

唐茶苑

YAUATCHA

YAUATCHA HOUSTON NOW OPEN IN THE 'JEWEL BOX' BUILDING AT THE GALLERIA



From L-R: Spicy wild caught Gulf shrimp salad, prawn and bean curd cheung fun and Shantou style Chilean seabass claypot

HOUSTON – MARCH 29, 2017 – Yauatcha Houston – The local outpost of **Hakkasan Group's** Michelin-starred Chinese dim sum concept – is now open and accepting reservations. The restaurant made its highly anticipated debut in a standalone luxury retail building that is part of **The Galleria**, Houston's ever-evolving shopping and dining destination (5045 Westheimer Rd. Houston, TX 77056). This is the second U.S. location for Yauatcha, which recently opened its first U.S. location in Waikiki.

Under the helm of Hakkasan Group – the global hospitality company that pioneered fine Chinese dining – **Executive Chef Ho Chee Boon** has created a menu for Houston that embodies the Chinese dim sum teahouse concept, where friends and family gather at all hours of the day and night for award-winning dim sum, wok dishes, tea, craft cocktails and socializing. The Yauatcha Houston menu also reflects the city's diverse local culture and ingredients, and features exclusive local dishes incorporating Gulf seafood, like the **Spicy wild-caught Gulf shrimp salad with bamboo shoots and cloud ear mushrooms**.

The a la carte menu features a heady array of delectable foods grouped under the categories of steamed dim sum, cheung fun, baked/fried/pan-seared dim sum, soup, salad, fish and seafood, poultry and meat, tofu, vegetable, rice, and noodle.

Five not-to-miss specialty items on the menu include:

Scallop Shui Mai: Steamed, wheat flour dumplings stuffed with a variety of fillings, this artful creation features a base of minced prawn topped with a scallop wrapped with egg flour skin pastry and garnished with silky orange tobiko caviar.

Prawn and crispy beancurd cheung fun: Fresh steamed rice flour pastry rolled around a variety of fillings and served with a sweet and light soy sauce, the prawn and bean curd consists

of a pleasing combination of textures from the deep fried minced prawn wrapped in bean curd pastry rolled with steamed rice flour pastry and served with a sweet and light soy sauce.

Venison puff: Baked fluffy pastries stuffed with meaty fillings and topped with sesame seeds, the venison puff is filled with sweet and sticky venison marinated with black pepper sauce and char sui sauce.

Jasmine tea-smoked pork ribs: Chinese-style pork ribs simmered in a rice wine sauce flavored with ginger and cardamom and smoked over jasmine tealeaves with Chinese herbs, the fragrant, tender ribs give off a red, caramelized hue as pleasing to eye as it is to the palate.

Stir-fry Malaysian kwetio noodle with prawn, scallop and peanut: Another well-constructed dish of thick, flat stir-fried rice noodles, succulent prawns, scallops, egg and beansprouts in a blended soya sambal sauce.

The wide selection of delectable patisserie items on the menu - also available for retail - is handmade in-house with an influence of the four seasons. Executive pastry chef **Graham Hornigold** directs the sweet production of colorful petits gateaux and a variety of macarons with flavors such as Jaffa orange, coconut, salted caramel, lavender honey, salted popcorn, pandan, rose, and sesame. Additional patisserie items include the **Tropical Dome**, made with coconut dacquoise, liliko'i and pineapple and the **Apple Vanilla Choux**, made with Calvados raisin, crème diplomat and crumble choux.



From L-R: Apple Vanilla Choux, Raspberry Delice, and Tropical Dome

An extensive assortment of teas in partnership with **Five Mountains Heirloom Organic Tea** is offered, including a custom blend utilizing red grapefruit rinds sourced locally from the state of Texas. The **Fair Trade Organic Blue Mountain black tea with grapefruit rinds** is exclusive to the Houston location.

An eclectic mixology program offers an array of inventive cocktails – many of which combine spirits with teas, fresh fruits and herbs – including the **Desert Essence** created exclusively for Houston with Mexican specialty liquor Sotol, aloe vera liqueur, hibiscus, sage, dill, lime, and cane sugar.

