

Press Release
For Immediate Release

**Pierside Bar & Restaurant at Royal Pacific Hotel presents
new seasonal menu - 'Taste of Ocean' set dinner**

(8 August 2019 – Hong Kong) This autumn, Pierside Bar & Restaurant debuts 'Taste of Ocean' set dinner menu featuring an array of seafood specialities prepared with premium seasonal ingredients complemented with different culinary styles. The restaurant's convivial ambience and stunning harbour view creates an ideal setting for you to unwind with friends and family.

Begin the exciting culinary adventure with the alluring **Pier Jumbo Sea Scallop Trio** sourced from Hokkaido. Famous for its delicate flavour and buttery texture, the scallop trio is prepared in a range of ways, including tartar with salmon roe, seared and bacon wrapped with citrus vinaigrette and applewood smoked flavour.

The gourmet indulgence continues with the rich and flavourful **Lobster Bisque**. The decadent stock is made from the lobster head, the lobster shell, tomato paste and tarragon and is simmered for 4 hours. This seafood lovers' delight is served with the homemade pan-fried crab cake loaded with sweet crab meat that will surely tantalise your palate.

The culinary team specially presents a choice of main course for guests to savour the authentic taste of land and sea. Tuck into the **Broiled Miso Atlantic Cod Fillet with Butter Glazed Leek**, the flaky and tender cod fillets served in a savoury glaze are so delicious and will melt in your mouth. Guests can also choose to immerse in the **Seafood Carta Fata with Orzo Pasta**. Preserving the original flavour and aroma of the ingredients, the dish is served in a concealed parcel enabling you to enjoy freshness of scallops, mussels, prawns, clams and seabass in a natural and tasty way. The accompanying orzo pasta is filled with seafood essence for an unforgettable taste sensation.

For meat lovers, you can choose between the succulent **Slow-cooked Lamb Rack with Whiskey Lamb Sauce** or the tender **Char-grilled 28-day dry-aged Sirloin and Pacific King Tiger Prawn**. The beef has a great intensity in flavour and texture than the typical variety, while the chewy king tiger prawn imparts a wonderfully smoky flavour.

The journey would not be complete without tasting a delicate dessert. The classic, smooth and delicious **Grand Marnier Soufflé and Ginger Ice Cream** is a perfect endnote to the sumptuous meal.

'Taste of Ocean' Set Dinner Menu

Price: 3-course HK\$398; 4-course HK\$428 (per person)

Date: 5 August to 31 October 2019, Mondays to Thursdays (except Public Holidays)

Time: 6:30pm – 11pm

All prices are subject to 10% service charge



Pier Jumbo Sea Scallop Trio



**Broiled Miso Atlantic Cod Fillet with
Butter Glazed Leek**



**Char-grilled 28-day dry-aged Sirloin and
Pacific King Tiger Prawn**



**Slow-cooked Lamb Rack with
Whiskey Lamb Sauce**

For high resolution images, please download from below link: http://bit.ly/pierside_tasteofocean

Pierside Bar & Restaurant	
Telephone:	(852) 2738 2398
Email:	pierside@royalpacific.com.hk
Address:	Upper Lobby, Towers Wing, Royal Pacific Hotel, China Hong Kong City, 33 Canton Road, Tsimshatsui, Kowloon, Hong Kong

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About Royal Pacific Hotel

Located on Canton Road, Tsim Sha Tsui in Kowloon, Royal Pacific Hotel provides high-quality accommodation, food & beverage, and other hospitality services. The hotel provides an enticing array of dining options, including Café on the PARK which serves all-day international buffets, the award-winning Satay Inn which provides authentic Singaporean cuisine, the sleek and chic Pierside Bar & Restaurant known for its contemporary Australian fare, and PARK Deli which offers a tempting array of freshly-baked pastries and choice of sandwiches. Other facilities include 8 function spaces to suit the needs of business and leisure travellers.

About Sino Hotels

Sino Group comprises 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 Royal Pacific Hotel, 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 enquiries :

Blondie Yeung
Director of Communications
Telephone: (852) 2738 2292
Email: blondieyeung@royalpacific.com.hk

Jessica Leung
Assistant Marketing Communications Manager
Telephone: (852) 2738 2293
Email: jessicaleung@royalpacific.com.hk

Wammi Ho
Senior Marketing Communications Officer
Telephone: (852) 2738 2219
Email: wammiho@royalpacific.com.hk