

## The Sukhothai Shanghai

New Year's Red Squid Banquet by celebrity chef Duncan



The banquet venues at The Sukhothai Shanghai are located in the heart of Shanghai and are designed by the internationally renowned design studio Neri & Hu, along with six multi – functional rooms, spanning a spacious 450 square metres. Crafted for exquisite social and corporate events, conferences and exhibitions, the Grand Ballroom with an area of 300 square meters can be flexibly divided into three areas, with a floor height of 5.3 meters, which can easily hold a large banquet for up to 250 guests or a cocktail party for 350 guests.

As the Executive Chef at The Sukhothai Shanghai, joined the hotel industry since 1994, Duncan successively worked for the Westin shanghai, Radisson hotel, Sanya Annatara Hotel&resort, Grand Kempinski hotel, Shanghai, with nearly 30 years rich culinary experience and management knowledge.

Over the years, Duncan has been responsible for the reception of numerous government events, and a lot of country leaders have been well received. In 2011, he was in charge of the Shanghai Mayor's banquet dinner, also he was the personal chef of the former United Nations Secretary-General in 2015, receiving paramount praise and awards, including the highest honor in The Chinese culinary industry, The Chinese Golden Chef Award, the Annual New Celebrity Chef of Chinese Olive Restaurant, and the Most Influential Chef of the Year by Grand Hotels Media, etc.

At the beginning of 2023, the hotel launched the New Year's highlight - the Red Squid Banquet, using the finest deep-sea red squid. The Executive Chef Duncan uniquely used the sense of traditional Chinese opera rituals - the prelude, the opening, the plot and the end of the play, reflecting the profoundness and profoundness of Chinese food culture and regional cultural atmosphere.

Prelude: The five-flavor palace tea is served with tea products, and the new Shanghai-Guangdong cold-press slowly triggers the enjoyment of taste buds.

Opening: The deep-sea red squid sashimi platter is the main one. The sashimi-quality red squid from the Southeast Pacific and Southwest Atlantic weighs more than 30 kilograms. The meat is thick and dense, rich in Omega-3, and it is presented with dry ice.

Story: Fuyun sweet and sour sweet-scented osmanthus fish is presented in Soviet-style cooking techniques, boned and cut, in the shape of a chrysanthemum. Pink fluffy marshmallows float above the petals, poured into the secret sauce while hot, sweet and sour, delicious and crisp. The honeycomb cherry veal is made of imported Angora beef short ribs, marinated by a secret method, and slow-cooked at low temperature for 8 hours.

Ending: Presented by dessert chef Lisa, who has won two China International Culinary Art Competitions. The citrus chocolate cake is served with Foss orange milk foam and ice cream as a wonderful ending, with rich layers.

# red squid banquet

RMB2,000 per person, minimum order of 10 persons

## **prelude**

five combination Chinese appetizers  
smokey fish, crystal wine chicken, bamboo shoot with green pesto, cherry  
tomato in wine sauce, Szechuan pepper flavor scallop

## **opening**

giant red squid sashimi combinations  
  
tomato and papaya soup in hot pot  
red squid, mushroom, sliced beef, homemade shrimp ball, baby cabbage,  
green papaya, Tofu skin

## **main story**

stir-fried prawn with sweet chili sauce  
sweet and sour mandarin fish with marshmallow  
deep fried beef brisket with five spice sauce and cherry  
roasted sesame pigeon with pigeon eggs  
wok fried bean sprouts with wine sauce  
Spanish mackerel dumpling

## **happy ending**

citrus chocolate cake with VOSS Orange foam

The above prices are subject to 10% service charge and 6% value-added tax

Please reach out to 021-5237 8888 or [EventShanghai@sukhothai.com](mailto:EventShanghai@sukhothai.com)  
for reservation and more info

*The Sukhothai Shanghai - Creates A Place Apart in the Bustling Heart of Shanghai*

With a passion for genuine hospitality, the hotel continues Sukhothai's philosophy, taking an intelligent approach to deliver personalised service and enriching experiences to worldly travellers. Tending to every aspect of the hotel's services in utmost detail, The Sukhothai Shanghai has enlisted the help of the students from the respected Raffles Design Academy to design its stylish set of associate uniforms. The concierge team at the hotel introduces locally-inspired experiences for guests to explore the city through interactive, immersive programmes, including a series of city walks unveiling the eclectic side of Shanghai, and a tour around the neighbourhood on Kate Wood bamboo bikes that are handcrafted renewable resources.

