



Yat Tung Heen's Rice Dumplings: from Timeless to Innovative

(Hong Kong, 29 April 2015) – Honour the ancient tradition of the Dragon Boat Festival with Yat Tung Heen's delicious sticky rice dumplings. Our award winning Chefs will take you on a delectable dumpling discovery from timeless and traditional to innovative. **Available from 1st to 20th June 2015. For orders confirmed before 31 May 2015, an exclusive 15% early bird discount will apply.**

The Royal Indulgence –

Deluxe Sticky Rice Dumpling with Abalone and Conpoy (HK\$158 per piece)

This Deluxe Sticky Rice Dumpling, a favourite of the Royal Families of Ancient China, features a diverse array of exquisite ingredients, including braised 6-head whole abalone, dried scallop, Shiitake mushrooms, crispy roast goose, golden yolk of salted duck egg, pork belly and more – the essence of each ingredient is absorbed into the sticky rice along with the aroma of the dried lotus leaf.

Healthy Selection –

Sticky Rice Dumpling with Kurobuta Pork, Wild Mushrooms and Assorted Beans (HK\$68 per piece)

This healthy sticky rice dumpling is packed with nourishing ingredients, such as red beans, white beans, green beans, flat beans, peanuts, button mushrooms, Shiitake mushrooms and fresh Nameko mushrooms all of which are rich in dietary fiber, vitamins and minerals.

Traditionally Innovative –

Sweetened Sticky Rice Dumpling with Honey, Ginger and Citrus (HK\$58 per piece)

The combination of honey, ginger and citrus is something new for Yat Tung Heen's range of sweetened sticky rice dumplings. Instead of using the traditional lotus seed paste, our Chefs fill the sticky rice dumpling with the refreshing honey, ginger and citrus, a great choice to round off a sumptuous feast.



**Sweetened Sticky Rice Dumpling
with Honey, Ginger and Citrus**



**Deluxe Sticky Rice Dumpling
with Abalone and Conpoy**



**Sticky Rice Dumpling with Kurobuta
Pork, Wild Mushrooms and Assorted
Beans**

About Yat Tung Heen

The renowned Cantonese restaurant presents an extensive menu of traditional Cantonese cuisine in elegant and contemporary surroundings. Try dim sum, double boiled soup, fresh seafood and much more. The popularity of this venue confirms its enduring quality. With private rooms, it's ideal for banquets, celebrations and functions.

About Eaton, Hong Kong

Conveniently located on Nathan Road, Eaton, Hong Kong is only a few minutes away from the Jordan Mass Transit



Railway while many famous attractions in the city including Temple Street and the Jade Market are within easy reach.

The hotel boasts 465 well appointed and custom-designed guestrooms and suites, three ballrooms, ten break-out rooms, a stylish E Club, six restaurants and an alfresco bar, which offer an array of culinary delights from around the world. It also features a roof-top heated outdoor swimming pool and gymnasium overlooking the famous Nathan Road - your perfect spot to relax.

The Eaton is part of an environmental conscious and committed management company based in Hong Kong. It has actively introduced environmental and social performance initiatives to reduce overall resource consumption whilst promoting efficiency and behavioural change amongst colleagues, suppliers, guests and clients.

For information on Eaton, Hong Kong, please visit hongkong.eatonhotels.com

Reservations and enquiries:

Address	:	Yat Tung Heen Eaton, Hong Kong B2, 380 Nathan Road, Kowloon	Yat Tung Heen 2/F, Great Eagle Centre, 23 Harbour Road, Wan Chai, Hong Kong
Opening hours	:	Monday to Saturday 11:00am to 4:00pm and 6:00pm to 11:00pm	
	:	Sunday and Public Holidays 10:00am to 4:00pm and 6:00pm to 11:00pm	
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