

For Immediate Release

HUA TING RESTAURANT OPENS ITS DOORS TO A BRAND-NEW CHAPTER

Re-imagined interiors and revitalised menus unveiled following a multi-million dollar revamp



Singapore, 8 December 2017 – A celebrated stalwart in the Chinese fine dining scene for over two decades, Orchard Hotel Singapore’s signature restaurant Hua Ting re-opens after close to four months of revamp with a brand-new sophisticated space and revitalised menus that offer a more distinctive experience for discerning diners. The multi-million dollar makeover marks Hua Ting Restaurant’s most extensive refurbishment.

“The newly revamped Hua Ting Restaurant marks a momentous evolution to keep up with the times, offering our valued guests a more enriching dining experience while building on the restaurant’s enduring legacy as one of Singapore’s favourite destinations for best-in-class Cantonese dining,” says Ms. Tina Sim, General Manager of Orchard Hotel Singapore.

Legacy

Established in 1992, Hua Ting Restaurant has built a firm reputation in Singapore, winning multiple awards for consistent quality and outstanding delicacies that have been the centre of family and corporate get-togethers, from reunion dinners and festive gatherings to business and social events, or just a casual tête-à-tête with friends.

The refurbishment is more than just a hardware rejuvenation; it is a combination of the heritage and hallmarks of Hua Ting hospitality through Cantonese food that has stayed true to its roots. As one of the earliest Chinese fine dining hotel restaurants in Singapore, it aims to impart traditional flavours to new generations of diners, with the art of Cantonese craftsmanship underpinning every dish.

Taste

The cornerstone of Hua Ting Restaurant is its team of accomplished veteran chefs, led by Masterchef Lap Fai who began his distinguished career of over 30 years at the age of 17 in Hong Kong. At the helm of the kitchen for over a decade, Chef Fai continues to innovate and introduce new intriguing creations, each

characterised by precise attention paid to traditional Cantonese culinary techniques, coupled with a devotion to the freshest, quality produce used.

Diners looking to go beyond the perennial favourites will relish new signatures that showcase a palette of flavours. Noteworthy creative classics include the *Chilled Marinated South African Baby Abalone with Japanese Sake*, *Double-boiled Chicken Soup with Sea Whelk, Spike Sea Cucumber and Organic Black Garlic*, *Steamed Fresh Crab Claw with Egg White, Spring Onion and Ginger Puree*, *Baked Empress Chicken and Chinese Herb* as well as *Stuffed Sliced Crispy Suckling Pig with Prawn Paste and Foie Gras*.

Re-discover the repertoire of award-winning signatures that has earned Hua Ting Restaurant its acclaimed reputation. The taste of experience shine through in these Cantonese classics executed with masterful panache - the must-try being *Hua Ting's Signature Crispy Roasted Duck*. Other firm favourites include *Braised Australian Green Lip Whole Abalone with Supreme Oyster Sauce*, *Japanese Wagyu Beef with Wild Mushroom and Black Peppercorn in Hot Stone Bowl*, *Charcoal-grilled Iberico Pork 'Char Siew'*, *Fried Rice with Fresh Crab Meat, Salmon Roe, Egg White and Black Garlic* and dim sum delights such as *Signature Baked Mango Chicken Tartlet* and *Wok-fried Turnip Cake with Homemade X.O. Sauce in Hot Stone Bowl*.

Complementing the exquisite epicurean fare is a thoughtfully-curated tea collection that offers a unique tea pairing experience. Choose from nine premium grades such as 'Jade Spring', 'Long Jing' and 'Jin Jun Mei'; while exclusive blends inspired by the four seasons appeal to tea connoisseurs, namely 'Dawn of Spring' (Jasmine Pearl with Rosemary); 'Golden Rays of Summer' (Raw Pu-Erh with Glutinous and Pandan); 'Colours of Autumn Foliage' (Szechuan Pepper with Oolong); and 'Warmth of Winter Glow' (Circa 2007 Imperial Pu-Erh with Red Dates and Logan).

Design

Dining at Hua Ting is a visual treat where diners can expect beautifully plated dishes on oriental designed tableware from RUYI by LEGLE France. Real gold hand-painted chinaware with sophisticated, simple designs echo the cuisine presented. From modern chinoiserie influences to wooden wall panels and carefully-curated colour palettes, paintings and sculptures that dot the interiors, Hua Ting Restaurant's re-imagined space features refined furnishings and artwork that set the stage for sophisticated, intimate dining.

A luxurious hallway leads to the restaurant's main dining space, which is flanked by three semi-private areas and a main dining room replete with natural light. Specially commissioned hand-painted silk wall coverings and luxurious carpeting lend an air of elegance for a cozy and intimate dining experience. The largest of the seven private dining spaces is the 'Chairman's Room', where a 20-seater-table measuring four metres with an automated Lazy Susan takes centre stage.

"Over the years, Hua Ting Restaurant has grown into a household name in Singapore, with diners having fond memories of this place. With its revitalised interiors, award-winning signatures and new classics, we look forward to welcoming back our valued diners in celebrating the next glorious chapter of Hua Ting's legacy," adds Ms. Sim.

In celebration of Hua Ting Restaurant's re-opening, partake of a six-course degustation menu featuring exquisite tea pairing at S\$98++ per set, available for a limited time only. For reservations, please call **6739 6666** or email huating.ohs@millenniumhotels.com.

Hi-res images

Food Shots : <https://www.dropbox.com/sh/fjltz2vi0ruvy3p/AABmDQi4ewQ3JmsurMba1717a?dl=0>

Restaurant Shot : <https://www.dropbox.com/sh/5f7vt73u720i39d/AABjxF11LxosWOJpkC6bnlnfa?dl=0>

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Winner of prestigious awards for accommodation experience, guests staying at Orchard Hotel will enjoy its perfect location, warm hospitality and choice offerings for business and leisure.

Situated on Singapore's renowned Orchard Road, the city-state's premier retail and entertainment belt, Orchard Hotel is within walking distance from the Orchard MRT station; 30 minutes from Changi International Airport; 15 minutes from the Central Business District (CBD) and just five minutes from Singapore Botanic Gardens, a UNESCO World Heritage Site.

Contemporary, yet classic in style, the hotel offers 656 guest rooms and suites in characteristically unique twin buildings – Orchard (325-room) and Claymore Wing (331-room). Providing guests seamless connectivity is a complimentary smartphone with unlimited Internet data, local and international calls to 15 countries, and an informative city guide. Comprehensive conference and banquet facilities include one of the largest pillar-less ballrooms in town outfitted with modern audiovisual equipment.

Gourmands will delight in award-winning cuisines at the newly-revamped Hua Ting restaurant and Orchard Café; or enjoy hearty hotpot at Hua Ting Steamboat and artisanal fare at Mon Bijou. For wind-down sessions, settle for a tippie at the cosy Intermezzo Bar.