



Press Release

For Immediate Release

## **Gradini Ristorante E Bar Italiano's summer seafood and cocktail duet**

*New summer menu refreshes the tastebuds with a symphony of Italian flavours*

(Hong Kong, 8 July 2015) Gradini Ristorante E Bar Italiano is serving up new summer seafood dishes inspired by the lightness of Italian-Mediterranean summer flavours, with soothing new cocktails to complement. Renowned for its authentic Italian cuisine, Gradini Ristorante E Bar Italiano's succulent seafood menu will delight and charm.

Set on one of Hong Kong's oldest heritage streets, Gradini Ristorante E Bar Italiano's elegant interiors offer a haven of tranquillity and serenity. The restaurant's new summer menu curates classic Italian cuisine 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 *Crema di funghi porcini alla Toscana* (HKD98) a rich, foamed porcini mushroom cappuccino that echoes the essences one of Italy's most famous, culinary regions. The deliciously light *Insalata di mare al prezzemolo con verdure* (HKD168) is a classically prepared seafood salad with parsley and olive dressing that transports diners to the Portofino Oceanside, with its beautiful composition of pan fried baby squid, tiger prawns and mussels dressed in an avocado sauce with an Italian parsley dressing.

Gradini Ristorante E Bar Italiano has a reputation for rich, flavoursome pastas and the summer menu is no exception. Those with a penchant for excellent lobster are spoilt for choice with the *Ravioli ripieni con aragosta* (HKD248), home-made ravioli filled with lobster and fresh tomato coulis made with Italian tomatoes - a wonderfully balanced dish and an ode to the tomato so beloved by the Italians. The *Aragosta del giglio (25oz)* (HKD548), live Maine lobster selected specifically for its world renowned tenderness and sweetness, baked or steamed with choice of irresistible sauces (lemon butter sauce, sea urchin cream or spicy tomato sauce) is perfect for those looking for a taste of elegance.

Gradini Ristorante E Bar Italiano is the destination this summer for expertly-prepared Mediterranean-style seafood and the restaurant's indulgent yet delicate desserts provide the perfect finish. There's no better way to cool off than with the *Moscato*

*jelly* (HKD98), a light and revitalising jelly that draws on the sweetness of the Italian wine originally from Piedmont with which it is infused, topped with fresh berry compote and perfectly paired with the creamy richness of honeycomb and coconut ice cream.

For those partial to a cooling cocktail, Gradini Bar has a host of soothing new summer concoctions. Cocktail aficionados can enjoy the *Iced watermelon* (HKD138), a refreshing blend of rum-infused green tea foam and pinot grigio, infused with watermelon and is topped with Sicilian-native granita and candy floss for a sprinkling of sweetness. The *Berries bubble* (HKD148) is another refreshing treat for those with a sweet tooth; sumptuous mixed berries, raspberry vodka, peach schnapps and Cointreau are topped with Italian Prosecco and a sprig of fresh rosemary.

In keeping with Gradini's ocean menu, the *Salty Air* (HKD138) is the perfect cocktail for those who crave something fresh with a hint of something exotic with its pomelo base, splash of umeshu and oolong tea. This creative cocktail is topped with sea salt foam and konbu. *The Okinawa twilight* (HKD138) made with sake, ginger awamori, Cointreau and Gradini Ristorante E Bar Italiano's homemade lemon-basil syrup is a sultry cocktail sure to seduce and delight.

While the summer menu gives diners the perfect reason to try something new, Gradini's signature dishes are still being lovingly prepared for those who can't go without their favourites. 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: Aragosta del giglio, Live Maine lobster, baked or steamed with choice of sauces



Caption: Insalata di mare al prezzemolo con verdure, Seafood salad with parsley and olive dressing



Caption: Moscato jelly with fresh berry compote honeycomb and coconut ice cream



Caption: Iced watermelon cocktail



Caption: The Okinawa twilight cocktail



Caption: Salty air cocktail



Caption: Gradini Bar



Caption: Gradini Ristorante E Bar Italiano main dining room

### **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

Weekend Brunch (Sundays): 11.30am – 3.30pm

#### **Bar**

12.00pm – 1.00am (Monday to Sunday)

Aperitivo 6.00pm – 8.00pm (Monday to Friday)

**Address:** G/F, 74 Queens Road, 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>

### **Media Contacts**

For more information or interviews, please contact Sinclair Communications.

Jasmine Chui | [Jasminec@sinclairasia.com](mailto:Jasminec@sinclairasia.com) | (852) 2915 1234

Eleanor Johnson | [Eleanor@sinclairasia.com](mailto:Eleanor@sinclairasia.com) | (852) 2915 1234

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### **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 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 Sino Group of Hotels ([www.sino-hotels.com](http://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 on 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.