



Press Information
For Immediate Release

CUCINA CELEBRATES THE COVETED WHITE ASPARAGUS



Chef de Cuisine Andrea Delzanno serves six seasonal white asparagus creations at Cucina.

Hong Kong SAR, China, 24 April 2023 – Only available from April to June every year, the highly coveted white asparagus is taking the culinary limelight at Cucina. From now until 13 June, Cucina's Chef de Cuisine Andrea Delzanno is serving a range of dishes that showcase the distinctive flavours and aromas of the "royal vegetable," which is cherished for its supreme taste and rarity.

White asparagus is found across Europe, but the German variety is especially prized. Chef Andrea has chosen the AAA-sized white asparagus grown in Germany's Black Forest region. "The quality and aromas of white asparagus vary from region to region due to the different soil and weather patterns that affect harvesting. I prefer the German white asparagus because of its sweetness and plump size," Chef Andrea explains.



According to Chef Andrea, the best way to savour white asparagus is to boil it until tender and then add flavourful sauces. **Poached White Asparagus, 24-month Culatello Ham, Hollandaise Sauce** (HK\$328) features the traditional pairing of hollandaise sauce with white asparagus. The dish also boasts the prestigious Culatello ham from Emilia-Romagna in Northern Italy. The refined taste of this ham pairs beautifully with the sweetness of the white

asparagus.

Another chef-recommended dish is the **Vol-Au-Vent, Taiouran Soft-Boiled Egg, Sautéed White Asparagus, Black Truffle Fondue** (HK\$288). Handcrafted by Chef Andrea and his culinary team, the delicious puff pastry case is filled with a soft-boiled Taiouran egg, which brings a heavenly richness and smooth texture. Meanwhile, small cubes of white asparagus provide a delicious textural contrast while black truffles and the sauce enhance the aromas of this show-stopping dish.



Seafood and white asparagus make a classic pairing, because both boast a delicate and light flavour. Seafood aficionados can satisfy their cravings with the **Risotto with White Asparagus, Mixed Seafood, Mentaiko Fish Roe, Tarragon** (HK\$388). Chef Andrea cooks the risotto in a flavourful seafood sauce made with clams, mussels, shrimps, octopus and other bounties from the ocean. The salty notes of the mentaiko enhances the distinctive flavour of the white asparagus. Also not to be missed is the **Spaghetti with Garlic and Olive Oil, Chilli, White Asparagus, Clams, Fried Sakura Shrimps, Pinot Grigio** (HK\$368), which features a medley of textures and flavours. With a blend of sweet and crunchy white asparagus and crispy sakura shrimps, it's a lip-smacking dish that is sure to please all.



Risotto with White Asparagus, Mixed Seafood, Mentaiko Fish Roe, Tarragon (HK\$388)



Spaghetti with Garlic and Olive Oil, Chilli, White Asparagus, Clams, Fried Sakura Shrimps, Pinot Grigio (HK\$368)

Other must-try seasonal delicacies include **White Asparagus Cream Soup, Hokkaido Scallop, Chives** (HK\$238) and **Grilled Australian Rib-eye Steak, White Asparagus, Rosti Potato Bites, Black Pepper Sauce** (HK\$628).



[Cucina's white asparagus dishes](#) are available on the à la carte menu during lunch and dinner periods **from now until 13 June 2023**. For enquires or reservations, please call Cucina at 2113 0808.

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

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*Prices are subject to a 10% service charge

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About Marco Polo Hongkong Hotel

EXPLORE DISCOVER EXPERIENCE

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.



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