



**For Immediate Issue**

## **GAIA UNVEILS NEW A LA CARTE DINNER MENU**

Bursting with flavours evocative of warm summer evenings, the new a la carte dinner menu at Gaia, Central's most celebrated Italian al fresco restaurant, is the perfect antidote for a jaded winter palate.

The restaurant, known for Executive Chef Paolo Monti's classic regional Italian cuisine, homemade pastas, and delightfully thin and crispy Roman style pizzas, will introduce its evolved dinner menu from today. The new menu boasts new antipasti in addition to primo and secondi piatti including fish and seafood, succulent meats, and pasta and risottos. Among the new items are Beef Carpaccio with Aged Black Truffle Cheese with Rocket and Polenta (\$188), Spaghetti with Spicy Mediterranean Prawn Sauce (\$298), Dover Sole fillet with Lemon Thyme and Mint Marinated Zucchini (\$328), and Seared Scallops with Roasted Eggplant Puree and Bell Peppers with Anchovy Sauce (\$188). The menu also includes a 'to share' Roasted Jumbo Australian Beef Chop (\$648), perfect for two people.

Added to Gaia's signature favourites, the 20 new a la carte dishes create a menu selection that is sure to entice new diners equally as much as it will delight regular diners. Hand in hand with the introduction of the new menu, a new collection of outstanding wine pairing suggestions that draw on the restaurant's extensive cellar of over 400 wines is also available.

### **Highlight of new additions**

**Insalata Piovra alla Griglia con Patate Schiacciate** **\$188**  
*Grilled Mediterranean octopus salad with oregano and Barolo wine vinegar dressing*

**Ravioli di Spinaci e Mascarpone con Tartufo Nero e Parmigiano** **\$198**  
*Ravioli with spinach and mascarpone cheese with a black truffle emulsion*

**Chitarra con Vongole Varaci, Scorfano e Bottarga** **\$258**  
*'Guitar' spaghetti with clams, Bottarga, and scorpion fish sauce*

**Tagliata di Tonno al Rafano ed Olio al Peperoncino** **\$268**  
*Tuna 'tagliata' with shaved horseradish and chili pepper infused olive oil*

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Gaia is located on the ground floor at The Piazza, Grand Millennium Plaza, 181 Queens Road Central, Hong Kong. For more information, visit: [www.gaiaristorante.com](http://www.gaiaristorante.com)

For reservations tel: 2167-8200 or email: [contactus@gaiagroup.com.hk](mailto:contactus@gaiagroup.com.hk)

**ENDS**

**For enquiries and reservations at the Gaia Group restaurants:**

*Va Bene Hong Kong – a Lan Kwai Fong institution for over a decade Tel. (852) 2845-5577*

*Gaia – glamorous al fresco dining on Hong Kong's own Italian piazza Tel. (852) 2167-8200*

*ISOLA bar + grill – spectacular harbourside dining at Hong Kong's new Central waterfront  
Tel. (852) 2383-8765*

*Cafe Costa – ultra chic cafe with indoor and outdoor dining at ifc mall Tel. (852) 2118-7600*

*Joia – contemporary Northern Italian dining at Kowloon's newest destination mall, Elements  
Tel: (852) 2382-2323*

*Zelo – eco-chic Mediterranean restaurant and bar in Hong Kong's prime designer shopping  
destination, Pacific Place. Tel. (852) 2918 1028*

*Va Bene Shanghai – voted Shanghai's 'Best Restaurant Tel. (86) 21-6311-2211*

*Va Bene Hangzhou – idyllic Italian dining on the famous West Lake Tel. (86) 571-8702-6333*

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