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Ushering In Prosperity With Golden Phoenix

An icon returns to EQ for the Lunar New Year

KUALA LUMPUR, 11 December 2024 – The award-winning hotel, EQ, is once again bringing back the legendary dining icon in the form of an annual pop-up for one season in January 2025. Golden Phoenix, once Kuala Lumpur's most famous Chinese restaurant, originally opened in the 1970s at the former Hotel Equatorial. It returns annually for Chinese New Year, and in 2025 reflects the symbolism of transformation and rebirth associated with the Year of the Snake.

Golden Phoenix will serve a menu which draws from its 50-year-old culinary heritage, as well as debuting new dishes for the Year of the Snake. Key among the offerings is a selection of *yee sang* (festive new year salad comprising shredded vegetables, fresh and preserved fruit, crackers and an element of raw seafood). The *yee sang* choices this year are Norwegian salmon and jellyfish, fabulous fruit and red dragonfruit sauce, ten-head abalone, and two advance order variants – fresh Canadian geoduck and Austrian lobster. Portions start from

RM128 for a small serving for four to six persons, to RM668 for a large portion for six to ten featuring imported Austrian lobster.

DISCOVER TREASURE THIS LUNAR NEW YEAR

A luxury indulgence that seems to have become more prevalent at Chinese New Year is the prosperity or treasure pot dish known as *poon choy*. Arranged in layers, with multiple flavourful ingredients, the pot is then slow cooked, allowing the essence of prawns, abalone, scallops and assorted meats to produce a rich, aromatic stock. Golden Phoenix's *poon choy* features ten-head abalone, sea cucumber, Japanese dried scallops, king prawns, roasted duck, steamed chicken, sea moss, Pipa tofu, dried oysters, fish maw, top shell slices, sea moss, baby cabbage, mushrooms, white radish, yam and money bags. Priced at RM688+, the portion serves between six to ten, making it an extravagant, delicious centrepiece to the lunar feast.

Another key offering is Golden Phoenix's traditional Peking duck (RM288+) served two ways. The crisp skin is sliced tableside, then served wrapped in a delicate crepe with cucumber, spring onions and sweet bean sauce. The meat is then prepared in the guests' preferred way: sautéed with spring onions and ginger in oyster sauce, minced and wok-fried with vegetables, stir-fried in *kung poh* sauce and served with fried oriental buns, or in fried rice or noodles.

The pop-up menu will also feature rich, clear soups, a selection of prime abalone and dried seafood including braised whole five-head abalones, sea cucumber and sea moss priced at RM228+, stewed fish maw and sea cucumber in superior stock at RM188+, Shunde-style Boston lobster at RM48+ per 100 grams, prime grouper and cod served in a choice of four preparation styles - steamed with superior soya sauce or with cordyceps flowers and red dates, deep-fried with superior soya sauce or with pickled cabbage and minced chicken.

Dessert selections will feature Golden Phoenix's special rice cake, baked peony lotus seed paste, and hot ginger tea with glutinous rice ball, all at RM18+ per portion.

SET FOR THE CELEBRATIONS

The culinary team at Golden Phoenix has also put together some stunning set menus for the Reunion meal which take the guesswork out of a meal, and allows diners to savour the mastery of perfectly prepared Cantonese cuisine. Selections include the vegetarian menu, priced at RM188+ per person, Happy Reunion menu priced at RM288+ per person, Prosperous Atmosphere menu priced at RM388+ per person, Wealth Treasures menu priced at RM488+ per person, and Great Prosperity menu priced at RM688+ per person.

STAY AND INDULGE THE EQ WAY

Aside from the exceptional cuisine at Golden Phoenix, Malaysia's Best City Hotel is also offering a special Chinese New Year room and dining promotion for those wanting to usher in the Year of the Snake in elegance and luxury. Guests who book a minimum of two nights at the special rate of RM888+ per night will receive RM200 F&B dining credits per night for use at the Golden Phoenix restaurant pop-up. The F&B credit will need to be utilised during the duration of the stay.

The room rate also includes a daily buffet breakfast for two at Nipah, the all-day dining restaurant which offers a delectable variety of local and western cuisine. Each room also comes with complimentary daily snacks and soft drinks. Bookings are open from 1 December 2024 to 12 February 2025, for stays from 10 January to 12 February 2025 although blackout dates apply. Full prepayment is required and is non-refundable once reservations are made.

EQ will also offer premium Chinese New Year food gifts and hampers for the festive season. These will be available at <https://www.eqkualalumpur.equatorial.com/chinese-new-year/>

About EQ

EQ is part of Hotel Equatorial's legacy and is celebrating its fifth decade in the hospitality industry. The hotel is Travel + Leisure Luxury Awards Asia Pacific #1 Hotel in Malaysia 2022 – 2024 and #35 Travel + Leisure Readers' 100 Favourite Hotels in the World for 2023. Occupying the top floors of the award-winning 52-storey Equatorial Plaza, the hotel offers 440 stylish rooms, state-of-the-art banquet and meeting facilities, and an array of signature restaurants and bars such as the Bottega the lounge, Nipah the all-day dining restaurant, Kampachi Japanese Restaurant, as well as the impressive, must-visit Sky51 consisting of Sabayon, a contemporary European restaurant, and Blue, a stylish lounge with an outdoor bar offering the most stunning panoramas of the city. The 5-star hotel is also Green Building Index (GBI) Gold-certified making it one of the most energy and resource-efficient buildings in the country. Other facilities include Sanctum Wellness with its unique spa, 25m infinity pool, vitality Jacuzzi and state-of-the-art fitness centre.

Website: www.eqkualalumpur.equatorial.com

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