

information

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WONG WING-KEUNG, MANDARIN ORIENTAL WANGFUJING, BEIJING'S CONSULTANT CHEF AND MICHELIN STAR HOLDER

[Café Zi](#), the casual-dining restaurant at [Mandarin Oriental Wangfujing, Beijing](#), features the exquisite dishes of Michelin starred Chef Wong Wing-Keung.

Café Zi offers a selection of the chef's favourites plus, at lunchtime, a variety of his Cantonese dim sum dishes. Chef Wong is the holder of a Michelin star at Mandarin Oriental, Hong Kong.

"I am delighted and honoured for the opportunity to create dishes for Mandarin Oriental Wangfujing, Beijing. This is the first time I have presented these outside Hong Kong, and I am committed to ensuring that all guests enjoy an exceptional dining experience" said Chef Wong

Being asked to create dishes for Café Zi is one of the highlights over a long and fruitful career which saw him rise to the position of Head Chef at the tender age of 21. He went on to work for famed Cantonese restaurants in Hong Kong, including Jade Garden and Lei Garden before helming the team at Yee Tung Heen, where he earned his first Michelin star.

From an early age, he aspired to follow in the footsteps of his Cantonese chef father, impressed by the way he earned respect, and admiration, for his ability to create delicious food.

Chef Wong was the recipient of a much-prized book of legacy recipes painstakingly compiled over the years by his father, giving precise details of the ingredients, quantities and preparation techniques of numerous traditional Cantonese dishes.

A copy of the book – the original is kept at home – has generously been made available in Wong's kitchens for younger chefs to use as a reference tool and inspire learning. The

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Page 2

maestro himself dips into the tome from time to time – and also experiments with novel approaches to Cantonese cuisine.

One standout dim sum dish presented at Mandarin Oriental Wangfujing, Beijing, also with a strong visual element, is the ‘Twin Mushroom Platter’, a series of different mushroom varieties arrayed artistically on the plate to give the overall effect of a forest.

This culinary pioneer is not one to rest on his laurels, forever looking at new ways to interpret Cantonese food. In keeping with the times, he has ensured that vegetarian and vegan options are offered wherever possible. “Freshness is the key, adjusting to the season and what the market provides that day, or that week, depending on the season,” he says. “To that end, the menu at Mandarin Oriental Wangfujing, Beijing presents only the finest and freshest ingredients on our menus.”

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