



For Immediate Release

CUCINA LAUNCHES SEASONAL GAME AND WILD MUSHROOM MENU



Hong Kong SAR, China, 17 September 2024 – From 18 September to 5 November, Cucina’s Chef de Cuisine, Andrea Delzanno, invites diners on a culinary journey with an exquisite new menu featuring game and wild mushrooms. This seasonal offering includes six unique dishes that celebrate the rustic and earthy flavours of the Italian countryside, showcasing the bounties of Italy’s wild game season.

Guests can kick off their gastronomic adventure with the **selection of cold cuts of wild boar and venison, parmesan cheese, and condiments** (HK\$328). Perfect for sharing, this platter features three distinct cold cuts: a robust wild boar mortadella, a milder and smoky variant, and a flavourful venison salami. Accompanied by parmesan cheese, dried apricots, and pickles, this dish beautifully balances rich and bold flavours.



Next is the **braised venison with Barolo wine, soft polenta, button mushroom, smoked ham, and pickled vegetables** (HK\$438). The venison is marinated in wine, herbs, and juniper berries before being slow-cooked for three hours, resulting in tender and flavourful meat. Paired with creamy polenta, this traditional Sunday recipe from



Chef Andrea's hometown of Piedmont is a true culinary delight.

Guests can also indulge in the classic Piedmontese dish of **risotto with porcini mushroom, roasted quail breast, and black truffle** (HK\$368). The tender and juicy roasted quail breast is complemented by the earthy flavours of porcini mushrooms and black truffles, creating a delicately balanced dish that is sure to please all palates.



Another highlight is the **pan-fried duck leg confit, celeriac root purée, seared duck liver, mixed berries, and saba sauce** (HK\$428). This delectable creation features crispy duck leg confit paired with seared duck liver. Served alongside creamy celeriac root purée, mixed berries, and saba sauce, the sweet and sour notes perfectly balance the dish's richness.

Cucina's game and wild mushroom menu is available for lunch and dinner from 18 September to 5 November 2024. For enquires or reservations, please call Cucina at 2113 0808 or click [here](#) for table bookings. To purchase dining vouchers online, please click [here](#).

[Cucina](#) – 2024 Forbes Travel Guide Four-Star restaurant

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About Marco Polo Hongkong Hotel

Situated in the heart of Tsim Sha Tsui, Marco Polo Hongkong Hotel, which earned the 2024 Forbes Travel Guide Recommended Award, is part of Harbour City. The hotel comprises 605 luxurious guestrooms and suites, many with breath-taking views of Victoria Harbour. Within walking distance,

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guests can explore notable landmarks such as the Hong Kong Cultural Centre and 1881 Heritage. The hotel is also on the doorsteps of the Star Ferry terminal and MTR stations.

Marco Polo Hongkong Hotel features a lobby lounge; the all-day dining outlet Cafe Marco, which features a wide variety of gourmet cuisines from all over the world; and our 2024 Forbes Travel Guide 4-star Italian restaurant, Cucina. The hotel has 14 function rooms, the largest of which can accommodate up to 430 guests, as well as a dedicated and professional Banquet Services Team.

Marco Polo Hongkong Hotel is part of Wharf Hotels, a wholly owned subsidiary of The Wharf (Holdings) Ltd. Other Wharf Hotels properties in Hong Kong include the Gateway Hotel and Prince Hotel. Further details on Marco Polo Hongkong Hotel are available at marcopolohotels.com.

About Marco Polo Hotels

Inspiration in the Heart of the City

Marco Polo Hotels' 11 premium hotels in Hong Kong SAR, mainland China and the Philippines reflect the adventurous ethos of the brand's namesake – Marco Polo. Located in key destinations, each property is active in their community, committed to sustainability and a central hub for gatherings and meaningful local experiences. The brand is part of [Wharf Hotels'](#) portfolio and a member of Global Hotel Alliance, the world's largest alliance of independent hotel brands. For more information, please visit marcopolohotels.com, [Instagram](#) or [LinkedIn](#).

About Global Hotel Alliance

Launched in 2010, GHA DISCOVERY is the world's largest loyalty programme for independent hotel brands, featuring more than 800 hotels, resorts and palaces across 40 brands. Members enjoy VIP recognition, thoughtful benefits and generous rewards at home or away. GHA DISCOVERY members earn and spend DISCOVERY Dollars (D\$), an exclusive rewards currency. They also enjoy member-only Experiences curated by each hotel and have access to properties close to home, without a stay, through member-only Local Offers. For more information about GHA DISCOVERY or to join, visit www.ghadiscovery.com or download the GHA DISCOVERY [mobile app](#). Travellers can also connect with GHA DISCOVERY on [Instagram](#) and [Facebook](#).



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