



Press Release

For Immediate Release

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Assaggio Trattoria Italiana

Recognised at 2011 Outstanding Greater China Design Awards

Assaggio Trattoria Italiana has earned recognition at the 2011 Outstanding Greater China Design Awards with a unique interior design inspired by the restaurant's creative and cultural surroundings. The award is run by the Hong Kong Art and Design Festival and is open to designers and design firms from Hong Kong, Macau, Taiwan and mainland China. Nested within the Hong Kong Arts Centre in Wanchai, Assaggio has gone on to become one of the most charming and stimulating dining scenes in Hong Kong.

The design concept by Hassell was to create a 'dining stage' where vibrant art pieces over a rustic stone finishes and deep wood hues transport diners back to the food markets in Italy. Designers at Hassell used a host of natural materials and luscious colours to recreate the cozy ambience with a touch of hectic charm; perfect for diners to chat for hours on end or just tune themselves out.

Assaggio means "taste" and "little bites" in Italian, and the pizza bar at the entrance invite diners to take a piece of authenticity away with them. The dining hall opens up to the Al Fresco area, offering stunning views of the Harbour. Designers connected the different areas with strong linear features and accentuate the spaciousness with geometric shapes. Different seating areas offer diners different types of personal space; the bar table setup facing the Harbour offers all the creative space to brainstorm, whereas the patio arrangement in the Al Fresco area is perfect for sipping drinks while overlooking the intoxicating Harbour view.

Head Chef Marco Furlan has prepared all new homemade pasta dishes to welcome autumn, including **Green Tortelli with Crab Meat and Ricotta in Seafood Sauce** and **Traditional Pugliese Orecchiette with Ricotta Scante, Anchovy and Black Olives**. Spinach Tortellini filled with crab meat and ricotta cheese is richly delicious while ricotta cheese, anchovies and olives spread over the chewy orecchiette is a tasty all-time classic. Other signature pasta dishes include **Spinosini in Fresh Cherry Tomato Sauce and Basil** and **Fettuccine Duck Ragout**, both fine examples of the simplicity of Italian goodness. Recommended pizza is **Prosciutti E Lumache** which features tomato, mozzarella, snails and 28-month old preserved prosciutto for a fulfilling taste. **Slow Cooked Chuck Flap US Beef in Mixed Nut Sauce and Vegetables** is an enticing main course choice and dessert combo **Apple Cake, Apple Pudding, Chilled Apple Broth** satisfy cravings like no other.



Assaggio is also featuring "Meat Me at Assaggio" which showcases different hearty meats for every week of September including **Steak-alla-Fiorentina** made with Canadian T-bone steak and **American Rib Eye Steak**.

An artistic vibe permeates Assaggio Trattoria Italiana, giving rise to a chic and relaxing setting to indulge in wholesome Italian goodness and enjoy stunning views of the Harbour.

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Assaggio Trattoria Italiana

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