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## Italian restaurant fleet arcade hong kong

OpenRice Best Restaurant Awards Winners OpenRice Best Restaurant Awards Michelin Guide Street Food Chocolate is one of the most important things in my life. Take away my chocolate and you'll have to replace it with something just as amazing, or we may no longer be friends. So while we recently said our sad goodbye to chocoholic paradise VERO Lounge in Fenwick Pier, my heartache was made easier by knowing that Giando, an Italian restaurant set up by former Isola chef Gianni Caprioli, would be the restaurant replacing it! The space has always been large, but having been redesigned, it now looks even bigger. As always, it has a lovely view of the harbour, plus what will soon be a lovely garden overlooking the 4 harbour - just be patient with the construction work for now. Gianni has decorated the space in his own way, keeping it minimalist while including small trinkets from his former home in Italy. The focus is primarily on the menu, with delicious ingredients freshly imported from Italy and around the world. Our meal began with an entertaining bouche of smoked mozzarella with bottarga and Italian lemon. The flavours were perfectly balanced, with the crisp lemon cutting through the rich smoky taste of the cheese and the salty bottarga, so our taste buds were excited about what was to come. A mixed seafood carpaccio with fish, shrimp and scallops was incredible. The melt-in-mouth texture of the wonderfully fresh seafood contrast perfectly with crunchy leaves, croutons, cucumber and slivers of radish, as well as juicy cherry tomatoes and pieces of fresh orange - it was possibly one of the best carpaccios I've ever had. Unable to decide what to wear next, we asked Gianni to prepare us a trio of pasta to share, so we were served individual portions of risotto ai funghi, rigatoni all'Amatriciana and ravioli di spinaci e ricotta. The firm texture of the risotto was spot on and the unexpected addition of lentils worked well. Ravioli (made with fresh homemade pasta) was delicate and light, but my absolute favourite was Amatriciana, with wonderful al dente pasta and a rich smoky tomato sauce. A pepper-crusted pork chop served on a bed of finely chopped cabbage and pak choi was delightful; The pork was incredibly tender and tasty, made even more so by the sweet wine-like icing. For dessert I'm pretty sure we tried everything on the menu! They were every deliciously moreish, but the two that really stood out to me were the lovely creamy crème brûlée and decadent sinful chocolate fondant. If you can't manage all five desserts, you can at least try these two. ... But it didn't end there! Gianni insisted that we try some of his homemade ice cream, and gave us small bowls of almond and milk ice cream, sprinkled with crispy almonds and drizzled with a dash of Frangelico - it was heavenly. Prices of Giando for an average meal will range from as little as \$300 to \$1,000, depending on whether you're just there for an informal at a party. The service is excellent and you can see that the waiters have received the right training - I noticed that the staff at Giando wait until all the diners finish eating before cleaning the plates, which does not happen even in some of Hong Kong's best restaurants. The wait between dishes can be quite slow, but not to the point of frustration, and if you are in good company, admire the beautiful view, then who cares?! Giando Italian Restaurant & Bar 1/F, The Fleet Arcade, 1 Lung King Street, Fenwick Pier, Wan Chai 2511 8912

www.facebook.com/giandohk Check out more from Ale on her fab blog, The Dim Sum Diaries! Like any other visit in the past at Gia - our cuisine was delicious, tasty, the scent of fresh, good quality ingredients - and they know how to make authentic, tasty Italian cuisine. The pasta dishes are my favorites. Had a seafood Paccheri with tomato... sauce and herbs, you can taste the individual ingredients, the various pure flavor seafood morsels and sauce ... an essence of fresh seafood makes the taste buds jump. And always perfectly cooked al dente Pasta. The appetizers are also superb and of great variety at the daily lunch. Again, the best Italian ingredients, Parma ham, 24 months, perfectly thin cut. Mozzarella - or Burrata - always the best. And then the value for the fixed lunch is unbeatable, for the 188th- for a lavish appetizer and generous main course part. But my main reason to come back to Gia, again and again, is the good quality, the wonderful taste, of la vera Cucina Italiana. I am surprised at how you always serve up continuously, this highest standards / quality. Gia also took on another restaurant manager to make the team more complete. We had outstanding service. And we had a great wine by the glass, a quality rarely served in a restaurant by the glass, a top Barbera, full body, a real pleasure along with the food. (at a price that I am happy to pay, for such quality. The restaurant was full at 1pm, which is also another good sign, that a little off the road location is a lot worthwhile, and definitely no problem for food lovers to make this extra few minutes walk. More

