

SPLENDID FESTIVE CELEBRATIONS AT INTERCONTINENTAL GRAND STANFORD HONG KONG

(Hong Kong, November 12, 2015) – InterContinental Grand Stanford Hong Kong invites you to join us for a magical Christmas and New Year with your loved ones, filled with festive joy, merriment and heartfelt hospitality.

Indulge in our sumptuous festive delicacies with angelic carols and lavish adornments. Don't forget to capture the memorable moments with Santa Claus.

Please visit our festive booking desk located in the hotel lobby from Tuesday the 1st December or call us at (852) 2731 2831 for advance ticket sales and more details.

ENCHANTING ITALIAN DELIGHTS AT MISTRAL

Celebrate the holiday season in Italian style as our professional culinary team brings you a truly memorable festive experience with our distinctive Italian menus and a sparkling festive family lunch. The Christmas Eve 5-course set dinner and New Year's Eve 8-course set dinner featuring festive treats including langoustine carpaccio, red wine braised Wagyu short rib, blue crab salad with shellfish, pan-seared foie gras, saffron tagliolini with caviar and Carabinero red prawns and many more.

Mistral also serves up an enticing Festive Family Lunch for family gathering on the Christmas Day. Free-flowing Prosecco, Italian red and white wines are available for you to enjoy a bubbly holiday. Kids will have a party of their own at the kids' corner loaded with educational toys and interactive learning games sponsored by Vtech® for a delightful afternoon. Santa Claus will also give out gifts and blessings for everyone. Come and share the endless laughter with family and friends!

For reservations, please call (852) 2731 2870 and see appendix 1.1 – 1.3 for price and set menu details.



Christmas Eve 5-course set dinner –
Langoustine carpaccio with
sea urchin and apple fennel tartare



Christmas Eve 5-course set dinner –
Red wine braised Wagyu short rib with
sautéed wild mushrooms and potato gratin



New Year's Eve 8-course set dinner –
Blue crab salad with
shellfish gelatin and potato foam



New Year's Eve 8-course set dinner –
Saffron tagliolini with
caviar and Carabinero red prawns

LAVISH FESTIVE BUFFET AT CAFÉ ON M

Celebrate Christmas and New Year at Café on M with your family and friends for a sumptuous festive buffet, featuring a variety of festive delicacies and international specialities from day to night, including freshly shucked oysters, black mussels and Boston Lobsters as well as a variety of Japanese sashimi and sushi. Traditional festive roasted turkey and roasted prime rib of beef are also served to satisfy the appetite of meat-lovers. Put a perfect finish to your Christmas feast with the indulgent Christmas desserts for your extra sweet festive season.

For reservations, please call (852) 2731 2860 and see appendix 2.1 for price details.



Roasted prime rib of beef



Traditional festive roasted turkey



Christmas desserts



Festive macarons

CANTONESE SPECIALITIES AT HOI KING HEEN

This festive season, our award-winning Executive Chinese Chef Leung Fai Hung at Hoi King Heen has prepared an indulgent collection of innovative delicacies and a festive set menu to create a unique dining experience for your family and friends.

For reservations, please call (852) 2731 2883 and see appendix 3.1 for set menu details.



Deep-fried pork spare ribs with honey prune and sesame sauce



Baked crab shell in coconut sauce stuffed with seafood fried rice



Homemade almond cream with egg white

GLAMOROUS CELEBRATION AT TIFFANY'S NEW YORK BAR

Celebrate Christmas in style at the Capital of "Whisk(e)y in Hong Kong - Tiffany's New York Bar with our sophisticated whisk(e)y selection and cocktails.

Join us with the best countdown party in town and enjoy our festive cocktails and live music performance, bringing you an unforgettable festive celebration and sparkling start to 2016!

Planning to give something unique this Christmas? Tiffany's New York Bar has also prepared a small batch of expertly crafted Winter Edition single malt whisk(e)y gift pack for you to share the festive joy.

For reservations, please call (852) 2585 2545.



Festive cocktail – Almond & Barley



Festive cocktail – Smoked Minced Pie



Big Peat Whisky - Christmas Edition



Tiffany's New York Bar's expertly crafted Winter edition single malt whisk(e)y gift pack

EXQUISITE FESTIVE CAKES

Pamper your sweet tooth this festive holiday!

Embrace the divine experience with Mistral's melt-in-your-mouth Christmas chocolate cake, presented elegantly in a hand-crafted wooden gift box.

For enquiries, please call (852) 2731 2831 (from December 1 until December 31).



Christmas log cake



Mistral Festive chocolate cake

LUXURIOUS FESTIVE WINE & DINE GETAWAY

Offering a spectacular view of Victoria Harbour and a glittering scene of festive lighting, our elegantly-appointed Junior Harbour View Suite provides yourself and your loved ones a pampering treat.

