

A Full Moon Feast on the Harbour
starring rare Obsibblue, Cantonese style

26 July, 2022 (Hong Kong, SAR): With a sumptuous family reunion meal at the heart and soul of the traditional Mid-Autumn Festival celebrations, Executive Chef Lau Yiu Fai has curated a **“Full Moon” dinner menu** and indulgent **“Reunion”** and **“Bountiful Harvest” lunch menus** to mark the occasion at the two-MICHELIN starred **Yan Toh Heen** amidst panoramic views of Victoria Harbour and the radiant moon. The exquisite menus showcase refined Cantonese dishes with premium ingredients including French Obsibblue prawns, a rare delicacy which will have family and friends “over the moon” during the harvest celebration of the full moon at its brightest and fullest. Originating over 3,000 years when people thanked the moon god for the harvest, this beloved festival and its traditions still live on today with colourful lanterns symbolically lighting the path to prosperity and good fortune and reunion feasts with family and friends giving thanks.

This Mid-Autumn Festival, discover a “Once in a Blue Moon” dining experience as Executive Chef Lau Yiu Fai and Head Chef Cheng Man Sang for the first time prepare dishes with **French Obsibblue Prawns**, an extremely rare crustacean farmed in the world’s largest lagoon – a UNESCO World Heritage site in New Caledonia, the French territory in the South Pacific. While Obsibblue’s colour is the reflection of the lagoon’s crystal-clear turquoise waters, it is the pristine natural environment that provides the prawns with rich nutrients that enhance their taste. An exceptional culinary delicacy, the sashimi-grade crustacean, when cooked, is firm and juicy with long-lasting sweet and sour notes.

Be moonstruck as you dine at the harbour’s edge with stunning views of the Hong Kong skyline, while feasting on Yan Toh Heen’s **Full Moon Dinner Menu**. Savour each bite of Crispy Fried Rice with French Obsibblue Prawns in Fish Bouillon, which Chef Lau lightly fries to lock in the juices and create a true umami sensation in a flavourful broth made from leopard Coral Trout, poured over crispy fried jasmine rice. Other delicacies include **Lobster with Fresh Asparagus**, tied in the shape of an ancient jade hairpin, and **Indonesian Bird’s Nest in a delicate soup**, as well as **Braised African Fish Maw with marinated 6-head South African Abalone in Oyster Jus**.

You can also discover the sweet and succulent taste of rare Obsibblue Prawns over the **Mid-Autumn Festival Reunion Luncheon Menu** starring **Wok-seared French Obsibblue Prawns with Soy Sauce**, which Chef Lau lightly flours to lock in the juices, before wok-frying, then adding scallions and premium and dark soy sauce to enhance the flavour. The luncheon feast includes **Double Boiled Fish Maw and Sea Whelk in Broth**, and a Yan Toh Heen signature dish, **Braised Whole Abalone and Seafood on Crispy Taro Net**. A rich and delectable combination of textures, the marinated 18-head South African Abalone sits atop a delicious crispy taro net with a creamy filling of taro purée mixed with South Australian scallops, Thai crystal shrimp and crabmeat.

For a truly gourmet Mid-Autumn Festival Luncheon, indulge in the **Bountiful Harvest Menu** which begins with **Chilled Asparagus with Abalone and Jelly Fish** served in a luminous porcelain dish shaped like a lantern, atop a Chinese silver stand, followed by **Yan Toh Heen Superior Dumplings**, a succulent trio of premium seafood dim sum. Amongst the many other Cantonese delights are **Braised African Fish Maw in Oyster Jus and Minced Thai Crystal Shrimp stuffed in Chinese Black Mushrooms**, and **Fried Rice Wrapped and Steamed in a Lotus Leaf**, locking in a flavourful blend of crabmeat, chicken, diced duck, and scallops, shiitake mushrooms and diced green onion.

Mid-Autumn Festival Set Menus

Dinner Menu

Date : Saturday and Sunday, September 10 – 11, 2022

Time : 6:00 pm to 10:00 pm (last order)

Mid-Autumn Festival Full Moon Dinner Menu (Two Choices)

Price: HK\$1,388 per person with a choice of Double Boiled Fish Maw with Morchella and Black Chicken **OR** HK\$1,688 per person with a choice of Lobster with Asparagus and Bird's Nest in Soup

Lunch Menu

Date : Saturday, Sunday and Monday, September 10 – 12, 2022

Time : (Saturday) 12:00 noon to 2:30 pm (last order)

(Sunday and Monday) 11:30 am to 2:30 pm (last order)

Mid-Autumn Festival Reunion Luncheon Menu (Two Choices)

Price: HK\$538 per person with Soup of the Day **OR** HK\$638 per person with a choice of Double Boiled Fish Maw and Sea Whelk

*Wine pairing: an additional HK\$250 per guest with three glasses (120ml each)

Mid-Autumn Festival Bountiful Harvest Luncheon Menu

Price : HK\$918 per person

*Wine pairing: an additional HK\$250 per guest with three glasses (120ml each)

All prices are subject to a 10% service charge.

