unique flavour to the beef, thus known as "Chocolate Wagyu". Benny delivers maximum tenderness and juiciness of Wagyu beef with exclusive seasonings, to delight guests' taste buds in a unique experience.





NICCOLO
CHENGDU



PURE BLOOD AUSTRALIAN MAYURA BEEF

BAKED ALASKA





Benny innovates this fancy, delicious dessert thanks to his rich experience. Foodies will be impressed by an artisanal dessert based on rich-tasting hazelnut cake, topped with soft and sweet ice cream, and then covered with Italian-style meringue. Served with some extra mellow rum, the sweetened dessert sets to enlighten your palate after the feast is completed.



BAKED ALASKA

Sink your teeth into global delicacies made with finely selected ingredients. The well-designed Niccolo Kitchen, located on the 2nd floor of Niccolo Chengdu, is all about experiencing authentic global flavours in a fun, relaxed atmosphere. In addition to a dazzling array of delicacies, the refreshed Niccolo Kitchen pursues both food and fun, and serves as a perfect place for family, friends and business associates to have gatherings or celebrations. Enjoy our freshly cooked culinary delights, take some photos to preserve special moments, and treat your kids to fun weekend activities. Our





passionate staff offer dedicated and sincere service in an effort to enhance our guests' dining experience.



NICCOLO KITCHEN AT NICCOLO CHENGDU

Address: Niccolo Kitchen, 2F Niccolo Chengdu, Tower 3, IFS, Section 3, Hongxing Road, Jingjiang District, Chengdu, Sichuan, China.

Reservation may be made at niccolohotels.cn or hotel official WeChat.

About Niccolo Chengdu

NEW ENCOUNTERS. TIMELESS PLEASURES.

Niccolo is a collection of five contemporary chic hotels inspired by luxury fashion, all with desirable, highly prized addresses. Underpinning the brand is the desire to make life effortlessly luxurious for guests. Located at Chengdu's celebrated International Finance Square within the Chun Xi Road business district, Niccolo Chengdu occupies desirable and fashionable addresses and offers seasoned travelers a choice of 238 spacious luxurious guestrooms and suites with fashion-inspired interiors by leading designers. The Niccolo culinary journey combines culture and gastronomy in a range of exceptional dining experiences with its signature cuisines. Niccolo is Chengdu's epicentre for business events and celebrations by offering unprecedented choice of flexible spaces and highly attentive event service to create memorable experience for guests. Niccolo Chengdu is a member of the Global Hotel Alliance (GHA), the world's largest alliance of independent hotel brands, bringing together 35 brands with over 500 hotels in 85 countries.

Further details on Niccolo Chengdu are available at niccolohotels.com.

Niccolo Chengdu
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About Global Hotel Alliance

Launched in 2010, GHA DISCOVERY is the world's largest loyalty programme for independent hotel brands, featuring more than 500 hotels, resorts and palaces across 35 brands. Members enjoy VIP recognition, thoughtful benefits and generous rewards at home or away. Recently the programme has evolved to include an additional tier and flexible paths to upgrade through nights/stays, eligible purchases or number of brands stayed, making it easier and faster for members to reach elite status. Unlike more traditional programmes, GHA DISCOVERY does not ask members to count points towards their next upgrade. Instead, members earn and spend DISCOVERY Dollars (D\$), an exclusive rewards currency. They also enjoy members-only Experiences curated by each hotel and have access to properties close to home, without a stay, through member-only Local Offers.

For more information about GHA DISCOVERY or to join, visit www.ghadiscovery.com or download the GHA DISCOVERY mobile app. Travellers can also connect with GHA DISCOVERY on Instagram and Facebook.

About Ultratravel Collection

Ultratravel Collection brings together hotels of distinction for the discerning traveller. Its membership is reserved for the very best hotels and resorts in the world – genuinely luxurious and iconic properties that deliver the finest service and personalised guest experiences. Member hotels share an integrated global platform for guest recognition and loyalty rewards, the DISCOVERY programme from partner Global Hotel Alliance, as well as beneficial relationship with the multi-media brand Ultratravel, the other founding partner of Ultratravel Collection. For more information, visit ultratravelcollection.com

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