

**Press Release**

**Gradini Welcomes Spring with All New Additions to the Menu**

**(Hong Kong, November 22, 2017)** Gradini Ristorante e Bar Italiano – the modern Italian restaurant located in the heart of Central is introducing several new and tantalizing additions to its a-la-carte menu to welcome the refreshing season of Spring. Created by Executive Chef Cano Chan, each item utilizes seasonal imported ingredients to bring a new facet of modern Italian cuisine to diners in Hong Kong, with several new options to please vegetarian lovers.

For starters, the Foie Gras with Morel Mushroom and Pork Meat Stuffing showcases culinary finesse with a slow cooked foie gras marinated for 24 hours. The creamy and indulgent taste is balanced with a fresh pear salad and hearty baked bread. Another must-try is the Wagyu Beef Tartar – using Wagyu beef instead of tenderloin, the dish presents a stronger beef taste, seasoned with a blend of mustard, fresh herbs and a delicious in-house secret sauce.

Vegetarian diners can look forward to the In-house Smoked Burrata - a simple, traditional and vegetarian classic with a twist – diners will be treated visually and with taste of the wood-smoked burrata topped with the added textures of olive oil caviar and Heirloom tomatoes. Another refreshing choice is the Yellow Beetroot Salad, served with goat cheese and semi-dried tomatoes, resulting in a dish that is clean and bright, highlighting the sweetness of yellow beetroot and the creaminess of the cheese. For main course, the new Ravioli with Mushrooms uses mozzarella cheese and Italian porcini mushrooms to create ravioli with oozing centers and a satisfying taste.

For main course, the Pan-fried Australian Barramundi puts the moist and high fat content fish in the spotlight, contrasting the taste with a sweet and fragrant bell pepper paprika sauce. Meat lovers must not miss the Pan-fried Mangalica Pork Chop, an exclusive cut to Gradini imported from Argentina. The premium pork has a higher fat content and more tender texture, perfectly paired with a simple but flavourful thyme honey onion jam.

The new additions to Gradini's a-la-carte menu will be available starting December 18th.

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### **Gradini Ristorante E Bar Italiano**

#### **Hours of Operation:**

#### **Restaurant**

Breakfast: 6.30am – 10.30am

Lunch: 12.00nn – 3.00pm

Dinner: 6.30pm – 11.00pm

#### **Gradini Bar**

3.00pm – 12.30am: (Monday to Sunday)

Afternoon Tea: 3.00pm – 6.00pm

Prosecco-Tivo: 5.00pm – 9.00pm

**Address:** Lobby Level, 74 Queen's Road Central, Central, Hong Kong

(Hotel Main Entrance: 21 Stanley Street)

Phone: (852) 2308 3088

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Facebook: <https://www.facebook.com/thepottingerhongkong/>

#### **About The Pottinger Hong Kong**

The Pottinger Hong Kong is a luxury hotel launched in June 2014, offering 68 exquisite guestrooms and suites. Standing on the historic Pottinger Street in Central, a Grade 1 historic place graded by the Antiquities Advisory Board of Hong Kong, The Pottinger reflects the rich romantic heritage and diversity of its surrounds.

This heritage is emulated by the elegant décor of the hotel which features works from world-acclaimed photographer Fan Ho.

#### **About Gradini Ristorante E Bar Italiano**

Gradini Ristorante E Bar Italiano has opened its doors at The Pottinger Hong Kong, adding modern Italian cuisine to the historic heart of the city. Gradini Ristorante E Bar Italiano specialises in modern interpretations of time-honoured Italian dishes. Hearty Italian flavours are amplified by the elegant ambience and intimate old-world charm of The Pottinger Hong Kong, where East meets West and heritage meets modernity.

#### **About Sino Hotels**

Sino Group comprises of three listed companies in Hong Kong, namely Sino Land Company Limited (HKSE: 83), Tsim Sha Tsui Properties Limited (HKSE: 247) and Sino Hotels (Holdings) Limited (HKSE: 1221) and private companies owned by the Ng Family.

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Sino Hotels collectively refers to hotels owned and / or managed under Sino Group, it encompasses over 3,600 guestrooms and suites in ten hotels across Hong Kong, Singapore and Australia. The growing portfolio includes seven hotels in Hong Kong, namely The Royal Pacific Hotel & Towers, City Garden Hotel, Hong Kong Gold Coast Hotel, Island Pacific Hotel, The Pottinger Hong Kong, The Olympian Hong Kong and Conrad Hong Kong, as well as three in Asia-Pacific, namely The Fullerton Hotel Singapore, The Fullerton Bay Hotel Singapore and The Westin Sydney. Sino Hotels also owns and operates the exclusive Gold Coast Yacht & Country Club in Hong Kong.

As a trusted brand of the hospitality industry, each property in Sino Hotels' portfolio offers a unique experience while sharing the mission of providing the best possible services and facilities to create a home away from home.

[www.sino-hotels.com](http://www.sino-hotels.com)

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