

FOR IMMEDIATE RELEASE

**Dazzling Christmas at
InterContinental Grand Stanford Hong Kong**



Click [here](#) for High Resolution Photos

Click [here](#) for Christmas Brochure for Detailed Prices

Hong Kong SAR, China, 19 November 2024 – InterContinental Grand Stanford Hong Kong announces its Dazzling Christmas celebrations this December. Guests can look forward to a delightful array of exquisite culinary offerings, celebrating the season's joy. The hotel's talented culinary team has crafted a remarkable menu for each dining outlet, ensuring an extraordinary experience for every patron.

Café on M

Elevate your year-end celebrations this Christmas at Café on M with a festive buffet featuring an impressive selection of seafood on ice, including chilled Boston lobster, Canadian snow crab legs, and brown crabs. Don't miss the highlights of Roasted Prime Rib and Roasted Turkey, which are sure to delight.

From the hot station, savour exquisite dishes like Pan-seared Foie Gras on Brioche Toast with Raspberry Coulis, Abalone, Fish Maw and Chicken Double-Boiled Soup, Roasted Lamb Rack Provençal, and Grilled Prawns with Garlic Butter. Indulge in decadent delights at the Suisse Raclette Cheese station, Cream Cheese Berries Mille Feuille, Fancy Macarons, and Mini Christmas Cookies — all designed to make your festive experience truly memorable.

Specially open on **24 December dinner** and **25 December lunch and dinner**.

Prices:

24 December – Christmas Eve Dinner Buffet – Adult HK\$ 1,188, Child HK\$ 638 up.

25 December – Christmas Lunch Buffet – Adult HK\$ 788, Child HK\$ 478 up.

25 December – Christmas Dinner Buffet – Adult HK\$ 1,188, Child HK\$ 638 up.

Time:

Lunch – 12:00noon to 2:30pm

Dinner – 6:30 to 10:00pm

Purchase **by 10 December 2024** to enjoy an early bird offer of **20% off and 10% off thereafter** (*while seats available*) on the hotel's official [eShop](#).

The Mistral

Chef de Cuisine Fabio Guaglione of The Mistral brings traditional Italian flair to life, using top-quality local ingredients and seasonal imports to craft delightful menus for **semi-buffet brunch and dinner**. Enjoy these culinary creations in a cozy, inviting seaside setting.

Guests can treat themselves this holiday season with select offerings from the Christmas Harbour View Champagne Brunch. Start with a selection of delectable items, including **Boston lobster, crab legs**, Parma ham and artisan cheeses.

Don't miss the **live station** featuring freshly handmade pasta and risotto, along with the popular porcini and truffle soup. For the main course, choose from five exquisite options, such as Iberico Pork Loin, M4 Australian Wagyu Tenderloin with Foie Gras Mousse and Porcini Jus, Australian Rack of Lamb, Mediterranean Sea Bass and Mussels in White Wine Sauce.

To conclude their meal, guests can indulge in a stunning **1-metre-long Mille-Feuille**, Sicilian Cannoli, Black Truffle Burnt Cheesecake, and Mövenpick Ice Cream.

Prices:

24 December – Christmas Eve Harbour View Dinner – Adult HK\$ 1,188, Child HK\$ 588 up.

25 December – Christmas Harbour View Champagne Brunch – Adult HK\$ 828, Child HK\$ 488 up. Add HK\$300 for unlimited pouring of Moët & Chandon Grand Vintage.

25 December – Christmas Harbour View Dinner – Adult HK\$ 1,188, Child HK\$ 488 up.

26 December – Boxing Day Harbour View Champagne Brunch – Adult HK\$ 788, Child HK\$ 488 up. Add HK\$300 for unlimited pouring of Moët & Chandon Grand Vintage.

31 December – New Year's Eve Harbour View Dinner – Adult HK\$ 1,288, Child HK\$ 588 up.

1 January – New Year Harbour View Brunch – Adult HK\$ 728, Child HK\$ 488 up. Add HK\$300 for unlimited pouring of Moët & Chandon Grand Vintage.

Time:

Brunch – 11am to 3:00pm

Dinner – 6:30 to 10:30pm

First 50 guests can enjoy an early bird offer of **10% off** on the hotel's official [eShop](#).

Hoi King Heen

The 8-course Festive Degustation Menu, crafted by Executive Chinese Chef Yu Chiu Kwan, features a selection of sought-after dishes. Highlights include Chef Kwan's hometown specialty, Pan-fried Glutinous Rice Dumplings filled with Peanuts and Chicken, and the soothing Double-boiled Hawaiian Papaya Soup with Fish Maw, Crab Meat, Chicken, Roasted Duck, and Mushrooms.

Guests will also enjoy the luxurious Braised Tomato filled with Bird's Nest, Assorted Seafood, and Cordyceps Flower. The experience concludes with the rare and delightful Deep-fried Milk Rolls, crispy on the outside and melt-in-your-mouth tender inside.

