

BANYAN TREE

HOTELS & RESORTS

FOR IMMEDIATE RELEASE

Banyan Tree Hotels & Resorts Launches 25th Anniversary Wellness Degustation Set Menu

Leading international hospitality brand's groupwide initiative features nourishing culinary delights across 31 properties spanning from Southeast Asia, China to the Americas.



<From left clockwise: **Tang Handmade Red Date Paste** from Angsana Xi'an Lintong, **Houttuynia & Soy Pudding Cake** from Banyan Tree Chongqing Beibei, and **Braised Shrimp Balls with Kumquat Walnut Sauce** from Angsana Zhuhai Phoenix Bay>

Singapore, 20 June 2019 – In conjunction with **Banyan Tree Hotels & Resorts'** 25th Anniversary celebration and the international commemoration of Global Wellness Month, 31 hotels under the award-winning hospitality company have each recently launched a collection of handcrafted and locally-sourced **Wellness Degustation Set Menus**¹, inspired by their respective destinations to deliver an authentic and holistic taste of wellness.

This synergetic and groupwide initiative showcases not only the gastronomical creativity of the respective hotel's executive chef, but also the epicurean dexterity of each hotel's culinary teams from various parts of the world. All participating properties offer tantalising culinary options inspired by the wellness traditions to nourish guests and promote overall health and well-being.

The 31 wellness menus feature the best of Banyan Tree Hotels & Resorts' culinary highlights – along with a curated list of Top 3 Wellness Set Menus from China and delectable Top 25 Dishes from other regions worldwide comprising starters, mains and desserts.

¹ The curated list of Wellness Degustation Set Menus/Culinary Highlights for Top 3 Set Menus from China and Top 25 Dishes from Other Regions Worldwide can be found in Appendix 1.

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Highlighting the finesse of Chinese cuisine at different locales in China, thematic Wellness Degustation Set Menus from **Angsana Xi'an Lintong** (*Imperial Charms of Two Cities*), **Angsana Zhuhai Phoenix Bay** (*Wood Element*) and **Banyan Tree Chongqing Beibei** (*Spirit of Nature*) feature a mouth-watering multi-course menu thoughtfully curated for diners to enjoy.

Guests can look forward to **Angsana Xi'an Lintong's** nourishing offerings that originate from ancient Chinese health traditions and imperial histories – from the rich royal shades of *Purple Fortune* featuring gristle of black Shaanxi pig rich in protein, vitamins and bone collagen, an immunity-boosting *Braised Beef Tendon Soup with Chrysanthemum & Radish* which was served to Emperor of the Tang dynasty Li Shimin, *Yangling Kiwi Pork Ribs* to handmade *Guanzhong Golden Belt Noodles*.

Angsana Zhuhai Phoenix Bay's wellness menu focuses on the wood element – a unique culinary concept which plays on tanginess of food while providing the benefits of enhancing one's Qi, eyesight and anti-ageing qualities.

Teeming with the spirit of nature, **Banyan Tree Chongqing Beibei's** wellness menu highlights the flavours of locally-sourced ingredients while adopting healthier cooking techniques with less oil, sugar and salt. Innovative dishes include *Jinyun Mountain Sweet Tea & River Fish* (*Steamed Chengjiang River fish mousse, bamboo fungus cap with fresh ginko nut and organic vegetables*), *Marinated Organic Cherry Tomatoes with Wild Honey Black Fungus Puree & Balsamic Reduction* and more.

A culinary adventure further awaits from Southeast Asia and beyond. The recently-opened **Banyan Tree Kuala Lumpur's** team of chefs has prepared dishes with a modern twist including *Oxtail Broth* (*mousse with spicy asam pedas espuma*) using traditional Malayan Ulam leaves. Properties by the culturally rich Central Vietnamese coast, **Banyan Tree Lang Co** presents a savoury *Seafood Soup* with prawns, clams and seabass in a tamarind-based broth, while **Angsana Lang Co** whips up its specially prepared *Sauteed Chicken with Lemongrass & Chilli* and *Lotus Sweet Soup*.

Journeying to where the Banyan Tree story begins, savour exquisite Thai cuisine at our flagship resort **Banyan Tree Phuket** with its flavourful *Soused King Mackerel, Dill & Cucumber* and *Mango & Passion Fruit* dessert. **Angsana Laguna Phuket** presents *Som Tam Ponlamai Bua Luang* (*Spicy Mixed Fruit Salad with Dry Shrimp, Sting Bean, Tomato and Peanut served in Lotus Petal*). **Banyan Tree Bangkok** offers seafood dish *Tuna Black & Blue* (*Jackfruit Carnitas, Cauliflower Popcorn and Jalapeno Pesto*), while **Banyan Tree Samui** delights guests with *Coconut Cake Ball* (*Lemon Crème Fraiche and Coconut Ice Cream*).

