

FOR IMMEDIATE RELEASE

Signature Italian Restaurant La Scala at The Sukhothai Shanghai
Serving a Nature-Inspired Menu to Champion Food Sustainability in Shanghai



Signature Italian restaurant La Scala is located at The Sukhothai Shanghai, contemporary lifestyle hotel. Michelin-starred guest chef Theodor Falser put his own stamp on the restaurant concept, crafting creative Italian cuisine that prizes authenticity, refined quality and sustainability. Listed in the MICHELIN guide Shanghai 2020, the culinary team keeps delivering the best of the best.

The delightful gastronomic experience at La Scala is about discovery – through the wholesome ingredients in the purest form, thoughtful flavour pairing that brings palate-pleasing sensation and unexpected twist to traditional recipes, inventive ways of cooking stem-to-root and nose-to-tail, and artful presentation that accentuates the restaurant’s culinary philosophy. A master-and-disciple team, chefs have meticulously devised a menu inspired by the pristine nature, shining light on recipes that call attention to local and sustainable sourcing, low waste, and zero frozen and processed ingredients, paying homage to food, land and its people.

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“Food sustainability is a topic very close to my heart,” says Chef Theodor, who has a well-earned reputation for masterfully creating the flavours and aromas of authentic Italian cuisine with natural and seasonal wild and local ingredients, perfectly aligning with his “taste nature” food philosophy. “La Scala is born out of a simple desire to present authentic Italian cuisine that features fresh, clean and high-quality ingredients, celebrates the many innovative ways of transforming food scraps into delicious and exquisite dishes, while raising awareness of our environmental impact and driving positive changes.” Chef Theodor also takes the helm of the Johannesstube restaurant at Wellnesshotel Engel in Nova Levante Dolomiti, Italy, which has been awarded with one Michelin star and the prestigious title of Italy’s Restaurant of the Year by the Italian Sommelier, Bibenda Guide in 2017.

La Scala’s signature dishes are a fusion of traditional and contemporary Italian quintessence. “Our dishes are about the multiple textures and flavours subtly at play, ingredients serve an important role,” comments Chef Theodor Falser. “We always start with high-quality ingredients at their peak quality that are supplied by a group of artisan producers and growers we work very closely with, then we compare and pair different ingredients to give a distinctive depth of character to each dish.”

In keeping with the leisurely Italian lifestyle, La Scala also serves brunch on weekends in the same sumptuous style. Starting with the chef’s table, the shared antipasti features a fine selection of house-made charcuteries, cold cuts, fresh mozzarella and burrata, marinara-style mussel, sea delicacies and local seasonal vegetables, presenting traditional Italian family home cooking and incorporating methods of food preservation passed down through generations. In addition to the exquisite dishes, brunch at La Scala can be accompanied with a choice of free-flow beverage packages to enhance the dining experience.

The menu is accompanied by a selection of over 180 premium wines including Italian boutique wines, champagnes, dessert and fortified wines to deliver the most exquisite culinary experience to guests.

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Inspired by the Italian Renaissance garden, the interior of La Scala showcases the classical notions through the use of hand-glazed, emerald green ceramic tiles, teakwood parquet flooring, and hanging lights framed by gridded wood columns, calling for a sense of contemporary sophistication. The Chef's Table is the focal point of the restaurant, putting the theatre of cooking on display where diners can enjoy the chefs' performance and flair.

"We fully embrace the vision of Chef Theodor and the culinary team, and are very committed to integrating food sustainability into our operations, along with other environmental stewardship initiatives undertaken in the hotel," says Marcel N.A. Holman, General Manager of The Sukhothai Shanghai. "La Scala does not represent a trend, it is a way of life."

Located in the shopping and tourist hotspot of West Nanjing Road and Shimen Yi Road, The Sukhothai Shanghai is a contemporary lifestyle hotel that forms an integral part of the HKRI Taikoo Hui mixed-use complex, which also includes Grade-A office towers and a premium shopping mall. A member of Small Luxury Hotels of the World, the hotel is an inspired work of design by the internationally-acclaimed Neri&Hu Design and Research Office, featuring 170 well-appointed guest rooms and 31 suites ranging from 44 to 172 square metres, event space up to 450 square metre, five inspiring lifestyle dining venues, a state-of-the-art fitness studio complete with a 25-metre heated indoor pool, and The Retreat spa specialising in revitalising wellness programmes. Upholding our goal to deliver experiential hospitality, The Sukhothai Shanghai strives to offer personable services and unforgettable experiences to guests visiting the bustling metropolis.

La Scala is located at 1/F, The Sukhothai Shanghai, 380 Weihai Road, Jing'an district, Shanghai. For more information, please visit www.sukhothai.com

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handmade tagliolini, blue Atlantic lobster, confit teardrop tomatoes, extra virgin olive oil



grilled 1.2 kg Australian T-BONE steak, Himalayan rock salt



Michelin-starred master chef, Theodor Falser



grilled seabass, mixed grilled vegetable, "salmoriglio" sauce, parsley, garlic, thyme, rosemary, extra virgin olive oil



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About The Sukhothai Hotels & Resorts

The Sukhothai hotel logo consists of 22 diamond droplets forming the Chedi design that was inspired by Sukhothai, the first capital of Siam. Each drop of diamond, polished to an identical marquise shape and seemingly finding its own position within the whole represents the individuals of the qualified hotel associates who, guided by intuition yet precise in every detail, anticipate our guests' needs and cater to them exceptionally. Each property within the brand portfolio remains distinct and uniquely designed while maintaining the essential quality that is the hallmark of the brand.

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