

Press Release
For Immediate Release

Introducing the Spice to Meet You Dinner Buffet at Panda Café

Follow the spice trail through a range of hot and sizzling Asian specialties

[Jan 16, 2018] — Panda Café will be debuting a red-hot **Spice to Meet You** dinner buffet this January to kick off the new year with a bang... for the tastebuds.

The all-new buffet spread will be featuring spicy signature dishes from various parts of Asia — whether it's sizzling specials in tropical countries down south, or belly-warming meals in the colder northern regions.

Guests will be able to take their pick from dozens of options that cover the spectrum of fiery flavours. Start with a rich and distinctly fragranced Chinese-style **Stewed Chicken with Onions in Clay Pot**, made from fresh whole chicken seasoned with ginger, dried chillies, spring onions and Chinese white wine. Or if mouth-numbing spices are more one's fancy, the **Sichuan Spicy Fish Stew** drowned in Sichuan peppercorns is not-to-be-missed for its pungent *mala* character.

Korea will have a strong showing with two traditional dishes: the **Tteokbokki (Spicy Korean Rice Cake)** covered in gochujang chili paste (both imported directly from Korea) and accompanied by boiled eggs and fish balls; and the sweet-and-heady **Korean Roasted Pork Spare Ribs with Gochujang**, using American spare ribs layered in the classic red sauce and then baked to perfection.



Stewed Chicken with Onions in Clay Pot



Sichuan Spicy Fish Stew



Teokbokki (Spicy Korean Rice Cake)



Korean Roasted Pork Spare Ribs with Gochujang

Diners can also indulge in a Japanese teppanyaki item: the **Wagyu Beef Cubes with Crispy Garlic** are a beautiful combination of Australian Wagyu and crispy garlic chips, dipped in either Japanese soy sauce or sesame sauce. Sharing the spotlight are the richly flavoured, coconut- and sweet basil-scented **Steamed Clams in Thai Red Curry Sauce**; as well as the feisty Malaysian/Singaporean-style teppanyaki **Grilled Prawns with Sambal Chili**.



Steamed Clams in Thai Red Curry Sauce



Grilled Prawns with Sambal Chili

Moreover, hot and soupy delights like the **Japanese-style Oyster Hot Pot with Miso** and the **Vietnamese Beef Noodle** can be made directly to order. And finally, a range of mild and healthy desserts like the **Purple Sweet Potato Mille-Feuille**; **Rainbow Cream Cake**; and **Yuzu Tofu Mousse Cake** help to balance out the powerful flavours of the buffet.



Rainbow Cream Cake



Purple Sweet Potato Mille-Feuille



Yuzu Tofu Mousse Cake

The Spice to Meet You dinner buffet is available from now until 4 March 2018, at \$224 up per person. Booking can be made at 2409 3218.

Spice to Meet You dinner buffet

Date: 8 January – 4 March, 2018 (except for 13-19 February 2018)

Time: 6pm - 9:30pm

Price after Discount:

Mon – Thu:

Adult	HK\$321
Senior	HK\$272
Child	HK\$224

Fri - Sun, PH Eve & PH:

Adult	HK\$342
Senior	HK\$291
Child	HK\$238

- All prices are subject to 10% service charge based on the original prices
- Terms and Conditions apply

Reservations: 2409 3218

Photos are for reference only

Photos download link: <https://goo.gl/htzFH6>



Opening Hours:
6am – 11pm daily

Venue: 3/F, 3 Tsuen Wah Street, Tsuen Wan, Hong Kong

Reservations: 2409 3218

Website: <http://www.pandahotel.com.hk/en/dining/pandacafe>

About Panda Hotel

Adjacent to the hub of Tsuen Wan, Panda Hotel is highly accessible within walking distances from Tsuen Wan or Tai Wo Hau MTR stations, and only 20 to 25 minutes' drive from the Kowloonbay International Trade & Exhibition Centre, the Hong Kong International Airport and AsiaWorld-Expo respectively. The Hotel houses over 900 guest rooms and suites coupled with four dining outlets namely the Michelin-recommended Chinese restaurant YinYue, the GHM Cordons Bleus recommended European style Balcony, the all-day dining Panda Café and the Sports Bar to cater to the various needs of diners. Equipped with an outdoor swimming pool, a Health Club, a Business Centre and an Executive Lounge, the Hotel is a perfect place for both vacation and business stay.

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