

# INTERVIEW WITH:

## Chef Simon To

### Executive Chef - Asian Cuisine

### The Venetian | The Palazzo

The city's most authentic Asian noodle dishes and remarkable dim sum resides on the casino level of The Palazzo. From acclaimed chef Simon To, ZINE melds traditional dishes with the exotic and simple with the extravagant in a comfortable, contemporary ambience. To has 35 years of experience cooking Asian cuisine. Originally from Hong Kong, he specializes in Canton and Szechwan styles and is considered a Dim Sum master. Chef To has served his signature dishes all over the world including France, Hong Kong and Canada and was recently awarded the coveted Bleu Ribbon award from Le Cordon College of Culinary Arts.



# INTERVIEW

**What does Chinese New Year mean to you and your family?**

Chinese New Year means family reunions, much like Christmas.

**What is your favorite Chinese New Year tradition?**

My favorite Chinese New Year tradition is to watch the "Dragon Dance" and to collect the "Red Envelope".

**What is your Chinese Zodiac Sign?**

My Chinese Zodiac Sign is Horse.

**What special things does Zine do for Chinese New Year?**

A special CNY Menu will be served from 1/21 to 1/29 at ZINE in celebrating the Chinese New Year.

**What inspired your menu for Chinese New Year?**

Each dish has a special meaning and contains best wishes. For example...

*Live Lobster* - the word "Lobster" resembles the word of "Dragon" in Chinese, and it represents positive energy for the entire year.

*Firecracker Manila Clams* - represent hidden treasures, this dish brings wealth into the coming.

*Buddha Feast Creation* - represents "a healthy and happy family for the entire year".