

For Immediate Release



The Taste of Nostalgia Remains Ever Unchanged

Complimentary Signature Dishes at Well-Lo Shunde Cuisine in Celebration
of their First Anniversary

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(Hong Kong, 27 April 2023) Celebrate with Well-Lo Shunde Cuisine as they mark their one-year anniversary at their new location in Causeway Bay! Led by Master Ken Lo and his talented team of chefs, who are dedicated to serving authentic Shunde cuisine that warms the heart and creates unforgettable dining experiences. To express gratitude for the support of the local community and loyal patrons, Well-Lo is offering a special giveaway featuring a selection of classic signature dishes from the restaurant's menu, as well as showing a token of appreciation for the team's achievements over the past year and their commitment to serving the authentic and delicious Shunde cuisine that their guests have come to know and love.



Celebrate Well-Lo's One-Year Anniversary at their New Location, and Savour the Authentic Flavours of the Shunde Hometown Cuisine!

Celebrate the one-year anniversary of Well-Lo at their new location in Causeway Bay with an exclusive promotion. Starting from **May 1 to June 15, 2023**, guests can indulge in one of the restaurant's signature dishes for free by filling out a form on Well-Lo's official website and receiving an electronic voucher for one complimentary signature dish. Guests can choose from a selection of mouthwatering dishes, including Crispy Fried Chicken, Daliang Deep Fried Fresh Milk, Wotie Shrimp, or Daliang Stir Fried Fresh Milk. Don't miss out on this exclusive offer and discover the true flavours of Guangdong in the heart of Causeway Bay!

Get your free Well-Lo anniversary voucher now: <https://bit.ly/well-lo>



Experience the Revival of Well-Lo, Where Heritage Recipes Are Preserved

Amidst the challenges brought on by the COVID-19 pandemic, Marvellous Cuisine, the predecessor of Well-Lo, originally opened in Tin Hau on Hong Kong Island in 2018, persevered until its closure in 2020. During the early stages of the pandemic and whilst steering Marvellous Cuisine through the hardship, Chef Lo demonstrated his unwavering dedication to helping others by personally delivering 50 meal boxes to community centres every Saturday, supporting elderly individuals living alone. After over a year of sabbatical and refresh, Chef Lo chose to revive his restaurant and gave it a new name, Well-Lo Shunde Cuisine, at Sugar+, a one-stop commercial centre in Causeway Bay.

Despite pandemic-related delays, the new restaurant Well-Lo finally opened its doors in May 2022, with Chef Lo diligently selecting fresh and seasonal ingredients from local markets every morning to ensure that his customers are served the most authentic and highest quality Shunde cuisine at affordable prices.

The new restaurant Well-Lo offers a spacious and comfortable dining experience with stunning views of Victoria Park and Victoria Harbour. Well-Lo's fame of quality and tradition lives on through the new location, inspired by Chef Lo's passion for authentic cuisine.



30 Years Dedicated to Perfecting Authentic Shunde Cuisine - The Essence of Five Flavours Gathered at Well-Lo

Shunde, a region in Guangdong Province, China, is renowned for its diverse flavours and unique characteristics, making it the "world capital of gastronomy." Chef Lo, the master of Shunde cuisine, learned the traditional art of cooking at Fung Shing Restaurant and has had over 30 years of culinary experience since. Together with the team at Well-Lo, Chef Lo has crafted a selection of signature dishes that showcase the best of Shunde cuisine.

Well-Lo signature dishes feature their famous Crispy Fried Chicken, Deep Fried Stuffed Crab Meat, Daliang Stir Fried Fresh Milk and Pan Fried Stuffed Dace, showcasing Chef Lo's skilful techniques.

Well-Lo aims to bring the comforting flavours of home to its customers with mastering skills and professionalism. Chef Lo's passion for authentic cuisine and dedication to his craft shines through in every dish, delivering the most heartwarming and delicious Shunde cuisine to diners.



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For more information, please see the attached press kit. If you would like to know more about Well-Lo Shunde Cuisine for enquiries, bookings or interviews, please do not hesitate to contact me for further assistance.

For press enquiries and interviews, please contact:

Victoria Crowther

Voltage X

+852 9151 3778

victoria@voltage-x.com

About Well-Lo Shunde Cuisine:

Well-Lo Shunde Cuisine is a renowned authentic Shunde restaurant located in the new commercial centre Sugar+, on Sugar Street in Causeway Bay, Hong Kong. The restaurant offers a spacious and comfortable dining environment with breathtaking views of Victoria Park and Victoria Harbour. Chef Lo personally oversees the restaurant, having learned his craft at Fung Shing Restaurant at the age of 18 and later serving as the head chef for nearly 25 years in the exclusive dining hall of a listed real estate company, overseeing countless banquets. Well-Lo Shunde Cuisine delivers to its patrons the most comforting hometown flavours of traditional Shunde dishes that are characterised by the refreshingly mild taste and velvety smooth palate stemming from the freshness and tenderness of the ingredients.

Discover more about Well-Lo Shunde Cuisine at <https://well-lo-shunde-cuisine.com/>.

Address: 16/F, Sugar+, 31 Sugar Street, Causeway Bay, Hong Kong

Website: <https://well-lo-shunde-cuisine.com/>.

Facebook: [@WellLoShundeCuisine](#)

Instagram: @welllo.shundecuisine

Telephone: +852 2383 3982

WhatsApp: +852 9330 3982

Email: chef.lo@well-lo-shunde-cuisine.com