

NEWS RELEASE

6 January 2020

TAO LI SERVES UP CHINESE NEW YEAR SPECIALITIES AND FESTIVE DIM SUM

Tao Li at [New World Millennium Hong Kong Hotel](#) presents a delicious range of Chinese New Year specialities and festive dim sum to celebrate the Year of the Rat.

Chinese Head Chef So Kei Pak has created a series of auspicious dishes symbolising great fortune and good health. The popular, classic Lo Hei is prepared with sliced salmon sashimi, shredded abalone and a variety of condiments such as pickled and shredded ginger, pickled shallots and coriander. It is a tradition for diners to toss the ingredients together as high as possible to bring prosperity for the year ahead.

Other Lunar New Year creations, each carrying a festive blessing, include:

- Braised Bird's Nest with Crab Coral, Crabmeat and Scallops
- Deep-Fried Fillet of Whole East Spotted Garoupa with Pine Nuts and Sweet and Sour Sauce
- Sautéed Egg White with Shrimp Roe, Crab Roe, Scallops, Shrimps and Crab Coral
- Stewed Sea Moss with Whole Conpoy and Garlic
- Sea Moss Soup with Dried Oysters, Conpoy, Fish Maw, Black Mushrooms, Lotus Roots, Pig's Knuckle and Pig's Tongue
- Sautéed Abalone with Elm Fungus, Prawns, Scallops, Kales and Homemade XO Chilli Sauce

Chef So also presents a lavish selection of festive dim sum. Among the highlights are Steamed Chicken Bun with Whole Abalone; Steamed Pork Dumplings with Whole Abalone, Sea Moss and Pork Liver; Steamed Shrimp Dumplings with Asparagus, Bird's Nest and Scallop in Supreme Soup; and Pan-Fried Coconut Puddings with Osmanthus.

The Chinese New Year specialities are available daily from 25 January to 8 February 2020 (the first 15 days of the Chinese New Year) and the festive dim sum menu is available for lunch only from 25 to 31 January 2020 (the first seven days of the Chinese New Year.) 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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