Gia Trattoria Italiana is where food lovers and wine enthusiasts meet to experience the best of Italy. Sharing our warmth and passion with our guests is our greatest privilege. Alongside those who choose to spend their time with us, our ingredients are the most important things in our restaurant. Our truly regional and classic Italian dishes celebrate our impeccable standards and commitment to quality. Our philosophy in Gia Trattoria Italiana is to deliver regional Italian cuisine spanning Italy from the coast to the countryside. Each dish is made with great respect and care for our imported high-quality fresh and seasonal ingredients. At Gia Trattoria, we have built a loyal following of simple principles— a burning passion for excellence, commitment to our and transparency in Kitchen. Share x You have subscribed to. Privacy Overview This website uses cookies so that we can provide you with the best possible user experience. Cookies are stored in your browser and perform features such as recognizing you when you return to our website and helping our team understand which parts of the site you find most interesting and useful. Strictly necessary cookies Strictly necessary cookie should be activated at all times so that we can store your preferences for cookie settings. If you disable this cookie, we will not be able to store your preferences. This means that every time you visit this website you must enable or disable cookies again. We will keep you updated on our special offers© 2020 Giando Italian Restaurant & Bar Ltd, All Rights Reserved Antipasti Buffet Counter or Choice of Appetizer and Choice of Main & Home-Made Dessert BuffetTO BUY OUR GIFT CARDS, PLEASE VISIT US AT OUR RESTAURANTS, CONTACT US BY EMAIL (marketing@giandogroup.com) OR PHONE (+852 2511 8081)We will keep you updated on our special offers1. Exit from Admiralty Station Exit A or D Walk up the stairs on footbridge 2. Go against the Legislative Council and Citic Tower 3. Enter citic tower and take the escalator down to the ground floor 4. Exit through the entrance with rotating doors 5. Turn right and continue walking 6. You will be able to see Fleet Arcade/Fenwick Pier on the left side of the road 7. Cross 4 pedestrian crossing and you reach Fenwick Pier Spaghetti with red shrimp and cherry tomatoes from Gia Trattoria Italiana in Wan Chai. Photo: Jonathan Wong ReservationYes Accept Credit CardJaes dress CodeSmart Casual Vegetarian DishMer than 5 Bring your own bottleNo BuffetNo smoking areaNo car valets The temptation to compare Gia and Giando, its predecessor, is inevitable. What used to be an impressive all-white décor has now been transformed into a large country house family room. The square is a long strip of tables and chairs, evenly distributed from each other, with an abundance of old paintings and memorabilia that bring a welcoming and personal touch. The restaurant is fed with windows on one side, introducing natural light and energizing the room during the day and keeping it toned down and intimate at night. A table by the window is often preferred, although those closer to the front of the restaurant tend to get better attention and service. Gia is a family-style trattoria with an informal atmosphere. Antipasti is relatively standard. We recommend stuffed zucchini flowers with ricotta and anchovies, where the flowers are plump pockets filled with creamy ricotta with only a silver of salted anchovies. Roman-style

beef intake is stewed nice and slow with many tomatoes, offering a good start to the courses ahead. The rule of thumb on choosing pasta here is to choose the standards, which are performed well. Spaghetti carbonara is beautifully made, spaghetti made only al dente creamy egg sauce clings to each pasta string, with chopped pieces of guanciale, or cured meat jowl, mixed in. Aglio e olio, a basic Italian pasta dish with spaghetti with garlic oil and chilli, is an off-menu item but available on request. While the garlic is aromatic, the chillies throw enough punches to make the tongue burn. There is plenty of pizza to choose from - we chose a white pizza, one without a tomato base. The trifolet, with mascarpone, mozzarella and black truffle paste, comes highly recommended. The salad greens on top wilted on the hot pizza, but the thin base keeps topping well. If you need to have secondi, or main dishes, choose the basics as veal scaloppine, where pieces of vial are flattened, pan-fried and topped with a mushroom sauce with a touch of Marsala. The rustic dish provides a generous portion and is good for sharing. Desserts are of jolly good standard. Tiramisu is right, coffee-soaked sponge with well-proportioned layers of mascarpone filling and just the right topping of cocoa powder. Amalfi lemon parfait is wonderfully tangy and crisp as an icy shot of limoncello in dessert form, although we were not a fan of the hot strawberries served together. The wine list at Gia is impressive, as was previously on Giando as well. Bottles are categorized by regions, and within the ten options of the glass guests you can expect some safe, all-rounded choices. We order Alberto Longo, Primitivo from Puglia whose body could stand with the fleshy mains, but not considered too heavy to enjoy throughout the meal. Ca' Rugate Monte Fiorentina Soave Classico from Veneto, however, is a crisp, aromatic white wine that lives up the cheesy courses such as zucchini flowers and white pizza. A note about ordering wine by the glass: ask to have the wines served at the table. We were surprised when the server whisked our glasses away and reappeared with a hero glass, a faux pas we wouldn't expect at a restaurant like Gia. The service at Gia is a hit or miss. The staff are thinly spread out across the elongated dining room and at times catch them to follow up orders and refills become a difficult mission. Familiarity with the menu is a problem, but only limited to wines. Guests may have to wait an extended period for the mains to arrive, but in one case we waited 45 minutes for our pasta course only to realize that the order was never placed. Chef Gianni Caprioli will stop at each table to chat with guests, a nice addition to the service and the staff are generally quite friendly. A dinner for two including one glass of wine each amounts to HK\$1,500. While the food quality is

impressive, the operation including wine and service is needed to improve. Improve.

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