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

A LEGEND REBORN

Opening in late 2022, the reimagined Regent Hong Kong returns to the famed Victoria Harbour. Generations of unforgettable experiences and glorious delights are fondly remembered and thoughtfully re-envisioned to uplift and inspire. Discreet luxury is both majestic and intimate, decadent and elegant, always seamlessly bespoke.

Here modern luxury is redefined with a serene and soul-rejuvenating aesthetic by Hong Kong-born design visionary Chi Wing Lo. Warm and lyrical, evocative, and inspirational, Regent Hong Kong – a rare urban haven.

<https://hongkong.regenthotels.com/>

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Yan Toh Heen

中秋樂聚團圓午宴
Mid-Autumn Festival
Reunion Luncheon Menu
Available on September 10 – 12, 2022

廚師點心拼盆

原隻鮑魚海鮮脆芋盒, 晶瑩筍尖鮮蝦餃, 紫菜上素餃

Chef's Dim Sum Selection

Braised Whole Abalone and Seafood on Crispy Taro Net

Steamed Prawn and Bamboo Shoot Dumpling

Steamed Imperial Fungus and Seaweed Dumpling

時令滋潤靚湯

Soup of the Day

花膠燉響螺

Double Boiled Fish Maw
and Sea Whelk

頭抽香煎法國水晶藍蝦

Wok-seared French Obsiblu Prawns with Soy Sauce

蒜片露筍爆牛柳甫

Wok-fried Beef Fillet with Asparagus and Garlic

XO 醬海鮮炒香苗

Fried Rice with Seafood in Homemade XO Chili Sauce

合桃露湯圓伴紅棗糕

Sweetened Walnut Cream with Glutinous Rice Dumpling
and Chilled Red Date Pudding

每位 HK\$538 per person

每位 HK\$638 per person

品酒師精選三款餐酒配對 (120 ml each)

Complement your dining experience with our Sommelier's wine pairing.

Selection of three wines – HK\$250

All prices are subject to 10% service charge



Yan Toh Heen

中秋佳節美食盛宴
Mid-Autumn Festival
Bountiful Harvest Luncheon Menu
Available on September 10 – 12, 2022

凍露筍鮑魚伴海蜇頭
Chilled Asparagus with Abalone and Jelly Fish

美饌海鮮三式餃

龍蝦蟹肉菜苗餃

XO醬紅蝦糰

黑蒜帶子餃

Yan Toh Heen Superior Dumplings

Steamed Lobster and Crabmeat Dumpling with Vegetables

Steamed Carabenero Shrimp Dumpling with Homemade XO Chili Sauce

Steamed Scallop Dumpling with Black Garlic

松茸遼參燉瑤柱

Double Boiled Sea Cucumber with Matsutake and Conpoy

蠔皇花膠伴百花釀北菇

Braised Fish Maw in Oyster Jus

and Minced Shrimp Stuffed in Black Mushroom

黑椒和牛黃金盞

Wok-fried Wagyu and Duck Liver with Black Pepper 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

酥皮蛋撻仔

Baked Egg Tartlettes

每位 HK\$918 per person

品酒師精選三款餐酒配對 (120 ml each)

Complement your dining experience with our Sommelier's wine pairing.

Selection of three wines –HK\$250

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Yan Toh Heen

中秋花好月圓晚宴

Mid-Autumn Festival Full Moon Dinner Menu

Available on September 10 – 11, 2022

欣圖三小碟

子薑流心皮蛋

龍帶玉梨香

蜜汁黑豚叉燒

Yan Toh Heen Combination

Marinated Young Ginger and Preserved Egg

Golden Scallops with Minced Shrimp, Fresh Pear and Yunnan Ham

Barbecued Pork with Honey

花膠燉羊肚菌竹絲雞

Double Boiled Fish Maw
with Morchella and Black Chicken

玉簪龍蝦燕液羹

Lobster with Asparagus and Bird's Nest
in Soup

蠔皇花膠扣鮑魚

Braised Fish Maw with Abalone in Oyster Jus

石窩鴨肝白木耳爆和牛

Wok-fried Wagyu and Duck Liver
with White Fungus served in a Hot Stone

金盞繡球菌鮮百合炒蜜糖豆

Wok-fried Cauliflower Mushrooms with Lily Bulbs and Honey Bean
served in a Wheat Flour Basket

魚湯法國水晶藍蝦脆香苗

Crispy Fried Rice with French Obsiblue Prawns in Fish Bouillon

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 Dumplings with Pineapple and Custard Cream

每位 HK\$1,388 per person

每位 HK\$1,688 per person

All prices are subject to 10% service charge.