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## Fook Lam Moon Opens in Galaxy Macau

[13<sup>th</sup> August 2015, Hong Kong] – The famous traditional Cantonese restaurant Fook Lam Moon is setting its foot in Macau for the first time as it opens a new branch in Galaxy Macau this August.

The successful iconic restaurant of Hong Kong, famed for its authentic Cantonese Cuisine and with numerous awards under its belt, is starting a new page of its success story. The venture will broaden Fook Lam Moon's horizon as it reaches out to local and visiting epicureans in Macau with its unique culinary tradition of more than six decades.

"We are very happy to start a new chapter of Fook Lam Moon in Macau. With the success of our restaurants in Hong Kong the overseas expansion was the natural move. Thanks to the invitation from Galaxy Macau, this is a perfect opportunity for us to start expanding abroad. This new branch of Fook Lam Moon is more contemporary in terms of design, but the cuisine and the personal touch of our service remain true to our decades of tradition," commented Mr. Duncan Chui, Executive Director of Fook Lam Moon Restaurant Limited, adding, "We want 'the Good Fortune to arrive to (every) door."

"Fook Lam Moon is a renowned Cantonese restaurant in Hong Kong which attracts many well-known food connoisseurs to savor their signature dishes," said Mr. Francis Lui, Vice Chairman of Galaxy Entertainment Group, "Fook Lam Moon is committed to selecting premium ingredients and experienced chefs skillfully present the art of Cantonese cuisine. Our diners from different parts of the world have high dining expectations and Fook Lam Moon will definitely deliver an extraordinary dining experience only at Galaxy Macau.

Since its creation in 1948, the restaurant has always been dedicated to offering the finest traditions of Cantonese Cuisine with gourmet specialties. The restaurant built its reputation on a fundamental principle by using only premium ingredients; a philosophy that seduced, since the beginning, discerning locals as well as foreigners new to the Chinese culinary traditions.

Performing the art and perpetuating those traditions in the new restaurant, is Executive Chef Chan Yau Leung, Chef Chan, first joined Fook Lam Moon in 1980s, is acclaimed for his deft



touch with premium ingredients, his highly traditional Cantonese preparations, and most important of all, his attention to details for his esteemed clientele. Using only stellar products and respecting the authentic cooking methods, Chef Chan wishes to offer to the Galaxy customers the world famous Fook Lam Moon's gastronomic experience.

The menu features signature dishes of Fook Lam Moon that have been popular for decades. Guests can savour exquisite dishes including crispy chicken, braised superior shark's fin soup, braised Japanese dried abalone and a good selection of fresh seafood. Authentic Cantonese dim sum is also served during lunch time.

Spanning 10,000 square feet and designed to combine traditions and modern elegance, the restaurant seats 160 people in a spacious dining room and can welcome intimate party with a total of 9 private rooms. The private rooms come in various sizes to accommodate any kind of occasion and celebration. The largest one can accommodate up to 4 tables of 10 persons. There is also a special VIP room decorated with a unique hand-paint wall paper, available for banquets of up to 16 persons.

The main dining area consists of a variety of beige, caramel and gold tones, illuminated by majestic Italian chandeliers, where the patrons can enjoy the refined Fook Lam Moon cuisine under a relaxed atmosphere. Every detail has been thought for the client comfort and pleasure.

The restaurant is open every day from 11:30am to 3pm and from 6pm to 11pm.

## For reservations:

2008, 2/F, Phase 2, Galaxy Macau<sup>™</sup> (853) 8886 2182

You can download high definition pictures under the link below:

http://we.tl/1uC6ssme0p



## **Photo Caption:**



From left to right: Mr. Chui Pui Kun, Chairman of Fook Lam Moon Restaurant Limited, Mr. Francis Lui, Vice Chairman of Galaxy Entertainment Group & Mr. Duncan Chui, Executive Director of Fook Lam Moon Restaurant Limited



Toasting – (from left to right): Professor Stephen So, Significant Shareholder of Chinese Food and Beverage Group Limited, Mr. Andre Koo, Chairman of Chailease Group, Mr. Chui Pui Kun, Chairman of Fook Lam Moon Restaurant Limited, Mr. Francis Lui, Vice Chairman of Galaxy Entertainment Group, Mr. Kenneth Yung, Managing Director of Private Equity Investments, China Merchants Securities Limited & Mr. Duncan Chui, Executive Director of Fook Lam Moon Restaurant Limited





Executive Chef of Fook Lam Moon (Macau), Mr. Chan Yau Leung



Fook Lam Moon (Macau) – Dining Area



Fook Lam Moon (Macau) – VIP Room





Imitation of the ceiling pattern of the first Fook Lam Moon in Lockhart road

## **About Fook Lam Moon Restaurant**

Fook Lam Moon is founded in 1948 by Chui Fook-Chuen. Endowed with the meaning of "good fortune arriving at your door", Fook Lam Moon was first created as a home catering service serving Hong Kong's most elite families. Alongside Hong Kong's rapid economic growth and transformation of the culinary industry landscape, the first Fook Lam Moon Restaurant was opened in 1972 in Wanchai, Hong Kong. The Kowloon branch soon follow, opened in 1977 in Tsim Sha Tsui. Combining the finest ingredients chosen for their excellent quality and decades of culinary experience in traditional Cantonese cuisine, Fook Lam Moon is renowned for its top-class dishes which are held in high esteem by Hong Kong elites and epicureans.

For decades, Fook Lam Moon has been highly praised by fine dining connoisseurs, both domestically as well as internationally. Among them, Fook Lam Moon (Hong Kong) has been voted as "Asia's 50 Best Restaurants" by Restaurant Magazine in UK for three consecutive years, ranking at number 15 in 2015 and is currently the highest ranking Chinese restaurant on the reputable list Both Fook Lam Moon (Hong Kong) and Fook Lam Moon (Kowloon) are also Michelin-rated and awarded by the Wine Spectator.