

Press Release

Via Roma Unveils New Menu Featuring All-homemade Authentic Italian Dishes

Beijing, 24 April 2023 – Via Roma, the family-style Italian restaurant of [Kempinski Hotel Beijing Yansha Center](#), is pleased to announce the launch of its new menu, featuring an array of all-homemade authentic Italian dishes.

The new menu, which was crafted by Via Roma's experienced head chef, Alessio Di Tullio, a native Italian from Piemonte, explores the beautiful combination of classic and innovative Italian flavours inspired by his memory of Italy, with the dishes all made with fresh, high-quality ingredients and time-honoured techniques.

The restaurant takes great pride in its fresh homemade pasta, with more than ten kinds of pasta and ravioli, which is crafted by our Italian chef's team, using only the finest quality remilled Italian Semolina flour from Le 5 Stagioni. Not only the pasta, but also every drop of the dressings, every piece of bread and even the basic stocks are also homemade by the team, ensuring that every bite brings the guests to the very heart of Italian gastronomy.





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As one of Chef's recommendations, the cold starter *Burrata Cheese with Caponata* brings out the creamy texture of the D.O.P. Burrata Cheese, which is imported from the Puglia region every ten days, as well as the San Daniele ham from the Friuli region and organic cherry tomatoes from the local market. Chef innovatively adds the typical cold Sicilian caponata with eggplants to the traditional salad, using a sweet-and-sour flavour to balance the fat.



The highlight of the main course, *Pistachio-crusted Lamb Chops with Sweet Garlic Sauce and Grilled Artichokes* presents Alessio's impression of Rome. When the wild taste of lamb meets the nutty smoked taste of grilled artichoke, the classic combination represents the majesty of the eternal city. To balance the strong flavour, Chef pairs the meat with a sweet garlic sauce, with the garlic soaked in milk for 24 hours and boiled four times to completely remove the distinct smell and only keep the sweetness, creating the creamy texture.



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For the pasta lovers, *Girelle of Bologna* and *Squid Ink Linguine with Half Boston Lobster* will be the new favourites. The classic girelle pasta is a traditional semi-hollow curly pasta which is excellent for holding sauce. Chef Alessio creatively makes it into a boat shape to contain more flavours, like those of the meaty pistachio mortadella ham, the homemade rich tomato sauce and a cube of creamy mozzarella cheese on the top.

The natural-coloured linguine is freshly made in Via Roma's pasta kitchen every day. As well as that, the lobster is cooked to order. When they are combined with the just-picked cherry tomatoes and basil from the local market, they become the representatives of the word 'fresh'.



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‘We are proud to unveil our new menu, which showcases classic and all-homemade Italian cuisine with the best fresh ingredients,’ said Matthias Al-Amiry, Managing Director of Kempinski Hotel Beijing Yansha Center. ‘Our Italian head chef, Alessio Di Tullio, has worked tirelessly with the team to create dishes that capture the essence of Italian cooking, while also incorporating local ingredients to give our guests a unique dining experience.’

The local twist features Yunnan truffles from a local professional truffle hunter for the *Truffle Pizza*, and a pinch of Sichuan pepper as a secret recipe in the classic *Cacio e Pepe Risotto*.

Along with its new à la carte menu, Via Roma has also introduced a delicate dessert and coffee menu, including *Affogato*, *Homemade Tiramisu* and *Berry Panna Cotta* as a delightful finish to an Italian gastronomy journey. The restaurant’s cosy and inviting ambiance, coupled with its attentive service, promises to provide a truly memorable dining experience for guests.

The new menu is now available at Via Roma. For reservations or more information, please call 01064653388.

About Via Roma



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Via Roma defines classic Italian cuisine with opulent craftsmanship. It reinvents itself as an authentic flavour and pasta specialist, and the homemade creations all feature premium ingredients that are sustainably sourced. Creativity meets simplicity; the approach to the dishes with local ingredients sees classic Italian cuisine innovatively combined with Chinese favourites.

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About Kempinski Hotel Beijing Yansha Center: [Kempinski Hotel Beijing Yansha Center](#) opened its doors in 1992, becoming the first European five-star hotel in Beijing. The hotel is located in the heart of Chaoyang District, in the East Third Ring Road, in the diplomatic and business area. Kempinski Hotel Beijing houses 480 newly renovated guestrooms and suites, ten fully equipped banquet and conference facilities, two private gardens and six international restaurants and bars. After the completed full renovation in May 2019, Kempinski Hotel Beijing was awarded '2019 Best Business Hotel' by Business Traveller. Known for a perfect mix of luxury, comfort and cultural diversity under one roof, Kempinski Hotel Beijing is the preferred choice for heads of state and royal family visits, while Kempinski Hotel Beijing's annual events, including the Vienna Ball and Oktoberfest, simply embody European culture within Beijing. The hotel shares the Beijing Yansha Center complex with offices, apartments and showrooms, You Yi Shopping City, banks, airline offices, a 24-hour medical centre, a health club and a kindergarten.

About Kempinski: Created in 1897, Kempinski Hotels is Europe's oldest luxury hotel group. Kempinski's rich heritage of impeccable personal service and superb hospitality is complemented by the exclusivity and individuality of its properties. Today the Kempinski Group operates 82 hotels and residences in 35 countries and currently has more than 25 prestigious projects under development around the globe. Each five-star hotel reflects the strength and success of the Kempinski brand without losing sight of its heritage; each one imbues the quality guests have come to expect from Kempinski while embracing the cultural traditions of its location. The portfolio comprises historic landmark properties, award-winning urban lifestyle hotels, outstanding resorts and prestigious residences. Kempinski is a founding member of the Global Hotel Alliance (GHA), the world's largest alliance of independent hotel brands.

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