

IN-STORE

Four Seasons Hong Kong gives dining 8 stars

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Caprice at Four Seasons Hong Kong

By STAFF REPORTS

Four Seasons Hotel Hong Kong is bringing together three of its top chefs for a culinary event that spans continents.

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On May 25, the Michelin-starred chefs from the hotelier's Hong Kong and Hotel George V in Paris will collaborate on a seven-course dinner in the Caprice restaurant. This event, the first of its kind for Four Seasons, will enable diners to sample the culinary skills that reside at different properties, perhaps inspiring a follow-up trip to Paris from travelers.

Multinational meal

The dinner will showcase the strengths of each chef.

Chan Yan Tak, the first Chinese chef to be awarded three Michelin stars, will be making his signature dish, a seafood trio of truffled crab salad, crispy scallop and pan-fried lobster.



Chef Yan Tak

Diners will also be treated to pan-fried foie gras, served lukewarm with almond, pistachio and burlat cherries. This will be prepared by two Michelin-starred chef Fabrice Vulin, who has been with Four Seasons Hong Kong for two years.

Chef Christian Le Squer from Four Seasons Hotel George V, Paris will be cooking sea bass, kristal caviar and buttermilk. The three Michelin-starred chef has made his mark on the dining at the Parisian property, setting out to

make the menu even more French since he started in 2014.

Rounding out the meal will be dessert by Caprice pastry chef Nicolas Lambert. Diners can choose between a wine pairing menu or the advice of head sommelier Sebastian Allano.

Prices start around \$413 per person.

Four Seasons works to promote its dining establishments in unconventional ways.

In 2013, the hotel group took its culinary skills to the road with a food truck that toured three states and covered 1,000 miles.

The FS Taste Truck featured different Four Seasons chefs working together or against one another and the cuisine varied depending on location. The informal nature of food trucks allowed the brand to entice consumers who may not have considered traveling to a Four Seasons property beforehand ([see story](#)).

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