



BEIJING

## **HEARTY WINTER GAME & NEW ITALIAN SET MENU AT AWARD-WINNING DACCAPO ITALIAN RESTAURANT**

**[Beijing, PRC 10 January 2018]** – A hearty feast of winter game specialties and great-value-for-money Italian set lunch are welcoming the New Year at Regent Beijing’s award-winning modern Italian restaurant Daccapo.

Chef de Cuisine Davide Carboni is presenting a new ‘Game Dinner’ for the season for warming winter delicacies, from venison and wild boar to pheasant and chestnuts, at the top dining destination voted ‘Best Western Restaurant’ in the Lifestyle China Hotel Awards.

Priced RMB 458, the feast of game starts with a gastronomic appetiser of Venison tartar with gorgonzola fondue, blackberry & beetroot chutney, black tapioca chips, drizzled with prized 40 years-aged Modena balsamic vinegar.

The pasta course is Tortelli stuffed with braised wild boar in polenta “concia” sauce with morel reduction and truffle bread croutons. Main course is Pheasant roasted with wild herbs and glazed with honey, with a leg stuffed with offal and red Port reduction, complemented by a warm salad of broccoli, potato and garlic sprouts. Dessert is satisfying Chestnut Panna Cotta with sherry jelly and coffee crumble.

The new 3-course Italian Set Lunch is remarkably good value, priced just RMB 168 for an inspired flavour of contemporary Italian gastronomy, with options of ‘Surf’ or ‘Turf’ menus.

The seafood ‘Surf’ menu starts with Sautéed New Zealand Mussels in saffron and black pepper on toasted herbed bread. Main course is Gagnano Linguine and Grouper Ragout with sun-dried tomatoes, Taggiasca olives and anchovy. Dessert is a Sicilian specialty, Cannoli with traditional orange granite. Alternatively, the ‘Turf’ menu for meat-lovers starts with Buffalo Burrata & Parma Ham on freshly baked focaccia bread, followed by one of the most popular dishes served in Roman trattorias, zesty Gagnano Spaghetti with spicy Amatriciana sauce of salt-cured pork, and ever-popular freshly-made Tiramisu for dessert.

Daccapo’s new Chef de Cuisine Davide Carboni is breathing new life into the award-winning Italian fine dining restaurant, with a classic background in Roman and Tuscan regional cuisine.

A native of Rome, he was chef-owner of his own Italian restaurant before venturing abroad in 2013 as Chef de Partie at the Armani Hotel Dubai’s Armani Ristorante, voted Best Italian Restaurant in the Middle East by TimeOut, and Best Italian Restaurant in the Caterer Awards. Davide moved to China in 2015, launching Tuscan Gril at the Changzhou Marriott, which has attracted rave reviews as the city’s most admired Italian restaurant.

Regent Beijing’s Managing Director, Mr. Nicholas Emery, said: “Chef Davide is creating a serious culinary buzz and the two new menus continue to raise the fine dining bar at Daccapo.”

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### ***About Regent Hotels Group***

Regent Hotels Group, Asia's leading luxury hospitality brand, encompasses 17 hotels, resorts and residences in 6 countries across the Regent Hotels & Resorts, Silks Place and Just Sleep brands; the group also runs eight standalone award-winning restaurants.

The Regent experience combines Eastern simplicity and Western elegance melded with gracious and intuitive service, luxurious amenities and traditional hospitality.

Regent Hotels currently operates in select locations around the world including Beijing, Berlin, Chongqing, Montenegro, Singapore and Taipei. Silks Hotels runs four hotels across Taiwan. Just Sleep Hotels has seven hotels in Taiwan. Regent Hotels Group also has further properties opening in Kaohsiung, Harbin, Jakarta, Phu Quoc and in other gateway cities and new resort destinations. [www.regenthotels.com](http://www.regenthotels.com)

### ***About Regent Beijing***

Located in the heart of China's dynamic metropolis, Regent Beijing is just a 3-minute walk from famous Wangfujing shopping street. Designed in a classic yet contemporary style, the 500 luxurious guestrooms and suites are spacious and feature modern technology and stylish amenities. Signature dining experiences include Italian restaurant Daccapo; all-day restaurant Jinbao 99, Chicago's Morton's The Steakhouse, Michelin-starred Chinese restaurant Lei Garden as well as the Lobby Lounge with daily live music. Elegantly designed meeting facilities include the lavish pillar-less ballroom with state-of-the-art lighting, a prestigious venue for conferences, banquets and events. For more information, please visit [www.regenthotels.com/beijing](http://www.regenthotels.com/beijing)

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