

Press Release

Gradini Ristorante E Bar Italiano's gastronomic Christmas

Specially crafted menus to celebrate the festive season

(Hong Kong, 7 October 2015) Christmas is time for celebrating with loved ones, and Gradini Ristorante E Bar Italiano's specially crafted festive menus provide a gastronomic journey of taste sensations.

Located in the historic heart of Central, Gradini Ristorante E Bar Italiano has built a loyal following of dining connoisseurs for its authentic Italian cuisine. A hideaway from the hustle and bustle of Central Hong Kong, Gradini serves time-honoured Italian favourites and cocktails in elegant and sophisticated surrounds.

Christmas celebrations with families, friends and loved ones at Gradini are a feast inspired by the freshest ingredients from Italy and around the world. Designed with an emphasis on both traditional and modern flavours, the sumptuous Christmas Eve dinner or Christmas Day brunch or dinner festive menus will take diners on a culinary discovery.

Heighten the anticipation of Christmas with the five-course Christmas Eve menu (HKD1,388 per person) which begins with *Warm Spiny Lobster in Vanilla Essence and 'Seacoal' Crumbs*, the succulent Maine Lobster drawing sweetness from the hint of vanilla and balanced with a squid ink accent. The main course of *Grilled Wagyu Sirloin with Caramelised Pearl Onion in Chianti Sauce* is sure to be a highlight, the tender sirloin enhanced by the Italian red wine sauce. The finale of the meal is a traditional European dessert the *Christmas Snow Lemon Meringue Strip*, leaving the palate with a refreshing citrus flavour.

Christmas Day diners are in for a treat with the decadent seafood inspired Christmas Day Brunch (starting at HKD638 per person). Starting with a *Seafood Platter* of Boston lobster, king prawns, clams and mussels and moving through the *Grilled Mediterranean Octopus*, an abundance of antipasto choices, pasta and a hearty main course, diners are spoilt for choice.

The Christmas Day Dinner (HKD988 per person) is the ultimate celebration, a four-course dinner begins with *Rainbow Seed with Foie Gras Bolus*, with delicate black truffle complementing the foie gras, adding dimension and texture. *Ravioli With Lobster Seafood and Squid Ink Sauce*, is a pasta of acclaim and is followed by the *8-Hour Braised Wagyu Beef Cheek in Red Wine, Edamame Puree, Herbs Caviar* – this layered dish features tender beef balanced by the mild edamame and punctuated with Italian herbs.

Guests who want to extend the festivities will enjoy a pre or post-dinner drink in **Gradini Bar**, which has released a range of Christmas cocktails perfect for celebrations. The *Mulled Gradini* is a perfect winter-warmer, and a twist on the traditional mulled wine with the addition of a rich Blood Orange for a more intense flavour. The *Raspochoco* is a sweet, full bodied cocktail of raspberry vodka, white coco liqueur, menthe and a medley of fresh raspberries, pineapple and cranberry juices, garnished with both white and dark chocolate.

For those with a sweet-tooth, the *Marsh Pudding* is a must-try dessert in a glass, with orange vodka blended with Baileys and hot chocolate and finished with toasted marshmallows and lashings of chocolate sauce.

Gradini Ristorante E Bar Italiano is the destination this Christmas for a warm and memorable Christmas with loved ones.

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: Warm Spiny Lobster in Vanilla Essence and 'Seacoal' Crumbs



Caption: Grilled Wagyu Sirloin with Caramelised Pearl Onion in Chianti Sauce



Caption: Christmas Snow Lemon Meringue Strip



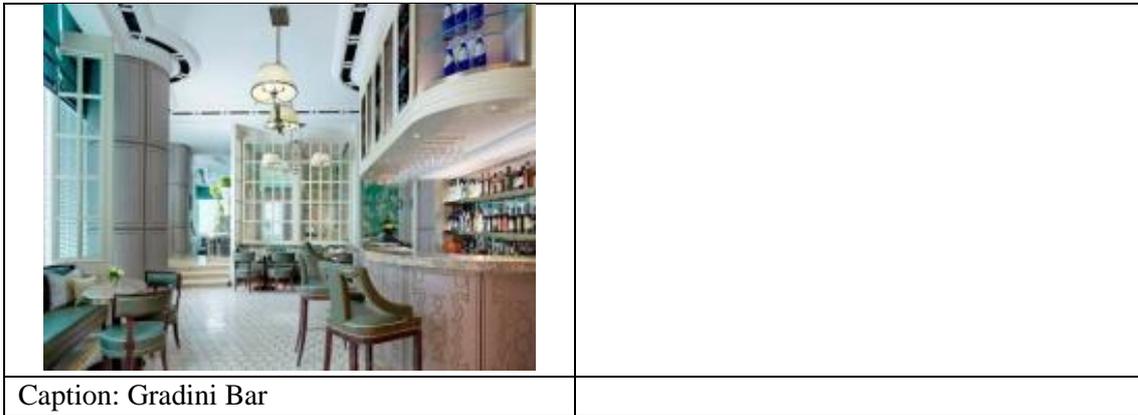
Caption: Raspochoco



Caption: Marsh Pudding



Caption: Gradini Ristorante E Bar Italiano main dining room



Download high-resolution images from here: <http://bit.ly/1VzCSCs>

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)

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/>

Media Contacts

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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.