

THE RITZ-CARLTON

HONG KONG

News

The Ritz-Carlton, Hong Kong International Commerce Centre 1 Austin Road West Kowloon, Hong Kong

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The Ritz-Carlton, Hong Kong Earns A Double Michelin Victory

HONG KONG, January 27, 2021 – The long-awaited news from the world-renowned *Michelin Guide Hong Kong & Macau 2021* is officially out today. Chinese restaurant Tin Lung Heen at The Ritz-Carlton, Hong Kong receives two Michelin stars, and Italian restaurant Tosca di Angelo, also at The Ritz-Carlton, Hong Kong, receives one star.

This is the ninth year in a row for Tin Lung Heen to be awarded with two Michelin stars, one of the three Chinese restaurants in Hong Kong to receive this prestigious honor. Riding on the success of previous years, Tin Lung Heen earned five "forks and spoons" for the ultimate luxury dining experience delivered by Chef Paul Lau and his team. A one-star rating for eight consecutive years is an incredible feat for Tosca di Angelo.

Pierre Perusset, General Manager of The Ritz-Carlton, Hong Kong, commented, "I am delighted that Tin Lung Heen garnered a two-star rating, an exceptional achievement that demonstrates our commitment to culinary and service excellence. I am also thrilled that Tosca di Angelo has been recognized once again with a one-star rating and listed in the prestigious Michelin Guide. This is the result of the combined efforts of all the Ladies and Gentlemen at our hotel and restaurants who are dedicated to crafting distinctive and exceptional dining experiences for our guests. This recognition continues to elevate Tosca di Angelo and Tin Lung Heen to new heights."

Chef Paul Lau, Director of Culinary at Tin Lung Heen, said, "My cooking philosophy is simple. The presentation can be innovative, but you always have to respect the traditional cooking methods and techniques. Ultimately, what I want to see are the smiling faces of the diners, and I have to ensure every diner is able to taste and enjoy the food to the fullest."



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Chef Lau is highly regarded as one of the top Cantonese chefs in Hong Kong. He has over 40 years of experience in the culinary industry and has worked in Beijing, Shanghai, Hong Kong and Guangzhou, as well as in Dubai and the UK.

"My vision is to grow Tosca di Angelo into a culture of gastronomic excellence," says Chef Angelo Aglianó, Director of Tosca di Angelo. "There is a growing appetite for Italian fine dining in Hong Kong."

Growing up in Sicily by the Mediterranean seaside, Chef Angelo found his passion for cooking through catching and preparing fish with his father, a professional fisherman. Chef Angelo's upbringing contributed to his strengths in amplifying the umami of the fruits of the sea. During his prolific career, Chef Angelo has worked at a slew of the world's most reputable and prestigious restaurants including L'Atelier de Joël Robuchon. Chef Angelo joined the Ritz-Carlton, Hong Kong in January 2019 as the director of Tosca di Angelo. The panoramic views from the restaurant overlooking Hong Kong's cityscape remind Chef Angelo of the sea and hills of the Mediterranean coastline.

Located on Level 102, Tin Lung Heen presents authentic Cantonese cuisine, the best in town. It is a popular venue for traditional Hong Kong dim sum complemented with a variety of premium tea. On the same floor, Tosca di Angelo offers innovative Italian cuisine in a dramatic, stylish setting. The open kitchen design and high ceiling complete the one-of-a-kind dining experience.

About The Ritz-Carlton, Hong Kong

Occupying floors 102 to 118 of the International Commerce Centre in Kowloon, The Ritz-Carlton, Hong Kong is the highest hotel in the world. The hotel's 312 guestrooms all offer spectacular city and harbor views. The hotel also features six dining venues including the state-of-the-art Michelinstarred Italian restaurant, Tosca di Angelo; two-star Michelin Chinese restaurant, Tin Lung Heen; Almas Caviar Bar serving the finest selection of caviar; The Lounge and Bar, which features an international all-day dining menu; and Café 103, which serves signature afternoon tea. The rooftop bar, Ozone, is truly a stunning venue at 490 meters above sea level. For those wishing to relax and indulge, The Ritz-Carlton Spa, Hong Kong, located on the 116th floor, features nine deluxe treatment rooms and two couple's suites, redefining the urban spa experience in the city and across Asia. The 118th floor of the hotel is home to a fully equipped fitness center and an indoor pool area adorned with a 28m x 7m mirrored ceiling and high-resolution LED wall. Setting the benchmark for events in the region, the hotel boasts one of the largest ballrooms in the city at 870sqm. Complemented by an additional four meeting rooms, the ballroom has become the major social venue for Hong Kong. For more information, please visit www.ritzcarlton.com/hongkong.

About The Ritz-Carlton Hotel Company, LLC

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