

FOR IMMEDIATE RELEASE

**Italian Pistachio Harbour View Afternoon Tea
at The Mistral, InterContinental Grand Stanford Hong Kong**



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Hong Kong SAR, China, 1 November 2024 – InterContinental Grand Stanford Hong Kong is thrilled to introduce its exquisite Italian Pistachio Harbour View Afternoon Tea, showcasing the finest pistachios sourced directly from Italy. This sumptuous culinary experience is designed to delight the senses, set against the breath-taking backdrop of the harbour. Available for a limited time, this afternoon tea promises to be a highlight of everyone's dining journey.

Guests can indulge in a meticulously crafted menu featuring a harmonious blend of savoury and sweet delights, each infused with the unique and rich flavour of pistachios from this Mediterranean country.

Savoury Selections:

- **Vol Au Vent, Duck Liver Mousse, Pistachio Crumble:** Delicate, flaky pastry shells filled with rich duck liver mousse, elegantly topped with a crunchy pistachio crumble. The combination of creamy and nutty flavours creates a luxurious bite that melts in the mouth.
- **Parma Ham, Burrata, Pesto Bread, Pistachio Crumble:** Succulent slices of authentic Parma ham paired with creamy, luscious burrata, all nestled on freshly baked pesto bread. Finished with a sprinkle of pistachio crumble, it offers a perfect balance of savoury richness and nutty sweetness.
- **Spinach Crepe, Ham, Fontina Cheese, Quail Egg:** A tender spinach crepe enveloping a savoury filling of artisanal ham, fontina cheese, and a perfectly cooked quail egg. Each bite delivers a creamy, cheesy experience with a hint of earthiness from the spinach.
- **Smoked Salmon, Salmon Mousse, Pistachio Blinis:** Silky smoked salmon layered with a light, airy salmon mousse atop delicate pistachio blinis. This dish is a celebration of freshness, enhanced by the subtle crunch of pistachio for a delightful textural contrast.

Sweet Treats:

- **Tiramisu:** A modern twist on the classic dessert, featuring layers of soft ladyfingers soaked in rich coffee, enveloped in a velvety mascarpone mixture, and enhanced with crushed pistachios. Each forkful is a symphony of creamy and nutty flavours that will transport guests to Italy.
- **Cannolo:** Crisp pastry shells filled with a decadent blend of sweet ricotta, pistachio, and a hint of chocolate, creating a delightful crunch followed by a creamy explosion of flavour. This traditional Italian treat is a must-try for any dessert lover.
- **Profiterole, Pistachio Cream:** Airy choux pastry puffs filled with a smooth, luscious pistachio cream. Topped with a drizzle of rich chocolate sauce, these delightful bites are the perfect harmony of lightness and indulgence.
- **Pistachio Tart, Cherry Compote:** A buttery tart crust filled with a rich pistachio custard, topped with a vibrant cherry compote. The natural acidity of the cherries beautifully balances the nutty sweetness of the pistachio, creating a dessert that is both refreshing and satisfying.
- **Financier, Vanilla Ganache, Pistachio Cream:** A moist and tender almond cake infused with vanilla ganache and delicate pistachio cream. This elegant treat boasts a buttery flavour and a melt-in-your-mouth texture that will leave guests craving more.
- **Pistachio Cookie, Ganache, Raspberry Coulis:** A freshly baked cookie featuring a delightful pistachio base, generously filled with silky ganache and accompanied by a tangy raspberry coulis. This combination of sweet and tart flavours makes for an irresistible finish.
- **Pistachio Scone, Fruit Jam, Clotted Cream:** Fluffy pistachio scones served warm, accompanied by rich British clotted cream and seasonal fruit jam. The nutty flavour of the pistachios adds a unique twist to this classic afternoon tea staple.
- **Pistachio Gelato:** Creamy, artisanal pistachio ice cream that is rich and smooth, offering a perfect finale to an afternoon tea experience.



Photos on Cappuccinos

To enhance the afternoon tea experience, guests can choose between the **refreshing ice or a comforting hot pistachio latte**. For those who fancy a cup of cappuccino with their **personal photo or text like “Happy Birthday”** on the foam as a pleasant surprise, they can simply ask The Mistral team while ordering the drink. This service is entirely **complimentary**.

Promotion Period and Time

Date: 1 November 2024 – 31 January 2025
Time: 3:30 – 5:30pm

Exclusive Offer

Enjoy this lavish afternoon tea **for two at the price of HK\$788**. As a special promotion, guests can purchase the experience through our hotel eShop at a **15% discount**, making this an occasion not to be missed. All prices are subject to a 10% service charge.

Reservations

Bookings must be made one day in advance, and can be made via the hotel's dining page on the hotel's official [eShop](#). Visit our [official website](#) and follow the hotel @InterConGSHK on Facebook and Instagram.

About InterContinental Grand Stanford Hong Kong

InterContinental Grand Stanford Hong Kong is a five-star hotel that offers breath-taking views of Hong Kong's Victoria Harbour. The hotel features 572 luxuriously appointed rooms including 37 suites and the finest selection of world-class dining outlets from The Mistral's authentic Italian cuisine to Café on M's contemporary delights, Hoi King Heen's award-winning Cantonese cuisine, and Tiffany's New York Bar's impressive whisky collection. The state-of-the-art meeting facilities are versatile, catering to various functions and scales. Located within easy reach of the world-famous Star Ferry and the Mass Transit Railway (MTR), the award-winning hotel offers refined services and facilities for savvy business and leisure travellers alike.

The Mistral

Nestled amidst the serene beauty of Victoria Harbour, The Mistral is a culinary haven that embodies authenticity in Italian elegance. Helmed by Chef de Cuisine Fabio Guaglione, hailing from the enchanting city of Napoli, his menu showcases regional specialties and locally-sourced ingredients. An opulent selection of Italian wines and an unparalleled collection of Grappa and Amaro elevate the gastronomic journey.

Location 1/F
Phone (852) 2731 2870
Email themistral@icgrandstanford.com

The Mistral's Lunches and Brunches with Exclusive eShop offers:

Harbour View Brunch

Every Sunday

- HK\$653.6 per adult (Original Price: HK\$756.8)
- HK\$843.6 per adult with free-flow of Moët & Chandon Imperial Brut and wine (Original Price: HK\$976.8)
- HK\$368.6 per child (Original Price: HK\$426.8)

Saturday Artisan Italian Lunch

Every Saturday

Immerse in our Saturday Italian lunch, featuring a wide collection of choice antipasti, signature desserts, plus an array of handmade pasta and quality mains to indulge in for a noon-time chillax.

- HK\$444.6 per guest (Original Price: HK\$514.8)

La Dolce Vita Lunch

Monday - Friday

Indulge in a generous spread of Italian delicacies, from antipasti, cold cuts, cheese, organic greens to seasonal soup, followed by a choice among five main courses. Wrapping up the lunch experience with sinful desserts.

- HK\$359.1 per guest (Original Price: HK\$415.8)

For enquiries, please contact:

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