



For Immediate Release

## **CUCINA CELEBRATING THE TOTAL DINING EXPERIENCE WITH THE ARRIVAL OF NEW ITALIAN CHEF CARMINE ESPOSITO**

*Hong Kong, November 2011* – CUCINA recently welcomed the new master of its Italian kitchen, Chef Carmine Esposito. Making balance between home-cooking style and his well established cooking style for fine dining restaurants, Chef Carmine has designed a new à la carte menu at CUCINA, bringing the most authentic Italian taste to Italian food lovers.

### **The New Chef**

The young chef was born into a family of cooks, this cultivated his passion for Italian cuisine. “I was taught how to make pizzas when I was only eight. At that time, I stood beside the stoves and assisted my mother in preparing dough for her pizzas.” Chef Carmine retained a good memory of his childhood. “When I was 21, I left my home town, Trieste in Italy, to Beijing in China.” This critical decision marked the beginning of Carmine’s culinary career in Asia.

Chef Carmine became the Head Chef at Adria Restaurant, one of the few true Italian restaurants in Beijing at that time. He worked there for eight years with a one-year break in 1999. “It was my love for the Chinese martial art that brought me to China at the beginning. After spending years in Beijing and Shanghai, I have grown very fond of the Asian culture.” That was the reason Chef Carmine chose to continue his culinary career in Singapore in 2008. Before joining CUCINA at Marco Polo Hongkong Hotel, Chef Carmine was the Italian Executive Chef at DOMVS, Sheraton Towers Hotel and Assistant Italian Chef at Basilico Restaurant, The Regent Singapore Hotel – a Four Seasons Hotel.

### **The New Menu**

In his new challenge at CUCINA, Chef Carmine will stay true to his culinary heritage – bringing the authentic Italian taste with contemporary presentation. With his dedication and creativity, Chef Carmine will present his first à la carte menu at CUCINA on 1 December 2011.



“I will engage every guest with my delectable Italian dishes created with their five senses in mind.” Chef Carmine’s new menu features over 30 Italian dishes including antipasti, pizzas, pasta, seafood, meat and soups. Highlighted dishes in the menu include the sought-after fish ***Gratinated lobster with zucchini and potato chips***; main course ***Slow cooked beef cheek with rosemary smoked potato puree***; the traditional dish from the Emilia-Romagna region ***Ox-tail meat tortelli***; and the signature ***Parma ham pizza***.

For a total dining experience at CUCINA, please make reservations on (852) 2118-0808 or book online [www.cucinahk.com](http://www.cucinahk.com).

## **CUCINA**

Address: Level 6, Marco Polo Hongkong Hotel, Harbour City, Tsim Sha Tsui, Kowloon

Tel: 2113-0808

\* Wi-Fi available

### **Note to Editors:**

#### **About Marco Polo Hongkong Hotel**

Situated in the heart of Tsim Sha Tsui, the Marco Polo Hongkong Hotel is part of Harbour City – Hong Kong’s largest shopping complex, housing over 450 shops, including the world’s leading brands and a myriad of dining options.

Comprising 665 luxurious guestrooms and suites, many of which offer breathtaking waterfront views of the celebrated Victoria Harbour, the hotel also offers the ultimate in personalised service with The Continental Club. Within a short walk are landmarks such as the Hong Kong Museum of Art, the Space Museum, the Hong Kong Cultural Centre, and the newly opened 1881 Heritage. The hotel is also on the doorstep of Star Ferry terminal and MTR subway stations.

Marco Polo Hongkong Hotel features an outdoor swimming pool, a lobby lounge, an all-day dining outlet, and themed restaurants on Level 6 including *CUCINA* which showcases Italian and Chinese open



kitchens. Cafe Marco on Level 1 features a wide variety of gourmet cuisines from all over the world. The Hotel's versatile meeting and event facilities can accommodate up to 550 guests, with the dedicated service of a professional Banquet and Events Team.

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