

NEWS RELEASE

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**NEW WORLD MILLENNIUM HONG KONG HOTEL  
PRESENTS A LOVE-FILLED VALENTINE'S DAY WITH GOURMET DELIGHTS**

[New World Millennium Hong Kong Hotel](#) invites lovers to enjoy a romantic night out on Valentine's Day. Guests may opt for French, Japanese or Cantonese delicacies, meticulously prepared by the hotel's experienced chefs in celebration of the season of love.

**French Romance**

Guests can savour a classic French dinner in the comfort of the candle-lit La Table French Brasserie. The exquisite six-course set dinner is priced at HKD1,988 for two and offers delectable treats including Hokkaido Scallop Sashimi with Japanese Cucumber, Uni, Salmon Roe and Soy Dressing; Alaskan Crab with Périgord Truffle, White Sturgeon Caviar, Farmer Egg White and Crab-Chive Beurre Blanc; Mieral Duck and Foie Gras Roulade with Braised Cranberry-Red Cabbage and Morel Jus; Jospier-Grilled Australian Wagyu Beef Ribeye with Potato Mousseline, Micro Vegetables and Green Peppercorn Sauce; as well as Raspberry-Chocolate Mousse and Yuzu Panna Cotta. What's more, guests can toast to their love with a glass of champagne, which comes as a complement to the set dinner.

**Enchanting Wine and Cocktails with a View**

Couples can say "I love you" with a spectacular Victoria Harbour view backdrop at Residence Lounge & Bar on the hotel's top floor. From 5 to 8 p.m., the romantic night out begins with a bottle of Lanson Brut Rosé Champagne (200ml) plus unlimited canapés for just HKD488 for two persons. Guests can then spice up the night with two festive cocktails – "The Gentleman" and "Kiss Me" -- made for the sweetest day of the year, priced at HKD110 per glass.

**Love with a Japanese Twist**

Sagano's Japanese Head Chef Noka Masahiko nicely crafts a seven-course Valentine's Day *Kaiseki* dinner, priced at HKD3,400 for two persons. The set offers authentic Japanese specialities ranging from Silver Cod Roe in Vinegar Sauce and Zuwai Crabmeat with Vinegar Jelly as appetiser, followed by Fresh Oyster with Vinegar Sauce and Botan Shrimp, Fatty Tuna and Striped Jack Sashimi; Wagyu Shabu Shabu or Sukiyaki; Grilled Kinki with Salt; Deep-Fried Prawns with Shredded Potato; Minced Fatty Tuna with Spring Onion Roll; Sea Urchin, Flounder and Slightly Grilled Sea Eel Sushi, as well as Strawberries, Chocolate Cake and Chocolate Ice Cream as dessert.

### **All-you-can-eat Valentine's Specials**

Diners can savour a sumptuous Valentine's Day dinner buffet with their beloved at Café East, where Valentine's Day specialties will be offered, such as Hokkaido Scallop Mousse with Passion Fruit Jelly, Foie Gras Mousse with Beet Root Jam, Abalone with Sake Sauce, Double-Boiled Bird's Nest with Peach Resin and Crystal Sugar, Raspberry Honey Mousse and Ruby Chocolate Doughnut.

A buffet dinner also offers a vast array of classic delicacies from every corner of Hunan, Shanghai and Sichuan. Highlights include but are not limited to Poached Chicken with Shaoxing Wine, Wok-Fried Shrimp with Longjing and Black Truffle, Sweet and Sour Garoupa with Pine Nuts, Stewed Chicken in Wonton Broth and Wok-Fried Jumbo Crab in Sichuan Style.

The Valentine's Day dinner buffet will be available on 14 February from 6:30 to 9:30 p.m. and is priced at HKD698 for adults and HKD438 for children. The first 60 diners to book the dinner buffet with full prepayment will enjoy an exclusive 15 percent early bird discount.

### **Oriental Indulgence**

Chef So at Tao Li serves a scrumptious Cantonese set dinner for two in celebration of love. The HKD2,080 menu features premium creations such as Lobster Bisque with Diced Seafood, Bird's Nest and Puff Pastry; Baked Whole Six-Head Abalone with Sea Cucumber and Baby Tianjin Cabbages; Chilled Marinated Boston Lobster with Sake and Sautéed Fillet of Beef with Asparagus and Gravy; and many more classic delicacies.

Valentine's Day buffet and set menus are all available on 14 February only. A special gift box of macaroons is presented to all ladies at the dinner buffet or set dinner that day.

All prices are subject to a 10 percent service charge and are not applicable to any discount privileges. For enquiries or reservations, please call +852 2313 4222.

About New World Millennium Hong Kong Hotel

Located on Mody Road in Tsim Sha Tsui East, [New World Millennium Hong Kong Hotel](#) features 464 well-appointed guestrooms and suites. Dining options include Chinese restaurant [Tao Li](#), Japanese restaurants [Sagano](#) and [RANZAN](#), all-day dining at [Café East](#), French cuisine at [La Table](#), and libations and snacks at [Residence Lounge & Bar](#) and [The Lounge](#). [Meeting space](#) includes a grand ballroom and nine meeting rooms. [Recreational facilities](#) include a health club and a rooftop pool. Exclusive privileges are offered on the [Residence Lounge & Bar](#) executive floors and Living Room. For more information and reservations, please contact your travel professional, the hotel directly at telephone +852 2739 1111, email [reservations@newworldmillenniumhotel.com](mailto:reservations@newworldmillenniumhotel.com), or visit [newworldmillenniumhotel.com](http://newworldmillenniumhotel.com).

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