

## Press Release

### **Celebrate the ideas of March at The Pottinger Hong Kong** *New spring flavours await at Gradini*

(Hong Kong, 10 March 2017) Gradini Ristorante E Bar Italiano is serving up new springtime creations inspired by the gentle Mediterranean spring. Renowned for its modern take on classic Italian cuisine, Gradini's new menu will be sure to delight and charm the most sophisticated palate.

Nestled on one of the city's historic stone slab street, the award-winning Gradini Ristorante E Bar Italiano specialises in modern Italian cuisine amplified by the elegant ambience and intimate old-world charm of The Pottinger Hong Kong. The restaurant's new spring menu curates the best seasonal ingredients from around the regions of Italy, from the breezy shores of Portofino to the fruitful mountains of Tuscany.

Sumptuous antipasto selections to whet the palate include the *Granchio, lattughino, crema di peperone affumicata* (HKD148), a refreshing seafood salad featuring sweet snow crab and young romaine lettuce paired with smoked capsicum cream. The sauce is home-smoked to reduce the capsicum's bitterness while drawing out its natural sweetness, and the ensemble is encased in crispy papadum. The deliciously light *Terrina di melanzane, peperoni, pomodoro, basilica e mascarpone* is an excellent vegetarian terrine with its roasted eggplant, roma tomatoes, fresh basil and bell pepper. Pairing a vegetarian antipasto with a cheese sauce is a delicate matter as most cheeses will easily overwhelm the light flavours of the vegetables. Specially chosen by Executive Chef Cano Chan, the creamy mascarpone with a hint of lemon zest perfectly complements the terrine.

Gradini has a reputation for flavoursome and beautifully plated pastas and the spring menu is no exception. Those with a penchant for seafood will be spoiled with the *Raviolini al nero di seppia di granchio salsa d'aragosta* (HKD258), a home-made raviolini with squid ink filled with crab meat in a sauce made with spiny lobster. The squid ink lends its ebony colour as well as its squid flavour to the raviolini giving it an interesting visual contrast with the crab meat filling with every bite. This dish is sure to be a feast for the eyes as much as it is a feast for the palate. Meat-lovers can rejoice with the *Paccheri al ragu di code di bue, piselli teneri e Parmigiano Reggiano* (HKD268), in which, smooth, tube-like, paccheri pasta is served with a rich ragout using wagyu oxtail.

Another dish making its debut in the Gradini's menu is the gamey *Faraono cotta lentamente in salsa di spugnole*, featuring slow-roasted Guinea fowl paired with an earthy morel mushroom sauce.

Leaner, with roughly half the fat of chicken and therefore less calories per gram, the guinea fowl is the perfect choice for those with a health-conscious diet.

Other than the tantalizing additions to Gradini's a-la-carte menu mentioned above, Chef Cano has also prepared a sumptuous set dinner featuring new creations including Seared Ahi tuna, Roasted figs and mozzarella cheese wrapped in prosciutto ham, Maine lobster in homemade tagliolini and an 8-hour slow-cooked wagyu braised beef cheeks with truffled potatoes. The set is available as a light 2 course (HKD488 per person) or an indulgent 3-course (HKD588 per person). For just HKD180 extra, the dinner will include two glasses of your choice of house white, red, rosé or dessert wine.

For more information or to reserve a table, visit the [restaurant website](#) or call 2308 3088.

All prices listed above are subject to a 10% service charge.

**Images:**



Caption:  
*Granchio, lattughino, crema di peperone affumicata*  
Snow crab salad with young romaine lettuce, smoke capsicum cream  
(HKD148)



Caption:  
*Terrina di melanzane, peperoni, pomodoro, basilica e mascarpone*  
Roasted eggplant, roma tomatoes, fresh basil bell pepper and mascarpone  
(HKD128)



Caption:  
*Faraona cotta lentamente in salsa di spugnole*  
Slow-roasted Guinea fowl, morel mushroom sauce  
(HKD368)



Caption:  
*Raviolini al nero di seppia ripieni di granchio, salsa d'aragosta*  
Homemade squid ink ravioli filled with crab meat in spiny lobster sauce  
(HKD268)



Caption:  
*Paccheri Con Ragù Di Coda Di Bue Wagyu, Aria Di Parmigiano Reggiano*  
Naples pasta tajima wagyu oxtail ragout and parmigiano reggiano  
(HKD268)



Caption: Gradini Bar



Caption: Gradini Ristorante E Bar Italiano  
main dining room

**High-resolution images can be downloaded here:**

<http://bit.ly/2mp3OhB>

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

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

##### **Restaurant**

Breakfast: 6.30am – 10.30am

Lunch: 12.00nn – 3.00pm

Afternoon Tea: 3.00pm – 6.00pm

Dinner: 6.30pm – 11.00pm

##### **Gradini Bar**

12.00nn – 12.30am (Monday to Sunday)

Afternoon Tea: 3.00pm – 6.00pm

Aperitivo 6.00pm – 8.00pm

**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](mailto:gradini@thepottinger.com)

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

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### **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**

Established in 1994, Sino Hotels is the hospitality and management arm of Sino Group, and a trusted brand of the hospitality industry. Our growing portfolio encompasses over 3,600 guest rooms and suites in ten hotels across Hong Kong, Singapore and Australia, 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, Conrad Hong Kong, The Fullerton Hotel Singapore, The Fullerton Bay Hotel Singapore and The Westin Sydney. In addition, we also own and operate the prestigious Gold Coast Yacht & Country Club.

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)