



RESTAURANT SLASH BAR

For Immediate Release

**Introducing Chef Massimo's Masterpiece Tasting Menu:
Beginning and Ending "Tableside"**

(Hong Kong, 13 June 2014) - **AVA Restaurant Slash Bar**, located atop **Hotel Panorama by Rhombus** in Tsimshatsui, redefines Italian cuisine with the launch of their new **Massimo's Masterpiece Tasting Menu**. Puglia-native Italian Chef Massimo Santovito has created a stunning Italian tasting menu with dishes of a homely feel representing his upbringing in this Mediterranean country.

A refined, innovative, and modern Italian-inspired menu is available in 6-course and 8-course versions at HK\$628 and HK\$698 per person respectively, featuring healthy Mediterranean ingredients and the soul and passion of homemade food, beginning and ending "tableside".

Chef Massimo's "tableside" preparation draws guests to focus on the message of the naked ingredients which are harmonious and unusual.

The first course, entitled, ***Smoked at your Table*** reads *Italian white sturgeon with avocado & celeriac salad, mango sphere, micro cress, & extra virgin olive powder*.

Chef Massimo specifically chose to feature sturgeon instead of the much more common sea bass, cod fish, red mullet, etc., not only for the novelty, taste and texture, but also because most people have known the sturgeon only for its caviar, but not for its actual meat.

Avocado and the extra virgin olive oil powder are added into the sturgeon equation to create the trinity of Omega 3, the common denominator between the three key ingredients.

With each guest's order, the kitchen will: (1) put a small portion of the sturgeon (which has been previously marinated with sugar, salt, and fresh dill and then slow cooked at 44°C for 44 minutes, and chilled) into a glass jar; (2) add smoke; and then (3) seal the lid. The serving chef or staff will then wheel out the smoking fish on a service trolley together with all the other finishing ingredients. When the jar is opened in front of the guest, he/she will see the smoking of the fish right before his/her eyes, and smell the aromas. The chef will then portion and assemble the creation with the other ingredients tableside onto a sleek black slate.

The accompanying avocado and celeriac salad adds crispiness, flavour and freshness while the mango sphere, a mango gelée appearing like a spoonful of egg yolk, continues to relax the palate, adding to the sturgeon just the right touch of whimsy.

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Smoked at your Table prepared tableside

The next course is ***Mediterranean Breeze***, a classic, concentrated, hearty Mediterranean *Italian seafood soup with black mussels, red prawns, scallops, & black olives*, evoking the fresh smells of a cool, salty sea breeze mixed with the aromas of wet seaweed on sun-drenched rocks.

Following this, the next two to three courses (depending on whether the 6-course or the 8-course menu are chosen), are named ***Surprising Me***, *rougie foie gras coated in balsamic gelée, pistachio crust, & spiced fig sauce*, ***The Healthy Break***, *a mixed green salad with a radish, orange, blueberries, pine nuts & black truffle dressing*, and ***A Touch to your Senses***, *a risotto with fresh oysters, shallots, Martini dry & avruga caviar*.



Mediterranean Breeze



Surprising Me



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The Healthy Break is a point during the meal where guests can stop and take a breather with their refreshing mixed green salad, preparing for the wholesome dishes ahead. **With A Touch to your Senses**, this risotto is created with butter instead of the usual creamy sauce base, emphasising the other flavours such as the fresh sweet oysters and shallots.

Other courses in the menu provide an impressionistic flashback to Chef Massimo's childhood vacations with his family to the countryside and to the rocky beaches near his hometown Andria.

Chef's Home, homemade basil chlorophyll spaghetti with smooth roasted red bell pepper sauce, & crispy basil reminisces of idyllic countryside moments where the fragrance of thick curly-leafed basil would set the backdrop to the roasting of bell peppers in preparation for the family's luncheon salad.

There is then the arrival of the choice of meat courses: **A Beef Moment**, pan-fried Australian Wagyu beef strip loin with fondant red onions & zucchini ribbon or **Spain meets Italy**, Iberico pork loin wrapped in Parma ham with white polenta, baby carrots & extra virgin olive oil espuma.



Chef's Home



Spain meets Italy

For the last course served Chef Massimo-style tableside, **The Sweet Corner**, the most famous Italian dessert of all time, *Tiramisù* is turned literally upside down.

Here, the sponge and cream are placed in front of the guest at the top of the dessert instead of at the bottom, with the espresso coffee and Marsala providing the crowning touches, also at the top.

