

# Things Get Magical as the “Xing Guo Wok Wizards” Visit Venues’ China Table



Two visiting chefs from China to put guests under their spell for seven days

Venues’ China Table is proud to announce the visit of two talented Chinese chefs at the end of May 2017. For one week, they will enthrall diners’ taste buds with their superb skills and prove that they are worthy to be called “Xing Guo Wok Wizards”.

Chinese cuisine has seemingly infinite nuances and might seem like a kind of sorcery to some. Two chefs who have mastered this wonderful art will visit Venues’ China Table from May 25 to 31, 2017 to share it with local food lovers. During this time, guests can taste a delicious set menu of exquisite Chinese specialties every day during dinner time.

The weekend of May 27 and 28, 2017 will hold another treat for China Table’s patrons. Together with the visiting chefs, resident chef Bruce Hui will prepare a spectacular buffet with several live cooking stations during lunch time.

The two Chinese chefs are both from the Radisson Blu Plaza Xing Guo Hotel Shanghai and have had many years of training in their respective fields.

Chef He Jia Qing is known for his excellent interpretations of the local Shanghai and Hu Nan cuisines’ rich, savory dishes. He is also an expert in the art of refined VIP State cuisine and has amazed many people with his finely detailed food carvings and artful presentation.

His colleague, Chef Shi Zhi Chao was named the Youngest National Dim Sum Chef of Shanghai as well as Prominent Young Chef of the Year 2016. His inspired and beautiful Dim Sum creations have won him many fans in Shanghai and are sure to have the same bewitching effect on diners in Bangkok.

“We are excited to welcome Chef He Jia Qing and Chef Shi Zhi Chao to China Table. They both have a great reputation for preparing excellent, beautiful dishes in Shanghai and we are looking forward to sharing this with our guests. The new styles and flavors they bring will show us new facets of Chinese cuisine we didn’t know before and make for a magical culinary experience,” says Radisson Blu Plaza General Manager, Peter Feran.

The “Xing Guo Wok Wizards” set menu is served from May 25 to 31, 2017 during dinner time and is priced at THB 1,200 ++ per person. On the weekend of May 27 and 28, 2017, a special lunchtime buffet will be available at THB THB 999++ per person. Guests are invited to book their tables in advance.

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About China Table

China Table brings a contemporary approach to traditional Cantonese cuisine as well as to regional Chinese fare. The setting’s chic ambiance includes the main dining area with intimate seating arrangements in addition to elegant private rooms. All You Can Eat Dim Sum lunch is available daily. Set menus and à la carte ordering are available for lunch and dinner. A distinctive component

distinguishing China Table are its two specialty bars presenting superior handmade dim sum morsels and an array of Chinese herbal teas. China Table is located on the third floor of the Radisson Blu Plaza Bangkok at Asok junction, within brief walking distance of the city's BTS SkyTrain and MRT underground transport systems. It is open for lunch from Monday to Friday from 11.30 to 14.30 and on weekends from 11.30 to 15.30. Dinner hours are 18.30 to 22.30 daily. For more information, visit <http://www.venuesbkk.com/dimsum-brunch-place-china-table.php>, email: [info.bangkok.blu@radisson.com](mailto:info.bangkok.blu@radisson.com) or call +66(0) 2 302 3333.

#### About Venues:

VENUES is a collection of six distinctive restaurants and bars offering Thai, expatriate residents and international visitors an appealing new dining and entertainment destination in Bangkok to gather and enjoy world class creative cuisine, memorable social occasions and inspiring cityscape views. The six outlets all share the same downtown address at Radisson Blu Plaza Bangkok on the capital's main artery Sukhumvit Road. Once visitors step inside they discover an eclectic epicurean adventure that extends from the ground floor lounge through a series of world class restaurants on Levels 2, 3, 28, 29, and culminates in Bangkok's highest rooftop craft beer bar, Brewski, on Level 30. For more information, visit [www.venuesbkk.com](http://www.venuesbkk.com), email [info.bangkok.blu@radisson.com](mailto:info.bangkok.blu@radisson.com) or call +66(0) 2 302 3333.

#### About Radisson Blu Plaza Bangkok

Radisson Blu® is one of the world's leading hotel brands, an emblem of genuine, contemporary hospitality all enhanced by Radisson's distinctive Yes I CanSM! service philosophy. Radisson Blu Plaza Bangkok offers 266 stylish guest rooms and 24 elegant suites, in addition to state-of-the-art meeting facilities and outstanding dining and leisure options. In the heart of Bangkok on Sukhumvit Road, Radisson Blu Plaza Bangkok is easily reached from both of Bangkok's international airports. The hotel's location near Asok junction likewise allows for easy access to the city's elevated rail and underground public transport systems. Nearby the hotel are many of the Thai capital's major cultural, commercial, entertainment and shopping sites. Designed for business and leisure guests who know how to travel in style, Radisson Blu Plaza Bangkok defines the modern hotel experience. Learn more at [www.radissonblu.com/plazahotel-bangkok](http://www.radissonblu.com/plazahotel-bangkok).

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