



## PRESS RELEASE

### GOLDEN PHOENIX HONOURS TRADITION IN THE YEAR OF THE HORSE

*Celebrating reunion, heritage and classic Cantonese and Szechuan dining at EQ*

KUALA LUMPUR, 12 January 2026—EQ welcomes the return of Golden Phoenix pop-up restaurant, the hotel's Chinese heritage restaurant revived each Lunar New Year to honour a culinary legacy spanning more than five decades. Once a celebrated icon of the original Hotel Equatorial in the 1970s, Golden Phoenix was renowned for its mastery of classic Cantonese and Szechuan flavours and festive specialities. In present times it continues to be one of Kuala Lumpur's most anticipated seasonal dining experiences.

In 2026, the Golden Phoenix restaurant once again presents a renewed menu that honours traditional technique while embracing a contemporary touch. Led by the culinary mastery of Executive Chinese Chef David Yee, the annual Golden Phoenix menus are crafted with precision, artistry and bespoke touches that define each dish. The menus draw from treasured recipes passed down through generations, highlighting time-honoured preparations such as premium poon choy, double-boiled soups, Hong Kong-style steamed fish, whole traditional roast duck, seafood braises and its much-loved Golden Phoenix rice cake desserts.

#### Celebratory Menus for the Year of the Horse

Golden Phoenix returns with a full selection of festive menus, ranging from the Peaceful Seasons and Rich Fortune lunch sets to the more elaborate Happy Reunion, Bright Auspicious, Wealth Treasures, Great Prosperity and the Vegetarian Feast. Each menu draws from Golden Phoenix's long-standing Cantonese and Szechuan heritage, showcasing dishes that carry both symbolic meaning and seasonal flavours. Highlights include:

- Eight treasures traditional stewed whole chicken with Chinese herbs
- Double-boiled fish bone soup with fish maw, black morels and dried scallops
- Steamed pomfret, tiger grouper or cod prepared in traditional Cantonese and Szechuan styles
- Boston lobster with rice in superior soup and crispy rice
- Braised seafood with longevity noodles and eggplant with 'topa' sauce
- Braised sea cucumber with dried oysters, abalone and mushrooms in claypot
- A wide range of yee sang, with options such as Norwegian salmon, Boston lobster, Hokkaido scallops, jellyfish, abalone, prosperity fruits and upgrades such as soft shell crab
- Festive desserts like Golden Phoenix rice cake, snow-skin mandarin orange and hot ginger tea with glutinous rice balls

The menu also features Golden Phoenix's signature Poon Choy, layered with delicacies such as ten-head abalone, sea cucumber, Japanese dried scallops, tiger prawns, roast duck and vegetables, a

centrepiece dish designed for sharing. À la carte dishes and the celebrated traditional roast duck, served two ways, further round out the seasonal offering.

Set menus are priced from RM178+ to RM698+ per person (minimum four persons), while Yee Sang ranges from RM138+ to RM688+ per portion depending on selection and size. Premium Poon Choy is available at RM688+ per pot for eight, and traditional roast duck is priced at RM288+ per bird.

### **Lunar New Year Banquet Celebrations at EQ**

For corporate gatherings and larger reunions, EQ's Lunar New Year banquet menus offer a refined way to celebrate the season with all the traditional touches. Designed independently from the Golden Phoenix pop-up restaurant offerings, the menus uphold the same focus on symbolism and tradition.

From elegant celebrations within EQ to gatherings at home, the festive experience extends beyond the hotel through EQ Beyond, bringing the hotel's signature Lunar New Year cuisine and service to the guests' own tables. Guests may enjoy dishes such as:

- Norwegian salmon and jellyfish yee sang
- Double-boiled chicken soup with cordyceps, abalone and dried scallops
- Steamed golden pomfret with black fungus and soya sauce
- Braised sea cucumber with abalone, fish maw, black moss and dried oyster
- Roasted sesame chicken with fragrant garlic and spicy vinegar
- Deep-fried prawns in butter with curry leaves and crispy oatmeal
- Steamed glutinous rice with dried shrimp, yam and mushrooms wrapped in a lotus leaf

Each menu is planned to give an auspicious and memorable start to the Year of the Horse for groups of all sizes. Lunar New Year banquet menus start from RM3,288+ per table of ten persons, with premium options available at higher tiers.

### **Festive Retail Collection**

EQ's Lunar New Year gifting series also returns with a curated collection of hampers, offering an assortment of premium abalone, Chinese tea, nuts, cookies, house-crafted treats, Chinese zodiac surprise box and exclusive EQ ang pow packets. These gift options will be available at the lobby pop-up booth from 27 January to 3 March 2026, alongside other festive treats for gifting or to enjoy at home.

### **Other Festive Offerings Across EQ**

EQ celebrates the season with a line-up of Lunar New Year dining experiences across its outlets. At Bottega Lounge, guests may enjoy the Lunar New Year Afternoon Tea from 1 February to 3 March 2026, featuring festive-inspired sweet and savoury treats.

Nipah Restaurant marks the occasion with a series of celebratory buffets, beginning with the Lunar New Year Eve Dinner Buffet on 16 February 2026, followed by the Day 1 and Day 2 lunch and dinner buffets on 17 and 18 February 2026. Each showcases a generous spread of Lunar New Year specialities alongside beloved Nipah favourites.

A vibrant lion dance performance will take place at the hotel lobby on 17 February 2026, welcoming guests with blessings of prosperity and good fortune for the Year of the Horse. A second performance will follow on Chap Goh Mei on 3 March 2026.

## **Reservations & Enquiries**

For Golden Phoenix dining reservations and retail purchases, please contact +60 3 2789 7839 or email [dineateqk1@kul.equatorial.com](mailto:dineateqk1@kul.equatorial.com).

For Lunar New Year banquet bookings, please contact +60 3 2789 7331 or email [catering@kul.equatorial.com](mailto:catering@kul.equatorial.com).

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## **About EQ**

EQ, an integral part of the Hotel Equatorial legacy, celebrates its fifth decade in hospitality. It holds the title of Malaysia's #1 City Hotel in the Travel + Leisure Luxury Awards Asia Pacific (2022-2025), #2 City Hotel in Asia and #22 among the world's top 100 hotels by Travel + Leisure World's Best Awards 2025, and has been Kuala Lumpur's top-rated hotel on TripAdvisor since 2019.

Occupying the upper floors of the award-winning 52-storey Equatorial Plaza, the hotel boasts 440 stylish rooms, state-of-the-art banquet and meeting facilities, and an array of award-winning signature restaurants and bars. Highlights include the lounge - Bottega, all-day dining at Nipah, the Kampachi Japanese restaurant, and the impressive Sky51, featuring Sabayon with its contemporary European cuisine and Blue, a stylish bar with panoramic city views. This five-star property is Green Building Index (GBI) Gold-certified, placing it among Malaysia's most energy-efficient and sustainable buildings. Additional facilities encompass the exclusive Sanctum wellness and spa, a 25-metre infinity pool, a Vitality Jacuzzi®, and a cutting-edge fitness centre.

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Images and information are available through the following link: [EQ Lunar New Year 2026](#)