

PRESS RELEASE

Lagardère Travel Retail opens Kitchen, Wolfgang Puck's first Hong Kong restaurant at HKIA

Hong Kong, October 9th, 2019 - Now officially open in the bustling arrivals hall of Hong Kong International Airport in partnership with Lagardère Travel Retail, Wolfgang Puck Kitchen will deliver a Californian-inspired interpretation of global comfort fare using high-quality seasonal ingredients. Delicious, efficient and affordable, the fast-casual setting of Wolfgang Puck Kitchen is designed for the discerning traveler on the go.

Chef Wolfgang Puck continues to expand his global restaurant empire with the announcement of his very first restaurant opening in Hong Kong, Wolfgang Puck Kitchen. Now open for business from 630am – 0030am daily, travelers and visiting guests will have the option to dine in for breakfast, lunch, tea, dinner and late-night supper; or to simply enjoy a beer or cocktail at the bar. While the breakfast menu offers a selection of hearty American-style breakfast essentials, the *à la carte* menu presents a contemporary twist on classic comfort dishes, using local and organic ingredients where possible.

"We are thrilled to have the very first Wolfgang Puck Kitchen Restaurant landing in Hong Kong International Airport (HKIA) as they reflect one of the best of restaurant hospitality. The trusting partnership with Lagardere Travel Retail is strong. We look forward to a world-class offering that will enhance the travellers' experience at HKIA" says Alby Tsang, General Manager Retail, Portfolio Retail & Advertising.

"We are pleased to continue developing our Food & Beverage presence at Hong Kong International Airport with the opening of this flagship restaurant in partnership with acclaimed chef Wolfgang Puck. The level of coordination and spirit of partnership leading up to this grand opening have been exemplary and we look forwards to extending this collaboration to other locations throughout Lagardere Travel Retails' extensive global network. Opening the first Wolfgang Puck restaurant in Hong

Kong here at HKIA is a reflection of our confidence in the future potential of this leading air hub and our support for Airport Authority Hong Kong's ambitious improvement and expansion plans." says Eudes Fabre, Chief Executive Officer (North Asia) of Lagardère Travel Retail.

"I have always been intrigued by the cultural and culinary diversity of Hong Kong. It is a very special city and I am excited about opening my restaurant here." says Chef Wolfgang Puck.

Editor's note: In celebration of his first restaurant opening in Hong Kong, Chef Wolfgang Puck himself will be making an anticipated visit to Hong Kong on 9th & 10th October 2019.

Wolfgang Puck Kitchen Breakfast Menu

The perfect stop for a light breakfast, Wolfgang Puck Kitchen offers healthy and classic dishes for the most important meal of the day from 6:30am – 11am daily. Smoked Salmon Bagel (HK\$118) is served with hand-rolled American bagel, cream cheese, red onion and cucumber; and the crowd-pleasing Avocado Toast (HK\$98) comes with egg, cherry tomato vinaigrette, pickled onion and feta cheese. Scrambled Egg Sandwich (HK\$82) is a sure hit, with smoked ham, arugula, provolone, garlic aioli and crispy potatoes. Wash it all down with a traditional selection of coffees and teas (from HK\$35), or a revitalizing glass of fresh orange juice (HK\$38) and various kombuchas (HK\$58).

Wolfgang Puck Kitchen's All Day A La Carte Menu

The all-day a la carte menu at Wolfgang Puck Kitchen features comfort dishes often with an Asian twist, incorporating high-quality local ingredients where possible. The signature Asian Chicken (HK\$108) salad is served with candied cashews, crispy wontons, ginger sesame dressing, and Wolfgang Puck's famous pizzas include Margherita (HK\$168) using San Marzano tomatoes, and Pepperoni (HK\$138) with marinated tomatoes and oregano. From casual sandwich selections are options such as the signature WP Burger (HK\$158), a hearty hamburger created with aged cheddar, lettuce, tomatoes and onion with the option to add bacon, avocado or fried egg for an additional HK\$20 each; and the Tomato Caprese (HK\$128) sandwich with oven-dried tomatoes, fresh mozzarella, basil and pesto aioli. The entrees are a tribute to Wolfgang Puck's upbringing, featuring American-style comfort dishes such as Chicken Pot Pie (HK\$188) with peas, carrots, celery and a crisp puff pastry crust; and an indulgent Bacon Wrapped Meatloaf (HK\$188) with potato puree, crispy onion rings and port wine sauce.

ABOUT WOLFGANG PUCK

The name Wolfgang Puck is synonymous with the best of restaurant hospitality and the ultimate in all aspects of the culinary arts. The famed chef has built a brand that encompasses three companies: Wolfgang Puck Fine Dining Group, Wolfgang Puck Catering, and Wolfgang Puck Worldwide, Inc.

Puck began cooking as a child, at his mother's side. She was a chef in the Austrian town where he was born, and with her encouragement, Wolfgang started his formal training at fourteen years of age. As a young chef he worked in some of France's greatest restaurants, including Maxim's in Paris, the Hotel de Paris in Monaco, and the Michelin 3-starred L'Oustau de Baumannière in Provence. At the age of 24, Wolfgang took the advice of a friend and left Europe for the United States. His first job was at the restaurant La Tour in Indianapolis, where he worked from 1973 to 1975. In 1982, he opened his first flagship restaurant, Spago in West Hollywood on the Sunset Strip, and the rest is history.

The Wolfgang Puck casual dining segment includes a wide variety of concepts in varying venues globally. From airports and universities to hospitals, casinos and street-side restaurants, these concepts include over 50 locations with a portfolio that continues to expand.

ABOUT WOLFGANG PUCK KITCHEN

Wolfgang Puck Kitchen at Hong Kong International Airport is a full-service restaurant, offering the chef's signature cuisine in a fast-casual setting and at an affordable price point. Designed with efficiency for the traveler in mind, Wolfgang Puck airport restaurants and grab & go kiosks feature the chef's interpretation of global comfort fare, using the best available, locally sourced ingredients. Whether a leisurely breakfast or lunch, a cocktail at our bar, family dinner or quick bite on the move, Wolfgang Puck promises a warm and inviting dining environment and a welcome respite from the bustling airport terminal.

Shop 5T 150 Level 5 Terminal 1, Arrivals Hall, Hong Kong International Airport, 1 Sky Plaza Rd, Chek Lap Kok, Hong Kong
Opening Hours: Breakfast: 06:30-11:00, Lunch: 11:00-15:00, Teatime: 15:00-18:00, Dinner: 18:00-21:00, Supper: 21:00-00:30

Facebook: <https://www.facebook.com/Wolfgang-Puck-HKG-113739266659947/>

Website: <https://wolfgangpuck.com/airports/>

ABOUT LAGARDERE TRAVEL RETAIL

One of the four divisions of the Lagardère group, Lagardère Travel Retail is a pioneering global leader in the travel retail industry. Operating 4,600 stores across Travel Essentials, Duty Free & Fashion and Foodservice in airports, railway stations and other concessions in 39 countries worldwide, Lagardère Travel Retail generates €4.9 bn sales (managed 100%).

Lagardère Travel Retail has a unique holistic approach aimed at exceeding travelers' expectations throughout their journey, and optimizing landlords' assets and partners' brands.

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Contact: Vanessa Miremont, B2B Communication Manager • v.miremont@lagardere-tr.com • +33 6 18 09 41 31
