

FOR IMMEDIATE RELEASE

Sonata in Pink Major Harbour View Afternoon Tea



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Hong Kong SAR, China, 15 April 2025 – The Mistral Italian restaurant of InterContinental Grand Stanford Hong Kong is pleased to announce the launch of the premium afternoon special, **Sonata in Pink Major Harbour View Afternoon Tea**.

This captivating afternoon tea beautifully marries the delicate essence of Japanese sakura with the succulent sweetness of Korean strawberries. The ocean radiates a romantic charm in spring and early summer, where the shimmering waves intertwine with the passage of time, crafting a unique afternoon feast.

Guests can plan a day of visual and musical feast after the delightful indulgence on the tastebuds. Upon purchasing Sonata in Pink Major Harbour View Afternoon Tea, guests can appreciate **Mozart's *The Magic Flute*** presented by Opera Hong Kong at a 20% discount.

Guests can look forward to a delightful selection of both savoury and sweet treats, including:

Savoury Delights

Salmone e Caviale:

Delicate smoked salmon is elegantly presented on soft tomato blinis, enhanced with a sprinkle of sakura powder for a floral aroma that complements the rich flavours.

L'Aragosta:

Succulent Boston lobster is tossed in a light butter lobster mayonnaise and paired with peppery rocket leaves, all in a homemade bread bun, creating a refreshing and luxurious bite.

Fegato D'Oca:

This luxurious goose liver pâté is delicately infused with the floral notes of sakura, creating a rich and creamy texture. It is elegantly topped with a sweet plum wine jelly that adds a delightful contrast, enhancing the profile of the mousse.

Sushi al Granchio:

A unique sushi roll featuring Japanese sakura sushi rice, filled with tender crab meat, offering a delightful blend of textures and flavours.

Sweet Indulgences

Il Profiterole:

Light and airy profiteroles filled with a luscious vanilla cream, drizzled with a rich strawberry ganache that adds a burst of fruity sweetness.

Madeleine:

These classic French sponge cakes are infused with a hint of sakura and citrus, served alongside a dollop of homemade strawberry jam for a modern twist on a traditional treat.

Cremoso Alla Sakura:

A delightful rose and sakura Mont Blanc featuring a velvety rose chocolate crèmeux layered with almond cream. This elegant dessert combines floral notes and nutty richness, creating a harmonious and indulgent treat that melts in the mouth.

Yogurt Panna Cotta:



A luscious strawberry panna cotta paired with smooth white chocolate cream, beautifully topped with a medley of seasonal berries. This dessert offers a perfect blend of creamy sweetness and vibrant fruit flavours.

Bavarese Alla Fragola:

A sumptuous strawberry chocolate bavarois layered with a vibrant strawberry and basil confit, all resting on a crisp almond sable.

Scone:

Traditional scones served warm, accompanied by British clotted cream and refreshing strawberry jam.

Gelato:

A luscious strawberry and creamy vanilla ice cream, providing a cool, fruity treat to round out the afternoon tea experience.

Two complimentary glasses of **Strawberry & Sakura Smoothies** elevate the entire afternoon tea experience.

Add HK\$110 for a glass of **Pink Bellini Cocktail**.

Promotional Period and Time

Date: From now until 30 June 2025

Time: 3:30 – 5:30pm

Prices

The Sonata in Pink Major Harbour View Afternoon Tea is good for two persons. It is priced at **HK\$728** from **Monday to Friday** and **HK\$788 on Saturday, Sunday and Public Holidays**. A **15% discount** is offered at hotel's official eShop. All prices are subject to a 10% service charge.

To Book

Guests are encouraged to make reservations via the hotel's [official eShop](#) one day in advance. Visit the [official website](#) and follow The Mistral's official IG account [@TheMistral.hk](#), or the hotel @InterConGSHK on [Instagram](#) and [Facebook](#).

To purchase **Mozart's The Magic Flute** and **enjoy 20% off**, guests can input the discount code: *SD20* upon purchasing on URBPIX to enjoy this privilege.



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

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 distinctive The Mistral's Italian cuisine to Café on M's modern 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, including two secluded arenas boasting captivating Victoria Harbour view, cater 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.

About *The Magic Flute*

Opera Hong Kong presents a new production of Mozart's *The Magic Flute* at the Grand Theatre of the Hong Kong Cultural Centre from 15 to 18 May 2025. This two-act opera is a special collaboration between Opera Hong Kong, China National Opera House, and State Opera South Australia. Directed by visionary Chinese director Shuang Zou and featuring stunning stage sets and costumes by acclaimed designer Dan Potra, the production offers a fresh and imaginative interpretation of Mozart's timeless masterpiece, delivering a magical and unparalleled visual and musical treat.

For enquiries, please contact:

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