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The Sweet Corner dessert prepared tableside

Said Chef Massimo, “Tableside service for me in this menu is important because it lets the guests interact with the chefs and service staff. The guests can ask questions and find out more about these dishes and ingredients. And, because the components to the dishes prepared tableside are top quality and unusual, it is necessary for the guests to see the ingredients. This is an honest menu. I list out all the ingredients, with everything handmade”.

For reservations, please call 3550 0262, email ava@hotelpanorama.com.hk, or visit [facebook.com/AVarestaurant.hk](https://www.facebook.com/AVarestaurant.hk).



RESTAURANT SLASH BAR

Massimo's Masterpiece Menu

Smoked at your Table

Italian white sturgeon with avocado & celeriac salad, mango sphere, micro cress & extra virgin olive powder (tableside)



Mediterranean Breeze

Italian seafood soup with black mussels, red prawns, scallops & black olives



Surprising Me*

Rougie foie gras coated in balsamic gelée, pistachio crust & spiced fig sauce



The Healthy Break

Mixed greens salad with radish, orange, blueberries, pine nuts & black truffle dressing



A Touch to your Senses

Risotto with fresh oysters, shallots, Martini dry & avruga caviar



Chef's Home*

Homemade basil chlorophyll spaghetti, with smooth roasted red bell pepper sauce & crispy basil



Spain meets Italy

Iberico pork loin wrapped in Parma ham with white polenta, baby carrots & extra virgin olive oil espuma

Or

A Beef Moment

Pan-fried Australian Wagyu beef strip loin with fondant red onions & zucchini ribbon



The Sweet Corner

Chef's modern twist of Tiramisu tableside

HK\$628 per person (6-course)

***HK\$698 per person (8-course)**

Prices are subject to a 10% service charge

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About Hotel Panorama by Rhombus

Hotel Panorama by Rhombus was awarded the 'Most Outstanding Corporate Hotel' at the GHM Golden Awards 2013, 'Best Business Hotel in Guangdong Hong Kong Macau' by Let's Go Magazine 2009-2012, and the 'Certificate of Excellence 2012-2013' by TripAdvisor. AVA Restaurant Slash Bar, located atop Hotel Panorama by Rhombus, was recently recognised at the 'Hong Kong Top 10 Wine Pairing Restaurant Awards 2013', in conjunction with Wine.LUXE Magazine, named one of the 'Best Restaurants in Hong Kong & Macau' by Asia Tatler 2012-2014 and 'Best Restaurant at DiningCity Hong Kong Restaurant Week Winter Edition 2012. Hotel Panorama by Rhombus, with its distinctive triangular architecture, is the tallest deluxe business hotel overlooking Victoria Harbour in Tsim Sha Tsui. It is located a mere 2-minute walk from the MTR East Tsim Sha Tsui Station, one stop from the MTR Hung Hom Station and a 5-minute drive from the Hong Kong China Ferry Terminal. Hong Kong's trendiest shopping district, malls and attractions, including K11 Art Mall, iSQUARE, DFS Galleria, The ONE and IMAX Theatre, are all within walking distance.

www.hotelpanorama.com.hk

About Massimo Santovito

Hotel Chef, Hotel Panorama by Rhombus

Chef Massimo Santovito is a native Italian from the Puglia Region in the southeast of Italy. Mr. Santovito completed a Diploma in Food Preparation & Hospitality Academy in Italy along with an Associate Degree in Nutritional Science at Cambridge University. He has over 20 years of food & beverage experience in Italy, the United Kingdom and Hong Kong. Having held Chef de Partie, Sous Chef and Executive Chef positions at various fine dining restaurants, including Osteria Tre Bicchieri located at the Benanti Winery in Sicily, Italy, he is experienced in menu planning, balanced diet menu design, wine pairing, food quality, and cost control. Mr. Santovito relocated to Hong Kong in 2010 to join the Café Deco Group as Head Chef at Peccato Italian Restaurant in charge of outlet operations. Throughout his career, Mr. Santovito has been dedicated to sharing, training and teaching Italian and western cooking classes. In September 2013, Mr. Santovito joined AVA Restaurant Slash Bar at Hotel Panorama by Rhombus as Restaurant Chef. He was promoted to Hotel Chef in February 2014, where he leads the dynamic culinary teams at both AVA Restaurant Slash Bar and Café Express, committed on creating innovative international modern cuisine. Mr. Santovito has featured in TV programmes on TVB and NOW TV 100. Specialising in Mediterranean Cuisine, he has a strong passion for homemade food, real food that can satisfy guest's needs and palates.

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