

Press Release

The Italian Way: an Indulgent Christmas at Gradini
Gradini in Central Cooks Up an Italian Feast for Diners This Festive Season

(Hong Kong, November 22, 2017) Checking off your event list for Christmas? What about throwing a spectacular festive gathering for your nearest and dearest? Gradini has prepared a tantalizing menu for you to celebrate the festivities with your loved ones this season. Situated on the iconic cobble stone street of Central at The Pottinger Hong Kong, Gradini has an elegant and intimate old-world charm that sets up the perfect scene for the season.

Known for its modern interpretations on Italian favourites, Gradini will be presenting exquisite festive menus for Christmas Eve and Christmas Day dinner, as well as a Christmas Day Brunch that will prove to be a meal to remember.

On Christmas Eve, diners for the first seating, 6 to 8 p.m., can look forward to a specially curated three-course festive meal, starting with the **Warm Lobster Salad with Saffron Rouille and Homemade Edamame Puree**. The use of molecular olive oil, saffron rouille and edamame puree brings out the freshness of the lobster for this warming appetizer. Next up, the main course, **Wagyu Beef Tenderloin Wrapped in Caul Fat with Forest Wild Mushroom**, highlights the tenderness of the beef with a four-mushroom sauce that brings an extra layer of texture and umami. Then, end your evening on a sweet note with the **Chocolate Pavlova with Raspberry Mascarpone Mousse and Tapioca Crackers**, a modern and colourful treat that perfectly balances sweetness and citrus, and a surprising crunch from the tapioca crackers.

Diners for the second seating on Christmas Eve, 8:30 to 11 p.m., will be treated to a six-course Christmas Feast menu, with all three dishes from above, as well as the addition of the **Pigeon Consomme with Morel Mushrooms, Gradini Homemade Ravioli with Squid Ink Foam and Crab Meat**, as well as a **Mango Sorbet** palette cleanser.

On Christmas Day, Gradini presents a scrumptious brunch that is worth waking up for. The four-course Italian menu lets diners share wishes over an extravagant **Antipasti Platter** with 10 assortments of starters, including Pan-seared foie gras, 36-month San Daniele Ham, fresh prawn and mango salad, and honey-smoked duck breast Waldorf salad. Then there is a choice of one pasta and one main course, with highlights including **Rigatoni with Tuscan sausage in spicy tomato sauce with parmesan cheese**, and the **charcoal-grilled lamb chops marinated with Barolo wine sauce**. Choose from six equally sinful and mouth-watering desserts to end the brunch on a high note, like the salted caramel apple cake or the Classico Tiramisu.

Taking diners on a luxurious journey through modern Italian flavours, a six-course special menu will be available on Christmas evening. Start with the **Foie Gras Terrine with Apricot Jelly and Raspberry Vinegar**, a dish that breaks the rules by presenting foie gras in a completely new light and pairing it with the unconventional raspberry and strawberry vinegar. Then, savour the best ingredients from both land and sea in the **Lobster Veloute with Shellfish and Squid Ink Linguine Aglio E Olio with Hokkaido Scallops** along with the **Grilled U.S.**

Commented [JT(1): This opening suggests that you should host a holiday or Christmas party at Gradini, as it's mentioned "checking off your event list" and "throwing a festive gathering"

It doesn't really match the body of the release which actually promotes the holiday menus offered on those specific days only. The guest can't book a gathering for 20 people right now using the Christmas Day menu, correct?

Commented [JT(2): Early and late diners both have a slight negative tone, it's better to use "first seating / second seating" as a more formal description.

Commented [JT(3): It's best to use the word "texture" to describe 1 dish, and not for all 3 dishes.

Commented [JT(4): This "Christmas Day" paragraph doesn't match the other writing format for the specific menu items. For example, the dishes above are capitalized but in this paragraph, you have "charcoal-grilled lamb chops..." all in lowercase.

Commented [JT(5): It's a bit awkward to use "presents" in 2 different means in the same paragraph. One meaning is to showcase and the other is as a gift, but sounds a little funny to use "presents a brunch, share wishes and presents"

Prime Top Sirloin with Artichokes and Barolo Wine Sauce. The ultimate dessert to finish the meal is the **Chilled Mocha Soufflé with Gold Chocolate and Snow**. The mocha soufflé is smooth and fragrant and the chilled texture takes the simple dessert to a new level. The gold and silver-dusted chocolate makes this the ultimate Christmas decoration that your taste buds can enjoy.

Commented [JT(6)]: Should this be **Bold**?

Whether you are looking for an intimate setting for a romantic Christmas, or an extravagant menu for the whole family to celebrate over, Gradini will delight with a modern take on Italian classics, made with handpicked quality ingredients and finesse.

– END –

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

Commented [JT(7)]: Should match the same format as the other times listed

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

(Hotel Main Entrance: 21 Stanley Street)

Phone: (852) 2308 3088

Email: gradini@thepottinger.com

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.

Commented [JT(8): If this is copied and pasted from a template, please double check the original template

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.

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

Media Contact:

Alice Au
Group Marketing Director
Sino Hotels
T: 2738 2210
aliceau@sino-hotels.com

Hazel Chan
Marketing Communications Manager
Sino Hotels
T: 2738 2309
hazelchan@sino-hotels.com