

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

FOR IMMEDIATE RELEASE

INTERCONTINENTAL GRAND STANFORD HONG KONG PRESENTS *THEO MISTRAL BY THEO RANDALL* BY RENOWNED BRITISH CELEBRITY CHEF THEO RANDALL THIS MID-MARCH

A Remarkable New Italian Dining Experience In The Heart of Tsim Sha Tsui

For high-resolution images and menus, [please click here](#) or download below link
<https://www.dropbox.com/sh/nfmyxe0kfesq4ss/AAA2SA4gDW8bsYSBz2Dc2B8Pa?dl=0>

<9th February, 2018 - Hong Kong>> This mid-March, **InterContinental Grand Stanford Hong Kong** is set to become home to **Theo Mistral by Theo Randall**, the anticipated debut of British Celebrity Chef Theo Randall in Hong Kong. With Chef Randall at the helm, the restaurant will infuse an inspired taste of Italy into the local culinary scene.

Chef Randall is best known for his time at London's legendary **River Café**, where he built his expertise and earned the iconic restaurant a coveted Michelin star. Thereafter as one of Britain's top chefs, Randall led his eponymous restaurant in London Parklane, **Theo Randall at the InterContinental**, to the top of the Italian category of the *Sunday Times Food List* and to its inclusion as one of the 100 Top UK Restaurants at the *National Restaurant Awards* in 2016. Now, he brings his award-winning cuisine to the heart of Tsim Sha Tsui. Acclaimed for his award-winning take on Italian cuisine, the celebrated chef will bring a fresh perspective on classic Italian dishes so loved by local gourmands.

With Chef Randall leading the revamp into **Theo Mistral by Theo Randall**, the new menu will see changes that combine premium local produce and imported Italian produce with rustic flavours. He will personally oversee the curation of classic cicchetti and antipasti, as well as

delectable contorni, pesce and carne dishes inspired by various regions of Italy. Highlighting the menu are fresh, handmade pasta dishes and made-to-order Italian pizzas prepared the classic way.

From fresh homemade pastas in Hong Kong to premium handcrafted pizzas, Theo Mistral by Theo Randall will bring local gourmands an unforgettable and delicious taste of Italian cuisine.

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Restaurant Details

Address – InterContinental Grand Stanford Hong Kong, Level B2, 70 Mody Road, Tsim Sha Tsui East, Kowloon

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Website – <http://www.hongkong.intercontinental.com/en/hotel-restaurant-and-bar/theomistral/>

Facebook – www.facebook.com/InterconGSHK

Instagram – www.instagram.com/theo_mistral/

About Theo Mistral by Theo Randall

Boasting a new and inspired take on classic Italian dishes, Theo Mistral by Theo Randall is a new Italian restaurant that will infuse life into the local culinary sphere. Led by one of Britain’s Top Celebrity Chefs, Theo Randall, the restaurant will find a home within the InterContinental Grand Stanford Hong Kong this mid-March. With quality Italian dishes that will send one’s taste buds on a captivating Italian journey, Theo Mistral by Theo Randall is a restaurant unlike any other.

About InterContinental Grand Stanford Hong Kong

As a member of the InterContinental Hotels Group, the award-winning hotel is nestled in the heart of the shopping, business and entertainment district of Tsim Sha Tsui East that provides easy accessibility within the city and entry into China. Offering spectacular city or breathtaking views of Hong Kong’s Victoria Harbour, 572 luxuriously-appointed guestrooms and suites feature all the modern comfort.

For more information, visit www.hongkong.intercontinental.com.

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