



Press Release

For Immediate Release

### **A Romantic Gastronomic Journey at Gradini Ristorante E Bar Italiano**

(Hong Kong, 9 January 2020) As Valentine's Day is fast approaching, Gradini Ristorante E Bar Italiano has created a hearty feast to tickle lovebirds' palates, bringing a top-notch dining experience.

Look no further than Gradini Ristorante E Bar Italiano if you are looking for an intimate and romantic date night with your better half. Executive Chef Cano has meticulously handcrafted 3-course and 4-course gourmet dinner menus.

Starting off the romantic dinner date, it features the enticing appetizer – **Warm Spiny Lobster, Black Garlic Rouille, Arbequina Caviaroli**. To enchant diners with the freshest taste, Chef Cano promises top quality warm spiny lobster that is the jet-fresh on the market. When the generous chunks of lobster is served with arbequina caviaroli, you will hear nothing but praise over how springy and succulent the lobster meat is. The fear of arbequina caviaroli overpowering the natural sweetness of a juicy lobster is absolutely unnecessary as a splash of arbequina caviaroli is all that's needed to enhance the natural flavours found in the lobster instead of drowning out its natural flavours in the process.

Also, diners will be treated to an Italian gastronomic journey that includes **Ravioili, Crab Meat, Herbs**, featuring modern interpretations of Italian cuisines. To top it up, the extravagant main course – **Grilled Kobe Beef Hanging Tender, Slow-cooked Wagyu Beef Cheek, Pan-Fried Foie Gras, Seasonal Vegetables** is going to partake in a delicious creation. As the Wagyu Beef cheek has been braised for more than 8 hours, Kobe Beef hanging tender and foie gras are grilled to perfection, the rich flavor and texture allow this fond marriage to shine, ensuring you get a wholesome taste of the delectable dish!

To make your date complete, Chef Cano has carefully designed **Love Forest (Green Tea Mousse, Sponge Cake)**, a dessert composed of green tea mousse along with

colourful sponge cake, and decorated with edible butterfly atop and rose at the bottom. No doubt, your better half will be spoilt with this unique dessert worth a shot and a sweet finale to the night.

Toast to your loved one with a glass of festive-limited edition cocktail – **Soul Kiss** (HK\$98/glass) to celebrate Valentine's Day in style. Sip on the pear- infused cocktail filled with the light and fragrant pear and bubbly Prosecco that offers the perfect way to embrace the romance.

#### Key dining events on Valentine's Day

3-course dinner menu	6pm – 8pm	HK\$1,488/2 persons
4-course dinner menu	8:30pm – 11pm	HK\$1,888/2 persons

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

Download images: <https://bit.ly/2ZWcf0e>



Warm Spiny Lobster, Black Garlic Rouille, Arbequina Caviaroli



Grilled Kobe Beef Hanging Tender, Slow-cooked Wagyu Beef Cheek, Pan-Fried Foie Gras, Seasonal Vegetables



Love Forest  
(Green Tea Mousse, Sponge Cake)



Soul Kiss



# GRADINI

RISTORANTE E BAR ITALIANO

## **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.

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