

Legendary specialties, re-envisioned

*A story of heritage and provenance, woven with inspiration and mastery
at the MICHELIN-starred Yan Toh Heen*

1 June 2022 (Hong Kong SAR): At the two-MICHELIN Star Yan Toh Heen, acclaimed Executive Chef Lau Yiu Fai and Head Chef Cheng Man Sang seamlessly blend culinary mastery, heritage and provenance to reenvision beloved and rare Chinese specialties. Exemplified by **“Buddha Jumping Over the Wall”** and **“Wok-fried Wagyu and Duck Liver with Spicy Sauce”**, their bespoke creations – showcasing skilfully crafted precious ingredients – can now be savoured on newly curated tasting menus.

“Buddha Jumping Over the Wall”, also known as Buddha's Temptation, is a rare and treasured Chinese imperial delicacy, celebrated for the rich taste and fragrant aroma of its dark brown consommé, which requires highly specialised cooking methods and lengthy preparation. In folklore, its name alludes to the dish's alluring aroma which could tempt even vegan monks to “jump over the wall” of their cloister to indulge in it. This precious specialty embodies Executive Chef Lau's philosophy of elevating dishes rooted in heritage – refining them with specialised cooking techniques perfected over decades, the freshest and finest ingredients, and modern flair. Uniquely presented at Yan Toh Heen in individual servings – each bowl is brimming with extravagant portions of precious ingredients.

As Executive Chef Lau shares, “The secret begins with our curated sourcing of the highest quality ingredients globally – abalone from South Africa, fish maw from Africa, sea cucumber from Australia, and bird's nest from Indonesia. We also specially selected camellia mushrooms – small in size, but distinctive in flavour – with a subtle Pu Er tea aroma and taste from the Pu Er tea farm where they are grown.” This culinary masterpiece requires both skill and time, with over five days of preparation – the sea cucumber alone soaking at least five days until tender. At Yan Toh Heen each serving is individually double-boiled for exactly thirty minutes – locking in the delicious umami flavour and tempting aroma of its curated blending of premium delicacies, succulent meat, seafood, and fragrant mushrooms – an irresistible temptation, even for Buddha.

Another reimagined Yan Toh Heen “melt-in-your-mouth” specialty is **Wok-fried Wagyu and Duck Liver with Spicy Sauce**. Executive Chef Lau reveals that the secret lies in his particular selection of premium beef. “Knowing our guests love wok-fried beef dishes with strong flavours, we crafted this favourite dish with Australian M9 Wagyu, which has a similar marbling as Japanese A5 Wagyu.

Extremely high in quality, it is leaner and has a meatier taste than American Wagyu, which is less buttery, and Japanese Wagyu, which, although acclaimed for its rich marbling, becomes too oily when wok-fried. I love cooking with Australian M9 Wagyu because it's ideal for both wok-frying and pan-searing, which is our first cooking method. Next, we add a small amount of duck liver from Hungary, which we pan-fry and then infuse with the beef, giving it a slightly gamey flavour, before wok-frying both together for a perfect balance of succulent taste and texture.”

These exclusive speciality dishes can now be savoured on two curated tasting menus at Yan Toh Heen. When selecting **Chef Lau's Prestigious Menu**, you are privy to legendary dishes including his bespoke "**Buddha Jumping Over the Wall**" and signature **Double Boiled Egg White and Fresh Milk with Taro** – each warming bite, a delicious combination of fluffy double-boiled egg white on the bottom and a creamy taro-infused soup on top.

To indulge in "**Wok-fried Wagyu and Duck Liver with Spicy Sauce**", select the "**Premier Delicacy**" Menu, which also includes Yan Toh Heen's elevated adaptation of a rare traditional dish – **Steamed Lobster and Egg White with Bird's Nest and Crabmeat Roe**. Head Chef Cheng Man Sang shares, "Our reimagining of this beloved specialty has multiple layers of flavours and textures – delicate egg white, succulent pieces of local lobster, top-quality bird's nest from Indonesia, topped with rich crabmeat roe."