Showcasing beautiful Indonesian cuisine, **Banyan Tree Ungasan** has created an Indonesian-style lobster bisque with ballotine of batik lobster and coconut foam *Lobster Lodeh*. Tropical Bintan properties present a full meal with **Banyan Tree Bintan's** delectable main of *Sous Vide Corn Fed Chicken Ballotine* (*Organic Farm Vegetables, Broccoli, Quinoa Salad, Pistachio and Herb Crusted, Chicken Jus*); **Cassia Bintan's** appetising *Oven Baked Stuffed Field Mushroom* (*with Onion, Capsicum, Zucchini, Eggplant, Feta Cheese, Rocket Salad*) and **Angsana Bintan's** saccharine *Mango and Beetroot Panna Cotta* (*with Mixed Berries, Mango Coulis*).

Exotic Maldivian destination playground **Angsana Velavaru** rejuvenates guests with its *Detox Fish Curry* (*Grilled Sea Bass with Garden Vegetables, Coriander, Basil and Detox Curry*).

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Banyan Tree properties across the exotic Americas and North Africa have also crafted gastronomical creations for the initiative. The Mexican cliffside property, **Banyan Tree Cabo Marques** drew from Mesoamerican heritage to produce *Beetroot Tartar* from cilantro, avocado mousse, lemon and aged balsamic vinegar while **Morocco's Banyan Tree Tamouda Bay** presents a juicy, poached *Seabass* and succulent *Chicken Medallion*.

Click [HERE](#) to download high-res visuals of Banyan Tree Hotels & Resorts' 25th Anniversary Wellness Degustation Set Menu

APPENDIX 1

Banyan Tree Hotels & Resorts' Curated List of Wellness Degustation Set Menus/Culinary Highlights for Top 3 Set Menus from China and Top 25 Dishes from Other Regions Worldwide

GREATER CHINA

Angsana Xi'an Lintong (*Imperial Charms of Two Cities*)

- *Purple Fortune (Pig crisp bone, sweet potato, spinach, rib sauce, seafood sauce)*
- *Braised Beef Tendon Soup with Chrysanthemum & Radish (Beef tendon, radish)*
- *Nourishing Thousand Layer Chicken Rolls (Chicken leg meat, mushroom, celery, corn, soybean)*
- *Yangling Kiwi Pork Ribs (Pork ribs, kiwi fruit)*
- *Li Mountain Wild Vegetables Platter (Local Li Mountain wild vegetables, native egg, feather vegetables)*
- *Guanzhong Golden Belt Noodles (Wild rice, millet, spinach, carrot)*
- *Tang Handmade Red Date Paste (Red dates, walnut)*

Angsana Zhuhai Phoenix Bay (*Wood Element*)

- *Braised Mixed Mushrooms (Mixed mushrooms, vegetable wrap)*
- *Stewed Chicken with Tofu Soup (Chicken, tofu, mushroom)*
- *Braised Shrimp Balls with Kumquat Walnut Sauce (Shrimp, kumquat, walnut, honey)*
- *Steamed Rice with Coarse Cereals & Abalone (Coarse cereals, bean food, abalone)*
- *Nostoc Sphaeroids Kutz Stewed Peach Resin with Nyonya Cake & Fresh Fruit (Vanilla leaves, coconut milk, fresh fruit)*

Banyan Tree Chongqing Beibei (*Spirit of Nature*)

- *Marinated Organic Cherry Tomatoes with Wild Honey Black Fungus Puree & Balsamic Reduction (Cherry tomatoes, wild honey, black fungus, balsamic reduction, olive oil, mint leaves)*
- *Mountain Spring, Fresh Tiger Ginger Soup (Old duck, fresh tiger ginger, pickled radish, Jinyun Mountain spring water)*
- *Jinyun Mountain Sweet Tea Egg (Sweet tea hot spring farm egg with salmon roe)*
- *River Fish (Steamed Chengjiang River fish mousse, bamboo fungus cap, fresh ginkgo nut, organic vegetables)*
- *Houttuynia (Garden fresh longan, houttuynia root, sugarcane, soy pudding cake)*

Banyan Tree Macau

- *Deconstructed Portuguese Egg Tart (Coconut milk, Pandan extract, sour meringue) - Dessert*

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SOUTHEAST ASIA

Indonesia

Angsana Bintan

- *Mango & Beetroot Panna Cotta (Mixed berries, mango coulis) - Dessert*

Banyan Tree Bintan

- *Sous Vide Corn Fed Chicken Ballotine (Organic farm vegetables, broccoli, quinoa salad, pistachio and herb crusted, chicken jus) - Main*

Cassia Bintan

- *Oven baked stuffed field mushroom (Onion, capsicum, zucchini, eggplant, feta cheese, rocket salad) - Starter*

