

For Immediate Release



THE MISTRAL
PASSIONATELY ITALIAN

**Flat Iron Steak collaborates with The Mistral at
InterContinental Grand Stanford Hong Kong for a two-month pop-up**



[Hong Kong, 04 September 2025] – Flat Iron Steak teams up with The Mistral at InterContinental Grand Stanford Hong Kong for a two-month culinary collaboration in East Tsim Sha Tsui from **16 September 2025**. The cult steakhouse will bring its signature shareable cuts including the **1 kg Australian Black Angus T-Bone** and the **1.5 kg Australian Black Angus Tomahawk**, served in The Mistral's elegant Italian dining room overlooking Victoria Harbour.

The Mistral welcomes Flat Iron's much-loved weekly promotions as they make their Kowloon debut. **T-Bone Tuesday** offers the **1kg Australian Black Angus T-Bone**, grilled to order and served with French fries, salad and steak butter. The steak is usually HK\$1,198 and will be offered at the promotional price of HK\$599 on Tuesdays. **Tomahawk Thursday** features the **1.5kg Australian Black Angus Tomahawk**, served with the same accompaniments, and will also be available at HK\$649 on Thursdays, down from the usual HK\$1,298. Both promotions can be enjoyed while taking in the refined harbourfront setting and Victoria Harbour views that The Mistral is known for. These weekly promotions are a sell-out fixture at Flat Iron Steak's three Hong Kong Island locations and are expected to be in high demand in Kowloon.

The crossover pairs Butcher Johnny Glover, the man behind Flat Iron's cult following, with Chef Fabio Guaglione of The Mistral. Angus Pure Black Angus beef, grain-fed and selected for flavour and tenderness, will be prepared in a sharing style that complements The Mistral's refined, harbourfront setting and Italian hospitality, from handmade pasta to an extensive wine and grappa selection.

"Bringing Flat Iron's steaks to The Mistral felt like a natural fit: great beef in a beautiful setting. The aim is simple, big steaks, great cooking and good value," says Johnny Glover.

"It's a perfect match—stunning harbourscape, authentic Italian cooking, and exceptional steak," expresses Lars Ruecker, Director of Food & Beverage at InterContinental Grand Stanford Hong Kong. *"This collaboration brings together the best of both worlds, offering guests a truly memorable dining experience at The Mistral".*

The pop-up runs for two months only. Reservations are advised as T-Bone Tuesday and Tomahawk Thursday are expected to be in high demand.

Promotion Period

Date: 16 September – 21 November 2025

Reservations

Bookings can be made [online](#).

*Prices are subject to a 10% service charge.

ENDS

Please download high-resolution images [here](#).



Caption: The cult steakhouse, Flat Iron Steak, will bring its signature shareable cuts to East Tsim Sha Tsui: the **1kg Australian Black Angus T-Bone** and the **1.5kg Australian Black Angus Tomahawk**, served in The Mistral's elegant Italian dining room overlooking Victoria Harbour.



Caption: Pure Black Angus beef, grain-fed and selected for flavour and tenderness, will be prepared in a sharing style that complements The Mistral's refined, harbourfront setting and Italian hospitality, from handmade pasta

to an extensive wine and grappa selection.

The Mistral

Address: 1/F, InterContinental Grand Stanford Hong Kong, 70 Mody Road, East Tsim Sha Tsui, Hong Kong

Opening hours: Monday to Saturday: 12:00 - 15:00 & 18:30 - 22:30; Sunday 11:00 - 15:00 & 18:30 - 22:30

Phone: (852) 2731 2870

Email: themistral@icgrandstanford.com

About Hidden Gem Restaurants

Hidden Gem is Hong Kong's answer to accessible fine dining, operating as culinary rebels who deliver knockout dishes without knockout prices. With five distinct concepts including **Flat Iron Steak**, **Flat Iron Burger**, **Picanhas'**, **The Lasagna Factory**, and **The Powder Monkey**, Hidden Gem strategically positions its restaurants in off-the-beaten-path locations to pass rent savings directly to diners. Through a vertically integrated partnership with Steak King Foods, Hidden Gem maintains exceptional quality while proving that great food doesn't need to come with financial regret. In a city where dining out can cost more than airfare, Hidden Gem stands as a beacon for food lovers who understand the difference between price and value.

About 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.

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 and 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.

Media Contact

Amara Communications
Susie Riza Capon
susie@amaracomms.com
(852) 9865 9060

InterContinental Grand Stanford Hong
Kong
Wings Mok
Director of Marketing Communications
wings.mok@icgrandstanford.com
(852) 2585 2645