

NEWS



THE RITZ - CARLTON

HONG KONG

The Ritz-Carlton, Hong Kong
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TOSCA DI ANGELO LAUNCHES WEEKEND LUNCH MENU

Hong Kong, June 3, 2019 – What better way to enjoy the Mediterranean way of life than indulging in a deliciously satisfying lunch at Michelin-starred restaurant Tosca di Angelo?

Under the culinary direction of Chef Angelo Agliano, Tosca di Angelo introduces a special lunch set available every weekend and on public holidays.

Growing up in Sicily by the Mediterranean seaside, Chef Angelo found his passion for cooking through catching and preparing fish with his father, a professional fisherman. Chef Angelo's upbringing shaped his strengths which exemplify the umami of seafood.

The four-course lunch menu allows diners to sample some of Chef Angelo's signature dishes.

Embark on a gastronomic journey with refreshing antipasti and choose from a selection of seafood delicacies including **Boston Lobster Salad with Avocado and Fresh Burrata** and **Blue Fin Tuna with Salmoriglio Sauce and Caviar**. Seared to perfection, the flavorful tuna is elevated with this traditional Sicilian sauce.

Savor tantalizing Italian seafood pasta such as **Spaghetti Chiatarra Mancini with Langoustine and Datterino Tomato** or **Mezzi Paccheri with Sicilian Red Shrimps and Basil Pesto Sauce**. Both pasta dishes shine the spotlight on iconic seafood from the Italian Mediterranean coast.

Chef Angelo's famous **Risotto Acquerello with Seasonal Morel and Mixed Mushrooms** delights the most discerning palates.

The selection of main courses includes the hearty **Red Star Grouper in Matalotta Fish Soup** and the refreshing **Seared Line Caught Sea Bass served with Broccoli Rabe and Datterino Tomato Confit**, which highlight Chef Angelo's seafood expertise. You can also go for the **Wagyu Beef Sirloin** roasted to perfection and served with artichoke and potato.

End the gastronomic journey on a high note with the decadent selection of desserts. Highlights include traditional **Ricotta Cream Cannoli with Candied Fruits and White Cheese Ice Cream** and **Sicilian Blood Orange Granita with Mixed Nuts Semifreddo and Almond Cake**.

The four-course menu is complemented with free-flow Champagne options – choose from Sommelier's selection of Veuve Clicquot, Ruinart, vintage Louis Roederer Cristal and vintage Louis Roederer Cristal Rosé.

A vegetarian menu is also available.

Tosca Weekend Lunch

Venue: Tosca di Angelo, Level 102, The Ritz-Carlton, Hong Kong

Time: 12 noon – 2:30 p.m.

Date: Weekends and Public Holidays

Price: HK\$938 per guest, four-course menu with free-flow Veuve Clicquot Yellow Label Brut
HK\$1,388 per guest, four-course menu with free-flow NV Ruinart Blanc de Blancs/ Rosé
HK\$2,888 per guest, four-course menu with free-flow 2008 Louis Roederer Cristal
HK\$4,988 per guest, four-course menu with free-flow 2008 Louis Roederer Cristal Rosé

*All prices are subject to 10% service charge.

For reservations, please contact Restaurant Reservations at (852) 2263 2270 or via email at restaurantreservation.hk@ritzcarlton.com.

About The Ritz-Carlton, Hong Kong

Occupying floors 102 to 118 of the International Commerce Centre in Kowloon, The Ritz-Carlton, Hong Kong is the highest hotel in the world. The hotel's 312 guestrooms all offer spectacular city and harbor views. The hotel also features six dining venues including the state-of-the-art Michelin-starred Italian restaurant, Tosca di Angelo; two-star Michelin Chinese restaurant, Tin Lung Heen; Almas Caviar Bar serving the finest selection of caviar and Balik salmon; The Lounge and Bar, which features an international all-day dining menu; and Café 103, which serves signature afternoon tea. The rooftop bar, Ozone, is truly a stunning venue at 490 meters above sea level. For those wishing to relax and indulge, The Ritz-Carlton Spa, Hong Kong, located on the 116th floor, features nine deluxe treatment rooms and two couple's suites, redefining the urban spa experience in the city and across Asia. The 118th floor of the hotel is home to a fully equipped fitness center and an indoor pool area adorned with a 28m x 7m mirrored ceiling and high-resolution LED wall. Setting the benchmark for events in the region, the hotel boasts one of the largest ballrooms in the city at 870sqm. Complemented by an additional four meeting rooms, the ballroom has become the major social venue for Hong Kong. For more information, please visit www.ritzcarlton.com/hongkong.