Banyan Tree Ungasan

- *Lobster Lodeh (Indonesian-style lobster bisque, ballotine of batik lobster, coconut foam) - Starter*
- *Ikan Sambal Matah (Coconut husk smoked fresh line-caught "barramundi", shallot and lemongrass relish, kesuna cekuh hollandaise, ginger pumpkin puree, cabbage) - Main*
- *Klappertaart (Strawberry brittle, caramelised banana, key lime, brem raisin) - Dessert*

Malaysia

Banyan Tree Kuala Lumpur

- *Oxtail Broth (Julienne of local leaves, asam pedas espuma, oxtail mousse) - Starter*
- *Santa Maria Grilled Kampung Chicken Breast (Ginger and chive oil, carrot and cauliflower puree, roasted cocktail potatoes) - Main*
- *Grilled Golden Crown Pineapple (Coconut sorbet, chocolate tuile) - Dessert*

Thailand

Banyan Tree Phuket

- *Soused King Mackerel, Dill & Cucumber (Mackerel, dill, cucumber, lemon, white vinegar, coriander seeds) - Starter*
- *Mango & Passion Fruit (Mango puree, gelatin sheets, passion fruit juice, mint leaves, foraged flowers) - Dessert*

Angsana Laguna Phuket

- *Som Tam Ponlamai Bua Luang (Spicy mixed fruit salad, dry shrimp, sting bean, tomatoes, peanut) - Starter*

Banyan Tree Bangkok

- *Tuna Black & Blue (Jackfruit carnitas, cauliflower popcorn, jalapeno pesto) - Main*
- *Dragon Fruit Pudding (Walnuts, berries, pomegranate, chia) - Dessert*

Banyan Tree Samui

- *Coconut Cake Ball (Lemon crème fraiche, coconut ice cream)*

Vietnam

Banyan Tree Lang Co

- *Lang Co Seafood Soup (Prawn, squid, clam, sea bass, red tomato, pineapple, okra, peppermint) - Starter*
- *Steamed Prawn with Coconut (Prawns, young coconut, sliced red chilli, coconut juice, lime) - Main*

Angsana Lang Co

- *Sauteed Chicken with Lemongrass and Chilli (Chicken leg, spring onion, lemongrass, fish sauce) - Main*
- *Lotus Sweet Soup (Fresh lotus seed, vanilla or jasmine flower, Vietnamese lychee) - Dessert*

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INDIAN OCEAN

The Maldives

Angsana Velavaru

- *Detox Fish Curry (Grilled sea bass with garden vegetables, coriander, basil, detox curry) - Main*

THE AMERICAS

Mexico

Banyan Tree Cabo Marques

- *Beetroot Tartar (Cilantro, avocado mousse, lemon, aged balsamic vinegar) - Starter*
- *Roasted Potato Pancake (Mashed potatoes, roasted garlic, olive oil) - Main*

NORTH AFRICA

Morocco

Banyan Tree Tamouda Bay

- *Seabass (Seabass, carrot, ginger, lemon confit, orange juice) - Starter*
- *Chicken Medallion (Chicken leg, chicken breast, mushroom, pumpkin, demi-glace sauce, carrot, celery, orange, grapefruit, egg white) – Main*

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About Banyan Tree Holdings Limited

Banyan Tree Holdings Limited (“Banyan Tree” or the “Group”) is a leading international operator and developer of premium resorts, hotels, residences and spas, with 47 hotels and resorts, 64 spas, 76 retail galleries, and three golf courses in 23 countries. Each resort typically has between 75 to 300 rooms and commands room rates at the higher end of each property’s particular market.

The Group’s primary business is centered on four brands: the award-winning [Banyan Tree](#) and [Angsana](#), as well as newly established [Cassia](#) and [Dhawa](#). Banyan Tree also operates the leading integrated resort in Thailand – Laguna Phuket -- through the Group’s subsidiary, Laguna Resorts & Hotels Public Company Limited. Two other integrated resorts – Laguna Bintan in Indonesia and Laguna Lăng Cô in Central Vietnam – complete the status of the Group as the leading operator of integrated resorts in Asia.

As a leading operator of spas in Asia, Banyan Tree’s spas are one of the key features in their resorts and hotels. Its retail arm Banyan Tree Gallery complements and reinforces the branding of the resort, hotel and spa operations.

Since the launch of the first Banyan Tree resort, Banyan Tree Phuket, in 1994, Banyan Tree has received over 2400 awards and accolades for the resorts, hotels and spas that the Group manages. The Group has also received recognition for its [commitment to sustainability](#) for environmental protection and emphasis on corporate social responsibility.

In addition to its currently operating hotels, resorts, spas and golf courses, the Group currently has 23 hotels and resorts under construction, and another 37 under development.

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Media Contact: International

Walter Santos Navarro
Director, PR & Partnerships, Banyan Tree Marketing
Group
+65 6849 5776
walter.navarro@banyantree.com

Renee Lim
Assistant Vice President, Corporate Communications
+65 6849 5851
renee.lim@banyantree.com