

hEat

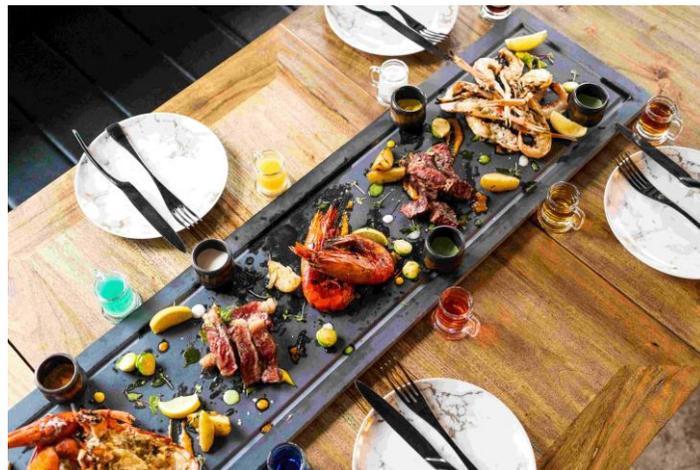
THE EXTREME GRILL EXPERIENCE

hEAT to Cook Up A Storm This Summer with Introduction of Hong Kong's Largest Grill Platter



Hong Kong, 26 July 2019 – hEAT, the extreme grilled experience restaurant in QRE Plaza, Wan Chai, continues to push the boundaries of the culinary arts, as it brings to the table Hong Kong's largest grill platter. Featuring a wide selection of prime cuts and shellfish, the massive platter – which looks as good as it tastes – is poised to become an epicurean feast for any food lover.

The new, one-of-a-kind grill platter is available in two sizes – 4 feet and 6 feet in length, perfect for parties of 6 to 8 guests. With a sumptuous offering that features the very best produce sourced from an eye-catching list of destinations that include the US, Canada, Japan, Australia, Spain and New Zealand, Hong Kong's largest grill platter is truly a sight to behold, offering delights for every taste and solidifying hEAT's position as the go-to restaurant for anyone seeking to be part of a unforgettable gastronomic journey.



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On the grill platter are a number of prime beef cuts from the US that include **Greater Omaha striploin** from Nebraska and **“Creekstone” Ribeye** from Kansas. Omaha is home to the largest supply of Angus and Hereford cattle in the world, thereby making it ideally positioned to produce the most consistent supply of beef. Meanwhile, the Ribeye is sourced from Creekstone Farm, well-known for its premium Black Angus cattle that are handpicked for their superior flavours.



Also on the plate is striploin sourced from the Kumamoto prefecture in Japan as well as **“Blackmore Wagyu” Ribeye** from North Melbourne in Australia. The uncompromising quality of Japanese beef is well documented, and hEATs’ **Kumamoto striploin** is no different. With its tender consistency and deep umami-rich flavour, the highly-prized striploin is truly a cut without peer. Likewise, the Ribeye by family owned and run business Blackmore Wagyu boasts incredible marbling, with generous linings of fat contributing to its buttery taste and “melt-in-your-mouth” decadence. Having pioneered the production of 100% fullblood Wagyu beef in Australia, Blackmore Wagyu’s products today are marketed to gourmet butchers and high end restaurants across 14 countries.

hEAT is proud to be one of a very select group of restaurants in Hong Kong to offer Blackmore Wagyu produce on its menu. The Australian beef producer sets itself apart from other Wagyu brands with its meticulous approach in raising cattle, which include incorporating the same old world Japanese farming methods that have helped garner the famed Japanese Wagyu the reputation that it enjoys today – all of which are done with the sole purpose of improving the consistency and quality of their produce.

The expansive range of prime beef cuts are paired by an equally enticing field of crustaceans that consist of **Spanish Carabineros, Canadian Lobsters, Japanese King Crab Legs** and **New Zealand Langoustines**.

