

For Immediate Release

Metro Buffet & Grill: Fact Sheet

- Concept:** ***A Taste of the Urban Life***
An exciting interactive dining experience at the new Metro Buffet & Grill. Featuring a "theatre style" show kitchen where guests can see chefs in action, cooking, grilling and sizzling...
- Cuisine:** Metro Buffet & Grill is renowned for its wide selection of grilled delicacies and refreshing food and drinks. It opens daily for breakfast, lunch, and dinner buffet.
- Location:** The heart of Kowloon's famous shopping and entertainment district, Nathan Road.
- Address:** 4/F, Eaton Hotel Hong Kong, 380 Nathan Road, Kowloon
- Website:** www.metrobuffetandgrill.com.hk
- Reservations :** Tel: (852) 2710 1863
 Fax : (852) 2385 5009
 Email: metro@eaton-hotel.com
- Opening Hours:** 6:30 to 23:00
Breakfast Buffet : 6:30 to 10:30
Lunch Semi-buffet : 12:00 to 14:30
Dinner Semi-buffet : 18:00 to 22:00 (Mon – Thu)
 : 18:00 to 23:00 (Fri – Sun & PH)

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Executive Chef: Chef Hans Wergin

A native of Germany, Hans has more than 25 years experience in the hotel and restaurant business including positions in Switzerland, Germany, Saudi Arabia, the Philippines, Switzerland, Thailand, Australia, China and Hong Kong.

Chef Hans believes in bringing healthy cuisine into everyone's daily diet, yet making it a truly culinary experience.

A long time resident in Asia, Hans values the local way of cooking – fresh food cooked on the wok. "I enjoy the absolute freshness of the ingredients which are used in Asian cuisine. Whenever I visit a local wet market it is always an experience that I enjoy."

Restaurant Manager: Mr Vincent Nicot

Capacity: 80 persons (**Non-smoking only*)

Interior Design: The rejuvenated 80-seat Metro Buffet & Grill employs a modern Chinese design, with brand new stainless steel and marble buffet and grill counters offering a range of delicious food and drinks for guests. The restaurant is separated into two sections by a see-through, full-length glass wine tower covering an entire wall fronting the main dining area, not only making for a dramatic impression but also provides added glitz and charm.

Signature Dishes: Metro Buffet & Grill also offers an à la carte menu prepared by the German Executive Chef, Hans Wergin, that features both local and international favourites, such as Tasmanian Grain Feed Lamb Chops, Pan-seared Black Cod with Lemon Myrtle and Tomato Salsa, Braised Wagyu Beef Cheek with Lavender - Port Wine Sauce and Truffled Mash Potatoes, Pappardelle with Braised Ox-tail Ragout and Arugula, Organic Whole Wheat Penne All' Arrabbiata, Hainanese Chicken Rice and Baileys White and Dark Chocolate Mousse with Mango Sorbet amongst others.

380 Nathan Road, Kowloon, Hong Kong
T (852) 2782 1818 F (852) 2782 5563
www.eaton-hotel.com
enquiry@eaton-hotel.com



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Beverage Menu: With an extensive list of high quality beverages, Metro Buffet & Grill offers red and white wines with 18 wine by the glass specially chosen by Vincent Nicot, the French Restaurants Manager of Eaton Hotel.

Themed Semi-buffet: Themed semi-buffet is including one cooked-to-order main course and a wide array of appetizers, desserts on buffet style for selection.

Average Price: Lunch Semi-buffet HK\$138-\$158 (Choice of main course)
Dinner Semi-buffet HK\$288 (Adult) \$208 (Child)

Valet Parking: Valet parking available

Credit Cards: All major credit cards accepted

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Media Enquiry, please contact:

Florence Chan
Director of Communications
Eaton Hotel Hong Kong
T (852) 2710 1879
F (852) 2710 1834
florence.chan@eaton-hotel.com

Jovy Leung
Assistant Communications Manager
Eaton Hotel Hong Kong
T (852) 2710 1046
F (852) 2710 1834
jovy.leung@eaton-hotel.com

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