

【Hyatt Regency Tokyo】
Jade Garden Presents
A Special Collaboration Featuring Chef Wenwen Zhang,
Executive Chef of Park Hyatt Changsha



Hyatt Regency Tokyo's Chinese restaurant Jade Garden will host the fifth edition of its Special Guest Chef Event, welcoming **Chef Wenwen Zhang, Executive Chef of Park Hyatt Changsha** in Hunan Province, China. A special collaborative menu will be available for a limited time from April 11 - May 31, 2026.

In previous editions, Hyatt Regency Tokyo has invited guest chefs from across the Hyatt portfolio in Asia — including Grand Hyatt Beijing, Park Hyatt Suzhou, and Hyatt Centric Lakeside Ningbo — to introduce authentic regional flavors and the distinctive culinary cultures of their respective destinations.

On this occasion, the restaurant will welcome a rising young chef known for reinterpreting the rich culinary traditions of Hunan cuisine with a contemporary approach.

Chef Wenwen Zhang's Culinary Philosophy: Bridging Tradition and Innovation

“Respect the ingredients, respect the guests, and respect oneself” —

This is the culinary philosophy that Chef Wenwen Zhang has consistently upheld throughout her career.

Originally trained in interior design, Chef Zhang later transitioned into the culinary world and has devoted more than 15 years to mastering Chinese cuisine. Combining strong technical expertise with a refined sensibility, she has built an impressive career working at luxury hotels Internationally including in mainland China and Hong Kong. While honoring traditional cooking techniques, she continually brings a fresh perspective to her cuisine through innovative approaches to classic Chinese dishes.



A Special Collaboration Menu Reflecting the Culinary Heritage of Hunan

A selection of course menus and à la carte dishes will be presented, centered on Hunan cuisine and skillfully balancing aroma, spiciness, and umami. While highlighting the distinctive character of each ingredient, the dishes are thoughtfully interpreted through Chef Zhang's refined culinary perspective, offering guests a memorable and distinctive dining experience.

■ Appetizer

- Spicy yellow wine drunken prawn
- Aromatic Poached White Fish
- Soaked abalone, green chili sauce, red chili oil, soy sauce
- Cauliflower Salad, spicy Garlic Sauce

■ Soup

- Poached Shellfish, green pepper, shiso, Chef's special soup

■ Main Course

- Baked lotus leaves wrapped chicken, "Dongan" rice vinegar, ginger, pickled chili
- Wok-fried crab, chili, garlic
- Wagyu Beef with Special Spicy Sauce

■ Dessert

- Organic soybean jelly/ individual serving
- Deep fried Sesame Balls

Special Guest Chef Event – 5th Edition

Period: April 11– May 31, 2026

Venue: Jade Garden (1st Floor)

Time:

Lunch 11:30 – 15:00 (Last Order 14:00)

Dinner 17:30 – 22:00 (Last Order 21:00)

Price:

Lunch Course: JPY 8,000

Dinner Course: JPY 14,000

(Tax and service charge included)

Reservations: Please book via the official website [here](#).

About [Park Hyatt Changsha](#)

Park Hyatt Changsha is a luxury hotel located in the heart of Changsha, the capital of Hunan Province. Changsha is a city rich in history and culture, while in recent years it has also gained attention as one of the most dynamic and rapidly developing cities in central China. The hotel is distinguished by its sophisticated architecture and contemporary design, offering the signature Park Hyatt experience that emphasizes both refined tranquility and a strong sense of place. Guestrooms are spacious and thoughtfully designed, combining modern aesthetics with functionality, and provide a calm and elegant atmosphere overlooking the cityscape. Within the hotel, guests can enjoy a variety of facilities including the signature restaurant Lilan, as well as a spa, fitness center, and indoor swimming pool. Through exceptional dining, wellness experiences, and carefully curated design, the hotel presents a refined lifestyle experience. In particular, its culinary offerings have received high praise for honoring the traditions of Hunan cuisine while presenting them through a modern and innovative interpretation.



About [Hyatt Regency Tokyo](#)

Hyatt Regency Tokyo opened on September 15, 1980, as the first Hyatt hotel in Japan, part of the global Hyatt Hotels & Resorts portfolio spanning 78 countries. Conveniently located a nine-minute walk from Shinjuku Station's west exit and adjacent to the Tokyo Metropolitan Government Building, the hotel faces the lush Shinjuku Central Park, placing guests at the heart of Shinjuku's vibrant business, shopping, and entertainment district. The hotel's iconic atrium lobby, spanning from the lobby floor up to the 8th floor, features three chandeliers adorned with 115,000 Swarovski® crystals, creating a dazzling and elegant centerpiece. Following recent renovations, the hotel now offers 712 guest rooms designed with warmth, texture, quality, and functionality in mind, embodying a modern Japanese (Wa-Modern) aesthetic.

Facilities include the Regency Club Lounge, a fitness center, five restaurants and bars, and 18 versatile banquet rooms of various sizes, ensuring a comfortable and satisfying stay for every guest. Hyatt Regency Tokyo combines a tradition of welcoming, approachable service with ongoing innovation focused on guest comfort.

Instagram : <https://www.instagram.com/hyattregencytokyo/>

X : <https://x.com/HyattRegencyTyo>

About Chinese Restaurant “Jade Garden”

Chinese restaurant “Jade Garden” at Hyatt Regency Tokyo specializes in authentic Shanghai and Beijing cuisine, offering dishes that blend the rich traditions of Chinese regional gastronomy with fresh Japanese ingredients and refined culinary techniques. The restaurant also hosts guest chef promotions three times a year, inviting renowned masters of Chinese cuisine to present special menus where tradition and innovation harmoniously meet. Through these unique culinary collaborations, Jade Garden offers guests a distinguished dining experience and the opportunity to enjoy Chinese cuisine at a higher level in Tokyo.

About Hyatt Regency

Hyatt Regency is a global collection of more than 230 hotels and resorts across over 40 countries. From expansive resorts to vibrant city center locations, the brand's diverse portfolio reflects its commitment to evolution and innovation. For over 50 years, Hyatt Regency has been a pioneer in delivering fresh perspectives and enriching experiences.

At its core, Hyatt Regency hotels and resorts warmly welcome guests with open minds and open hearts, offering unforgettable celebrations, relaxing moments, exceptional culinary experiences, and expertly facilitated meetings enhanced by advanced technology.

Hyatt Regency takes pride in its thoughtful care, embracing guests of all generations, cultures, and backgrounds worldwide.

For more information, please visit hyattregency.com. Follow us on Facebook, X,

For inquiries regarding this press release or requests for additional materials,
please contact Kentos Network, the PR Representative for Hyatt Regency Tokyo

Tel : +81-3-3403-5328 Fax : +81-3-3403-5329 E-mail : info@kentosnetwork.co.jp

Web : www.kentosnetwork.co.jp  https://www.instagram.com/kentos_network/

