

FOR IMMEDIATE RELEASE

Reinventing Tradition at Li Li

“Executive Chinese Chef Raymond Yeung Reinvents Classic Cantonese Cuisine at Li Li”

MANILA, Philippines – Executive Chinese Chef Raymond Yeung presents an exciting new menu for Li Li featuring classic Cantonese favorites and dishes inspired by contemporary world cuisine. The new menu showcases Executive Chinese Chef Raymond Yeung’s creative take on traditional Cantonese cuisine – reflected in his skillful preparation and cooking methods along the incorporation of both locally-sourced ingredients and specialty items such as Mexican abalone, poultry imported from Hong Kong, A4 Japanese Saga Wagyu, and scallops; to mention a few. It is a delicious marriage between traditional Cantonese cooking methods and unconventional ingredients, served in an inspiring and creative presentation.

The Executive Chinese Chef also reinvents the traditional Yum Cha menu with his own interpretation through a play on textures and flavors, featuring handpicked dim sum items expertly prepared with both locally-sourced premium ingredients and specialty delicacies such as abalone and scallops. Guests can enjoy over 30 kinds of freshly prepared homemade Dim Sum with the "All You Can Eat Dim Sum" lunch. The gastronomic journey begins with an unlimited selection of handmade delectable dim sum offerings starting with appetizers, specialty soups, barbecue dishes, and a wide assortment of steamed and deep-fried dim sum; and ends with delightful desserts and refreshing teas from the tea bar. All-You-Can-Eat Dim Sum is available from Monday to Sunday, 12:00pm – 2:30pm at Php 1,088 nett per person.

Chef Raymond hails from Hong Kong, with a career spanning 27 years in the hospitality industry. He has worked in prestigious hotels and properties in Asia, mostly in his home country, Hong Kong, where he honed his skill in traditional Cantonese cuisine. The chef has previously worked at The Reverie Saigon, where he often prepared dishes for the Chinese Embassy and the President of Vietnam.

His strong background in Cantonese cuisine has earned him the Hong Kong International Culinary Classic Gold Award in 2009. His unique approach to the craft through the application of traditional cooking techniques in modern Cantonese cuisine reflects a style that creates a richly unique identity for Li Li.

“My passion for my craft helps me express my creative side in the kitchen. Developing new dishes, experimenting with unique flavors, utilizing unconventional ingredients, and creating visually-stimulating presentations helps me bring my own personality into Li Li through each dish’ authentic and unique characteristic,” reveals chef Raymond.

As the Executive Chinese Chef for Li Li, Chef Raymond helps ensure that the restaurant’s quality and standards are maintained by overseeing the consistent implementation of the approved menu and training the culinary team in the preparation and presentation of each and every dish – one of the reasons why Li Li remains a classic favorite among locals and international guests.

Li Li is known for creating the most authentic Chinese dining experience, offering the flavors of Cantonese culinary delights, using only the freshest of ingredients and live seafood. The restaurant offers a stylish residential space that features five private dining rooms as well as an extensive selection of premium wines and tea.

About AG New World Manila Bay Hotel

AG New World Manila Bay Hotel is a deluxe hotel located at the center of the Manila business district with easy access to business and shopping areas, including Mall of Asia, the largest shopping mall in Metro Manila. The hotel is nearby historical attractions such as Intramuros and the Cultural Center of the Philippines.

The hotel features 376 guestrooms and suites, Residence Club executive floors, six dining options, outdoor pool, fitness center and spa. Meeting and event space includes a ballroom and four meeting rooms.

In recognition of its commitment to providing guests a memorable and comfortable experience, AG New World Manila Bay Hotel was awarded the 2017 TripAdvisor Travelers' Choice. Its Chinese restaurant, Li Li and steakhouse and grill room, The Fireplace, were recognized in 2017 as one of the Philippines' Best Restaurants by the prestigious publication, The Philippine Tatler. Market Café, the all-day International dining buffet restaurant received the TripAdvisor 2018 Certificate of Excellence for its exemplary cuisine and notable service.

For more information and reservations, please contact the hotel directly at telephone +63 2 252 6888, email reservations.manilabay@newworldhotels.com or visit newworldhotels.com.

About New World Hotels and Resorts

New World Hotels & Resorts are deluxe properties and stylish hubs where business and personal connections thrive. Its nine hotels and one affiliated property are located in popular Asian gateways and resort destinations in China, Vietnam, Malaysia, and the Philippines. New World Hotels offer a full range of relevant amenities and services including multiple restaurants, business services, extensive meeting facilities, Residence Club executive floors, and recreational options. For more information or reservations, please contact your travel professional or visit newworldhotels.com.

- ### -

MEDIA CONTACT:

Jeanne Marfal
Assistant Marketing Manager
Tel: +63 2 252 6888
E-mail: jeannemarie.marfal@newworldhotels.com

Twinkle Y. Lacsamana
Director of Communications
Tel: +63 2 252 6888
E-mail: twinkle.lacsamana@newworldhotels.com