



BLACK RIVER MENU SERVES UP LUXURY ON A PLATE

Special Wild-Raised Caviar Menu Available July 19th – 25th

Hong Kong July 2nd 2010 – Lan Kwai Fong's longest established trattoria Va Bene is kicking off this year's series of tasting menus - known for showcasing delicacies such as white truffles and wild mushrooms - with perhaps its most luxe delicacy yet: Caviar.

For one week only starting from Monday July 19th, guests dining at Va Bene may choose from a dedicated menu of five specially designed dishes featuring sustainably wild-raised Black River Ossetra Caviar.

Starters on the special menu include a crabmeat salad with egg, zucchini and caviar on toasted bread (\$388) while main course offerings include Carnaroli risotto with Spumante, oysters and caviar (\$418), and baked black cod with pumpkin sauce, fennel and caviar (\$488).

"The ban and the impact on pricing when quotas were introduced, and the shift in consumer sentiment has seen caviar sadly slip off many menus. Finally though the quality of sustainably raised alternatives has reached a level that I believe support its reinstatement, which is why I am delighted to be amongst the leaders of its renaissance in Hong Kong," said Va Bene Executive Chef Paolo Federici.

To book a table or for more information, call Va Bene on 2845 5577

Black River Caviar is CITES (Convention on International Trade in Endangered Species) approved and dedicated to sustainable farming techniques.

- ENDS -



BEST OF ITALY WINE DINNER ON MAY 27th

Hong Kong, May 14th 2010 ...Lan Kwai Fong's oldest Italian trattoria, Va Bene, has teamed up with Hong Kong's oldest and largest Italian wine importer, Valdivia, to create a special one night only wine pairing dinner to be held on Thursday, May 27th.

Featuring a hand picked selection of eight fine wines from internationally regarded family-run vineyards, the evening's menu will give discerning drinkers the chance to taste a collection of award winning and 90 point plus wines paired to perfection with four courses of authentic regional Italian cuisine.

Wine Dinner Menu: Thursday 27th May

HK\$698 per person

Prosecco Brut, Zonin

Rosato Brut, Poggio Salvi, Biondi Santi

Mousse di Merluzzo con croccante di polenta e pave di zuccine
Black cod mousse with crispy polenta and marinated zucchini

Pinot Grigio, Aquileia del Friuli 2008, Ca' Bolani

Gavi di Gavi, Cor de Chasse 2009, Fontanafredda

Ravioli al ragu d'anatra serviti con il loro succo e scaglie di pecorino sardo
Home-made ravioli filled with duck ragout in its own juice with parmesan shavings

Barolo di Serralunga 2005, Le Selezioni Fontanafredda

Sella d'agnello al forno con lardo di Collonata ed erbe servita con pomodori confit
e individia brasata
*Roast lamb saddle flavoured with Colonnata lard and herbs served with tomato confit
and braised endives*

Amarone della Valpolicella Classico 2006, Zonin

Brunello di Montalcino, Villa Poggio Salvi 2004, Biondi Santi

Semifreddo al cioccolato fondente con carpaccio di pesche
Dark chocolate parfait with fresh peach carpaccio

Moscato d'Asti Le Fronde 2009, Fontanafredda

/Cont...

Due to limited seating, reservations for this one night only wine dinner are strongly recommended.

To book a table or for more information, call Va Bene on 2845 5577

- ENDS -

Notes to Editors:

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

Zonin

A company of family-owned vintners since 1821, Zonin heads the most important viticultural group in Italy and is one of the leading private winemaking companies in Europe. The company consists of 11 wine estates with more than 1,800 hectares of vineyards located in Italy's most favourable terroirs.

Ca'Bolani

The Zonin family's largest holding and the biggest vineyard area under single ownership in the whole of the region of Friuli, the Ca' Bolani Estate is located in the heart of the Aquileia DOC and dates back to the 16th century when it was the property of the noble family, Bolani.

Fontanafredda

Synonymous with Barolo, Fontanafredda was voted "Winery of the year" by Wine & Spirits in 2008. The estate was formerly owned by the last King of Italy, Emanuele II and is now owned and operated by 2 entrepreneurs; Oscar Farinetti and Luca Baffigo Filangieri

Biondi Santi

The Biondi Santi estate lies on a range of hills in the Southeast of Montalcino at an altitude of 300-500 metres and has a soil composition and microclimate particularly suited to the production of ageworthy and perfumed red wines. The Brunello di Montalcino wine was created at the end of the 1800's by Ferruccio Biondi Santi. Today, Poggio Salvi produces Brunello of grand finesse at affordable prices.

For more information, please contact:

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