



Press Release

For Immediate Release

Italian Christmas Gastronomy at Gradini Ristorante E Bar Italiano

(Hong Kong, 6 November 2019) This festive season, Gradini Ristorante E Bar Italiano has prepared a wide variety of delightful dining offers, from celebratory menus, lavish brunch to festive cocktail, to ensure a gastronomic holiday for guests to enjoy with their family and friends.

On Christmas Eve, Chef Cano, Executive Chef of Gradini, has meticulously handcrafted the exquisite 5-course dinner menu. Starting from the appetizer - **Housemade Foie Gras Terrine with Diamond Jelly**, Chef Cano has handpicked the premium foie gras to highlight its gorgeous smooth texture when it is served cold. This ultimate luxurious appetizer undoubtedly whets your palate and gets you ready for the classic **Guinea Fowl Consommé**. In crafting the enticing menu, Chef Cano adds a touch of Italian flavour - **Housemade Tortellin with Porcini Mushroom, Cheese and Black Truffle Sauce** to the holiday season. Followed by **Lime Sorbet** to awaken your taste buds, you may consider **Grilled American Bison Striploin** or **Grilled Australian Wagyu Beef Striploin** which both present an unique expression of flavours. The succulent and tenderness of striploin always shines a spotlight on the sensory dining experience. Chef Cano elevates his culinary techniques in curating specially tailored **Gradini Christmas Ball** to suit your palate and imagination. The artfully sculpted chocolate ball offers a multi-layer and flavor combination with a velvety white chocolate mousse and delightful macarons to grab the eyeballs.

Guests who prefer to early kick start the jam-packed celebration can opt for the exclusive 3-course menu on Christmas Eve from 6pm – 8pm.

To embrace the holiday spirit, you may indulge in Christmas brunch with the unlimited supply of appetizers, salads and desserts. Highlights include **Pan-seared Foie Gras with Raspberry Balsamic**, **36-month San Daniele Ham with Cantaloupe Ham and Boston Lobster with Wild Mushroom Cream Sauce**. The brunch also comes with a selection of mains, including **Slow-roasted Pork Chop with Barolo Wine Sauce and Grilled U.S.**



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Prime Sirloin with Forest Mushroom Gravy.

The 4-course Christmas Day dinner menu delivers a delightful finale. The appetizer - **Seared Jumbo Scallop served with Caviar and Smoked Cauliflower Puree** to highlight the jet freshness of scallop and caviar. Followed by **Housemade Squid Ink Lobster Ravioli** to present a finest twist of squid ink and lobster, **Roasted Rack of Lamb** to feature the crispy outer layer with sesame and **Chocolate Chestnut Truffle** surely are be a feast for your eyes and stomach.

Christmas is not complete without bubbles! The limited-time cocktail - **Winter Berry** (HK\$108/glass), a blend of strawberry, raspberry, cranberry and Havana 3 Year Old White Rum and Servo Suo Prosecco, is a perfect festive drink to greet the arrival of Christmas.

Key dining events at Gradini Ristorante E Bar Italiano:

Christmas Eve 3-course Set Dinner	6pm - 8pm	HK\$788/person
Christmas Eve 5-course Set Dinner	8:30pm - 11pm	HK\$1,188/person
Christmas Day Brunch	12nn - 3:30pm	HK\$688/person
Christmas Day 4-course Set Dinner	6pm - 11pm	HK\$788/person

**All prices are subject to 10% service charge*

Images: <https://bit.ly/32o8yVA>



Grilled American Bison Striploin ,Gradini
Caponata



Roasted Rack of Lamb, Sesame, Thyme
Gravy



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Gradini Christmas Ball



Winter Berry



Gradini



Gradini Bar

About Gradini Ristorante E Bar Italiano

Gradini Ristorante E Bar Italiano at The Pottinger Hong Kong has opened its doors, 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.

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

For more information, please contact:

Ms. Karel Wan

Assistant Marketing Communications Manager



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Tel: (852) 2308 3180

Email: karelwan@thepottinger.com