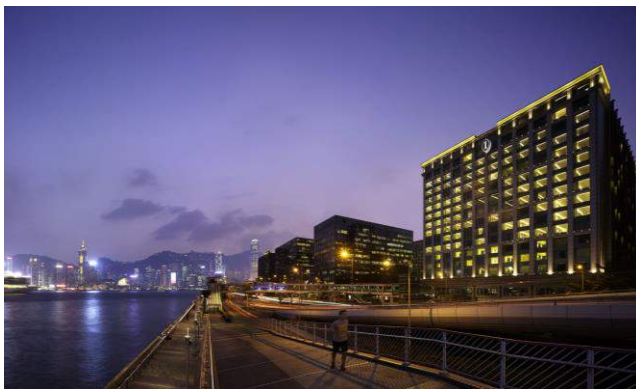
Celebrate an unforgettable festive holiday with our 4-course Italian dinner set menu paired with selected fine wines from Gaja at the highly-acclaimed Mistral. What can make your stay even more perfect? A complimentary bottle of Moët & Chandon Champagne and chocolate-dipped strawberries await you in your room to celebrate this festive season!

Special Festive Package starts from HK\$5,000* per night and includes the following treats:

- One night accommodation in Junior Harbour View Suite
- Four-course Gaja Wine Dinner for two persons at Mistral
- A bottle of Moët & Chandon Champagne and chocolate-dipped strawberries for in-room enjoyment after dinner
- Complimentary use of fitness centre and rooftop outdoor heated swimming pool

Please call (852) 2731 2882, fax to (852) 2723 5121 or email at reservations@grandstanford.com for reservations.

* The package is valid for the bookings on December 15 to 30, 2015 | Subject to a 10% service charge per room | The package cannot be used in conjunction with other promotional offers | Advance reservation is required | Full payment is required within 24 hours after reservation, the payment is non-cancellable and non-refundable | A maximum of 2 guests per suite, additional charge of HK\$800 per night (subject to 10% service charge) is required for each extra guest aged 12 or above | Confirmation is subject to availability and changes without prior notice | blackout dates may apply.



InterContinental Grand Stanford Hong Kong -
Hotel Exterior



Junior Harbour View Suite



Rooftop outdoor heated swimming pool



Four-course Gaja Wine Dinner -
Warm octopus salad Ligurian style with
new potatoes, black olives and cherry tomatoes



Four-course Gaja Wine Dinner -
Handmade garganelli tossed with
clams, sea urchin and sparkling wine sauce



Four-course Gaja Wine Dinner -
Selected fine wines from Gaja

CHRISTMAS HAMPERS

Share Christmas blessings with friends and family with our elegant festive hampers brimming with the finest selection of luxurious festive treats.

- Deluxe Hamper
- Grand Stanford Hamper

See appendix 4.1 – 4.2 for details of Christmas hamper collections.

For purchase or enquiries, please call (852) 2731 2831 (from December 1 to December 31).



Deluxe Hamper



Grand Stanford Hamper

Please click http://bit.ly/icgs_2015xmas_pr to download high resolution images.

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Note to editors:

About InterContinental Grand Stanford Hong Kong

Recognised as Hong Kong's Leading Business Hotel by the World Travel Awards (WTA), InterContinental Grand Stanford Hong Kong is a five-star hotel that offers breathtaking views of Hong Kong's Victoria Harbour. The hotel features 570 luxurious rooms and suites and the finest selection of world-class dining outlets from distinctive Italian to contemporary international buffet and award-winning Cantonese cuisine. The state-of-the-art meeting facilities in a comfortable and stylish setting are complemented by a fully equipped business centre. Located within easy reach of the world-famous Star Ferry and the Mass Transit Railway (MTR), the award-winning hotel offers refined service and facilities for the savvy business and leisure travellers.

For more information on InterContinental Grand Stanford Hong Kong, please visit:
www.hongkong.intercontinental.com

For further information or high-resolution images, please contact:

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Appendix

1.1 Mistral – Italian Festive Delight Programme

December 24, 2015 Christmas Eve		
Semi-buffet set lunch	\$448	12:00noon – 2:30pm
Christmas Eve 5-course set dinner # <ul style="list-style-type: none">• Santa Claus visit• Christmas choir performance	\$1,388	7:00pm – 10:30pm
December 25, 2015 Christmas Day		
Festive Family Lunch with kids' corner # <ul style="list-style-type: none">• Santa Claus visit	Adult \$798 Child \$498	11:30am – 2:30pm
À la carte dinner <ul style="list-style-type: none">• Santa Claus visit• Christmas choir performance	/	7:00pm – 10:30pm
December 26, 2015 Boxing Day		
Semi-buffet set lunch	\$448	12:00noon – 2:30pm
À la carte dinner	/	7:00pm – 10:30pm
December 31, 2015 New Year's Eve		
Semi-buffet set lunch	\$448	12:00noon – 2:30pm
New Year's Eve 8-course set dinner # <ul style="list-style-type: none">• Live music entertainment	\$1,688	7:00pm – 1:00am
January 1, 2016 New Year's Day		
Semi-buffet set lunch	\$448	11:30am – 2:30pm
À la carte dinner	/	7:00pm – 10:30pm

Advance ticket sale is required and tickets can be purchased at the festive booking desk located in the hotel lobby from December 1 - 31.