Chef Lau's Prestigious Dinner Menu

Date: Start from 1 June 2022 onwards

Price: HK\$1,888 per person

"Premier Delicacy" Dinner Menu

Date: Start from 1 June 2022 onwards

Price: HK\$1,288 per person

* All prices are subject to 10% service charge. Both menus require a 24-hour advance reservation. Selected dishes will change seasonally.

For enquiries and reservations, please contact Yan Toh Heen at (852) 2313 2243 / Whatsapp (852) 9789 0039 or email hkghc.yth@ihg.com.

Yan Toh Heen

Recognised as one of the world's finest Chinese restaurants specialising in Cantonese cuisine, Yan Toh Heen is the recipient of countless prestigious awards over the years. In 2022 the accolades include **two MICHELIN stars, two Diamonds** in the **Black Pearl Restaurant Guide**, and being named one of **SCMP's Top 100 Tables**.

The stunning interior design by CAP-ATELIER preserves the restaurant's rich heritage and elegant jade theme – while showcasing a unique series of spaces inspired by a jade jewellery box that opens to reveal layers of treasured collectibles and discoveries of Cantonese culinary arts.

Executive Chef Lau Yiu Fai, who has over 30 years of experience with the hotel, having first joined the restaurant when it opened in 1984, pairs culinary finesse and expertise with top-quality ingredients and seasonal products to create exquisite Cantonese dishes that blend tradition with a modern flair.

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Regent Hong Kong

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Yan Toh Heen

劉師傅精緻珍品晚宴
Chef Lau's Prestigious Dinner Menu

脆釀鮮蟹蓋

Golden Stuffed Crab Shell with Crabmeat

迷你佛跳牆

六頭鮮鮑、花膠、婆參、瑤柱、羊肚菌、
竹筴、官燕、花菇、竹絲雞

Buddha Jumping Over the Wall

Double Boiled Abalone, Fish Maw, Sea Cucumber, Conpoy, Morchella
Bamboo Piths, Bird's Nest, Mushrooms and Black Chicken in Soup

蠔皇花膠扣鵝掌

Braised Fish Maw with Goose Web in Oyster Jus

鹽燒松茸石窩和牛

Wok-fried Wagyu with Matsutake
served in a Hot Stone

蟹皇龍蝦湯脆香苗

Crispy Fried Rice with Lobster and Crabmeat Roe
in Bouillon

香芋蛋白燉鮮奶

Double Boiled Egg White
and Fresh Milk with Taro

每位 Per Person

HK\$1,888

All prices are subject to 10% service charge

欣
圖
軒

Yan Toh Heen

欣圖盛饈滋味晚宴
“Premier Delicacy” Dinner Menu

欣圖三小碟
子薑流心皮蛋
蜜汁黑豚叉燒
酥脆日本蠔

Yan Toh Heen Combination
Marinated Young Ginger and Preserved Egg
Barbecued Pork with Honey
Crispy Japanese Oyster

花膠燉繡球菌
Double Boiled Fish Maw and Cauliflower Mushrooms

紅梅燕液蛋白蒸龍蝦球
Steamed Lobster and Egg White with Bird's Nest and Crabmeat Roe

蠔皇原隻鮑魚
Braised Whole Abalone in Oyster Jus

醬爆和牛鴨肝黃金盞
Wok-fried Wagyu and Duck Liver with Spicy Sauce

飄香荷葉飯
Fried Rice Wrapped and Steamed in a Lotus Leaf

紅棗桃膠燉圓肉
Double Boiled Dried Longan with Red Dates and Peach Gum

奶皇鳳梨芝麻棗
Crispy Sesame Dumpling with Pineapple
and Custard Cream

每位 Per Person

HK\$1,288

All prices are subject to 10% service charge