



THE RITZ-CARLTON

MACAU

NEWS

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Lai Heen's Star Collaboration Series Welcomes Guest Chef Jack Yu from Jie Xiang Lou

A four-hand collaboration that brings together the best of Jiangnan and Cantonese cuisines

Macau, China – March 4, 2022 – This spring season, The Ritz-Carlton, Macau welcomes Chef Jack Yu to bring authentic Jiangnan flavors to its Michelin-starred Chinese restaurant Lai Heen for a brand new installment of its Star Collaboration Series. In addition to curating an à-la-carte menu featuring his innovative takes on classic Jiangnan-style cooking, Chef Yu will also partner with The Ritz-Carlton, Macau's Chinese Executive Chef Jackie Ho to co-create an interactive spectacle that represents the best of Cantonese and Jiangnan cuisines. The menus, available for three days exclusively from March 18 to 20, 2022, will provide gourmet enthusiasts with a rare opportunity to experience the extraordinary techniques and creativity of two acclaimed Chinese chefs.

Hailing from Hangzhou, a city with rich culinary traditions and the origin of many Jiangnan cuisine staples, Chef Jack Yu has an illustrious career spanning three decades, and has served as executive chef and culinary consultant for an array of esteemed dining establishments around the country. Today he is best known as the helmer of Jie Xiang Lou restaurant at Seven Villas Resort Hangzhou. It is widely regarded as one of city's top restaurants and has been awarded the prestigious Black Pearl One Diamond by the Black Pearl Restaurant Guide for three consecutive years from 2019 to 2021.

Chef Yu's **À-la-carte Menu** boasts some of the most iconic dishes in his repertoire. The *Pomegranate Dumpling Stuffed with Parma Ham, Mushroom and Bamboo Shoot*, includes a combination of fresh, premium ingredients and encasing them inside thin tofu sheets. The result is a pomegranate-shaped morsel that packs an incredible slew of texture and umami inside its bitesize body. Meanwhile, the *Steamed Crab with Marinated Tender Rib*—featuring Hangzhou crab, Shaoxing wine and Ningbo spareribs marinated in rice wine lees—is a celebration of classic ingredients and delicacies from Zhejiang province. Steamed in chicken fat, the dish is divinely aromatic and flavorful, making it one of the must-haves on the menu. Additional highlights include appetizers such as the *Passion Fruit Flavored Crispy Eel* and the *Sea Snail in Spicy Wine Sauce*, and the entrée *Hangzhou Style Fried Potato with Carrot and Mixed Vegetables*.

For the ultimate experience, Chef Yu and Chef Ho has merged their talent and jointly present an **8-course Set Dinner**, priced at MOP \$2,288* per person, to showcase their culinary masterpieces, as well as their collaborative prowess. Over the course of one spectacular meal, guests will be treated with an array of signature Cantonese and Jiangnan dishes, reimagined with creative techniques and seasonal ingredients. Chef Yu's *Hangzhou Style Marinated Duck Liver with Macadamia Nut*, which consists of French duck liver cooked in Hangzhou-style five-spice marinade, paired with homemade mango jam and crushed macadamia nuts, serves up a refreshing juxtaposition of Chinese and western influences; while his *Jiangnan Style Sweet and Sour Wagyu Beef* elevates the popular sweet-and-sour recipe by substituting pork with the highly-prized wagyu beef and incorporating truffle oil and hawthorn. The menu is completed with Chef Ho's best Cantonese crowd-pleasers, such as the *Double-boiled Abalone and Fish Maw Soup with Matsutake Mushroom* and the *Sauteed Qingdao Prawn in Yellow Pepper Sauce*.

When Black Pearl-worthy creations join forces with a Michelin-starred kitchen, expect double the excellence at Lai Heen. For bookings and enquiries please contact +853 8886 6868.



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Photo cutlines:



Pomegranate Dumpling Stuffed with Parma Ham, Mushroom and Bamboo Shoot



Sea Snail in Spicy Wine Sauce



Passion Fruit Flavored Crispy Eel



Roasted Lobster with Sliced Pickled Turnip



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Chef Jackie Ho Hon Sing, Chinese Executive Chef, The Ritz-Carlton, Macau



Chef Jack Yu, Executive Chef and Resort General Manager, Seven Villas Resort in Hangzhou



The Michelin-starred Lai Heen at The Ritz-Carlton, Macau

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

https://www.dropbox.com/sh/kffmqenaeuxpfk9/AADGKL8dV1P6A4vq4_0oSEEAa?dl=0

APPENDIX

Lai Heen - Star Collaboration Exclusive Menu

Available on March 18 - 20, 2022 only

8-course Set Dinner

Mashed Potato with Crab Meat in Lemon Mayonnaise
Hangzhou Style Marinated Duck Liver with Macadamia Nut
Double-boiled Abalone and Fish Maw Soup with Matsutake Mushroom
Sauteed Qingdao Prawn in Yellow Pepper Sauce
Spicy and Sour Kinki Fish with Pork Belly and Mushroom
Jiangnan Style Sweet and Sour Wagyu Beef
Stir Fried Glutinous Rice with Preserved Meat and Vegetable
Doubled-boiled Pear Soup with Peach Gum and Sea Coconut

Price* (MOP) \$2,288 for person

Lai Heen - Star Collaboration Exclusive A-La-Carte Menu

Appetizer:

Pomegranate Dumpling Stuffed with Parma Ham, Mushroom and Bamboo Shoot | (MOP) \$68/pc
Passion Fruit Flavored Crispy Eel | (MOP) \$168
Sweet Lotus Root with Sticky Rice | (MOP) \$98
Sea Snail in Spicy Wine Sauce | (MOP) \$238

Seafood and Meat:

Roasted Lobster with Sliced Pickled Turnip | (MOP) \$688
Hangzhou Style Fried Potato with Carrot and Mixed Vegetable | (MOP) \$188
Deep-fried Sea Urchin Tempura with Black Vinegar | (MOP) \$388
Steamed Crab with Marinated Tender Rib | (MOP) \$688
Jiangnan-Style Braised Veal Rib | (MOP) \$438

Rice and Noodles:

Noodles with Eight Delicates | (MOP) \$168
Fried Rice with Wagyu Beef, Coriander and Celery | (MOP) \$358
Gnocchi with Pumpkin and Preserved Vegetable | (MOP) \$128

Dessert:

DingSheng Rice Cake | (MOP) \$68
Tie Guan Yin Milk Tea Pudding | (MOP) \$68
Yogurt with Sweet Osmanthus Sauce | (MOP) \$68

** 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.



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