



## Fact Sheet

(Hong Kong, last updated in March 2010)

### Concept

*Gaia* (meaning 'happy' or 'positive' in Italian) is a sophisticated, contemporary Italian restaurant located on the Italian inspired piazza at Grand Millennium Plaza on Queens Road in Central. This ultra glamorous restaurant offers both indoor and outdoor dining making it one of the few places to eat *al fresco* European-style right in the heart of Hong Kong.

### Design Concept

Created by the award-winning Hong Kong architects Leigh & Orange, including the award-winning *M at the Fringe*, designer Hugh Zimmern has created an ultra glamorous interior, which blends the distinctive Italian style of the 1950's and 1960's, such as the geometric Gio Ponti floors of the bar. With the rustic simplicity of unfinished wood floors in the main restaurant. Zimmern also highlights the restaurant's outlook onto an Italian-inspired piazza with fountain and curved staircase with balustrade in pink granite, by adding retractable floor to ceiling windows, which create an ambience of being seated outdoors even though the Hong Kong weather dictates otherwise.

### Signature Features

Signature bread basket with selection of home made pizza bread, *focaccia* and *grissini* served with olive oil and balsamico vinegar.

Home made Italian *biscotti* served with freshly brewed Italian coffee

Grappa soaked grapes served with the compliments of the house after lunch or dinner

### Menu

An outstanding menu of regional Italian classics prepared with innovative contemporary flair features appetizer choices such as *Carpaccio con Crutin al Tartufo Nero*, *Crocante di Polenta e Farro* (Beef carpaccio with aged black truffle cheese, rocket, polenta and Parmigiano crisp), *Insalata Piovra alla Griglia con Patate Schiacciate* (Grilled Mediterranean octopus salad with oregano and Barolo wine vinegar dressing) and *Fegato d'Oca al Pepe e Moscato, Balsamico Bianco e Gelatina di Peperoncino* (Sautéed gooseliver with Moscato wine, spicy chili jelly and balsamic flakes). Appetizer from HK\$98 to HK\$228.

Pasta and risotto dishes feature home-made pasta with a variety of tempting sauces such as the house specialty *Pappardelle all' ischitana con coniglio alla "Gaetano"* (Homemade pasta tossed in a Sangiovese marinated rabbit stew-style ragout "in memory of my father Gaetano") and *Risotto ai Saporì del Mare, Calamaretti, Alghe e Nero di Seppia* ("Al dente" risotto with the flavours of the Mediterranean Sea). Pastas and risottos from HK\$158 to HK\$298.

Gaia's signature Roman-style pizza selection - super thin, crispy pizzas – are literally heaped with toppings such as arugula and thinly sliced Parma ham or tomato, porcini and Italian sausage. Pizzas from HK\$158 to HK\$198.

For mains, *Costolone di Manzo Arrosto con Sali di Trapani* (Roasted jumbo Australia beef chop with Sicily salt, 1kg for 2 people sharing) is a house specialty. Mains from HK\$198 to HK\$648.

For lunch Gaia is well known for its daily *antipasto* buffet which is a meal in itself or served as part of a set luncheon priced at HK\$248 + 10% for two courses. The buffet is one of Hong Kong's finest and freshest selections of favourite Italian starters, savouries (including freshly sliced Parma ham from the bone), salads and cheeses.

<b>Wine List</b>	Gaia boasts an impressive international wine cellar with over 600 Italian and French wines of variety from HK\$300 to HK\$30,000
<b>Cuisine</b>	Gaia offers a menu of modern Italian cuisine highlighted by its specialty Roman-style thin crispy pizzas.
<b>Location</b>	G/F The Piazza, Grand Millennium Plaza 181 Queen's Road Central, Hong Kong
<b>Capacity</b>	Restaurant     80 Bar                30 Terrace           50 - 100
<b>Parking</b>	Valet parking is available.
<b>Attire</b>	Smart casual
<b>Opening Hours</b>	12:00 noon to 12.00 midnight, daily
<b>Credit Cards</b>	All major credit cards accepted
<b>Reservations</b>	Tel: (852) 2167 8200 Fax: (852) 2167 8220
<b>Email</b>	contactus@gaiagroup.com.hk
<b>Date Opened</b>	Spring 2001
<b>Restaurant Manager</b>	Pino Piano

**Executive Chef**

Paolo Monti

**The Chef (Bio)**

Chef Paolo Monti has led Gaia's kitchen with his modern style of Italian cooking since the restaurant opened nearly a decade ago.

Although a native of Rome, Paolo's Campania family ensured his exposure to wider regional Italian cuisine. So whilst Paolo's experience in The Eternal City's most renowned restaurants and historic hotels formed the backbone of his classical training, his contact with a wider variety of styles and traditions ensured a flexibility to his approach.

Equally influential on his attitude towards food is Paolo's experience in the US after leaving Italy. Having spent several years in leading restaurants across LA, notably alongside the legendary Mauro Vincenti at the famous REX il Ristorante, Paolo's cooking style combines authentic Italian with health-conscious Californian – creating the high quality, lighter Italian cuisine which is quite possibly the secret to his success as one of Hong Kong's most popular Chef's, and to Gaia's status amongst an elite few Italian restaurants internationally ranked by Gambaro Rosso as being the finest outside Italy.

**Private Events**

Gaia offers a superb setting in which to host corporate, private or semi private luncheon, dinner and parties. Features include:

Entire restaurant (indoors + outdoors) can host 150-200  
Wine Room 30  
Chef's Dining Room 12  
Semi Private Room 8

Off-site catering service is also available.

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