

NEWS RELEASE

9 November 2023

TAO LI PRESENTS SEASONAL JIANGSU HAIRY CRAB FEAST

The early autumn breeze marks the arrival of the hairy crab season and from now until the end of December, [New World Millennium Hong Kong Hotel's](#) Chinese Head Chef Cheuk Man Chung of Tao Li restaurant presents diners with a hearty feast made with hairy crabs specially selected from the acclaimed breeding grounds of China's Jiangsu province.

Tao Li's Steamed Jiangsu Hairy Crab with perilla leaves and Zhenjiang vinegar is the most classical way of showcasing the original flavour of hairy crab and preserving its appearance, aroma and taste to the utmost. Chef Cheuk also highly recommends Sautéed Crystal Noodles with Hairy Crab Coral. The crystal noodles is infused with the flavours of green soybeans and preserved vegetables along with a robust hairy crab coral sauce.

Steamed Minced Pork Dumplings with Hairy Crab Coral is also not-to-be-missed by lovers of the crustacean. Each bite unveils a harmonious combination of succulent minced pork and the rich, creamy essence of hairy crab.

Other recommended dishes include Bird's Nest Broth with Hairy Crab Coral, Diced Seafood and Bamboo Pith; Braised Prawns with Hairy Crab Coral; Sautéed Vegetarian Shark's Fin, Hairy Crab Coral and Egg; Steamed Egg White, Scallops and Hairy Crab Coral and Congee with Hairy Crab, Hairy Crab Coral and Shrimps.

In addition to appreciating the creamy crab coral and luscious crabmeat of this seasonal delicacy, gourmets also prize Jiangsu's hairy crabs for their nutritional value -- they are high in protein, amino acids and calcium, and are beneficial to the immune system.

The Hairy Crab Feast à la carte menu is available for lunch and dinner at Tao Li daily. Guests can also opt for the Special Hairy Crab Set Dinner priced at HKD2,280 for two persons, plus 10% service charge.

For more information or reservations, please call 2313 4222 or visit newworldmillenniumhotel.com.

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Overlooking the spectacular Victoria Harbour, Tao Li is a celebrated restaurant offering an elegant selection of Cantonese fare and dim sum that combine 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.

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