Prices:

This **8-course Festive Degustation Menu** is available **from 16 to 31 December 2024**. Priced at **HK\$ 828 per person**. Minimum order: 2 persons.

Time:

Monday – Friday

Lunch – 11:30am – 3:00pm

Dinner – 6:00 – 10:30pm

Saturday, Sunday and Public Holiday

Lunch – 10:30am – 3:00pm

Dinner – 6:00 – 10:30pm

Festive Roasting Items

The hotel's culinary team has artfully curated an exquisite selection of gourmet dishes, providing an elegant touch to celebrations with loved ones in the inviting warmth of home.

- **Christmas with Honey Glazed Gammon Ham Package HK\$ 1,538** (good for 4 to 6 persons)
 - Honey-glazed Gammon ham with mustard (approx. 1.8kg)
 - Pumpkin mashed potato (800g)
 - French beans, baby carrot with garlic (800g)
 - Black truffle gravy (500ml)
 - British Christmas pudding (1lb)
- **Christmas Turkey Package HK\$ 1,988** (good for 8 to 10 persons)
 - Roasted whole U.S. turkey (approx. 7kg)
 - Sausage and chestnut stuffing (500g)
 - Pumpkin mashed potato (800g)
 - Brussel sprout with bacon (800g)
 - Turkey gravy (1,000ml)
 - Cranberry sauce (300g)
 - British Christmas pudding (1lb)

Festive Goodies

Transform a home into a festive haven with a delightful array of 12 exquisite treats:

Christmas Cakes

- Valrhona Chocolate Christmas Yule Log Cake (for 6 - 8 guests) - HK\$488
- Red Forest Christmas Yule Log Cake (for 6 - 8 guests) - HK\$468
- American Pecan Pie (for 6 guests) - HK\$298
- Christmas Plum Pudding (for 2 guests) - HK\$128
- Sweet Mince Pie Royal (for 2 guests) - HK\$128
- Chestnut Delight - HK\$68
- Christmas Tree - HK\$68

Crafted Christmas Chocolate

- Hand-crafted Chocolate Nutcracker Gift Box (1 pc) - HK\$288
- Mini Chocolate Ginger Bread Man Gift Box (1 pc) - HK\$128
- Signature French Chardon Truffle Gift Box (6 pcs) - HK\$118

Christmas Cookies

- Extra-large Ginger Bread Man Gift Box (1 pc) - HK\$198
- Santa Cookie Box (12 pcs) - HK\$88

Whisky Advent Calendars

Experience the anticipation of Christmas with the hotel's exquisite whisky advent calendar. This premium collection showcases 24 exceptional whisky expressions from around the world, thoughtfully curated for both newcomers and seasoned connoisseurs, and includes a Glencairn Whisky Glass. It is an ideal gift for whisky enthusiasts looking to elevate their festive celebrations.

Prices of five premium calendars:

- **Around the World - Mystery Selection HK\$ 1,788**
- **Beginner's Selection HK\$ 1,988**
- **Independent Bottler Selection HK\$ 2,588**
- **Japanese Craft Distilleries HK\$ 2,988**
- **Premium Whisky Selection HK\$ 6,588**

Details of whisky labels can be found on the hotel's [eShop](#).

Christmas Hampers

Show appreciation to supportive partners and business counterparts at year's end with an elegantly presented hamper filled with carefully curated festive items.

Priced at HK\$ 3,588 net, the hamper can be ordered 48 hours in advance from 1 November to 29 December 2024, and redeem from 1 to 31 December 2024.

To Book and To Purchase

Festive dining bookings, Roasting items, Christmas Goodies and Whisky Advent Calendar can be made via the hotel's festive page on the hotel's official [eShop](#).

Orders for festive items should be placed a minimum of three days in advance, and items can be picked up at the hotel's Lobby Lounge.

All prices are subject to a 10% service charge.

Visit our [official website](#) and follow the hotel @InterConGSHK on Facebook and Instagram.

I. 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.

II. Café on M

Café on M features an extensive selection of both local and international favourites to whet everyone's appetite. Guests can enjoy everything from the finest fresh seafood, a host of green salad and sushi, Chinese Dim Sum to the most divine carvery roasts and mouth-watering desserts.

Location	M/F
Phone	(852) 2731 2860
Email	cafeonm@icgrandstanford.com

III. 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

IV. Hoi King Heen

Award-winning Hoi King Heen Chinese restaurant offers an authentic dining experience, presenting Cantonese classics with a modern twist. Every dish is prepared meticulously, incorporating traditional craftsmanship by Executive Chinese Chef Yu Chiu Kwan. Hoi King Heen showcases its inner simplicity in the elegance of modernity.

Hoi King Heen is undergoing renovation. Guests can savour authentic Cantonese delights on the first floor of the hotel.

Location	1/F
Phone	(852) 2731 2883
Email	hoikingheen@icgrandstanford.com

For enquiries, please contact:

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