

Press Release
For Immediate Release

Gradini Ristorante E Bar Italiano's new summer flavours
*New seasonal dishes complement Gradini's offering
of authentic Italian favourites*

(Hong Kong, 28 June, 2016) Gradini Ristorante E Bar Italiano, known for classic and authentic Italian food at its finest, is serving up new summer seafood dishes inspired by the Mediterranean flavours. With an emphasis on fresh seafood, succulent meat and new pasta specialities, the new seasonal dishes draws inspiration from fresh, regional Italian ingredients and classic recipes.

Bright colours and fresh flavours come together in the beautifully presented new seafood dishes. The delectably light *Insalata Di Aringa Marinata con Carciofini E Salsa Tonnata* (HKD158), is a classically prepared seafood salad with fresh herring marinated in vinegar and onions, dressed in a creamy tuna sauce and served with baby artichokes. In the exquisitely plated *Tartare Di Gambero Rosso* (HKD368), Sicilian deep sea red prawns are selected for their melting texture and rich, creamy taste while fresh dill and chervil are added to bring out the prawns' natural sweetness. Brilliantly crimson when raw, this Sicilian red prawns tartare is sure to be a feast for the eyes.

Gradini has a reputation for rich, flavoursome pastas and the summer menu is no exception. The *Spaghettoni Alla Marinara in Carta Fata* (HKD410), first introduced during Chef Sandro's visit in January, is making its comeback. Slightly different than spaghetti, the spaghettoni's thicker body is ideal when paired with seafood sauces, while the traditional method of baking in fata paper cooks the dish in aromatic steam and help to seal in the flavours. Meat lovers should try the *Ravioli Di Manzo Brasato con Salsa di Spugnole e Parmigiano* (HKD268), homemade ravioli are filled with braised beef loin and served with dried morel mushrooms while aged Parmigiano is grated over this ensemble, with its sharp, nutty flavour perfectly balancing the morel mushrooms' earthly aromas.

Additions to the delectable 'Carne' (Meats) selection include the *Filetto Di Maiale Affumicato, Patate Al Parmigiano, Porcini Saltati E Tarufo* (HKD428). Iberico pork loin is selected for its renowned marbling and rich, nutty flavour. The slow-cooked

pork loin is smoked in chestnut wood and presented with parmesan potatoes, sautéed porcini and an intense black truffle foam.

A new dish among the ‘Dolci’ (Desserts) menu is the summery *Pera Cotta Al Vino Rosso, Salsa Alla Ricotta E Sbrisolona Di Pistacchio*, (HKD98), fresh pears are poached in red wine to a gorgeous red and elegantly laid on a bed of ricotta salsa, pistachio crumbs then topped with a refreshing vanilla gelato.

Also launching in July is our “A Taste of Italy” set dinner. Curated by Gradini’s head chef, this set dinner features the highlights from the a la carte menu as well as some exciting new dishes including the *Insalata Di Aringa Marinata con Carciofini E Salsa Tonnata* (Marinated Herring Salad, Roasted Baby Artichoke, Creamy Tuna Sauce) and the *Filetto di rombo con insalata di finocchi, lattughino in salsa e bottarga* (Mediterranean turbot with a fennel salad, parsley herb sauce and bottarga). The set dinner can either be enjoyed as a 3 course set (HKD588 per person) or a 4 course set (HKD688 per person) for those with a hearty appetite.

Opened in September 2014, Gradini at The Pottinger Hong Kong is a destination dining experience for those with a love for authentic Italian cuisine, fresh produce and seasonal dishes.

Images:



Caption:
Tartare Di Gambero Rosso
Red Prawn Tartare with Fresh Herbs
in Extra Virgin Olive Oil
(HKD368)



Caption:
*Spaghettoni Alla Marinara
in Carta Fata*
Spaghettoni baked in a
seafood lobster sauce
(HKD410)



Caption:
*Filetto Di Maiale Affuicato, Patate Al
Parmigiano, Procini Saltati E Tarufo*
Smoked Iberico pork tenderloin,
parmesan potatoes, sautéed porcini
and black truffle foam
(HKD428)



Caption:
*Insalata Di Aringa Marinata con
Carciofini E Salsa Tonnata*
Marinated herring salad, roasted baby
artichoke, creamy tuna sauce
(HKD158)



Caption:
*Ravioli Di Manzo Brasato con Salsa
di Spugnole e Parmigiano*
Home-made ravioli filled with braised
beef, morel mushrooms and parmesan
(HKD268)



Caption:
Red Wine Poached Pear Ricotta
Cheese Salsa and Pistachio Crumbs
(HKD98)



Caption: Gradini Bar



Caption: Gradini Ristorante E Bar
Italiano main dining room

High-resolution images can be downloaded here:

<http://bit.ly/29pfKcX>

Gradini Ristorante E Bar Italiano

Hours of Operation:

Restaurant

Breakfast: 6.30am – 10.30am

Lunch: 12.00pm – 3.00pm

Afternoon Tea: 3.00pm – 6.00pm (Monday – Friday)

Dinner: 6.30pm – 11.00pm

Sunday Brunch: 12.00nn – 3:30pm

Gradini Bar

12.00nn – 11.30pm (Monday to Sunday)

Afternoon Tea: 3.00pm – 6.00pm (Monday – Friday)

Aperitivo 6.00pm – 8.00pm (Monday to Friday)

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/>

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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 classic and authentic Italian cuisine to the historic heart of the city. Gradini Ristorante E Bar Italiano specialises in 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 (www.sino-hotels.com)

Established in 1994, Sino Hotels is the hospitality management arm of Sino Group and an affiliate of Sino Land Company Limited (HKI: 083). Its growing portfolio encompasses 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 the Gold Coast Yacht & Country Club. While each property on its

portfolio offers a unique guest experience, all hotels embrace the common value of providing the best possible services and facilities. A trusted brand in the hospitality industry, the hotels and yacht club cater to both business and leisure travellers while celebrating the local communities.