



THE RITZ-CARLTON

MACAU

NEWS

Contact: Gabriel Kwok

Director of Marketing Communications

Galaxy Macau™, Estrada da Baía da Nossa Senhora da Esperança, s/n, COTAI, Macau, China

Tel: (853) 8886 6268

Fax: (853) 8886 6290

Email: gabriel.kwok@ritzcarlton.com

Discover the Treasures of Nature at Lai Heen this Autumn

Macau, China – October 11, 2021 – While the weather starts to cool, mushrooms start to bloom. The Michelin-starred Lai Heen at The Ritz-Carlton, Macau has prepared a brand new Autumn Mushroom Tasting Menu to celebrate the harvest season and the abundant treasures of nature.

Available from October 8 to December 30, 2021 for MOP \$1,888* per person, Lai Heen's **Autumn Mushroom Tasting Menu** is made up of 8 courses, each featuring a unique wild mushroom, hand-selected by the chef, that perfectly complements a range of luxurious Cantonese ingredients. Highlighted wild mushrooms in this special autumnal menu includes Blaze Mushroom, Cantharellus Mushroom, Morel Mushroom, Matsutake Mushroom and Catathelasma Mushroom, deliver twice weekly from its origin to guest's table.

Blaze Mushrooms have tender caps and when dried, are excellent for imparting flavor in soups. Lai Heen has used blaze mushrooms in a nutritious and warming *Double-boiled Fish Maw Soup with Conpoy with Blaze Mushroom*, followed by pairing light and fruity Cantharellus Mushroom, famed for its high nutritional value in amino acids and vitamins, with sautéed Hokkaido scallops and lily bulbs. Iberico Pork and Swiss Black Garlic Fried Rice is upgraded texturally by the addition of Catathelasma Mushrooms. Catathelasma Mushrooms are large and firm with subtle flavors, which pair ideally with the richness imparted by the pork and black garlic.

Standout dishes on the menu are the fresh and flavorful *Simmered Garoupa Fillet with Morel Mushroom in Fish Broth* and the precious showcase of *Sautéed M9 Wagyu Beef with Japanese Pepper and Matsutake Mushroom*. Morel Mushrooms are highly prized by gourmet chefs, especially in France, as their hollow honeycomb-like caps are full of flavor, extremely delicate and valuable. Fresh morels are best in autumn, while the dried caps still retain their meaty texture and earthy aroma to be cooked with fresh caught garoupa and rejuvenated in fish broth for the ultimate umami dish. Another highly valuable fungi used on this menu are Japanese matsutake mushrooms. Fresh matsutakes are delicate with a cinnamon and pine aroma, and a firm, chewy texture to help it stand out in a dish. They come to fruition in the autumn, and are hand-picked by the chef to serve alongside M9 Wagyu beef which better highlights these precious ingredients and Asiatic flavors.

Guest can enjoy a complimentary glass of red wine hand selected by Lai Heen's sommelier with the Autumn Mushroom Tasting Menu, and savor the flavors of the unique handpicked fungi treasures fresh from earth. For bookings and enquiries please contact +853 8886 6868.



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Photo cutlines:



Sautéed Hokkaido Scallop with Cantharellus Mushroom with Lily Bulb



Simmered Garoupa Fillet with Morel Mushroom in Fish Broth

For high-resolution images, please visit the photo library:

www.dropbox.com/sh/aasfg9zsmzpf05y/AADApwEYio78Dobx7_WzSdPka?dl=0

APPENDIX:

Lai Heen - Autumn Mushrooms Tasting Menu

Available from October 8 – December 30, 2021

Pan-fried Bean Curd Sheet Roll with Boletus
Grilled Crispy Mushroom with Sea Salt
Marinated Collybia Albuminosa with Dried Scallop

Double-boiled Fish Maw Soup with Conpoy with Blaze Mushroom

Sautéed Hokkaido Scallop with Cantharellus Mushroom with Lily Bulb

Simmered Garoupa Fillet with Morel Mushroom in Fish Broth

Sautéed M9 Wagyu Beef with Japanese Pepper and Matsutake Mushroom

Simmered Chayote with Elm Fungus in Chicken Superior Broth



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Fried Rice with Iberico Pork, Catathelasma Mushroom and Switzerland Black Garlic

Deep-fried Glutinous Rice Dumpling with Maitake Mushroom and Oat

Chilled Cream Custard with Black Truffle

Baked Apple Tartelette with Matsutake Mushroom

Price* (MOP) \$1,888 per person

** The price is subject to a 10% service charge.*

About The Ritz-Carlton, Macau

The Ritz-Carlton, Macau offers impeccable levels of service for which the brand is famous around the world. Set within the top floors of one of the world's most spectacular entertainment and leisure destinations, Galaxy Macau™, the hotel is an all-suite hotel by The Ritz-Carlton featuring over 230 suites, including the stylish The Ritz-Carlton Sky Villa, which overlooks inspiring views of Cotai Macau.

About The Ritz-Carlton Hotel Company, LLC

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