

For Immediate Release

Metro Buffet & Grill: Now Open at Eaton Hotel Hong Kong *A Taste of the Urban Life*

(Hong Kong, March 2008) One of Jordan's most popular restaurants is back. Following an extensive renovation, the former Coffee Shop of the Eaton Hotel Hong Kong has been transformed into an exciting new dining experience, aptly named Metro Buffet & Grill.

The new Metro Buffet & Grill showcases a number of interactive buffet counters and a "theatre style" show kitchen, with counter seating, where guests can have their food cooked-to-order. The main feature of the refurbishment is the central part of the buffet section, which has been converted into a show kitchen so that guests can see chefs in action, cooking, grilling and sizzling. On the half-moon-shaped buffet table, a raw bar serves freshly created sushi, sashimi, jet-fresh oyster and other seafood specialties, and at the hors d'oeuvres counter Mediterranean salad, daily changing antipasti and tapas specials are available.

Meanwhile the dessert counter offers a delightful array of cakes, pastries, organic fruits, chocolate fountains in twin flavours, Mövenpick ice-cream and other tempting treats created by our award-winning Pastry Chef, Edmond Lee, sure to satisfy those who have a sweet tooth.

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.

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.

"We are delighted to be back. All of us are doubly eager to welcome guests and ensure they have an extraordinary enjoyable experience in our new Metro Buffet & Grill," said Eaton Hotel's Director of Food & Beverage Mr Watson Lai. "We are also very proud of the work done and I'm sure our guests will be surprised by our new look. It will not only appeal to our loyal customers, but also attract new ones, of course," Mr Lai added.

It also offers an à la carte menu prepared by the German Executive Chef, Hans Wergin, that

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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.

Metro Buffet & Grill opens daily for breakfast, lunch and dinner buffet at 4th Floor, Eaton Hotel, 380 Nathan Road, Kowloon, Hong Kong. Semi-lunch buffet is served from 12:00nn to 2:30pm at HK\$138/ HK\$158 (Choice of main course) and semi-dinner buffet is served from 6:00pm to 10:00pm (Mon–Thu)/ from 6:00pm to 11:00pm (Fri–Sun & PH) at HK\$288 (Adult)/ HK\$208 (Child). Tea buffet is also available on Saturdays, Sundays and public holidays at HK\$128 (Adult)/ HK\$88 (Child). For enquiries or reservations, please call 2710 1863 or browse <http://www.metrobuffetandgrill.com.hk>.

The refurbished Metro Buffet & Grill is a part of Eaton Hotel's US\$18million renovation programme adding another focus of exclusivity and understated urban polish to one of Hong Kong's best loved hotels. Last December the hotel introduced its brand new Yagura Japanese restaurant, already popular in Kowloon for relaxed Japanese eating and drinking.

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Background Note:

Eaton Hotel is a four-star, first class hotel ideally situated on the golden mile of Nathan Road in downtown Kowloon. Having recently undergone a multi-million dollar refurbishment programme, the Hotel boasts 465 comfortable guest rooms and six restaurants and bars, which offer an array of culinary delights from around the world. Positioned to be one of the top meeting destinations in Kowloon, the Eaton Banquet and Conference Centre provides the best solution to meet the demand of any occasion.

Also in the Eaton portfolio are three stylishly designed Eaton House Furnished Apartments and two award-winning Yat Tung Heen Chinese restaurants.




Eaton Hotel, Eaton House and Yat Tung Heen restaurants are wholly owned by the publicly listed Great Eagle Holdings Limited (HKSE: 41), which was founded in 1963 and was listed on the Hong Kong Stock Exchange in 1972.

For information on Eaton Hotel, please visit <http://hongkong.eatonhotels.com>.

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<p>Eaton's Beef Burger</p>	<p>Surf & Turf US Beef Tenderloin and Tiger Prawn</p>	<p>Baileys White and Dark Chocolate Mousse with Mango Sorbet</p>

	
<p>Hainanese Chicken Rice</p>	<p>Executive Chef – Hans Wergin</p>

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