

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

FOR IMMEDIATE RELEASE

THEO MISTRAL BY THEO RANDALL IS NOW OPEN AT INTERCONTINENTAL GRAND STANFORD HONG KONG

A New Italian Dining Experience by British Celebrity Chef Theo Randall

For high-resolution images and menus, [please click here](https://www.dropbox.com/sh/j8c65hufm252804/AAArHpp6EqL5I31OognI4QSGa?dl=0) or download from below link
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<16th March, 2018 – Hong Kong>> In a highly anticipated debut, British Celebrity Chef Theo Randall opens his first overseas restaurant venture in Hong Kong, **Theo Mistral by Theo Randall**. Making its home within the elegant setting of the **Intercontinental Grand Stanford Hong Kong**, Theo Mistral by Theo Randall will serve Chef Randall's signature style of simple and contemporary Italian fare for discerning gourmands. Today, the restaurant has officially open to the public with delectable lunch and dinner offerings.

A household name within the culinary industry, Chef Randall was the Head Chef and Partner at the legendary The River Café in London for over 17 years that changed Britain's restaurant culture for good. During his tenure, he worked alongside and became a mentor to countless talented chefs such as Jamie Oliver, April Bloomfield, Hugh Fearnley-Whittingstall whom many of them are now famous and successful.

An ambiance that caters to both intimate occasions and lively family gatherings, Theo Mistral by Theo Randall is an establishment that is inviting and warm – much like a typical home in Italy. With a plethora of dishes that satisfy each guest's cravings, Theo Mistral by Theo Randall is a restaurant that prides itself on its ability to bring guests back for more. Guests are encouraged to sample a variety of must-order signature a la carte dishes such as the *Calamari in padella* (HK\$228), a beautifully plated starter perfect for seafood lovers. This signature starter features fresh calamari pan-fried with chilli,

anchovies, parsley and olive oil, served on a bed of chickpeas and accompanied by a fresh rocket salad.

A restaurant that celebrates the best and most authentic aspects of Italian cuisine, guests will be delighted with a wide selection of pastas and pizzas, freshly home-made everyday with premium and seasonal ingredients. A must-order pasta dish that is loved and craved after by many is the *Cappelletti di vitello* (HK\$228), featuring stuffed pasta filled with slow cooked hand-chopped veal and some pancetta, cooked in a beautiful porcini mushroom sauce. Filled with prosciutto di parma and slowly cooked in an oven, the *Arrosto di faraona* (HK\$348) boasts roasted guinea fowl served with lemon zest, thyme and mascarpone on pagnotta bruschetta with Swiss chard, porcini and Portobello mushrooms. A type of meat with more depth of flavor than chicken, guinea fowl is often underrated and should be used more often in dishes because of its unique gamey flavor.

For an exceptional sweet ending, indulge in one of Chef Randall's signature desserts. Nothing beats the *Torta morbida al cioccolato* (HK\$98), a gluten free soft chocolate cake with crema di mascarpone, vanilla and Marsala, a dry and sweet wine produced in the region surrounding the Italian city of Marsala in Sicily. The *Crostata di limone di Amalfi* (HK\$98) or Amalfi Lemon Tart, is another one of Chef Randall's signature desserts with lemons from the Amalfi coast in Campania.

Editor's Note

Chef Theo Randall will conduct a cooking demonstration at **Taste of Hong Kong** on 22 March at 730pm. The perfect opportunity to see the celebrated British Celebrity Chef in action, this is an event that local foodies will not want to miss out on.

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Restaurant Details

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Facebook - www.facebook.com/TheoMistralbyTheoRandall/

Instagram - www.instagram.com/theo_mistral/

About Theo Mistral by Theo Randall

Boasting authentic 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 on 16th March, 2018. 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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