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**PRESS RELEASE**

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## **Cruise & Dine Celebrity chef gives SuperStar Virgo Michelin flavors**

**Hong Kong, 24 April, 2014** – Drawing upon Hong Kong’s reputation as a gourmet heaven, SuperStar Virgo will team up with celebrity chef Kenny Chan Kwok Keung to delight foodies from around the world with an authentic epicurean journey.

From 11 May to 10 June, Michelin Chef Kenny Chan, winner of TVB cooking contest “Apprentice Chef”, will be the first to kick start a series of Cruise & Dine with Celebrity Chef themed cruises on SuperStar Virgo, which is homeported in Hong Kong from now to October 26.

Chef Chan has tailored more than 20 dishes for the acclaimed restaurants on board. At premium restaurant Noble House, guests can try his award-winning masterpieces Stir-fried Prawn with Wild Mushroom (TVB “Apprentice Chef”: 1<sup>st</sup> Round Champion) and Wok-fried Crabmeat and Rock Lobster with Salted Egg Yolk on Rice Crackers (Hong Kong Tourism Board The Best of the Best Culinary Awards Stir Fried Category: Gold with Distinction Award). The master chef has also crafted items for the Tuesday gala dinner and the three inclusive restaurants on board—Pavilion, Bella Vista and Mediterranean. Guests will have an exclusive chance to taste all his signature dishes such as the original Barbecue Beef in Honey Sauce, Steamed Pork Balls with Crabmeat in Soup, and local favourite Fried Mantis Shrimp with Chilli & Spiced Salt in one go.

“It’s my aspiration as a Hong Kong homegrown chef to promote our cuisine to overseas travellers because it is a part of the local culture that I’m so proud of,” Chef Chan said. “When people think of Hong Kong, they often think of a melting pot of food where you can find authentic Cantonese food as well as East meets West fusion items. The menu I’ve created for SuperStar Virgo has elements of both so that passengers can get a slice of the best of Hong Kong.”



Genting Hong Kong Chief Operating Officer Mr. Blondel So said the Cruise & Dine with Celebrity Chef promotion is one of the ongoing initiatives to better the Star Cruises holiday experience. “The fantastic F&B offerings of Star Cruises are celebrated by Asian and international guests. With his creativity and masterful skills, Chef Chan will give our menu a spin and further raise our already high standards. Star Cruises has always been keen on promoting the local cultures of places we go to, and food culture is something that intrigues everyone. We’ll continue to invite well known celebrity chefs to come on board to help promote the cuisines they represent to guests from around the world.”

Other than the special menu, Chef Chan will conduct live cooking demonstrations on the two 4D3N Taichung/Kaohsiung cruises departing from Hong Kong on 14 and 21 May. Passengers can get up close and personal with the celebrity chef and pick up some of his cooking secrets. Lucky passengers can even win the chance to go on stage and be the apprentices of Chef Chan. Reproducing dishes such as Sautéed Abalone with Spring Onion and Ginger, and Glutinous Rice Ball Stuffed with Red Bean Paste at home will soon be a breeze.

As a culinary expert adorned with international accolades, Chef Chan enjoys sampling authentic local food wherever he goes. He will take cruisers to some of the best restaurants and food stalls in Taiwan to try delectable authentic farmer home dishes in Taichung and street snacks in Kaohsiung. Don’t miss the chance to join the special shore excursions led by Chef Chan during the cruises departing on 14 and 21 May.

The 75,338-tonne 13-deck SuperStar Virgo carries up to 2,500 passengers in its 935 cabins and 1,870 lower berths. During the six-month deployment, it will be offering weekly 4D3N cruises from Hong Kong to Kaohsiung and Taichung, 4D3N cruises to Sanya and Halong Bay and 1-night highseas cruises to South China Sea. Once a month, passengers can visit Taiwan’s three biggest cities—Taipei (Keelung), Kaohsiung and Taichung—on a 7D6N cruise.

On Star Cruises, every journey is a voyage of discovery and surprise.



From May 11 to June 10, Michelin Chef Kenny Chan, winner of TVB cooking contest “Apprentice Chef” will be the first to kick start Cruise & Dine with Celebrity Chef on SuperStar Virgo, which will be homeported in Hong Kong from now to October 26. (From left to right) Genting Hong Kong Senior Vice President of Sales Mr.

Michael Goh, Genting Hong Kong Chief Financial Officer Ms. Joyce Tan, SuperStar Virgo Executive Sous Chefs Chuah Choong Hooi and Alan Chan, SuperStar Virgo Executive Chef Reinhard Mammes, Celebrity Chef Kenny Chan, Genting Hong Kong Chief Operating Officer Mr. William Ng, Vice President of Sales Mr. Braydon Holland at the kickoff dinner for the promotion.



Hong Kong celebrity chef Kenny Chan teams up with SuperStar Virgo's award-winning chef team to design more than 20 dishes for the ship's Tuesday gala dinner and four restaurants—Noble House, Pavilion, Bella Vista and Mediterranean.



Wok-fried Crabmeat and Rock Lobster with Salted Egg Yolk on Rice Crackers is the Gold with Distinction Award-winning dish of Hong Kong Tourism Board The Best of the Best Culinary Awards (Stir Fried Category) 2006.





Stir-fried Prawn with Wild Mushroom is the award-winning dish of TVB “Apprentice Chef”: 1<sup>st</sup> Round Champion.

