

□ **HONG KONG (April 8, 2011)** – One of China’s great culinary traditions – tasty, home-style breakfast dishes made from classic recipes – is set to become a showcase feature at Hyatt hotel restaurants in Greater China.

Until now, Chinese-style dishes have been incorporated into international-style buffet displays, but that is about to change, as Hyatt properties launch a programme that features food stations dedicated to freshly-prepared regional speciality dishes.

Sixteen Hyatt properties, located on the Mainland, and in Hong Kong, Macau and , provide cooked-to-order regional Chinese breakfasts, with chefs rustling up popular home-style dishes and local specialities.

Business travellers, leisure visitors and residents alike will be able to make a Chinese-style start to the day, enjoying tasty hot and cold dishes in addition to a wide selection of fruits, juices, yoghurts and breads.

Hyatt chefs have found it intriguing to research and prepare authentic regional breakfast dishes, paying visits to tea-houses, restaurants, street-stalls and markets. The programme was originally introduced in 1999 at Grand Hyatt Shanghai, whereby *ayis*, or “aunties” were brought in to cook genuine, home-style Shanghainese breakfast favourites. Hyatt on the Bund further enhanced the programme and *ayis* prepare local dishes with live cooking stations, allowing diners to sample the popular street-food dishes that the city’s residents grab on their way to work.

While maintaining that authentic local flavour, Hyatt chefs have also used their culinary expertise and product-sourcing knowledge to present the dishes, ensuring that the Chinese breakfasts have the gourmet touches, for which Hyatt restaurants are renowned.

In the Chinese capital of , the new-style breakfast menu is offered in the Grand Hyatt’s award –winning Made in restaurant which, at lunch and dinner, serves the famous Peking duck, cooked in fruit-wood-fired ovens. During breakfast, guests can choose from an array of traditional favorites made from popular recipes that go back hundreds of years. There is even a selection of snacks – *Jiumen Xiaochi*, or Nine Gates Snacks – inspired by the different breakfast-food specialities that were once found at different entranceways to the imperial city. The snacks are among the many hot and cold options available to guests. A-la-carte items can be ordered from the Wok Kitchen and the Steam Kitchen with three buffet tables that display different kinds of congee, including rice, chicken corn and Beijing Tofu, fruits, fresh juices and breads.

Local variations on that theme are featured at the other participating Greater China properties, allowing chefs to showcase the foods that are particularly popular in that region. Among the hotels taking part are those in Beijing, Dongguan, Guangzhou, Hangzhou, Hong Kong, Macau, Shanghai, Shenzhen and Taipei etc, each of them offering dishes made from recipes that have been passed down through the generations.

Depending on where they are staying, guests will be able to sample dishes such as Sichuan Poached Eggs in Rice wine, Xian-style Pancakes with Braised Pork, Bell Peppers and Coriander, Guangzhou-style Wonton Soup with Green Vegetables, Shanghai Soup Dumplings and Egg Rolls, Hangzhou Custard Roll or Taiwanese Green Bean Vermicelli Soup.

Chinese business travellers will particularly appreciate the chance to begin the day as they would at home, with familiar food, served in a refined setting. For overseas business visitors, and tourists, the Chinese breakfasts offer a unique chance to sample a slice of local life, without having to leave the comfort of the hotel.

Guest can also enjoy Chinese breakfast with Hyatt’s **Awaken Package**, which includes accommodation and daily breakfast. For more information, please visit www.hyatt.com

The full list of participating hotels:

- Grand Hyatt Beijing; Park Hyatt Beijing
- Hyatt Regency Dongguan
- Grand Hyatt Guangzhou
- Hyatt Regency Hangzhou
- Grand Hyatt Hong Kong; Hyatt Regency Hong Kong, Tsim Sha Tsui; Hyatt Regency Hong Kong, Sha Tin
- Grand Hyatt Macau
- Grand Hyatt Shanghai; Hyatt on the Bund; Park Hyatt Shanghai;
- Grand Hyatt Shenzhen
- Grand Hyatt Taipei
- Hyatt Regency Jing Jin City Tianjin, Hyatt Regency Xian

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