



Hotel **ICON**

HOTEL ICON TAKES DINING TO NEW HEIGHTS WITH ABOVE & BEYOND **Iconic New Restaurant Delivers Authentic Chinese Dishes and Spectacular Citywide Views**

Hong Kong, July 6 2011 – **Hotel ICON**, an upscale Hong Kong hotel in the heart of Tsim Sha Tsui East, announces the opening of its chic-sleek *Above & Beyond* restaurant. Designed by the world famous Conran & Partners and located on the hotel's 28th floor, *Above & Beyond* features panoramic views of Victoria Harbour. Aside from seasonal Cantonese favourites, the menu includes dishes from other Chinese cuisines.

Sophisticated and effortlessly stylish, the *Above & Beyond* lounge resembles a private club. Handpicked books, art-related tomes and eclectic Asian artifacts line the library shelves, creating an intimate, relaxed space. The dark timber walls, designer desk lamps and spectacular floor-to-ceiling views of Victoria Harbour add to the allure. Iconic Hong Kong designer **Freeman Lau** curated the space, choosing a provocative range of paintings from such local artists as Chow Chun Fai.

Beyond the lounge, guests enter *Above & Beyond's* main dining room. Intimate table settings run parallel to the full-length windows while a subtle palette of walnut brown, cool greys and taupe create a relaxed, elegant setting. Leather-upholstered booths extend along the length of the restaurant, offering diners sweeping views of Victoria Harbour and Hong Kong.

As *Above & Beyond's* Executive Chef, Joseph Tse brings over 37 years' experience to the role. Formerly the Chef de Cuisine at the Mandarin Oriental Hong Kong, and The Aberdeen Marina Club's Horizon, Joseph serves a delectable mix of ever-popular Cantonese classics and must-try Chinese delicacies. "Honouring tradition and guests' preferences have been my recipe for success," says Joseph. "Many Chinese restaurants today are being creative for the sake of it. I believe there are good reasons why classic dishes stand the test of time."

Having lived in Shanghai and Beijing, Joseph takes inspiration from a variety of Chinese cuisines. "We are an international hotel welcoming guests from around the world," he explains. "Our menu caters to different taste buds."

Selected menu items include:

- *Pan-fried Lobster with Egg White and Black Truffle* (\$238). Boasting a delicate texture, the flavours are subtle and sumptuous.
- *Steamed Coral Crab and Glutinous Rice* (market price). This dish presents a palate-pleasing blend of crab roe, high soup and 10-year-old Huadiao wine.
- *Wok-fried US Tenderloin Cubes with Goose Liver and Fresh Basil* (\$268). Australian-grown Wagyu beef and French foie gras are cut into precise, small cubes before being pan-fried to reveal the juicy flavours.
- *Smoked Bresse Pigeon with Oolong Tea Leaves*. Meaty and succulent, the pigeon is cooked in traditional Chiu-chow marinate sauce with fine oolong tealeaves.
- *Double-boiled Pear with Osmanthus Served with Chinese Petit Fours* (HK\$45). With its sweetly floral aroma, Joseph's signature dish conveys a zesty freshness, making it an ideal summer dessert.

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Lunchtime diners can look forward to gourmet dim sum. The menu includes such favourites as Steamed Pork Dumplings with Scallop (\$45) and Steamed Shanghai Dumplings with Crab Meat and Sea Urchin (\$48).

For an exclusive party or special event, guests can choose one of three ultra-stylish private dining rooms. Available in various sizes, the largest dining room features a functioning kitchen. While enjoying the view of the Hong Kong skyline, guests can have a private chef serve them made-to-order, individual meals. The other two private dining rooms exude an artful style with vibrant colours and separate lounge areas.

Above & Beyond also features a well-stocked walk-in wine cellar and private tasting area. Nigel Chan, Head of Wine at Hotel ICON, personally selected wines from around the world. Some highlights include Jacques Selosse Initial Blanc de Blancs non-vintage (Champagne - \$1,380), Château Montrose St Esèphe, Bordeaux, France 1996 (Red Wine - \$2,580) and F.X. Pichler Gruner Veltliner Smaragd Urgestein Terrassen Wachau, Austria 2008, (White Wine - \$780).

Above & Beyond takes the dining experience to an exciting new level.

Above & Beyond

Level 28, No. 17, Science Museum Road, Tsim Sha Tsui East, Hong Kong.

852-3400 1318

Opening Hours: Lunch – 11am-2:30pm

Dinner – 6-10:30pm

For more information on Hotel ICON, please visit www.hotel-icon.com

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About Hotel ICON

Offering exceptional Asian hospitality, **Hotel ICON** is unlike any other. Conveniently located in the heart of Tsim Sha Tsui East, Hotel ICON stands as a stylish testament to Hong Kong's vibrant arts scene. With 262 modern guest rooms ranging in size from 36 to 80m², the Hotel features a chic and stylish interior design complemented with revolutionary technology and intelligent luxuries. Standing tall at 28 stories, Hotel ICON showcases work from the city's most celebrated artists and visionaries, including architects Rocco Yim and William Lim and fashion designers Barney Cheng and Vivienne Tam.

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