



For Immediate Release

## **Niccolo Suzhou Presents New A La Carte Menu at The Beacon of The Future**

**Suzhou, China**, 1 February 2023 – Niccolo Kitchen presents its new a la carte menu under Executive Chef Jimo Ong and his dedicated team above the clouds from 3 February 2023. The creative chefs here at Niccolo Suzhou transformed their innovative ideas into menu creations that led to an exciting gourmet revolution.

Showcasing Eastern and Western cuisines, Niccolo Kitchen is a Culinary Theatre where chefs present authentic cooking styles and tastes. Inspired by Marco Polo's journey of world exploration, Niccolo Kitchen welcomes guests aboard an exciting culinary odyssey to discover delicious and classic dishes from the local scene and from all over the world, with skyline views to match.

Mr. Jimo, Executive Chef, hails from Malaysia and has over three decades of work experience in the culinary arts with international hotel brands. In 2016, he was recognised as the First Asian Chef to be a EUROCHEF Ambassador, featured in the prestigious catalogue's 2017-2018 edition. Chef Jimo implements strict quality control to ensure food safety and personally applies finishing touches on dishes before they are served to diners. Through his passion and infinite love for cooking and continuous research, Chef Jimo is committed to providing guests with new dining experiences that bring extraordinary surprises.

### **Chef Jimo's Recommendation**

**The Imperial Tower** – Enjoy authentic fresh global ingredients of selected Marlborough Oysters, Spot Prawns, Maine Lobster, Abalone, White Shrimp, Jade Whelk, Alaskan Crab Legs and Baeri Caviar. This luxurious seafood tower brings you nothing but the most indulgent gastronomic experience.

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**Black Truffle Pizza** – Considered as the diamond of the culinary world, black truffle is a delicate ingredient that brings a characteristic aroma to the rich cheeses used in our signature pizza. This magical combination leaves a unique taste that lingers on the palate.

**Spaghetti All'astice** – A recreation of Niccolo Kitchen's celebrated signature dish, 'Spaghetti All'astice 2.0,' uses fresh pepper seasoning with an enhanced exclusive lobster broth that brings fresh excitement to your favourite dish.

Mr. Ryan, Chinese Executive Chef, studied under Hong Kong celebrity chef, Mr. Leung Chi Meng, and previously worked at Hakkasan Restaurant at Atlantis Dubai. Cooking is like solving riddles. It should be entered into with all creative methodologies, or not at all.

### **Chef Ryan's Recommendation**

**Signature Wok-Fried M5 Wagyu Beef** – Enjoy premium M5 wagyu beef in a creative dish. The renowned beef is cooked with dried chilli, Sichuan peppercorn, fresh mint and Japanese mustard to bring out a distinct flavour that intrigues the taste buds.

**Double-Boiled Beef Broth with Tiger Fungus** – Slow boiling beef for eight hours enriches the soup base and perfectly preserves the natural aroma of beef broth. Sink into the Luxurious Tiger fungus of Yunnan along with beef and oyster meat that deliver a firm texture and mellow taste.

**16 Minutes Simmered Eel & Basil** – Chef Ryan interprets the classic Huaiyang dish of tasty eel creatively with a famous Cantonese pot-cooking technique. The simmered eel is prepared with fresh basil and house-made sauce to highlight its tenderness and mouth-watering aroma.

Mr. Laem, Executive Pastry Chef, has 31 years of experience in well-known brand hotels, serving dessert feasts for various luxury events. He believes that hard work and a passionate attitude

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create good desserts. Excellence is about bringing the soul to the dessert with an unexpected twist.

### **Chef Laem's Recommendation**

**Signature Tiramisu** – Made with rich layers of bold espresso and cocoa creamy mascarpone cheese and delicate ladyfinger biscuits, Niccolo's signature tiramisu reclaims the attention with an enhanced texture that offers a surprising taste.

**Red Dates & Toffee Pudding** – Tuck into sweet with a fluffy sponge cake containing chopped red dates. Indulge in frozen vanilla ice cream enriched by warm taffy syrup. This classic British dessert can surely delight the palate with its intriguing hot & cold contrast and rich texture.

For more information, please visit the official WeChat account "Niccolo Suzhou". Or call Niccolo Suzhou at tel: 0512 6068 8888.

### **About Niccolo Suzhou**

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 116<sup>th</sup> floor are the perfect venues for various occasions, while the ultimate sanctuary of well-being and fitness on the 117<sup>th</sup> floor delivers an exquisite experience for the senses.

### **About Niccolo Hotels**

#### **NEW ENCOUNTERS. TIMELESS PLEASURES.**

Niccolo Hotels is a collection of five contemporary chic hotels inspired by luxury fashion. Underpinning the brand is the desire to make life effortlessly luxurious for guests with engaging experiences, art and culture, and sophisticated spaces. The brand's first property Niccolo Chengdu opened in 2015, which was quickly followed by four further hotels – the brand's flagship The Murray, Niccolo Suzhou

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Hong Kong; Niccolo Changsha; Niccolo Chongqing and Niccolo Suzhou. Niccolo Hotels is a member of Wharf Hotels and Global Hotel Alliance, the world's largest alliance of independent hotel brands. Further details are available at [niccolohotels.com](http://niccolohotels.com).

### **About GHA DISCOVERY**

A memorable trip demands more than a comfortable stay. DISCOVERY, an award-winning global loyalty programme, provides 17 million members recognition and perks across over 570 hotels, resorts and palaces in 85 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](http://discoveryloyalty.com)

### **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 5 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](http://ultratravelcollection.com)

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