



NICCOLO
SUZHOU

Niccolo Suzhou's Executive Chef Emiliano Bernasconi Takes You on an International Culinary Journey at Niccolo Kitchen atop the City's New Towering Landmark

26 May 2021 (Suzhou, China) – With commanding panoramic views of the neighboring Jinji Lake and the Suzhou skyline, **Niccolo Kitchen** is Suzhou's brand new destination dining hotspot, and presents a 'culinary theatre' of authentic western and oriental cuisine.

From power breakfasts and elite business lunches to landmark celebrations, guests are invited to discover a new level of refined culinary journey in a stylish and elegant new setting that towers high above the city.

Inspired by Marco Polo's journey of world exploration, Niccolo Kitchen welcomes guests aboard a surprising culinary odyssey to discover delicious and classic dishes from Italy and from all over the world.

Overseeing the culinary creations is Emiliano Bernasconi, Executive Chef of Niccolo Suzhou, who has devoted himself to international hospitality for more than 27 years, earning him rich professional knowledge and deep management experience.



Emiliano Bernasconi, Executive Chef of Niccolo Suzhou

Chef Emiliano was born and grew up in Italy. Prior to joining Niccolo Suzhou, he worked with many luxury hotels, including The Armani Hotel in Dubai and Milan, and at Four Seasons and Shangri-La hotels, where his career took him to London, Dubai, Milan, Bangkok and Shanghai. He also worked as the Director of Culinary & Operation at Lebua Hotels and Resorts Bangkok in Thailand, where the "Mezzaluna" restaurant was awarded two Michelin stars under his direction.



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He was also Director of Culinary at Armani Hotel Milan, where “Ristorante” was awarded a Michelin star.

In addition to his deep insight into cooking and a wealth of experience in culinary techniques, Emiliano also has a unique understanding of creative food presentation.

He draws inspiration from his experiences and believes in presenting the authentic tastes of food, which come from the quality of the ingredients. He believes that the essence and spirit of good food lies in willingness to experiment and pay attention to detail, and careful preparation of the very finest ingredients which will result in memorable culinary experiences.



The signature dishes at Niccolo Kitchen include some of Chef Emiliano’s Italian classics as well as some Asian favourites from Chinese chef Alan Bi.



Niccolo Pizza

Inspired by local ingredients, this tasty pizza is meticulously prepared with caviar, Mascarpone cheese, buffalo cheese, crab meat, lemon and spinach.

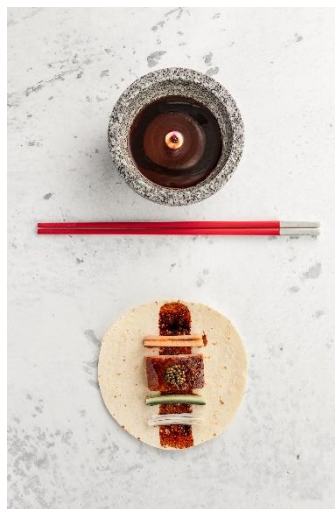


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Lobster Spaghetti All'astice

The recipe for this luxurious dish was developed by Chef Emiliano 25 years ago and has always been his signature. The main ingredients include whole fresh Canadian lobster, garlic bread crumbs and fresh celery.

When Emiliano started his career as an intern, he was starving after a busy lunch service. He used a few prawn pieces and spaghetti with some anchovy sauce which were the only ingredients left in the kitchen to prepare a pasta and the taste was unexpectedly scrumptious. After that, he twisted the recipe with the sauce made of anchovies, garlic and sunflower seed oil to create this Lobster Pasta with unique its unique flavour and exquisite presentation.



Tomahawk Steak

Exclusively sourced from the legendary Stanbroke in Queensland, Australia, this Wagyu M4/5 Tomahawk Steak is aged for 30 days and is incredibly tender and succulent. After being grilled and stilled to maintain its fresh taste and seasoned with special sea salt, it is a guaranteed flavourful indulgence for your taste buds.

Niccolo Kitchen Sliced Peking Duck

Sourced from a farm in Qingyuan, Guangdong Province, this aromatic duck is pickled with more than 30 ingredients by Niccolo's Chinese chef Alan Bi. After a series of meticulous operations, including hanging, drying and oven baking, the dish will be immediately delivered to the guest's table, accompanied by hand-made pancakes and a delicious house-made sauce.



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Tiramisu

Tiramisu is a very traditional Italian dessert, which is made of Mascarpone cheese, finger biscuits, Mashala white wine and coffee. Chef Emiliano improves the recipe and transforms it into the shape of coffee beans, paired with an espresso smoothie and resulting in a rich and lingering taste with the aroma of coffee.

Opening Hours:

Breakfast: 6:30-10:30

Lunch: 12:00-14:30

Dinner: 17:30-22:00

For booking or any information, please call 0512-6068 8888. Address: Niccolo Kitchen, 115 F, Niccolo Suzhou, No. 409 East Suzhou Avenue, Suzhou Industrial Park, Suzhou, China

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About Niccolo Suzhou

NEW ENCOUNTERS. TIMELESS PLEASURES.

Niccolo Suzhou features 233 spacious, chic and elegant guestrooms including 20 suites. Sky-high destination dining offers include Niccolo Kitchen, The Tea Lounge and Bar 115. The event spaces on the 116th floor make the perfect venues for various occasions, while the ultimate sanctuary of well-being and fitness on the 117th floor delivers an exquisite experience for the senses. For more information, visit niccolohotels.com.

About DISCOVERY Loyalty

A memorable trip demands more than a comfortable stay. DISCOVERY, an award-winning global loyalty programme, provides 16 million members recognition and perks across over 570 hotels, resorts and palaces in 78 countries. Elite members have the opportunity to immerse themselves in local culture through Local Experiences, distinctive activities that capture an authentic taste of each destination. For more information, visit discoveryloyalty.com.

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