

**TAO LI'S NEW CHINESE HEAD CHEF CHEUK MAN CHUNG
UNVEILS ELEVATED CANTONESE CLASSICS WITH A TWIST**



High resolution images can be [downloaded here](#).

This summer, [New World Millennium Hong Kong Hotel](#) appointed Chef Cheuk Man Chung the new Chinese Head Chef of [Tao Li](#), the hotel's time-honoured Chinese restaurant, and he now debuts his Chef's Recommendation à la carte and tasting set menus featuring delicately crafted, photogenic dishes. Honed by his more than 30 years' experience in Hong Kong's top kitchens, his cuisine showcases a creative twist on Cantonese classics incorporating some of the best and most sought-after seasonal flavours.

In his new role at the helm of Tao Li and the hotel's Chinese banquets, Chef Cheuk employs skilled, traditional cooking techniques and a passion to explore the possibilities of combining ingredients from East and West to impress diners with new perceptions of traditional recipes.

“With easy access to quality ingredients from around the world and diners' greater acceptance of playful food presentation, there is lots of room for greater creativity in Chinese cuisine,” says Cheuk. “People are also increasingly interested in dishes that showcase their origin and craftsmanship. This is exactly how I aim to impress guests – with uplifted and modernised Cantonese classics that stay true to their roots.”

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Cheuk Man Chung is a familiar face on Hong Kong's cooking scene. He has worked in eight prominent hotels in Hong Kong, including the legendary Furama Hotel Hong Kong and Ritz-Carlton Hotel Hong Kong in the 90s. Prior to joining New World Millennium Hong Kong Hotel, Cheuk was the Executive Sous Chef assisting the opening of Jade at The Fullerton Ocean Park Hotel Hong Kong, Rùn at The St. Regis Hong Kong, and Cuisine Cuisine at The Mira Hong Kong.

Chef Cheuk's delicious array of signature creations range from exquisitely made appetisers and nourishing double-boiled soup to exceptionally presented main courses. Highlights include:

Bamboo basket steamed spotted garoupa fillet with wild mushrooms, rice paper and lotus leaves

HKD168/ per person

Garoupa fillet is wrapped in rice paper and steamed in a bamboo basket for perfectly tender flesh and a blast of ocean freshness. The flavour is enhanced by wild mushrooms and porcini paste.



Pan-fried lobster with minced shrimp and black caviar

HKD338/ per person

Using local lobster for extra umami, Chef Cheuk deshells and spreads the halves apart to form a lobster "steak" which is rarely seen in Chinese cuisine. Shrimp paste is added and pan-fried to golden and the dish is served with French caviar and homemade teriyaki and wasabi sauce.



Deep-fried minced shrimp with scallop, Jinhua ham and pear

HKD198/ 4 pieces

Each deep-fried goodie consists of complicated layers of juicy pear at the bottom, whole scallop and shrimp paste, topped with a briny Jinhua ham morsel, for a perfect balance of sweetness, saltiness and freshness.



Double-boiled whole coconut soup with dried pearl meat and pork shin

HKD268/ per person

Featuring a highly regarded delicacy -- dried pearl meat from Australia -- the nourishing soup is double-boiled in a whole coconut with 18-year dried tangerine peel, baby coconut from Peru, pork shin and coconut water.



Braised prawn with crab coral

HKD248/ per person

A traditional dish showcasing Chef Cheuk's astonishing knife skills. The large size tiger prawn from Vietnam is presented as a blooming white peony sitting on a bed of coral that is made from crabmeat and crab roe.



Deep-fried fresh milk with honeydew melon and Parma ham

HKD208/ 6 pieces

For this deviously delicious appetiser, irresistibly sweet juice is extracted from honeydew melon and cooked with fresh milk until condensed curd is formed. The silky smooth pudding is deep-fried with a piece of 36-month aged Parma ham for a golden crispy crust surrounding the creamy inside.



These creations are available in Tao Li's freshly launched Chef's Recommendation à la carte and tasting set menus. All prices are subject to 10% service charge. For booking and enquiries, please contact the restaurant at +852 2313 4222 or [book online](#).

High resolution images can be downloaded here: <https://bit.ly/3KsbhGB>

Website offer page: <https://www.newworldmillenniumhotel.com/en/promotions/promotions-dining/meet-new-head- tao-li/>

Tao Li's New Chinese Head Chef Cheuk Man Chung Unveils Menus

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About Tao Li

Overlooking the spectacular Victoria Harbour, Tao Li is a celebrated restaurant offering an elegant selection of Cantonese fare and dim sum that combines traditional flavours with originality. With 180 seats and five private rooms, the restaurant can be converted to a large function room for private and corporate gatherings.

Follow the hotel on

Facebook: www.facebook.com/nwmhk

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