

Press  
Release

An artistic illustration featuring a pair of chopsticks on the left holding a bundle of long, thin noodles, and another pair on the right holding a single dumpling. In the center, the Chinese characters '上海' (Shanghai) are written in a bold, black, calligraphic style. Below the characters is a stylized, colorful skyline of Shanghai, including the Oriental Pearl Tower. At the bottom, the words 'SHANGHAI NOODLES AND DUMPLINGS' are written in a mix of red and black fonts.

# SHANGHAI NOODLES AND DUMPLINGS

**NOVOTEL CITYGATE HONG KONG PROUDLY PRESENTS:**

## **“SHANGHAI NOODLES AND DUMPLINGS” BUFFET**

Shanghai cuisine is one of the most distinctive cuisines in China, influenced heavily from the surrounding Jiangsu and Zhejiang provinces. The cuisine places an emphasis on the use of seasonings using delicate cooking skills to prepare renowned noodles and exquisite dumplings. Most of the dishes are cooked by sautéing, stewing, steaming and deep-frying.

Between 28 August to 2 October, Essence brings you our “Shanghai Noodles and Dumplings” promotion presenting an extensive range of signature Shanghai delicacies together with an international selection of food every lunch and dinner buffet.

### **Signatures include:**

#### **Appetizer**

##### **Drunken Chicken**

It is a famous cold dish that commonly appears in most Shanghai restaurants. The chicken is steeped and cooked in a marinating sauce made up of wolfberries, soy sauce, stock and Shaoxing wine; hence “Drunken Chicken”. The cooking method leaves the chicken exceptionally tender and full of flavor.

##### **Jelly Fish Salad**

The Jelly Fish has a chewy, crunchy and springy texture. It is mixed with a refreshing dressing that is composed of soy sauce, sesame oil and chili oil, and then served with sesame seeds and cucumbers.





### Dumplings and Buns

A selection of representative Shanghai style dumplings and buns will be available for this special promotion. Items include **Steamed Xiao Long Bao, Pumpkin Cake, Vegetable Bao, Leek Dumpling, Pork Dumpling** as well as **Grilled Pork Boa**.



### Main Course

#### Stir-fried Sticky Rice Cake with Pork

The rice cake has stir-fried fresh shiitake mushrooms, cabbage, and sliced pork and flavored with soy sauce and Chinese rice wine to enhance the flavor.

#### Shanghai Style Braised Pork Belly (On rotation basis)

Red-cooked pork also known as “Hong Shao” pork, the pork belly is braised for several hours in the “Hong Shao” sauces that consist of dark soy sauce, Chinese wine, fermented bean paste and caramelized sugar, with spices to produce this succulent and scrumptious dish.

#### **Other “Shanghai” items include:**

- Deep Fried Bread with Condensed Milk (on rotation basis)
- Deep Fried Pork and Shrimp Wonton with Sweet & Sour Sauce (on rotation basis)
- Shanghai Fried Pork Chop (on rotation basis)
- Kung Pao Chicken
- Shanghai Noodles (with soup or stir-fried )
- Osmanthus Flower and Rice Dumpling Soup

### **“SHANGHAI NOODLES AND DUMPLINGS” BUFFET AT ESSENCE**

**Date:** 28 August – 2 October 2017

**Time:** Lunch Buffet: 12:00pm – 2:30pm  
Dinner Buffet: 6:30pm – 9:30pm

**Price\*:** **Mon – Fri (After 30% discount)**  
Lunch Buffet: Adult \$159.6 , Child \$124.6  
Dinner Buffet: Adult \$243.6 , Child \$194.6  
**Sat, Sun and Public Holiday (After 30% discount)**  
Lunch Buffet: Adult \$201.6 , Child \$159.6  
Dinner Buffet: Adult \$264.6 , Child \$215.6

**Reservations:** 3602 8808 / <http://bit.ly/BookEssence>

**Address:** Lobby Level, Novotel Citygate Hong Kong, 51 Man Tung Road, Tung Chung, Hong Kong (MTR Exit C)

**Parking:** 3 hours free parking upon spending of \$300

- \* All prices are subject to 10% service charge
- \* Some buffet items are on rotation basis and subject to change according to the menu cycle
- \* Prices are not applied to festive dates and special promotions
- \* Cannot be used in conjunction with other promotional offers
- \* All discounts offers are subject to availability
- \* Accor Plus members who use the 30% Autumn Sale Lunch and Dinner Buffet offer will receive an additional 10% discount (40% off of original price)
- \* Should there be any dispute; Novotel Citygate Hong Kong reserves the right of final decision

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## ABOUT ESSENCE

Essence was designed by a world famous interior designer Yasumichi Morita. With simple and fashionable design, the restaurant adopt materials from different countries and use Chinese and Japanese style as its main theme in order to create elegant atmosphere, which offers an absolutely superb dining experience for all guests.

The essence of Asian fusion cuisine is here. Delicacies are prepared in the open kitchen with a variety of cooking stations. Our talented chefs will bring all diners the freshest taste of breakfast, lunch and dinner buffets or an a la carte menu blending all Asian and Western favorites. At Essence, our chefs take center stage every night.

## NOVOTEL PRESS CONTACT

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