

Yan Toh Heen at Regent Hong Kong

rewarded Two diamonds in The Black Pearl Restaurant Guide 2022

31 March 2022 (Hong Kong SAR): Renowned for its traditional Cantonese cuisine, Yan Toh Heen, a recipient of 2-MICHELIN Stars, has been awarded Two Diamonds in 2022 by The Black Pearl Restaurant guide. Executive Chef Lau of Yan Toh Heen is honored to be receiving this prestigious award, as he continues to bring the best of Cantonese cuisine.

Yan Toh Heen Executive Chef Lau Yiu Fai shares, "We are excited that Yan Toh Heen has received the Two diamond award. We are committed to drive quality excellence and it is encouraging to be acknowledged by such a prestigious guide. This is a concerted dedication and effort from the team to deliver distinctive and exceptional experiences to all our guests."

"The Black Pearl Restaurant Guide represents one of the best-in-class culinary recognitions. We are honored to be a recipient of the Two Diamonds. Moving forward, we will continue to bring in the highest quality cuisine and service in Yan Toh Heen," said Michel Chertouh, Managing Director of Regent Hong Kong.

Achieving two diamonds in The Black Pearl Restaurant Guide this year, Yan Toh Heen also recently celebrated as the recipient of the two MICHELIN Stars in The MICHELIN Guide Hong Kong and Macau 2022.

Yan Toh Heen

Recipient of 2-MICHELIN Stars and Five Stars from Forbes Travel Guide, Yan Toh Heen is recognised as one of the world's finest Chinese restaurants specialising in Cantonese cuisine.

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.

ENDS

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