* All prices are in Hong Kong dollars on per person basis and subject to a 10% service charge.

1.2 Mistral – Christmas Eve 5-course Set Dinner

Langoustine carpaccio with sea urchin, apple fennel tartare



Guinea fowl consommé with agnolotti



Crab tagliolini with Osetra caviar



Pan-fried wild sea bass with butter, poached baby vegetables and saffron orange sauce

Or

Red wine braised Wagyu short rib with sautéed wild mushrooms and potato gratin



Honey nougat semifreddo with grappa ice cream



Festive petit four

HK\$1,388 per person (subject to 10% service charge)

1.3 Mistral – New Year's Eve 8-course Set Dinner

Blue crab salad with shellfish gelatin, potato foam



Three oyster preparations
(apple celery tartare, sea urchin espuma and red bell pepper granite)



Pan-seared foie gras with creamy pumpkin and amaretti biscuit



Saffron tagliolini with caviar and Carabinero red prawns



Pan-fried turbot fillet with Jerusalem artichokes, vegetable caponata and Provençal crust

Or

Pan-seared veal tenderloin with sautéed girolles, winter truffle, mashed potato and rocket leaves



Clementine panna cotta



Valrhona chocolate and orange cake with raspberry sauce and chilli scented ice cream



Festive petit four

HK\$1,688 per person (subject to 10% service charge)

2.1 Café on M – Lavish Festive Programme

December 24, 2015 Christmas Eve		
Christmas Eve lunch buffet	Adult \$468 Child \$358	12:00noon – 2:30pm
Christmas Eve dinner buffet # • Santa Claus visit • Christmas choir performance	Adult \$798 Child \$498	5:30pm – 8:00pm (1 st seating)
	Adult \$898 Child \$598	8:30pm – 11:00pm (2 nd seating)
December 25, 2015 Christmas Day		
Christmas lunch buffet #	Adult \$598 Child \$428	12:00noon – 2:30pm
Christmas dinner buffet # • Santa Claus visit • Christmas choir performance	Adult \$798 Child \$498	5:30pm – 8:00pm (1 st seating)
	Adult \$898 Child \$598	8:30pm – 11:00pm (2 nd seating)
December 26, 2015 Boxing Day		
Boxing Day lunch buffet	Adult \$528 Child \$398	12:00noon – 2:30pm
Boxing Day dinner buffet	Adult \$678 Child \$458	6:30pm – 10:00pm
December 31, 2015 New Year's Eve		
New Year's Eve lunch buffet	Adult \$358 Child \$278	12:00noon – 2:30pm
New Year's countdown buffet #	Adult \$798 Child \$598	7:00pm – 12:00 midnight
January 1, 2016 New Year's Day		
New Year lunch buffet	Adult \$388 Child \$298	12:00noon – 2:30pm
New Year dinner buffet	Adult \$608 Child \$448	6:30pm – 10:00pm

Advance ticket sale is required and tickets can be purchased at the festive booking desk located in the hotel lobby from December 1 to 31.

* All prices are in Hong Kong dollars on per person basis and subject to a 10% service charge.

3.1 Hoi King Heen – Festive Set Menu

Appetizer combination

(BBQ pork wrapped with Chinese sausage, Simmered prawn with far dew Chinese wine,
Smoked scallop with rose flavoured, Deep-fried pork spare ribs with honey prune and sesame sauce)



Double-boiled sea conch soup with bean curd



Fried prawn with mango and osmanthus sauce



Sautéed garoupa fillet with broccoli and fungus



Braised beef short ribs with papaya



Baked crab shell in coconut sauce stuffed with seafood fried rice



Homemade almond cream with egg-white



Sweetened crispy milk roll

HK\$1,800 for two persons (subject to 10% service charge)

4.1 Deluxe Hamper HK\$1,388

Hot chocolate cocoa powder
Italian balsamic vinegar
Mini chocolate bars
Spaghetti mancini
Honey Candies

Panettone
Italian extra virgin olive oil
Prosecco
Pistachio Turkish delights
Italian Red Wine

4.2 Grand Stanford Hamper HK\$2,988

Hot chocolate cocoa powder
Christstollen
Christmas cookies
Assorted mini nougats
Mini chocolate bars
Almond cookies with citrus and pistachios
Chocolate Santa Claus
Tangerine marmalade Cointreau

Panettone
Spiced cherry and cherry brandy jam
Mistral chocolate cake
Moët & Chandon Champagne
Truffle chocolate
Italian Red Wine
Italian extra virgin olive oil