



Giampaolo's World *Giampaolo 的世界*

Harbour Plaza Hong Kong is pleased to announce the appointment of Chef Giampaolo Maffini, who has recently opened a new culinary chapter here.

Born and raised just outside of Milano, Italy, Giampaolo Maffini began his illustrious career at an early age. At just thirteen he commenced studies at the prestigious Alberghiero di Stato A. Vespucci State Institute of Professional Hotel Services, specialising in advanced cooking. Thus his lifelong adoration of food and the culinary arts began, propelling a career that has since spanned the globe, in such 3-star Michelin restaurants *Gualtiero Marchisi* in Milano and *L'antica Osteria del Ponte* in Cassinetta di Lugagnano. Since, he has traversed Europe and North America, and most recently Asia. He began in Tokyo in 1992 and returned there as Sous Chef of the Four Seasons in 1994.

You will find Giampaolo's latest signature dishes at Harbour Grill and Dino's. Feel free to inquire if you have any special culinary requests.

歡迎意大利廚師 Giampaolo Maffini 加入海逸酒店，揭開精采的新一頁。

生於意大利米蘭的 Giampaolo Maffini 從小已對廚藝有著濃厚的興趣，年僅十三歲即開始於著名的酒店學校接受正統的廚藝訓練。隨著廚藝日趨成熟，他將地道的意大利口味帶到世界各地；從意大利開始，他的足跡曾踏遍歐洲及北美的不同國家，Giampaolo 近年主要留在亞洲發展，1992 年開始在東京工作，1994 年曾於東京的四季酒店擔任助理主廚之職。

請即蒞臨海逸酒店 Harbour Grill 扒房或露天意大利餐廳 Dino's，品嚐 Giampaolo 精心創製的各款佳餚，另外，如對菜式有特別之要求，歡迎隨時提出。

A stylized, handwritten signature of the chef, Giampaolo Maffini, in black ink.

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