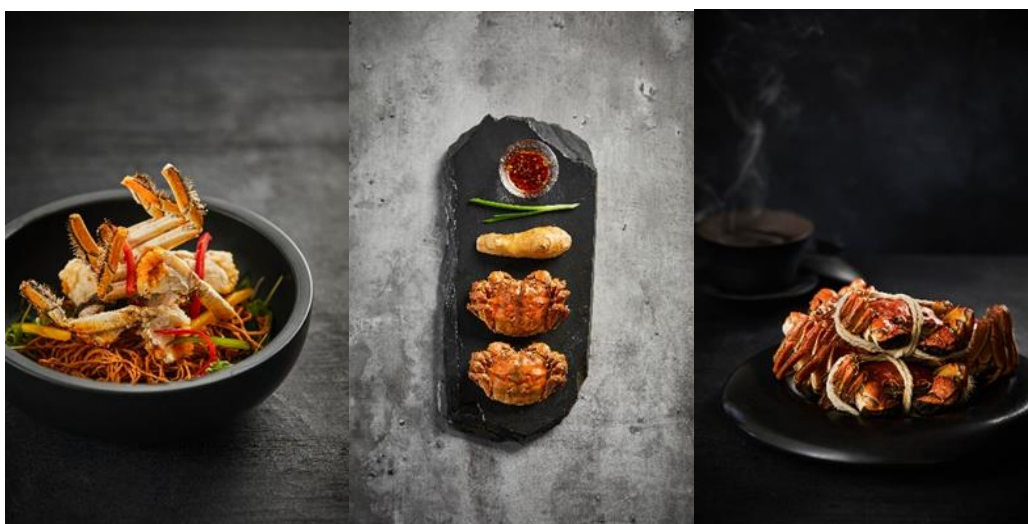


For Immediate Release

Niccolo Suzhou Presents Exclusive Hairy Crab Degustation Menu

8 OCTOBER 2021 (Suzhou, China) — Autumn ushers in “Hairy Crab” season, much-awaited by gastronomes who travel all the way to China’s Yangcheng Lake in Suzhou to partake in the delicacy which is a famous part of Suzhou cuisine. From 8 October to 15 November 2021, Niccolo Suzhou presents the Yangcheng Lake Hairy Crab seasonal menu. It is a highlight of the gourmet calendar every year, and autumn is the perfect time to enjoy the delicate meat and tasty roe of the crustacean.

Executive Chinese Chef uses innovative methods to interpret traditional delicious hairy crab. Not only can guests indulge in the classic steamed Yangcheng Lake hairy crab at the fashionable and elegant skyline restaurant – Niccolo Kitchen, but also enjoy the beautiful scenery of Jinji Lake and the creative dishes recommended by Alan, including hairy crab salad, steamed hairy crab with ginger tea, steamed buns with crab roe, crispy fried egg noodles with crab roe, and many more.



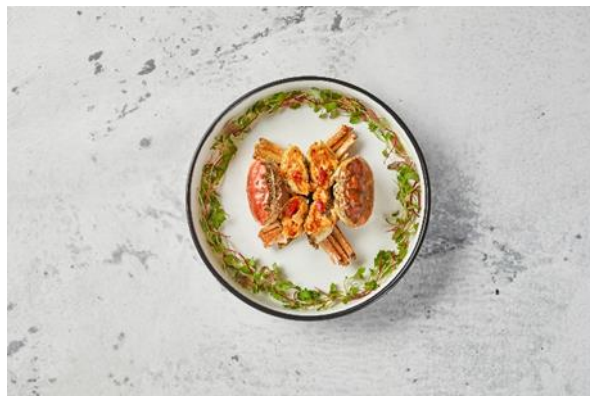
Niccolo Kitchen- Hairy Crab Menu



We use hairy crabs from Yangcheng Lake, which are considered the finest catch. They are tender, juicy and big in size. Male crabs are bigger, while the females, which have roe, tend to be tastier with an intense rich flavour. Our steamed hairy crab is paired with traditional and classic ginger tea to indulge guests with comforting autumn warmth that fills their taste buds with surprise.

Chef's Recommendations

Hairy Crab Salad: The chef improves on a base of wine-preserved hairy crab, steaming fresh hairy crab and pairing it perfectly with a secret sauce. The dish is garnished with mustard, arugula and beet sprouts, reminiscent of a dreamy Italian garden.



Steamed Buns with Crab Roe: The delicate steamed buns, soft and light, come in black and white colours. The white buns are filled with crab meat and roe, while the black ones are mixed with Japanese bonito flake puree, which gives them a richer texture and taste.



Niccolo Kitchen showcases Eastern and Western cuisines, a culinary theatre where chefs present their authentic cooking styles and creations. Open for power breakfasts, business luncheons, celebrations and evening culinary journeys, Niccolo Kitchen offers local and international delicacies with skyline views to match.

For bookings or more information, please call 0512-6068 8888.

Address: Niccolo Kitchen, 115 F, Niccolo Suzhou, No. 409 East Suzhou Avenue, Suzhou Industrial Park, Suzhou, China

About Niccolo Suzhou

NEW ENCOUNTERS. TIMELESS PLEASURES.

Niccolo Suzhou features 232 spacious, chic and elegant guestrooms including 20 suites. Sky-high dining destinations include Niccolo Kitchen, The Tea Lounge and BAR 115. The event spaces on level 116 are perfect venues for various occasions, while the ultimate sanctuary of well-being and fitness on level 117 delivers an exquisite experience for the senses. For more information, visit niccolohotels.com.

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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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