

Contacts:

Japan: Karina Shima +81 (3) 5323-3421, karina.shima@hyatt.com
USA: Alice Marshall +1 (212) 861-4031, marshall@alicemarshall.com
UK: Claire Griffin +44 (020) 7385-7090, claire@grifcopr.com

**NEW YORK GRILL PRESENTS “FLAVOURS BY NADINE”
Tokyo’s Iconic Dining Experience Elevated to Newer Heights**

TOKYO (July 29, 2009) --- New York Grill, famous for its bold dining experience atop the 52nd floor of Park Hyatt Tokyo, with its fine selection of Japanese beef and fresh seafood, is pleased to offer guests a week of “Flavours by Nadine” from November 18 to 30, 2009. Marking her first year at the helm of this dynamic kitchen, Chef de Cuisine, Nadine Waechter Moreno will offer a special menu which showcases her devotion to detail through her favourite flavour combinations and ingredients from her past spent in Australia, France, Switzerland, and USA.



The second female chef to stand behind the exquisite open kitchen of this landmark restaurant in Tokyo since opening in 1994, Waechter Moreno draws on her classical French training, combining personal flair to capture the essence of each ingredient. Elegant and simple, her style brings out the quality of fresh ingredients adorned with delicate sauces in dishes such as Australian Lamb Rack with Chorizo Crust served with Chick Pea Purée and Pancake, Green Onions, Lamb Chorizo Jus (pictured above) and Chu Toro Tatar and Quail Egg, Nashi Pear - Saffron Nage, Ginger, Sweet and Sour Cucumber, and Black Cod “2 Ways”- pan seared medallion and brandade croquette with Squid, Fennel and Eggplant Compote.

Nadine Waechter Moreno



Born in Switzerland, she began her culinary career apprenticing at the Hotel Schweizerhof in Lucerne in 1996. After spending a few years at various hotels in Switzerland, she joined the team at Restaurant Schöngrün, where she was awarded “Best Newcomer Chef” in 2006 by the coveted *Gault-Millau*. Her curiosity to experience a different part of the world took her next across the Pacific to Ayers Rock, Australia at Longitude 131 then onto the Great Barrier Reef to head up the kitchen at the 5-starred Lizard Island Resort. She joined Park Hyatt Tokyo in September 2008.

FLAVOURS BY NADINE AT NEW YORK GRILL

Period: November 18 (Wed) to 30 (Mon), 2009
Time: Dinner: 5:30pm to 10:30pm daily
Venue: Park Hyatt Tokyo, New York Grill, 52nd Floor
Price: Set Menus: ¥14,000, ¥18,000 and ¥22,000
À la carte specialties are also available.

* These prices include tax but are subject to a 10% service charge

* For reservations, please contact New York Grill at 03-5323-3458

About Hyatt Hotels Corporation

Hyatt Hotels Corporation, headquartered in Chicago, is a leading global hospitality company with a proud heritage of making guests feel more than welcome. Thousands of members of the Hyatt family in 45 countries strive to make a difference in the lives of the guests they encounter every day by providing authentic hospitality. The company's subsidiaries own, manage or franchise more than 380 hotels and resorts under the *Hyatt*®, *Park Hyatt*®, *Andaz*™, *Grand Hyatt*®, *Hyatt Regency*®, *Hyatt Place*® and *Hyatt Summerfield Suites*™ brand names and have additional locations under development on five continents. Hyatt Vacation Ownership, Inc., a Hyatt Hotels Corporation subsidiary, develops and operates vacation ownership properties under the *Hyatt Vacation Club*® and *Hyatt Residence Club*® brands. For more information, please visit www.hyatt.com.