

Press Release

For Immediate Release

Gradini Welcomes Guest Chef Sandro Falbo of The Fullerton Hotel Singapore

Exclusive one week only menu adds to Gradini's authentic Italian fare

(Hong Kong, 17 December 2015) Gradini Ristorante E Bar Italiano, at The Pottinger Hong Kong, will be welcoming guest Chef Sandro Falbo to the kitchen from 23-30 January 2016. Master of Italian cuisine and Executive Chef at The Fullerton Hotel Singapore, Chef Sandro has created a dinner menu exclusively for Gradini which reflects his passion for authentic Italian flavours.

Chef Sandro hails from Rome and has a deep understanding and passion for traditional Italian cuisine. Having dedicated his career to studying the art of Italian gastronomy, he has worked across internationally renowned restaurants in Cape Town, London, United States, and Shanghai. Chef Sandro followed in the footsteps of Gradini's former Italian Chef Giovanni Greggio, leading the kitchen at Nicholini's at the Conrad Hong Kong.

Chef's Sandro's specially crafted Gradini menu features The Fullerton Hotel Singapore's favourite antipasti, the Baked Sea Bass Carpaccio with Baby Calamari, Prawns, Olives and Capers (HK\$288). A unique dish, the sea bass carpaccio is lightly baked which seals in its delicate flavours and is balanced with an accent of sharpness from the Italian flavours of olives and capers.

Mains include the hearty and full-flavoured Spaghettoni Baked in Seafood Lobster Sauce (HK\$468); the traditional method of baking the dish in a bag cooks the dish in aromatic steam and releases delicious juices. Smooth, tube-like, paccheri pasta is served with a rich ragout using wagyu beef and topped with a sweet and creamy ricotta cheese in the Naples Pasta Wagyu Beef Ragout and Ricotta. One of Chef Sandro's personal favourites is a new creation, the Trofie with Homemade Pesto Lemon Scented Sicilian Prawn Tartar (HK\$438). Classic Trofie pasta from Genoa is rolled by hand to create short twisted tendrils; typically served with basil pesto, Chef Sandro adds his own take with rich and fresh lemon scented Sicilian prawn tartar.

The selection of indulgent yet delicate desserts includes the Sabayon Gratin & Wild Mixed Berries (HK\$128). A light and creamy dessert, sabayon is a popular dish in Italy with its fresh, slightly warmed berries and delicate, caramelised sugar crust, the dessert provides simple yet indulgent pleasure.

“I’m very excited to be back in Hong Kong, one of the best cities I’ve worked in where the food and beverage scene is extremely vibrant with so many different cuisines and food connoisseurs,” Chef Sandro says.

Set on one of Hong Kong’s oldest heritage streets, The Pottinger Hong Kong reflects romantic heritage with elegant interiors offering a sophisticated hideaway and escape from the hustle and bustle of Central. Recently gazetted as Singapore’s 71st National Monument, The Fullerton Hotel Singapore shares this synergy, an iconic hotel that is sited in a historic building dating back to 1928. The Pottinger and The Fullerton Hotel Singapore are further connected through their respective restaurants, Gradini and The Lighthouse Restaurant and Rooftop Bar, which honour authentic Italian cuisine and fine dining.

Gradini has a reputation for rich, flavoursome dishes with fresh ingredients and Chef Sandro’s style of cooking marries beautifully with their array of offerings. “My menu features some of my all-time favourite dishes, some of which you can find in The Lighthouse Restaurant at The Fullerton Hotel Singapore along with some new creations. All of the dishes are based on the finest quality and freshest ingredients that Italy has to offer. My philosophy is to prepare dishes simply and beautifully and my menu for Gradini focusses on the fresh flavours of natural Italian ingredients giving diners an authentic experience of Italy.” says Chef Sandro.

Opened in September 2014, Gradini Ristorante E Bar Italiano 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: Baked Seabass Carpaccio with Baby Calamari, Prawns, Olives and Capers



Caption: Naples Pasta Wagyu Beef Ragout and Ricotta



Caption: Chef Sandro Falbo,
Executive Chef of The Fullerton
Hotel Singapore



Caption: Gradini Bar



Caption: Gradini Ristorante E Bar Italiano main dining room

High-resolution images can be downloaded here:

Link: <http://bit.ly/21Tnw1A>

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: 6.00pm – 11.30pm

Christmas Brunch (25 Dec): 12.00pm – 3.30pm

Weekend Brunch (Sundays & 27 Dec): 11.30am – 3.30pm

Bar

12.00pm – 12.30am (Monday to Sunday)

Apertivo 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/>

Media Contact

Yann Chambrier / Jasmine Yeung

Phone: (852) 2452 8348 / 2452 8349

Email: yannchambrier@sino-hotels.com / jasmineyeung@sino-hotels.com

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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. This is the first time Mr Ho, now 83 years old, has collaborated with a hotel and his pictures tell the story of Central Hong Kong over the ages.

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 Group of Hotels (www.sino-hotels.com)

Established in 1994, Sino Group of Hotels is the hospitality management arm of Sino Group and an affiliate of Sino Land Company Limited (HKSE: 083). It operates a number of properties on Hong Kong Island and in Kowloon, as well as a resort-style hotel at Hong Kong Gold Coast.

Sino Group of Hotels' portfolio covers The Royal Pacific Hotel & Towers, City Garden Hotel, Hong Kong Gold Coast Hotel, Island Pacific Hotel, The Pottinger Hong Kong and Gold Coast Yacht & Country Club. Each property on its portfolio offers a unique guest experience, which share common values in providing 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.