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### **About Chef Kenny Chan**

Master Chef Chan Kwok Keung Kenny has 24 years of culinary experience with expertise in Beijing, Huaiyang, Sichuan and Cantonese cuisine. Chef Chan had been appointed as the Head Chef of Dong Lai Shun since 2004, at his age of 29. He excels at making modernized dishes as well as retaining the essence of traditional cooking. With his superb skills and unlimited innovation, he creates many award-winning dishes, such as "Wok-fried crabmeat and rock lobster with salted egg yolk on rice crackers", "Sautéed lobster with truffle and mushroom", etc. His exquisite creations are beautiful in colour, flavour, taste, shape and utensils, the five elements of gourmet, and are loved and sought-after by gourmands and media. Chef Chan is also a host of TVB programme, "Master Chef Kitchen".

### **About SuperStar Virgo**

SuperStar Virgo, at 75,338-grt, is the largest cruise ship in Star Cruises Asian fleet.

The 13-storey high SuperStar Virgo offers 935 cabins with 1,870 lower berths. The full range facilities include 13 restaurants and bars offering various cuisines and beverages, performing arts theatre, karaoke, cigar lounge, swimming pool, water fun pool and Jacuzzi, beauty salon, rock climbing facilities, gym and meeting rooms. The endless entertainment program onboard guarantees spectacular cruising experience to cruisers of all ages.



SuperStar Virgo is 268m long, 32m wide and it cruises at an average speed of 24kn.

### **About Genting Hong Kong Limited (“Genting Hong Kong”)**

Genting Hong Kong Limited is a leading global leisure, entertainment and hospitality corporation. A primary business activity of the company is cruise and cruise related operations under the brands of Star Cruises and Norwegian Cruise Line. Star Cruises, together with Norwegian Cruise Line, is the third largest cruise operator in the world that owns a combined fleet of 20 ships visiting over 130 destinations in the world, offering approximately 42,000 lower berths.

Genting Hong Kong’s first foray in a land-based attraction, Resorts World Manila, opened its doors to the public in August 2009. Resorts World Manila is one of the premier leisure brands under the Genting Group and the Philippines’ first one-stop, nonstop vacation spot for topnotch entertainment and world-class leisure alternatives, featuring 3 hotels including a six star all-suite Maxims Hotel, an iconic shopping mall, 4 high-end cinemas and a multi-purpose performing arts theatre.

For more information, please visit Genting Hong Kong website <http://www.gentinghk.com>.

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## **Cruise & Dine with Celebrity Chef Menu**

### **Noble House**

1. 菌皇海蝦球 Stir-fried Prawn with Wild Mushroom  
(TVB《大廚出馬》:初賽冠軍  
TVB "Apprentice Chef": 1<sup>st</sup> Round Champion)
2. 薑蔥爆鮑魚仔 Sautéed Abalone with Spring Onion and Ginger
3. 杏汁白肺湯 Double-steamed Pork Lung Soup in Almond Milk
4. 鶴湖蟹影 (蟹粉窩粿) Wok-fried Crabmeat and Rock Lobster with Salted Egg Yolk on Rice Crackers  
(香港旅遊發展局美食之最大賞「炒」菜組:至高榮譽金獎  
Hong Kong Tourism Board The Best of the Best Culinary Awards Stir Fried Category: Gold with Distinction Award)
5. 溫公粗齋 Braised Assorted Vegetables with Fermented Tofu
6. 玫瑰荔枝糕 Chilled Lychee with Rose Puddings

### **Gala Dinner/Pavilion**

1. 龍井煙燻蛋拼蔥油海蜇 Tea Leaf Smoked Duck Egg & Jellyfish Tossed with Scallion
2. 金脆蝦棗 Crispy Shrimp Ball
3. 手抓羊肉 Poached Mutton in Stock
4. 海鮮酸辣湯 Hot & Sour Seafood Soup
5. 安格斯牛肉叉燒 Barbecue Beef in Honey Sauce  
(第七屆全國烹飪技能競賽清真烹飪比賽:金獎  
7th China National Culinary Skills Competition Muslim Cooking Competition: Gold Prize)
6. 麻婆豆腐 Sautéed Tofu in Hot and Spicy Sauce
7. 蟹肉扒時蔬 Poached Green Vegetables Topped with Crabmeat
8. 玫瑰荔枝糕 Chilled Lychee with Rose Puddings

### **Pavilion**

1. 練市醬羊排 Braised Lamb Chops with Chinese Dates
2. 清燉蟹粉獅子頭 Steamed Pork Ball with Crabmeat in Soup

### **Bella Vista/Gala Dinner**

1. 金脆蝦棗 Crispy Shrimp Ball

### **Bella Vista**

1. 驢打滾 Steamed Glutinous Rice Flour Rolled with Red Bean Paste
2. 雷沙湯丸 Glutinous Rice Dumplings Filled with Black Sesame Paste



## **Mediterranean**

1. 潮式煎蠔餅 Pan-fried Oyster Omelets in Chiuchow Style
2. 避風塘瀨尿蝦 Fried Mantis Shrimp with Chilli & Spiced Salt
3. 金華火腿雪菜蒸魚柳 Steamed Fish Fillet with Jinhua Ham and Preserved Vegetable
4. 驢打滾 Steamed Glutinous Rice Flour Rolled with Red Bean Paste
5. 雷沙湯丸 Glutinous Rice Dumplings Filled With Black Sesame Paste
6. 玫瑰荔枝糕 Chilled Lychee with Rose Puddings