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Voluntary - Public

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Hong Kong Diners Gobble Up Students' U.S. Thanksgiving

Report Categories:

Market Promotion/Competition

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Report Highlights:

ATO Hong Kong partnered with eleven cooperators to facilitate three Thanksgiving dinners from November 20-22, 2018 planned and operated by students at the Hong Kong Polytechnic University's School of Hospitality and Tourism Management. The dinners featured twelve U.S. products, served 170 guests, and enhanced the knowledge of 78 future culinary and hospitality leaders.

ATO Hong Kong supports the training of students in the culinary and hospitality industry. In the summer of 2018, ATO Hong Kong approached the Hong Kong Polytechnic University and offered support to educate their students on U.S. food and beverages. The instructors at the University then worked with ATO staff to incorporate a Thanksgiving theme and U.S. ingredients into one of their programs. As part of this program, groups of students planned and executed country-themed dinners at the school's training restaurant, Bistro 1979, to gain experience in the food service industry.

ATO Hong Kong coordinated the participation of 11 cooperators and worked with the University to incorporate the cooperators' products into the dinner menu. Three groups of students, totaling 78, planned and ran three dinners and served 170 guests from November 20-22, 2018. The dinners featured 12 U.S. products on the menu including beef, fish, turkey, potatoes, wine, cranberries, raisins, pecans, lemons, flour, and cream cheese. Cooperators and their vendors had the opportunity to display logos and product information at the events. Students learned to prepare 4-course dinners utilizing U.S. ingredients, design Thanksgiving menu items, and create a festive atmosphere at the restaurant. Sponsors, ATO staff, cooperators, and guests also joined the dinners to celebrate the success and interact with students. The school looks forward to future collaborations with the ATO.

Students preparing dinners



Menu designed by students incorporating various U.S. ingredients

Opening hours for dinner are 7pm – 9:30pm with our last seating at 8pm and our last orders at 8:15pm.
晚餐供應時段為晚上七時至九時三十分; 最後入座時間為晚上八時; 最後點餐時間為晚上八時十五分。

Bistro 1979
Bistro 1979

Soup 湯
Butternut Squash Soup 燻鱖瓜湯
herb croutons, sour cream
配香草麵包粒, 酸忌廉

Appetizer Course 頭盤
Baby Spinach Salad 菠菜仔沙律
candied pecans, dried cranberries, slow roasted tomatoes, poached pears, honey dijon vinaigrette
配糖心碧根果, 蔓越莓乾, 慢烤番茄, 水煮梨, 蜜糖芥末青醋

Main Course 主菜
Roasted U.S. Turkey 燒美國火雞
roasted garlic mashed potatoes, corn bread stuffing, green bean casserole, cranberry chutney & gravy
配香蒜薯蓉, 粟米麵包餡, 炒青邊豆, 蔓越莓醬及燒汁
Or 或
Grilled Striploin 扒燒西冷牛扒
sweet potatoes fries, asparagus, wild mushrooms, cognac sauce
配炸番薯條, 蘆筍, 野生蘑菇, 干邑酒汁
Or 或
Seared Wild Caught Alaskan Cod 煎野生阿拉斯加鱈魚
crusted porcini, corn succotash, southern USA polenta
配碎牛肝菌, 豆煮粟米, 美國南部玉米餅

Dessert 甜品
Pecan Cheesecake 碧根果芝士餅
gingersnap crust, toasted meringue, chocolate sauce & rum raisin ice cream
配脆薑餅, 烤蛋白酥皮, 朱古力汁及黑酒葡萄乾雪糕

Coffee or Tea 咖啡或茶

Soup, Appetizer, Main Course & Dessert 湯、頭盤、主菜及甜品 港幣 HK\$195

\$5 off for Members of the
Catering Studies Dining Society
Vegetarian Option Available Upon Request 蔬菜餐單根據要求提供選擇

Sponsors:



Dinner Menu: 20-22 November 2018
In order to avoid food waste, all food menu items are only available on a first-come first-served basis, excluding reservations of 11 pax or above (with pre-ordered menus).
為免浪費食物, 所有餐牌食物以先到先得形式提供, 除十一位或以上客人於訂枱時預訂食物。

U.S. agricultural products information made available for guests at the restaurant



Guests enjoying 4-course dinners



Main course made with U.S. turkey, cranberries, and mashed potatoes



Dessert made with U.S. cream cheese, raisins, and pecans



Guests and students celebrating success and experience gained

