

INTERCONTINENTAL GRAND STANFORD HONG KONG CELEBRATES WITH EXCITING DINING OFFERS FOR 30 SPARKLING YEARS

(Hong Kong, September 1, 2011) – To celebrate the remarkable 30th anniversary, InterContinental Grand Stanford Hong Kong provides you a host of fabulous offers in September to share the joyful moments. From signature dishes and the most beloved cocktails in the past three decades, to HK\$30 special upgrade offer at our acclaimed restaurants and bars, come and enjoy the tastebud-pampering experience!

The Mistral

Felice Anniversario! Chef Eugenio Iraci revisits the signature dishes from its first à la carte menu and presents the full authentic flavours in the early days!

The sensational selection includes:

- Oven baked French oysters with spinach, shallots and Parmesan velloute
- Baked black figs with Lardo di Colonnata, goat cheese and Acacia honey
- Classic veal tenderloin with tuna and caper sauce
- Prime cut of charcoal grilled Australian beef tenderloin with Béarnaise sauce, snail ragout and baked potato skin
- The Mistral's original desserts showcasing in a dessert trolley

Available from September 1 to 30.

For those who look for cocktails in an Italian way, enjoy The Mistral cocktail with sparkling wine with your choice of chocolate or chestnut syrup, priced at HK\$30 each.

For reservations, please call The Mistral at (852) 2731 2870.

Hoi King Heen

Michelin-starred Chef Leung Fai Hung features his dishes for a special upgrade offer this September.

With any purchase on lunch sets for 2 diners or more, enjoy the following indulgent dim sum at HK\$30 each:

- Steamed pork dumplings topped with crab roe
- Vegetarian dumplings with mushrooms and bamboo piths
- Deep-fried spring rolls with chicken and celery
- Steamed rice rolls with shrimp and Chinese chives

With any purchase on dinner sets for 4 diners or more, experience the following finest delicacies at HK\$30 each:

- Sweet and sour pork
- Sautéed water chestnuts with fish balls, mushrooms and carrots in lettuce
- Braised bean curd with Oolong tea
- Braised assorted vegetables in casserole

Available from September 1 to 30.

For reservations, please call Hoi King Heen at (852) 2731 2883.

Tiffany's New York Bar

With time-honoured recipes, indulge in the cocktails that the guests love the most from the 1980's, 1990's, 2000's and 2010's.

The colourful 1980's

- Fuzzy Navel and Smirnoff Caipiroska capturing the vivid party scenes

The fruitful 1990's

- Sea Breeze and Moscow Mule bringing the aromatic fruity flavour

The metropolis 2000's

- Classic Mojito and Classic Martini symbolising the modern elegance

The harvest 2010's

- Choco Tini and Lotus Root Candy Bar creating luxury indulgence

Priced at HK\$30 each and available from September 19 to 24.

For reservations, please call Tiffany's New York Bar at (852) 2721 5161 ext. 2545.

Café on M

For those with a sweet tooth, Executive Pastry Chef Kevin Chiu creates the special edition anniversary cake – Champagne and rose mousse cake with golden crumbles. With a divine taste and intense flavour, this elegantly decorated cake would make a wonderful gift for your special day.

Priced at HK\$300 and available from September 1 to 30.

Café on M also offers an anniversary non-alcoholic cocktail "30th Temptation" priced at HK\$30 each, blended from spicy mango syrup, passion fruit syrup and soda, available from September 1 to 30.

For enquiry, please call Café on M at (852) 2731 2860.



Prime cut of charcoal grilled Australian beef tenderloin at The Mistral



A selection of HK\$30 Cantonese treats at Michelin-starred Hoi King Heen



Indulge in the cocktails that the guests love the most from the past 30 sparkling years at Tiffany's New York Bar



The special edition anniversary cake – Champagne and rose mousse cake with golden crumbles

All prices are subject to a 10% service charge.

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Note to editors:

About InterContinental Grand Stanford Hong Kong

InterContinental Grand Stanford Hong Kong is a five-star hotel that offers breathtaking views of Hong Kong's Victoria Harbour. The hotel features 579 luxuriously appointed rooms and suites and the finest selection of world-class dining outlets from authentic Italian to contemporary international buffet and Michelin-starred Cantonese cuisine. The state-of-the-art meeting facilities in a comfortable and stylish setting are complemented by a fully equipped business centre. Located within easy reach of the world-famous Star Ferry and the Mass Transit Railway (MTR), the award-winning hotel offers refined service and facilities for the savvy business and leisure travellers.

The Mistral	(852) 2731 2870 B2/F, InterContinental Grand Stanford Hong Kong 70 Mody Road, Tsimshatsui East, Kowloon, Hong Kong Monday to Saturday Lunch: 12:00noon – 2:30pm Dinner: 7:00pm – 10:30pm Sunday Lunch: 11:30am – 2:30pm Dinner: 7:00pm – 10:30pm
Hoi King Heen	(852) 2731 2883 B2/F, InterContinental Grand Stanford Hong Kong 70 Mody Road, Tsimshatsui East, Kowloon, Hong Kong Monday to Saturday Lunch: 11:30am – 2:30pm Dinner: 6:30pm – 10:30pm Sunday and public holidays Lunch: 10:30am – 2:30pm Dinner: 6:00pm – 10:30pm

Tiffany's New York Bar (852) 2721 5161 ext 2545
G/F, InterContinental Grand Stanford Hong Kong
70 Mody Road, Tsimshatsui East, Kowloon, Hong Kong
Daily : 5:00pm – 2:45am
Happy Hour : 5:00pm – 8:30pm

Café on M (852) 2731 2860
M/F, InterContinental Grand Stanford Hong Kong
70 Mody Road, Tsimshatsui East, Kowloon, Hong Kong
Breakfast
6:30am – 10:30am (Monday – Friday)
6:30am – 11:00am (Saturday, Sunday and public holidays)
Lunch
12:00nn – 2:30pm
Afternoon tea
3:00pm – 6:00pm
Dinner
6:30pm – 10:00pm

For more information on InterContinental Grand Stanford Hong Kong, please visit:
www.hongkong.intercontinental.com

For further information or high-resolution images, please contact:

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