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Carabineros, which means “police” in Spanish, are jumbo-sized prawns known for their bright red colour and lobster-like sweetness. Likewise, Canadian Lobsters need little introduction. Hailing from the coast of Canada, this highly-prized seafood boasts a sweet, pronounced flavour with incredibly succulent meat, when cooked to perfection. Japanese King Crab Legs is from the largest of the king crab species, with sweet, moist, succulent and rich taste. Finally, diners can expect a delightful deep flavour to the grilled New Zealand Langoustines at hEAT, with a perfect balance of salty and sweet. This highly noble shellfish offers a delicate and sophisticated texture that rivals the very best high-end seafood available in the market today.



Served on the side is a medley of five different sauces that complement the mouth-watering selection of beef and seafood. Meat lovers will appreciate the addition of aioli for the beef. Made from baked garlic and olive oil, the Mediterranean sauce is a fragrant type of mayonnaise that pairs wonderfully well with beef. The traditional garlic sauces are served as white, green, and yellow on the grill platter, as original, spinach and saffron aioli. The red romesco, which originates from Spain boasts a flavor reminiscent of peppers and nuts is served with spicy paprika. Meanwhile, the exciting array of shellfish is served alongside a light yellow clarified butter sauce as well as orange powder that evoke the scents of a citrus countryside.

As an added twist that is sure to wow diners, all five sauces – in their distinct colours – will be presented as graffiti on the plate. This artistic expression can be further enhanced with the addition of cocktails or shooters either on top or around the plate, transforming the entire grill platter into a work of art – truly a perfect IG-able moment that is just waiting to be captured on camera.

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To celebrate the launch of its new grill platter, the talented mixologists at hEAT have concocted six completely new cocktails that are the perfect complement to the celebration of beef cuts and seafood. Inspired by the theme of summer fun, the new drinks all consist of a base of Keys & Bricks vodka. With its sharp and clean aftertaste, the grain-based Vodka features a distinct flavour profile that hints of sweet mango. The cocktails are then mixed alongside several in-season fruits and herbs that not only help to quench the thirst during this typically humid and balmy season in Hong Kong, but also provide some much-needed respite to diners filling themselves up with a surf and turf extravaganza. The new drinks include **“Summer Love”**, sure to be a crowd-pleaser with its refreshing blend of lychee and jasmine, as well as **“Aroma Fresh”** – made from an exotic pairing of pink guava and basil. Then there is **“Fruity Delight”** with its tropical mix of yuzu and orange, along with **“Sunshine Passion”** – made from passion fruit and elderflower. Rounding things off is **“Airy Night”**, which blends mint and ginger to great effect, and **“Vivid Life”** with pepper and mango.



「Summer Love」



「Aroma Fresh」



「Fruity Delight」



「Sunshine Passion」



「Airy Night」



「Vivid Life」

The new grill platter at hEAT is priced at HK\$3,000 and HK\$4,800 (plus 10% service charge) for the 4 feet platter with 12 drinks, and 6 feet platter with 16 drinks respectively. It is available daily from 5pm to 10pm during dinner service.

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Address: 23/F, QRE Plaza building, 202 Queen's Road East, Wan Chai

Opening hours: Daily 12:00 pm to 12:00 am

Website: www.heat-hk.com



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Facebook: www.facebook.com/hEatGrillRestaurant

Instagram: <https://www.instagram.com/heatinhk/>

Link to high resolution images: <https://bit.ly/2GwiDI6>

About hEat

hEat is a Casual Grill restaurant featuring fresh seafood and high quality in-house dry aged beef, carefully prepared and designed to take you on a gastronomic journey in the heart of Hong Kong.

The venue offers an intimate dining experience, with chic industrial touches such as reclaimed wood, marble and copper accents. hEat also maintains a hidden lounge room and bar area. To bring the ethos of hEat to life, guests can also watch their dishes being prepared thanks to the theatre style kitchen. Open seven days a week, serving lunch, dinner and after work drinks, hEat is an ideal venue to relax and enjoy the finest grilled produce while enjoying drinks from the carefully selected wine list.

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