

For Immediate Release

REFRESHING DINING EXPERIENCE AT YUE HIN TO CELEBRATE THE CHINESE NEW YEAR

Chengdu, China, 4 January 2023 – Lucas Li, Executive Chinese Chef together with the Chinese culinary team, curates seasonal menus to bring you a new gourmet experience. Staying true to the philosophy of "optimal ingredients with original taste", our chefs seek out the finest ingredients, and employ creative cooking techniques to provide foodies with fresh seasonal recipes. We invite you to pamper your palate in a stylish and luxurious urban environment.



YUE HIN AT NICCOLO CHENGDU

Mr. Lucas Li, hails from Zhaoqing, Guangdong, and boasts 16 years of experience in the catering industry. He has worked at several renowned Cantonese restaurants and international luxury hotels, whilst serving as the deputy secretary-general of the Catering Branch, Sichuan Travel Agency Association. Chef Lucas is skilled at crafting carefully selected ingredients in ingenious ways, and presenting dishes that preserve their original flavour. Thanks to his efforts, Yue Hin maintains a high standard of food and service. Over the years, it has gained a good reputation amongst gourmets, and has become one of the most popular Cantonese restaurants in Chengdu.

Niccolo Chengdu
Tower 3, IFS, No.1, Section 3, Hongxing Road, Jinjiang District,

Chengdu, Sichuan 610021, China
niccolohotels.cn | niccolohotels.com





LUCAS LI, EXECUTIVE CHINESE CHEF

RECOMMENDED DISHES:

QING YUAN CHICKEN

Yue Hin selects Qingyuan chickens exclusive to Qingyuan City, Guangdong Province. Qingyuan chickens are raised in a free-range and slow-growing manner in an ecological environment with fresh water, natural diet and native vegetation. This way of breeding makes the meat crispy outside and tender inside. Chef Lucas introduces a varied selection of Cantonese flavours by exploiting his seven distinctive cooking methods that involve scallion, salt crust, sesame and sand ginger.





QING YUAN CHICKEN WITH GINGER SAUCE

LARGE YELLOW CROAKER

The large yellow croaker is sourced from the sea near Fuding Island, Sanduao, Ningde, Fujian. Yellow croaker, thriving in the sea with strong currents and excellent water quality, features a golden body, red lips and firm flesh, all of which contribute to a lean and tender texture. Chef Lucas makes use of all available cooking methods, either seasoning with XO sauce, or steaming with aged Huadiao wine, tangerine peel, or Parmesan pork, so as to ensure freshness and tenderness to the maximum extent.

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BRAISED YELLOW CROAKER WITH XO SAUCE

DUMPLINGS WITH TRUFFLE & BAMBOO

Made with black truffle sauce from Italy and bamboo fungus from Zhuhai, Yibin in the south of Sichuan, the exquisite recipe contains bamboo fungus indusium, king oyster mushroom, crab-flavoured mushroom, black truffle sauce and Yunnan zucchini. The strong and fresh truffle brings out multiple flavours.



DUMPLINGS WITH TRUFFLE & BAMBOO

MASHED "LI PU" TARO, PURPLE SWEET POTATO, PUMPKIN AND COCONUT JUICE

Chef Lucas masterfully prepares quintessential landmine desserts with his creative and aesthetic inspirations. Lipu taro and Chongqing purple sweet potato are combined to form gradient layers in the goblet. Their delicate and silky-smooth texture offers sweetness and softness in every bite, bringing aficionados both visual and gustatory pleasure.

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*MASHED "LI PU" TARO, PURPLE SWEET POTATO,
PUMPKIN AND COCONUT JUICE*

Enjoy our fresh new recipes and embark on your gastronomic journey. Yue Hin on the 2nd floor is our signature Chinese restaurant specialising in traditional Cantonese and classic Sichuan cuisines. Yue Hin's chic, modern interiors, spacious main dining room, elegant private dining rooms and highly personalised service make it ideal for important business and social gatherings alike. Celebrate the coming New Year with a New Year's Eve dinner set starting from RMB3,888++/table to RMB12,888++/table. Private rooms for Mahjong are available for you to celebrate the Year of the Rabbit. Enjoy 4 hours of service for your entertainment at RMB200. Give blessings to your relatives and friends on the festive season with our selected new year gift hampers: Auspicious Ruyi (RMB888), Prosperity Wealth (RMB1,188), and Good Fortune (RMB1,988).





PRIVATE ROOM OF YUE HIN

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Address: Yue Hin, 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.

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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