



Press Information
For Immediate Release

SOUTHERN ITALIAN GASTRONOMIC DELIGHTS AT CUCINA



Chef Andrea Delzanno's new set menu celebrates the culinary traditions of Southern Italy.

Hong Kong SAR, China, 11 January 2023 – This spring, Cucina's Chef Andrea Delzanno invites guests on a gastronomic exploration of the flavours of Southern Italy with a new four-course signature set menu served during lunch and dinner periods. From now until 5 April 2023, guests at Cucina can sample four regional delicacies as part of this set menu as they enjoy spectacular panoramic views of Victoria Harbour and Hong Kong's iconic skyline.

The south of Italy boasts a Mediterranean climate with warm, dry summers and mild winters. Thanks to this weather, Southern Italian cuisine benefits from a wide array of produce, such as tomatoes, fine olive oil as well as herbs and spices. Being close to the sea, the region also features plenty of delicacies made with fresh seafood.



Chef Andrea infuses the culinary specialties of four Southern Italian regions into this set menu. Guests will kick off the decadent meal with **Red Prawn Carpaccio, Mozzarella Cheese Sauce, Herring Caviar, Lemon Oil Dressing** – a refreshing starter made with red prawns caught from Bari, a seaside city of the **Apulia** region. “The best way to taste the juicy and distinctive flavour of red prawn is to eat it raw,” explains Chef Andrea. The soft texture

and delicate sweetness of the red prawns are enhanced by the creamy cheese sauce and the buttery richness of the herring caviar on top.

Chef Andrea then transports guests to **Sardinia**, a beautiful island in the Mediterranean Sea. The dish of **Fregola Pasta in Sardinian Style, Mixed Shellfish, Molluscs, Scallops, Lobster Sauce** features the treasures from the ocean alongside fregola, which is the quintessential pasta of Sardinia. This unique and deliciously nutty pasta is made from hard durum wheat flour and water and is hand rolled into little dough pearls that are then toasted into beautiful shades of gold, yellow and brown. Here, the al dente fregola absorbs the rich lobster sauce and is cooked with a tantalising array of seafood to create the perfect pasta dish bursting with flavour.





Gourmands can continue the gastronomic journey to **Campania**, a southwestern region of Italy that is famed for its tomatoes and cheeses. Chef Andrea's main course of ***Traditional Neapolitan Stew Pork Ragout, Ricotta Cheese Foam, Green Pea Purée*** is a home-style delicacy from this region. The pork is slowly cooked for three hours in a rich and hearty tomato sauce to bring out its tenderness and succulence. Chef Andrea also showcases his creativity by using Italian ricotta cheese foam to enhance the dish's layers of taste and texture.

As the finale to the elaborate meal, Chef Andrea transports diners' palates to **Sicily**, one of the most popular destinations in Italy and also the largest island in the Mediterranean Sea. The island is known for its fruits, such as lemons, blood oranges, tangerines and olives. Diners can savour the traditional dessert of ***Sicilian Cassata with Ricotta, Pistachios, Raisins, Candied Fruits, Rum, Orange Sauce***, which features a variety of fruits and a luscious creaminess that is bound to please guests' eyes and palates.



To elevate this gastronomic tour of Southern Italy, guests can pair the menu with four exquisite wines that have been selected by Raymond Lo, Cucina's Beverage Manager, to match the respective regions of each dish. The wine pairing is available for an additional **HK\$440 per person (four glasses)**, and guests can also choose to order per glass.

Apulia

Vecchia Torre Chardonnay Salento IGT 2021 – \$128 (per glass)

Sardinia

Pala Stellato Vermentino di Sardegna DOC 2021 – \$198 (per glass)



Campania

Apollo Aglianico del Taburno DOCG 2017 – \$208 (per glass)

Sicily

Pellegrino Giardino Pantesco Passito Naturale di Pantelleria DOC 2019 – \$198 (per glass)

The Southern Italian set menu is available during lunch and dinner periods for **HK\$888 per person** from now until 5 April 2023. For reservations, please call Cucina at +852 2113 0808.

[Cucina](#) – 2022 Forbes Travel Guide four-star restaurant

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

Tel: +852 2113 0808 Email: info@cucinahk.com Website: www.cucinahk.com

*Prices are subject to a 10% service charge

* END *

About Marco Polo Hongkong Hotel

EXPLORE DISCOVER EXPERIENCE

Situated in the heart of Tsim Sha Tsui, Marco Polo Hongkong Hotel, which earned the 2022 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 2022 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.

About Forbes Travel Guide

Forbes Travel Guide is the only global rating system for luxury hotels, restaurants and spas. Our anonymous professional inspectors evaluate based on up to 900 objective standards, with an emphasis on exceptional service, to help discerning travellers select the world's best luxury experiences. The only way to get a Five-Star, Four-Star or Recommended rating is by earning it through our independent inspection process. For more information about Forbes Travel Guide, please visit ForbesTravelGuide.com.

About DISCOVERY Loyalty

A memorable trip demands more than a comfortable stay. DISCOVERY, an award-winning global loyalty programme, provides 21 million members recognition and perks across over 800 hotels, resorts and palaces in 100 countries. Elite members have the opportunity to immerse themselves in local culture through Local Experiences, distinctive activities that capture an authentic taste of each destination. For more information, visit discoveryloyalty.com.

* * *

For press enquiries and interview opportunities, please contact:

Ms Denise Ho

Director of Communications

Marco Polo Hongkong Hotel | Gateway | Prince

3 Canton Road, Harbour City, Tsim Sha Tsui,

Kowloon, Hong Kong SAR, China

+852 2118 7281

denise.ho@marcopolohotels.com

Ms Queeny Iu

Assistant Communications Manager

Marco Polo Hongkong Hotel | Gateway | Prince

3 Canton Road, Harbour City, Tsim Sha Tsui,

Kowloon, Hong Kong SAR, China

+852 2113 7316

queeney.iu@marcopolohotels.com

EXPLORE DISCOVER EXPERIENCE

3 Canton Road, Harbour City, Tsim Sha Tsui, Kowloon, Hong Kong SAR, China

+852 2113 0088 marcopolohotels.cn | marcopolohotels.com

