

Press Release  
For Immediate Release

## **Buon Natale e Buon Appetito!**

*Gradini celebrates the festive season with  
traditional Italian flavours*

(Hong Kong, 17 October 2016) Christmas celebrations with families, friends and loved ones at Gradini are feasts 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, 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 (HKD1,088 per person) which begins with *Hokkaido Scallop*. This delicacy from northern Japan is tender, sweet and creamy. It is served in a sealed jar injected with smoke from chestnut wood and topped with a colourful trio of black caviar, salmon roe and olive oil caviar. The main course, *Slow-baked Tasmanian Lamb Loin* is sure to be a highlight, as the tender lamb loin is wrapped in San Daniele ham and accompanied with a home-made stuffing of foie gras, black truffle paste and morel mushrooms. The finale of the meal is the sinfully delicious *Roasted Italian Chestnut Mousse*, this traditional Christmas dessert is served on a bed of crumbled Amedei chocolate truffles, leaving the palate with a rich, bitter-sweet flavour. Early diners can also enjoy a three-course set dinner (HKD788 per person) served on Christmas Eve between 6 to 8pm.

Christmas Day diners are in for a treat with the seafood inspired Christmas Day Brunch (starting at HKD588 per person). Starting with an *Antipasti Platter* of pan-seared foie gras, 36-month San Daniele ham with honeydew melon, honey-smoked roasted duck breast on Waldorf salad and moving through the baked Boston lobster brandy hand pick wild mushrooms cream sauce, an abundance pasta and a hearty main course, diners are spoilt for choice.

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The Christmas Day Dinner (HKD888 per person) is the ultimate celebration, a four-course dinner begins with *Torched Scampi, Sicilian Garden Citrus and Black Truffle Pearls*, with the intense black truffle flavour complementing the scampi, adding dimension and texture. *Porcini Ravioli with Smoked Eggplant Caviar and Buffalo Ricotta*, is a pasta of acclaim and is followed by the *Char-grilled Tajima Wagyu Sirloin* – this dish features tender beef balanced by the caramelized garden vegetables and complemented with a Barolo reduction.

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.

**Key dining events at Gradini Ristorante E Bar Italiano:**

**Saturday, 24 December 2016**

(6pm – 8pm) Christmas Eve Dinner: three courses HK\$788 per person

(8:30pm – 11pm) Christmas Eve dinner: five course dinner for HK\$1,088 per person

**Sunday, 25 December 2016**

Christmas Day brunch: from HK\$588 per person

Christmas Day dinner: four course dinner for HK\$888 per person

**Images:**



Caption:  
Slow-baked Tasmanian lamb loin  
Wrapped in San Daniele ham, Gradini  
stuffing and minted lamb jus



Caption:  
Char-grilled Tajima wagyu sirloin  
pressed truffle potatoes, caramelized  
garden vegetables, Barolo reduction



Caption:  
Festive ravioli filled with spiny crab  
and lobster cream sauce



Caption:  
Roasted Italian chestnut mousse,  
Amedei chocolate truffle on crumble  
sand

Gradini celebrates the festive season with traditional Italian flavours



Caption:  
Gradini Bar



Caption:  
Gradini Ristorante E Bar Italiano  
main dining room

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

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

### **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/>

## **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.

## **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**

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)