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## THE RITZ-CARLTON SANYA, YALONG BAY ANNOUNCES FIFTH ANNUAL FOOD & BEVERAGE FESTIVAL – NOTHING ORDINARY

*Five celebrity chefs are set to be the highlight of Hainan's gourmet calendar*

The Ritz-Carlton Sanya, Yalong Bay has once again become the culinary epicenter of the Asia Pacific region for three captivating days when it hosted the Fifth "Nothing Ordinary" Food & Beverage Festival from January 16 to 18, 2020. In a lavish celebration, the iconic beachfront resort has presented no fewer than 5 international celebrity chefs from Turkey, Italy, Japan, Bosnia and Herzegovina and France, all converging for one of the highlights of China's gastronomic calendar. Guests at this exclusive, interactive journey will enjoy vivacious cooking demonstrations, tastings, dinners, pairings and unique epicurean experiences -- all presented in a relaxed island setting.

This fabulous food and beverage feast will demonstrate the essence of cooking technology, and the star chefs from all over the world will exclusively serve their delights for every gourmet. This year's star-studded lineup are: Culinary artist Cihan Cetinkaya, group executive chef of Istanbul Food and Beverage Group, manages 19 restaurants and cafes including the famous "Mikla Istanbul" - the world's 50 best restaurants; Umberto Cavina, a famous Italian chef has footprints in Los Angeles, London, Maldives and many other countries and operates many famous restaurants around the world; Lloyd Hamon the dessert master who was born in France and founded French dessert brand in China; Dragan Rucnov, the Executive Pastry Chef from Al Bustan Palace A Ritz Carlton Hotel and Hiroshi Masuda from Japan, the master of Kaiseki Ryori. Celebrated resident chefs of The Ritz-Carlton Sanya, Yalong Bay are also joining the cook-out, including Executive Sous Chef Antonin Wang, Sofia Chef de Cuisine Razvan Cublesan, Pearl Chef de Cuisine Tom Qin, Sous Chef Jacky Wang and Pastry Chef Kevin Chen.

2020 Nothing Ordinary Food & Beverage Festival will present the food experience in the way of proximity and hospitality. The activities are held in different characteristic venues of the hotel, including the classic and fashionable Sofia Italian Restaurant, a newly decorated Sand Grill & Lounge, Scene the Lobby Lounge, Pool Deck and the Central Lawn, guests can choose to participate in different activities according to their

own preferences. This festival brings together a handful of star chefs in a variety of fields, from talent to expertise, will surely bring a vibrant culinary feast to the diners. This 3-days event includes welcome dinner, late night supper, afternoon tea, celebrity dinner, Japanese lunch, gala dinner and more. Tickets will be sold from now, the price of each meal is different. If you want to attend the event and book a seat, please contact us at 86. 138 7686 8002 or email to [rc.syxrz.fb.sales.sup@ritzcarlton.com](mailto:rc.syxrz.fb.sales.sup@ritzcarlton.com)

## **Overall Event Agenda**

### **Jan 16<sup>th</sup>**

#### **Welcome Dinner Beach BBQ**

18:00-21:00 Beach Front RMB 428/person net

A gastronomic journey through Hainan and international cuisines, hosted by resident culinary team. With live entertainment and lucky draw, this grand dinner buffet will surely amaze your palates and provides a full sensory experience.

### **Jan 17<sup>th</sup>**

#### **Afternoon Tea**

14: 00-17:00 Scene the Lobby Lounge RMB288/ person net

Resident Chef Kevin Chen joins forces with Guest Chef Lloyd Hamon for a lively demonstration of worldly sweet sensations and afternoon tea classics. The event is complemented by TWG and Pernod Ricard Mixologist.

#### **Pool Brunch**

13:00-16:00 Main Pool Deck RMB 288/ person net

Relish in this feast for the senses, to be enjoyed with your feet in the water, accompanied with live DJ. Indulge yourself with signature dishes from Resident Chefs as well as the Guest Chefs.

#### **Ultimate Wine Pairing Dinners**

18:30-21:30 Sand Grill & Lounge Restaurant and Sofia Italian Restaurant RMB 488/ person net

With limited seats available, the wine-pairing dinners will feature an original menu created by the joint forces of our international chefs. Michelin Star experienced Chef Umberto Cavina at Sofia along with French Chocolatier Lloyd Hamon, Japanese Master Chef Hiroshi Masuda at Sand Grill & Lounge. The experience is paired with some exceptional wine labels along with our Torres at Sand Grill & Lounge and Gaja at Sofia Italian restaurant.

#### **Exclusive Dinner**

18:30-21:30 Pool Deck RMB 1088/ person net

World Renowned Chef behind Istanbul's Mikla Restaurant Cihan Cetinkaya to showcase his passion for new Anatolian cuisine at this exclusive dinner and it will be ended with a delicate dessert by Dragan Rucnov, famous Ritz Carlton Hotels Executive Pastry Chef. Take this rare opportunity to experience the culinary masterpieces, paired with premium Ornellaia wines.

### **Jan 18<sup>th</sup>**

#### **Japanese Lunch**

12:00-16:00 Sand Grill & Lounge Restaurant RMB 288 / person net

Lead by the Japanese Chef Hiroshi Masuda, join this one time experience of the Japanese culinary journey at Sand Grill & Lounge.

**Afternoon Tea**

14: 00-17:00 Scene the Lobby Lounge RMB288/ person net

Resident Chef Kevin Chen joins forces with Guest Chef Dragan Rucnov for a journey through world classics of desserts and signature afternoon tea presentations. The event is complemented by TWG and Pernod Ricard Mixologist.

**Nothing Ordinary Gala Dinner**

18:30-21:30 Central Lawn RMB 488/ person net

A massive cookout featuring all-star chefs and using world-class ingredients, with over twenty labels of premium wines.

**Closing Party**

21:30 onwards Scene the Lobby Lounge RMB188/ person net

Final event of the unforgettable Nothing Ordinary Food and Beverage festival. Opportunity to spend time with the Celebrity Chefs and enjoy the moments with our resident DJ.

For more information about The Ritz-Carlton Sanya, Yalong Bay, please call +86 (0) 898-8898 8888, or visit [ritzcarlton.com/sanya](http://ritzcarlton.com/sanya).

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