

# HAKKASAN

## **HAKKASAN'S EXECUTIVE CHEF ANDY TOH UNITES WITH CHEF ZOR TAN OF SINGAPORE'S BORN FOR AN UNMISSABLE FOUR HANDS GASTRONOMIC AFFAIR**

*The talented chefs come together for two nights only for an extraordinary dining experience.*

**DUBAI, United Arab Emirates** – The one Michelin star Hakkasan Dubai continues a year of world-class culinary collaborations this May with Chef Zor Tan of the acclaimed restaurant Born. Considered one of the best new restaurants in Singapore, Born debuted on the Asia's 50 Best Restaurants list at No. 36 this year. The former protégé of the legendary Andre Chiang, this will be the first time Chef Zor Tan has cooked for diners in Dubai.

Taking place for two nights only, on Friday, 19<sup>th</sup> and Saturday 20<sup>th</sup> May, the second in a series of Hakkasan Dubai's culinary collaborations will see the talented chefs join forces to serve an unforgettable seven-course menu. The dishes will combine Chef Andy Toh's modern approach to Cantonese cuisine with Chef Zor Tan's contemporary cuisine where he marries the East and West together.

Each evening diners are invited to embark on a culinary journey, featuring specially crafted dishes delivered through the lens of each chef. Diners can expect a mix of signature and unexpected dishes from Chef Andy, including 'Friendship' a king crab mooli dumpling with truffle cornfed chicken bao, as well as stir-fry A5 saroma tenderloin. Chef Zor's creations include a Japan abalone with burnt chilli pesto, and wild turbot with fermented capsicum, chicken fat emulsion and geoduck. Both chefs will present a special collaboration dish of jasmine smoked roasted duck.

Chef Zor Tan is the former protégé of Chef Andre Chiang, having been under his tutelage at three different restaurants: first as the co-executive chef of Raw in Taipei, then as the Executive Chef of Restaurant Andre in Singapore – which during his time received multiple accolades including Michelin stars and ranking on Asia's and the World's 50 Best Restaurants lists – and finally as the Executive Chef of Sichuan Moon in Macau, garnering two Michelin stars in its first year, followed by a debut on Asia's 50 Best Restaurant list in 2020 at No. 23.

To Chef Zor, food means love. Growing up in the town of Perak in Malaysia he fondly remembers the warm meals cooked at home by his parents and the saying, “contentment comes from having a full belly.” Building on and elevating his unique brand of contemporary cuisine, Zor presents it on the world stage alongside more well-known cuisines, bringing the communities of East and West together.

Born is Chef Zor’s inaugural independent restaurant, where he can showcase his own cuisine. Debuting at No. 36 on the 2023 Asia’s 50 Best Restaurants list, the food at Born is very much a culmination of all of Zor’s experiences, blending contemporary French and Chinese cuisines. All courses in the tasting menu are led by the chef’s nine guiding principles: Birth, Roots, Memories, Craft, Relationship, Vicissitudes, Time, Progress and Legacy.

Chef Andy Toh has worked with Tao Group Hospitality for the last 10 years; he joined Hakkasan Dubai in 2011 as sous chef, was promoted to senior sous chef within a year, and achieved the status of Executive Chef of Hakkasan Dubai in 2013. In 2016 Andy was appointed as Executive Chef of Hakkasan Middle East, under the guidance of Chef Ho Chee Boon, International Development Chef for Hakkasan Group. In June 2022, with Andy at the helm, Hakkasan Dubai was bestowed one Michelin star during the inaugural edition of the Michelin Guide in Dubai.

Andy truly believes that there is nothing more important than bringing a unique experience to every individual customer that visits the restaurant. Throughout his career, he has continually collated and analysed best market practices in order to implement innovative ideas when developing new menu cycles in line with the group’s strategy. Celebrated for his use of traditional techniques with very contemporary results, Chef Andy’s food honours the very best ingredients to highlight Hakkasan's authentic yet modern philosophy.

Chef Andy Toh X Chef Zor Tan will take place on Friday 19<sup>th</sup> and Saturday 20<sup>th</sup> May from 6:00pm-11:30pm. The menu is priced at AED 998 per person. Seating is limited, and early reservations are highly recommended.

To find out more about Hakkasan or to make a reservation please call +971 4 426 2626 or email [hakkasan@atlantisthepalm.com](mailto:hakkasan@atlantisthepalm.com). More information can be found at

[www.atlantis.com/dubai/restaurants/hakkasan](http://www.atlantis.com/dubai/restaurants/hakkasan) and <https://hakkasan.com> or via Instagram @hakkasandubai.

\*\*\*ENDS\*\*\*

#### **MEDIA ENQUIRIES**

##### **Rebecca Hall**

Director, Public Relations

Mobile: (+971) 551100153

Email: [rebecca.hall@atlantisdubai.com](mailto:rebecca.hall@atlantisdubai.com)

##### **Mary Jo Spletzer**

Manager, Public Relations

Mobile: (+971) 502517932

Email: [maryjo.spletzer@atlantisdubai.com](mailto:maryjo.spletzer@atlantisdubai.com)

For further information about Atlantis please call +971 4 426 1000, or visit [www.atlantis.com/dubai](http://www.atlantis.com/dubai). Both low and high resolution colour photography of Atlantis is available at [media.atlantisthepalm.com](http://media.atlantisthepalm.com)

#### **Follow Atlantis, The Palm on Social Media**

Facebook: @AtlantisThePalm

Twitter: @Atlantis

Instagram: @AtlantisThePalm

#### **Follow Hakkasan on Social Media**

Facebook: @HakkasanDubai

Instagram: @HakkasanDubai

#AtlantisThePalm

#### **ABOUT HAKKASAN**

Established in 2001 in London, Hakkasan now has multiple restaurants located around the world throughout the United States, Middle East, Asia, and Europe. Hakkasan first earned a Michelin star at both its London locations and have retained those stars to date, with most recently receiving a star at both Hakkasan Dubai and Hakkasan Abu Dhabi. The menu is a modern interpretation of authentic Cantonese cuisine, using the finest ingredients and expert traditional techniques to create timeless yet innovative signature dishes such as the Grilled Chilean Seabass and Crispy Duck Salad. Hakkasan's atmosphere is vibrant, intriguing and inviting. Originally designed by renowned interior designer Christian Liaigre, the space embodies the modern ethnic now found in Hakkasan restaurants worldwide. Since the opening of the original London restaurants at Hanway Place and Mayfair, the brand has expanded globally. Destinations include Miami, Abu Dhabi, Mumbai, Doha, Las Vegas, Shanghai, Dubai, Bodrum, Riyadh and opening soon in Istanbul and Muscat.

#### **ABOUT TAO GROUP HOSPITALITY**

Tao Group Hospitality delivers distinctive culinary and premium entertainment experiences through its portfolio of restaurants, nightclubs, lounges, and daylife venues. Tao Group Hospitality acquired Hakkasan Group in April 2021. The combined company operates more than 70 branded locations in over 20 markets across five continents and features a collection of widely recognized hospitality brands. These include TAO, Hakkasan, OMNIA, Marquee, LAVO, Beauty & Essex, Yauatcha, Cathédrale, Ling, Wet Republic, Little Sister, The Highlight Room, Sake No Hana, Jewel, and more. Tao Group Hospitality is part of Madison Square Garden Entertainment Corp. (MSG Entertainment) (NYSE: MSGE), a leader in live experiences.