

HOTEL ICON WELCOMES SPANISH MASTER HAM CUTTER ANSELMO PEREZ FOR TRUE TASTE OF SPAIN, 3-11 AUGUST





(28 June 2013 – Hong Kong) Hotel ICON continues to delight discerning locals and visitors alike with its ongoing series of foody events, and from 3-11 August the deluxe Kowloon property will welcome Spanish Champion Ham Cutter, Manuel Anselmo Perez to its restaurant, GREEN. Hotel ICON Executive Western Chef, Philip Leung will collaborate with Perez and design a Spanish set dinner menu that will be available from 3-11 August. The hand sliced Ibérico ham can be ordered from the tapas menu as well. Each evening in GREEN, Perez will demonstrate the fine art of slicing high quality Spanish hams provided by award-winning Jamones Blázquez. Diners are welcome try little ham slicing themselves.

The hotel's own Director of Wine, Nigel Chan has selected wines and cocktails specially matched with the Spanish cuisine.

Richard Hatter, General Manager at Hotel ICON, said: "Hong Kong is enthralled by all things Spanish this summer and we're delighted to welcome Spain's champion ham slicer to design our tapas menu and to personally demonstrate his art in our restaurant. Slicing ham is the union of practice and knowledge and when our guests enjoy the highest quality Spanish ham and wine, they'll be inspired by an authentic taste of Spain."

17 Science Museum Road, Tsim Sha Tsui East, Kowloon, Hong Kong 香港九龍尖沙咀東部 科學館道17號



Perez, born in Salamanca, Spain, is a self-taught ham slicer and is regarded as one of Spain's best having won several awards in Spain including the National Championship of Ham Slicers. He will slice and serve Jamones Blázquez free-range products sourced from the family-run firm in his native Salamanca. The company boasts over 80 years of tradition and expertise, providing excellent jamones (cured hams), paletas (pig shoulders) and embutidos ibéricos (Iberian cold cuts) in addition to chorizo, salami and lomo. In 2012, Jamones Blázquez was awarded the highest rating in the Superior Taste Awards organised by iTQi: the jury consisted of members of the most prestigious culinary institutions including the Maîtres Cuisiniers of Belgium and France; the Académie Culinaire de France; the Academy of Culinary Arts; and the Federazione Italiana Cuochi. The accolade demonstrates that Perez is working with only the very best hams.

3 – 11 August Set Dinner Menu

WELCOME MOCKTAIL

SPANISH SPECIALTIES

Ibérico Ham, Acorn Chorizo and Deep-fried Egg with Truffle

SOUP

Gazpacho

MAIN COURSE

Paella Marina

OR

Slow-roasted Pork Belly with Creamy Spinach & Apple Chutney OR

Braised Wagyu Beef Cheek and Ox-Tongue with Balsamic Red Wine Sauce served with Mashed Potatoes and Green Pea

DESSERT

Green Apple Sorbet with Saffron Mango Purée

HK\$388* per person

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Spanish wine selection:	by glass	by bottle
Iduna Fermentado Barrica Verdejo (Limited Edition) 2011 Vintage	HK\$78*	HK\$380*
Artajona Chardonnay 2011 Vintage	HK\$78*	HK\$380*
F. Olimpia Primera Generación (red) 2010 Vintage	HK\$78*	HK\$380*
Damana 5 (red) 2009 Vintage	HK\$78*	HK\$380*

^{*}Prices are subject to 10% service charge.

To coincide with this promotion, GREEN will conduct a facebook game. Hotel ICON will post the photos of the Ibérico ham and the pigs. Fans have to match up the right pig with the Ibérico ham. Contestants can enter by emailing media@hotel-icon.com and will then be entitled to win a set dinner for 2 persons at GREEN from 3 – 11 August.

Also, there will be a lucky draw offering diners the chance to win a 1-night accommodation for two plus a dinning voucher with the face value of HK\$800 at GREEN during the promotion period.

High resolution images can be downloaded from https://www.dropbox.com/sh/cc0i83sphhomdvk/Wim33JyKTr

Visit www.hotel-icon.com for more details regarding Hotel ICON.

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About Hotel ICON

Unlike any other, Hotel ICON is an upscale Hong Kong hotel in the heart of Tsim Sha Tsui East. Standing as a testament to Hong Kong's creative energy and vibrant arts scene, Hotel ICON showcases work from the city's celebrated designers and the world's most acclaimed architects. Offering the ultimate in comfort and committed to service excellence, Hotel ICON's 262 stylish guestrooms comprise seductive extras, including complimentary wired and Wi-Fi internet connections and an ultra-slim 40" Ultra High Definition LED TV. Located on level 9, Hotel ICON's Angsana Spa is a tranquil oasis while the harbor-facing outdoor swimming pool and fitness centre allow guests to exercise while enjoying views of Hong Kong Island's spectacular skyline. With a maximum capacity of 580 persons, Hotel ICON's grand Silverbox ballroom is the ideal venue for a celebration or theatre-style conference. Hotel ICON houses three restaurants: Above & Beyond, The

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Market and GREEN, providing guests with exceptional quality of the food and impeccable service. wallpaper* magazine included Hotel ICON in its 2011 list of the world's Best Business Hotels and earned a coveted spot in the Condé Nast Traveler's 'Hot Tables 2012' list.

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