



**Press Information**  
For Immediate Release

### **CAVIAR INDULGENCE AT CUCINA**

Chef de Cuisine Andrea Delzanno presents five exquisite caviar dishes for guests to enjoy



**Hong Kong SAR, China, 22 February 2023** – From 22 February to 12 April 2023, Cucina’s Chef de Cuisine Andrea Delzanno brings diners on a luxurious gastronomic journey with five Italian gourmet dishes that feature caviar.

Dubbed the gems of the ocean, caviar is a sought-after ingredient that can elevate any dish with its saline flavour and delicate texture. It is widely used in appetisers, main courses and even desserts for added richness. Chef Andrea carefully selects the finest and most premium varieties of caviar from Northern Italy to develop five tantalising dishes to delight diners’ taste buds.



***Classic Osetra Caviar Giaveri (10 grams), Blinis, Condiments*** (HK\$488) is an indulgent appetiser that is just a good shared as it is enjoyed alone. Beautifully served with pearl spoons, the rich and creamy Osetra caviar pairs perfectly with soft and fluffy blinis topped with a choice of condiments. This classic savoury delight is simply irresistible.



Another chef-recommended highlight is the **Hokkaido Scallop Carpaccio, Avocado, Siberian Classic Baerii Caviar Giaveri, Yuzu Jelly, Lemon Oil Dressing** (HK\$328). To usher in the spring season, the floral-shaped dish is a refreshing and light appetiser featuring sweet and succulent Hokkaido scallops with a hint of citrus. The Siberian caviar on top, meanwhile, adds a show-stopping touch of decadence and enhances the dish with its nutty flavour and delicate texture.



As many food connoisseurs are aware, caviar and vodka are an iconic pair. The spirit's clean and bold flavour complements the rich and salty notes of caviar without overpowering it. With the dish of **Penne, Smoked Salmon, Vodka Cream Sauce, Dill, Siberian Classic Baerii Caviar Giaveri** (HK\$388), Chef Andrea showcases his culinary talent by cooking the pasta in a rich vodka cream sauce. Diners are sure to delight in the perfect marriage of smoked salmon, vodka sauce and the nutty and buttery Siberian caviar.

Other tantalising caviar delicacies include **Risotto, Mixed Seafood, Raw Scampi, Mascarpone, Chives, Classic Osietra Giaveri Caviar** (HK\$428) and **Baked Chilean Sea Bass, Sautéed Clams, Sea Urchin Cream Sauce, White Sturgeon Haute Cuisine Caviar Giaveri** (HK\$488).

The Caviar Indulgence menu is available during lunch and dinner periods at Cucina from **22 February to 12 April 2023**. For enquires or reservations, please call Cucina at +852 2113 0808.

[Cucina](#) – 2023 Forbes Travel Guide Four-Star restaurant

Address: Level 6, Marco Polo Hongkong Hotel, Harbour City, Tsim Sha Tsui, Kowloon



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\*Prices are subject to a 10% service charge

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## About Marco Polo Hongkong Hotel

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Situated in the heart of Tsim Sha Tsui, Marco Polo Hongkong Hotel, which earned the 2023 Forbes Travel Guide Recommended Award, is part of Harbour City – Hong Kong’s largest shopping complex.

The hotel comprises 665 luxurious guestrooms and suites, many of which offer breath-taking views of the celebrated Victoria Harbour. Within a short walk are landmarks such as the Hong Kong Museum of Art, Hong Kong Cultural Centre and 1881 Heritage. The hotel is also on the doorstep of the Star Ferry terminal and MTR subway stations.

Marco Polo Hongkong Hotel features an outdoor swimming pool; a gym; a lobby lounge; the all-day dining outlet, Cafe Marco, which features a wide variety of gourmet cuisines from all over the world; and our 2023 Forbes Travel Guide 4-star Italian restaurant, Cucina. The hotel has 14 function rooms, the largest of which can accommodate up to 430 guests, as well as a dedicated and professional Banquet Services Team.

The hotel is part of Wharf Hotels, a wholly owned subsidiary of The Wharf (Holdings) Ltd, a Hong Kong-listed company with core business interests in property and investments in communications and container-terminal operations. Other Wharf Hotels properties include Gateway Hotel and Prince Hotel in Hong Kong as well as hotels in mainland China and the Philippines. Marco Polo Hongkong Hotel is a member of the Global Hotel Alliance (GHA), the world’s largest alliance of independent hotel brands, bringing together more than 40 brands with over 800 hotels in 100 countries. Further details on Marco Polo Hongkong Hotel are available at [marcopolohotels.com](http://marcopolohotels.com).

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