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JONATHAN HOWES APPOINTED EXECUTIVE CHEF OF NEW WORLD BEIJING HOTEL



Jonathan Howes has been appointed executive chef of New World Beijing Hotel, overseeing the culinary operations of four restaurants and bars and catering of all hotel meetings and functions. A British native, Chef Howes has devoted himself to international hospitality food and beverage for more than 25 years.

Prior to joining New World Beijing Hotel, Chef Howes held the position of executive chef at Hyatt Regency Osaka, following positions as executive sous chef at Grand Hyatt Dubai and chef de cuisine at Grand Hyatt Beijing.

Previously, he worked with several other international hotel brands and has developed extensive experience in the management and operations of culinary teams. With his great passion for food and cooking, Chef Howes decided to become a chef immediately after graduating from Buckingham Secondary College in 1990.

The 309-room New World Beijing Hotel is the closest deluxe hotel to the Temple of Heaven and is conveniently located near Tiananmen Square, the Forbidden City and the Wangfujing shopping district. Hotel dining includes Tian Tan Kitchen, an all-day café; 8 Qi Nian Chinese restaurant; TANG lobby lounge; and YIN on 12 rooftop bar. Recreational options include a health club, spa and indoor swimming pool, while meeting space totalling 1,542 square metres includes a windowed ballroom and six function rooms. The Residence Club executive floor offers the largest outdoor terrace among Beijing's luxury hotels. For more information and reservations, please contact a travel professional, the hotel directly on telephone +86 10 5960 8888, email reservations.beijing@newworldhotels.com or visit newworldhotels.com.

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