"Having established The Sukhothai Bangkok as one of Asia's most iconic properties with a loyal global following of discerning travellers, we are excited to have a presence in China and The Sukhothai Shanghai has certainly make the mark in this city with a superior product and service excellence," says Thomas Schmitt-Glaeser, General Manager of The Sukhothai Shanghai. "The Sukhothai Shanghai's unique character was inspired by the dynamics of this city, and authentically reflected in the design, lifestyle facilities and amenities. The Sukhothai Shanghai is set to become 'A Place Apart', offering experiential hospitality through personable service in the vibrant city of Shanghai".

A member of Small Luxury Hotels of the World and Global Hotel Alliance, The Sukhothai Shanghai forms an integral part of the HKRI Taikoo Hui mixed-use complex, which also includes Grade-A office towers and a premium lifestyle shopping mall, all located in the retail and tourist hotspot of West Nanjing Road and Shimen Yi Road.

- ENDS -

**About The Sukhothai Hotels & Resorts**

The Sukhothai hotel logo consists of 22 diamond droplets forming the Chedi design that was inspired by Sukhothai, the first capital of Siam. Each drop of diamond, polished to an identical marquise shape and seemingly finding its own position within the whole represents the individuals of the qualified hotel associates who, guided by intuition yet precise in every detail, anticipate our guests' needs and cater to them exceptionally.

Each property within the brand portfolio remains distinct and uniquely designed while maintaining the essential quality that is the hallmark of the brand.

**About HKRI Taikoo Hui**

Located at 789 Nanjing Road (West), HKRI Taikoo Hui is a 50:50 joint venture between two Hong Kong listed companies – HKR International and Swire Properties, with a total investment of RMB17 billion. The development covers an area of about 63,000 square metres, and a gross floor area of about 322,000 square metres, including a lifestyle shopping mall, two premium Grade A office towers, three boutique hotels and serviced apartments, and more than 1,200 parking spaces. It has direct access to Metro Line 13, with Line 2 and Line 12 at West Nanjing Road station only walking distance away. The development is also strategically located next to Yan'an Elevated

Highway and N-S Elevated Highway, providing direct access to the Hongqiao Transportation Hub and Pudong International Airport.

Page 5

*The Sukhothai Shanghai - Creates A Place Apart in the Bustling Heart of Shanghai*

#### **About HKR International Limited**

HKR International Limited has diversified interests in real estate development and investment, property management, luxury hotels and serviced apartments, healthcare services and other investments in Hong Kong, mainland China and across Asia. The Company's diverse portfolio includes Discovery Bay and CDW Building in Hong Kong, HKRI Taikoo Hui in Shanghai, and a number of premium residential and commercial properties in Thailand and Japan. HKRI has been listed on The Stock Exchange of Hong Kong since 1989, under the Stock Code of 00480. Website: [www.hkri.com](http://www.hkri.com).

#### **About Small Luxury Hotels of the World**

Small Luxury Hotels of the World™ (SLH) is the most desirable community of independently minded travellers and independently spirited hotels in the world. We turned the luxury boutique hotel into a phenomenon and selected the distinctive, the diverse and the downright delightful. People, places and experiences with individual character, intimate charm and inherent class. We've personally visited, vetted and verified over 520 hotels in more than 90 countries. We are envisioning a future where people experience the world with intention, experience its intensity and protect its integrity. Be part of the community - join us at INVITED, visit us at [www.slh.com](http://www.slh.com), contact a travel agent or call the Small Luxury Hotels of the World VIP Desk. Click [here](#) to view a full contact listing by country.

#### **About GHA Discovery**

Launched in 2010, GHA DISCOVERY is the world's largest loyalty program for independent hotel brands, featuring more than 500 hotels, resorts and palaces across 35 brands. Members enjoy VIP recognition, thoughtful benefits and generous rewards at home or away. Recently the program has evolved to include an additional tier and flexible paths to upgrade through nights/stays, eligible purchases or number of brands stayed, making it easier and faster for members to reach elite status. Unlike more traditional program, GHA DISCOVERY does not ask members to count points towards their next upgrade. Instead, members earn and spend DISCOVERY Dollars (D\$), an exclusive rewards currency. They also enjoy members-only Experiences curated by each hotel and have access to all their benefits and rewards at properties close to home, without a stay, through member-only Local Offers.

For more information about GHA DISCOVERY or to join, visit [www.ghadiscovery.com](http://www.ghadiscovery.com) or download the GHA DISCOVERY mobile app. Travelers can also connect with GHA DISCOVERY on Instagram and Facebook.

#### **For media enquiries, please contact:**

The Sukhothai Shanghai

The Sukhothai Shanghai

Anna Zheng

Fan Xing

Director of Sales & Marketing

Director of Marketing Communications

[Anna.zheng@sukhothai.com](mailto:Anna.zheng@sukhothai.com)

[Fan.xing@sukhothai.com](mailto:Fan.xing@sukhothai.com)

t: (8621) 2283 1668

t: (8621) 2283 1675