The dynamic cocktail list will also feature the following:

Elemental Fashion: Roca Patrón reposado tequila, vanilla, burnt caramel, cocoa nib, sour cherries, aromatic bitters, sandalwood smoke

Buddha's Palm: Maker's 46 bourbon, Velvet Falernum, yuzu juice, yuzu marmalade, black grapes, white balsamic vinegar, mint

Gin & Tonic 2.0: Plymouth gin, ginger liqueur, cucumber, yuzu, green apple, tonic, cucumber collins ice

Ginger Smash: Virginia Black whiskey, ginger, cardamom, vanilla, lemongrass, lemon, ginger beer

Spicy Paloma: Herradura silver tequila, Stiegel Radler, sage, cinnamon, lime, Hellfire bitters



From L-R: Gin & Tonic 2.0, Buddha's Palm, and Ginger Smash cocktails

Yauatcha welcomes Houston diners to an innovative culinary experience set in a warm and sleek atmosphere designed by Paris-based firm **GBRH**. Yauatcha's elegantly inviting and comfortable décor highlights the five colors of feng shui elements – blue, yellow, red, black, and white – throughout the 10,200-square-foot space.

From the furniture to the decorative lighting, each detail has been carefully considered to create a one-of-a-kind concept and experience that feels both balanced and harmonious. The 241-seat restaurant features guest seating options in a main dining area, main bar and dining lounge, and outdoor terrace as well as an interactive dim sum counter. Trademark design details in the space reflect a contemporary teahouse made up of smooth blue glass, brick walls with carved wood detailing, white ceramic teardrop light fixtures, white marble finishes, and embroidered leather banquettes.

Guests are encouraged to reserve tables by visiting <http://www.yauatcha.com/houston/> or by calling 713-357-7588.

Yauatcha is open Sunday thru Wednesday from 11:00 a.m. to 10:00 p.m. and Thursday thru Saturday from 11:00 a.m. to 11:00 p.m. with nightly DJ entertainment beginning at 6:00 p.m. until

closing. To make a reservation, please visit <http://www.yauatcha.com/houston> or call 713-357-7588.

Ends

About Yauatcha

Yauatcha is a Chinese dim sum teahouse offering an all-day dining experience. It launched in Soho, London in 2004 gaining immediate critical acclaim and receiving its Michelin star within a year of opening, which it maintains to this day. Yauatcha City opened in May 2015 following the success of the Soho restaurant. Yauatcha provides a unique dining experience, offering authentic dim sum with a contemporary influence. The menu includes a wide selection of dim sum and a list of over 30 types of tea. Yauatcha is also known for its hand-made petits gateaux and macarons. Yauatcha's innovative cocktail program brings together Asian-inspired ingredients such as tea and lemongrass with fresh tropical fruits. The design offers full view of the kitchens allowing passers-by to witness the preparation of the expertly made dishes. Yauatcha is a part of Hakkasan Group, which has pioneered Chinese fine dining globally through its Michelin-starred Cantonese restaurants Hakkasan, HKK and Yauatcha. Yauatcha also has four restaurants in India; Mumbai, Bengaluru, New Delhi and Kolkata, and recently launched in Waikiki, Hawaii in February 2017, Houston, Texas in March 2017, and Saudi Arabia in 2018.

About Hakkasan Group

Hakkasan Group is a worldwide hospitality company with establishments across North America, Europe, Middle East, Asia and Africa. Its namesake is taken from its Michelin star restaurant that set the high-level standard for the group's collection of diverse brands. Its 'brand first' philosophy builds restaurants, nightlife, daylife and soon-to-open hotels, resorts and residences into world-class hospitality brands, all with a focus on service, design, innovation and experience.

Its restaurant portfolio includes Hakkasan, with 11 locations worldwide, Ling, Yauatcha, HKK, Sake no Hana, Herringbone, Searsucker and Ivory on Sunset. Under the nightlife/daylife umbrella of brands are Hakkasan Nightclub, Wet Republic, OMNIA and JEWEL Nightclub.

Hakkasan Group is fully owned by Alliance International Investments LLC, an investment company based out of Abu Dhabi.

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