



## News Release from GR8 Leisure Concept Ltd

### For Immediate Release

### **g.e Introduces Six Brand New Creative Sets**

*Hong Kong, 14 Oct, 2011* – g.e (gastronomy extra l ordinaire), where progressive dining was born, continues to introduce surprise elements to its menu. Chef Bonelli created six exquisite sets, available from 11 October, including the Creative “Infinite” for those who want to indulge in a feast of fine dining, the Green “Different” for vegetarians and “Sweet” Tasting for the ones having a sweet tooth.

At g.e, every meal is unique. Group Executive Chef Bonelli is skilled at creating edible fine art that satisfies taste buds and stimulates all senses with the aim to transport diners to a magical food journey. He never ceases to improve and changes his creative sets every month. From 11 October, he is introducing six completely different sets – Creative “Tasting”, Creative “Extended”, Creative “Infinite”, “Vapore” Experience, Green “Different” and “Sweet” Tasting. Creative sets start from HK\$999 and Green “Different” is only HK\$888.

“Nothing is standard or predictable at g.e. We change the menu every month and don’t repeat the same thing,” says Bonelli. “However, the creativity, attention to details and surprise elements always stay.”

Creative sets start from 6 courses depending on the appetite and curiosity of our diners. “Tasting” features 6 to 10 courses, “Extended” increases to 10 to 14 courses and “Infinite” satisfies those who are ready for a big feast and show. “People come here not just for a delicious meal, but also for the fun and eye-opening experience that will change how they look at food and fine dining,” Bonelli further explains.

There are also three other sets that are brand new to g.e. “Vapore” Experience is created for the health conscious, which includes 8 courses that are all cooked with water or steamed. Green “Different”, featuring 6 to 7 dishes, is specially designed for vegetarians. g.e tailor makes the menu to the dietary requirements of their diners and vegan version will be available upon request. “Sweet” Tasting offers 5 to 6 courses and is the ultimate dream for dessert lovers.

Get ready. Be surprised. Be delighted.

Transcend the ordinary.

For reservations, please visit:

g.e ([www.gedining.com](http://www.gedining.com))

2/F The Luxe Manor, 39 Kimberley Road, Tsim Sha Tsui, Kowloon, Hong Kong

Tel: 3763 8803

Email: [info@gedining.com](mailto:info@gedining.com)

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### **About progressive dining**

The philosophy of progressive dining simply reflects creativity in flux. It constantly evolves, along with our notion of what's "modern". The aim is to transport diners to a magical journey of boundless discovery, whimsical spontaneity and passionate creativity.

Progressive dining, by its very name and spirit, keeps developing. It takes inspiration not only from the seasons, but from the tastes of the guests, the chef's mood and life's various motions and emotions. This ensures that the diner remains constantly excited. Every meal is unique. The focus is on multi-sensory stimulation – an experience that engages sight, sound, smell, sensation, taste, as well as memory. The result is edible fine art – food that satisfies the taste buds as well as stimulates all senses.

### **About GR8 Leisure Concept Limited**

GR8 Leisure Concept Limited (GR8) was founded in 2004 with core business in the hospitality sector, including both hotel investment and development. GR8 owns and manages hotels such as **The Luxe Manor**, the first designer boutique hotel in Kowloon and **Hotel Soul**, a chic boutique hotel in Suzhou China. Besides, it has also joined the strategic investment of opening **Skycity Marriott Hotel Hong Kong** located near to the Hong Kong International Airport.

Apart from the hotel business, GR8 also operates a serviced apartment, **Knight on Wyndham** in Central Lan Kwai Fong and opened up a number of unique F&B outlets in Hong Kong such as **g.e (gastronomy extralordinaire)**, a fine dining restaurant on the 2/F of The Luxe Manor; **Robata Zawazawa**, a Japanese Robatayaki in Lan Kwai Fong, Central; **Cafe Roma**, a beach side café located on Park Island, Ma Wan; and **FINDS**, a well-known Nordic restaurant on the 1/F of The Luxe Manor. For more details, please visit [www.gr8.com.hk](http://www.gr8.com.hk)

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