



THE LANGHAM

Hong Kong

# PRESS RELEASE

## *T'ANG COURT AT THE LANGHAM, HONG KONG RETAINS TWO MICHELIN STAR*

(Hong Kong, 27 November 2009) T'ang Court at The Langham, Hong Kong is delighted to have retained its much coveted Two Michelin Stars in the 2010 Michelin guide.

Commenting on T'ang Court's stars Duncan Palmer, Managing Director of The Langham said "We are thrilled to have kept two stars and believe that this further enhances T'ang Court's reputation for impressive consistency. I am personally very proud of the team and the hard work they have put in throughout this year."

### **About T'ang Court**

The Tang Dynasty was often characterized as the Golden Age in Chinese history and this is reflected in the lavish décor of The Langham, Hong Kong's signature restaurant. Occupying both the first & second floor, T'ang Court serves a wide selection of authentic Cantonese culinary masterpieces and delicacies.

Graceful silks with a gold accent and contemporary sculptures adorn the walls while a dramatic spiral staircase leads up to five private dining rooms which have been named after famous Tang Dynasty poets – Tai Bai, Le Tian, Zi Shou, Bai Yu and Zi Mei.

### **Awards & Accolades**

- Two Michelin Star, Michelin Guide (Hong Kong & Macau 2009)
- "Go List" - T'ang Court, Food and Wine magazine, USA
- China's Top 10 Restaurants, Hotels Magazine (China)
- "One of the World's Best Hotel Dining Rooms", Gourmet Magazine (US)
- "One of the World's Top Ten Hotel Restaurants", Hotels Magazine (US)

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AUCKLAND BANGKOK BOSTON HONG KONG LONDON LOS ANGELES MELBOURNE SHANGHAI



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### About The Michelin Guide

Michelin is regarded as an international benchmark for gourmet dining. A restaurant that receives one or more stars is not only regarded as the best in its country, but also one of the best restaurants in the world.

One star denotes a 'very good restaurant in its category,' while two stars are awarded to a restaurant offering 'excellent cooking that is worth a detour.'

Michelin has been in the business of evaluating and recommending restaurants and hotels for over a century. They employ full-time professional inspectors who anonymously visit restaurants and hotels, and evaluate them on a range of criteria, using an evaluation process that has been honed over time to identify consistently high-quality establishments to suit a range of budgets and across a range of styles and cuisines.



The Langham, Hong Kong - T'ang Court



Sautéed prawns with deep-fried taro puffs filled with shrimp

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