About The Ritz-Carlton Hotel Company, LLC

The Ritz-Carlton Hotel Company, L.L.C., of Chevy Chase, MD., part of Marriott International, Inc., currently operates more than 100 hotels and over 45 residential properties in 30 countries and territories. For more information or reservations, visit the company web site at www.ritzcarlton.com, for the latest company updates, visit news.ritzcarlton.com and to join the live conversation, use #RCMemories and follow along on Facebook, Twitter, and Instagram. The Ritz-Carlton Hotel Company, L.L.C. is a wholly-owned subsidiary of Marriott International, Inc. (NASDAQ:MAR). The Ritz-Carlton is proud to participate in Marriott Bonvoy, the new name of Marriott's travel program replacing Marriott Rewards®, The Ritz-Carlton Rewards®, and Starwood Preferred Guest® (SPG). The program offers members an extraordinary portfolio of global brands, experiences on Marriott Bonvoy Moments and unparalleled benefits including earning points toward free hotel stays and nights toward Elite status recognition. To enroll for free or for more information about the program, visit MarriottBonvoy.marriott.com.

APPENDIX:

ANTIPASTI

Astice in Insalata con Avocado e Burrata Fresca
Boston Lobster Salad with Avocado and Fresh Burrata
波士頓龍蝦·牛油果·牛奶芝士

Crudo di Tonno Pinna Blu con Salmoriglio e Caviale
Blue Fin Tuna with Salmoriglio Sauce and Caviar
藍鰭金槍魚·西西里海鮮汁·魚子醬

Carpaccio di Fassona con Mostarda, Carciofi e Rucola
Fassona Beef Carpaccio with Light Mustard, Artichoke and Arucola
生牛肉·芥末·火箭菜·朝鮮薊

Vellutata di Asparagi Bianchi con Caviale Oscietra e Aneto
White Asparagus Veloute with Oscietra Caviar and Fresh Dill
白蘆筍湯·魚子醬·新鮮蒔蘿

PRIMI PIATTI

Spaghetti Chitarra Mancini con Scamponi e Datterino
Spaghetti Chitarra Mancini with Langoustine and Datterino Tomato
意大利麵·海螯蝦·蕃茄

Mezzi Paccheri con Gamberi Rossi di Sicilia e Pesto
Mezzi Paccheri with Sicilian Red Shrimps and Basil Pesto Sauce
短寬管麵·紅蝦·羅勒香草汁

Risotto Acquerello con Spugnole e Funghi Misti
Risotto Acquerello with Seasonal Morel and Mixed Mushrooms
羊肚菌意大利飯

SECONDI PIATTI

Cernia Rossa in Zuppetta di Matalotta con Olive e Capperi di Salina
Red Star Grouper in Matalotta Fish Soup with Olive, Caper and Cherry Tomato
紅石斑魚·馬塔羅塔魚湯·橄欖·酸豆·蕃茄

Branzino di Lenza Cotto alla Maggiorana con Cime di Rapa e Datterino Confit
Seared Line Caught Sea Bass with Broccoli Rabe and Datterino Tomato Confit
手釣海鱸魚·歐陸花菜·蕃茄

Wagyu Australiano Arrostito con Patate e Carciofi
Roasted Wagyu Beef Sirloin with Artichoke and Potato
和牛西冷·朝鮮薊·馬鈴薯

DOLCI

Tiramisù Tradizionale al Bicchieri

Traditional Tiramisù

意大利芝士蛋糕

Cannolo di Ricotta con Canditi e Gelato al Fior di Latte

Ricotta Cream Cannoli with Candied Fruit and White Cheese Ice Cream

軟芝士脆卷·果乾·芝士雪糕

Bianco Mangiare al Limone di Sicilia e Cantalupo

Sicily Lemon Blancmange with Sorbet and Fresh Canteloupe Melon

西西里檸檬奶凍·雪葩·蜜瓜

Granita di Arancia Rossa di Sicilia con Semifreddo di Mandorle Pistacchi e Noci

Sicilian Blood Orange Granita with Mixed Nuts Semifreddo and Almond Cake

西西里血橙沙冰·堅果·杏仁蛋糕

I Formaggi di Tosca

Tosca's Cheese Selection Tosca

芝士拼盤

Enjoy your choice of four-course menu with free-flow Champagne
HK\$938 per guest with free-flow Veuve Clicquot Yellow Label Brut
HK\$1,388 per guest with free-flow NV Ruinart Blanc de Blancs/ Rosé
HK\$2,888 per guest with free-flow 2008 Louis Roederer Cristal
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