

## Hotel ICON Welcomes Renowned Chef Qui Wei Guo

*White Swan Hotel's Award-winning Chef Serves his Famous Dim Sum from July 2-15*



Committed to presenting guests with innovative dining experiences unlike any other, Hotel ICON will welcome famed Cantonese Master Chef Qui Wei Guo from Guangzhou's White Swan Hotel. From July 2nd -15th the celebrated Chef de Cuisine and his team will serve an array of traditional Cantonese dim sum for guests at Above & Beyond.

Ranked among the 'Ten Outstanding Chefs in Guangdong, Hong Kong and Macau', Chef de Cuisine of White Swan Hotel Qui Wei Guo is renowned for his award-winning dim sum. During his distinguished career, he has served politicians, celebrities and royalty, including Chinese diplomat Deng Xiaoping, Queen Elizabeth II and former U.S. President George W Bush.

Using the basics of traditional GuanXi dim sum, Chef Qui adds his own innovative touches, turning the local specialty into delicious delicacies. His creativity earned him

17 Science Museum Road,  
Tsim Sha Tsui East,  
Kowloon, Hong Kong  
香港九龍尖沙咀東部  
科學館道17號

T +852 3400 1000  
F +852 3400 1001  
[www.hotel-icon.com](http://www.hotel-icon.com)

the title of '100 Pairs of Skillful Hands' in Guangzhou. Chef Qiu and his team were also rewarded with a gold medal at the 'Guangzhou International Food Festival'. At the inaugural 'First National Championship of Cantonese Cuisine', they took home the top prize in the group category and also earned a gold medal in the 'Individual Gold Award in Dim Sum' category. Chef Qiu also earned a nomination in the 'World Champion of Chinese Cuisine—mainland-China' contest.

For diners at Hotel ICON's Above & Beyond, Chef Qiu will prepare a series of 12 traditional dim sum delicacies, including Baked Chicken's Liver Puff (HKD48), Steamed Duck's Feet with Abalone (HKD38), Baked Cake of Duck Brain with Sesame (HKD38) and Steamed beef meatball (HKD38). As a final complement, Chef Qiu offers Deep-fried Bananas (HKD38), each one filled with a red bean paste then fried until crisp and golden.

As part of his visit, Chef Qiu will also host a workshop at Hotel ICON's Food & Wine Academy. On June 19, fellow chefs, trade professionals and students will have an opportunity to learn the culinary art of dim sum and interact with this celebrated master.

This workshop is part of Hotel ICON's ongoing commitment to provide interactive and dynamic learning environments for hospitality students and trade personnel. Hotel ICON, part of the School of Hotel and Tourism Management (SHTM) at The Hong Kong Polytechnic University, has a mission to become the global centre of excellence for education and research in hospitality. To facilitate this goal, the Food and Wine Academy offers a shared platform for specialists from the hospitality industry to impart their expertise to students and industry partners.

Hotel ICON will continue to collaborate with international chefs and culinary artists in a series of upcoming workshops as part of Food & Wine Academy.

For high resolution images, please visit:

[www.catchonco.com/shared/Hotel ICON White Swan.zip](http://www.catchonco.com/shared/Hotel_ICON_White_Swan.zip)

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### **About Hotel ICON**

Unlike any other, Hotel ICON is an upscale Hong Kong hotel in the heart of Tsim Sha Tsui East. Standing as a testament to Hong Kong's creative energy and vibrant arts scene, Hotel ICON showcases work from the city's celebrated designers and the world's most acclaimed architects. Offering the ultimate in comfort and committed to service excellence, Hotel ICON's 262 stylish guestrooms comprise seductive extras, including complimentary wired and Wi-Fi internet connections and an ultra-slim 40" Ultra High Definition LED TV. Located on level 9, Hotel ICON's Angsana Spa is a tranquil oasis while the harbor-facing outdoor swimming pool and fitness centre allow guests to exercise while enjoying views of Hong Kong Island's spectacular skyline. With a maximum capacity of 580 persons, Hotel ICON's grand Silverbox ballroom is the ideal venue for a celebration or theatre-style conference. Hotel ICON houses three restaurants: Above & Beyond, The Market and GREEN, providing guests with exceptional quality of the food and impeccable service. *wallpaper\** magazine included Hotel ICON in its 2011 list of the world's Best Business Hotels.

### **About School of Hotel and Tourism Management (SHTM)**

PolyU's School of Hotel and Tourism Management is one of the world-leading providers of hospitality and tourism education. It is ranked No. 2 in the world among hotel and tourism schools based on research and scholarly activities, according to a study published in the *Journal of Hospitality and Tourism Research* in November 2009. With 60 academic staff drawing from 18 countries, the School offers programmes at levels ranging from Ph.D. to Higher Diploma. It was awarded the 2003 International Society of Travel and Tourism Educators Institutional Achievement Award in

recognition of its significant contribution to tourism education, and is designated by United Nations World Tourism Organisation as one of its global Education and Training Network Centres.

### **About Food & Wine Academy**

The Food & Wine Academy shows Hotel ICON's and SHTMs commitment to provide interactive and dynamic learning environments for hospitality students and trade personnel. Hotel ICON, part of the School of Hotel and Tourism Management (SHTM) at The Hong Kong Polytechnic University, has a mission to become the global centre of excellence for education and research in hospitality. To facilitate this goal, the Food and Wine Academy offers a shared platform for specialists from the hospitality industry to impart their expertise to students and industry partners.

### **Media Enquiries:**

Jenny Lo / CatchOn & Company

T: +852 2807 0220

Email: [jenny.lo@catchonco.com](mailto:jenny.lo@catchonco.com)

Angela Wong / CatchOn & Company

T: +852 2807 0600

Email: [angela.wong@catchonco.com](mailto:angela.wong@catchonco.com)