



FRESH *courses*

Dining has never been more exciting as stunning contemporary menus broaden gourmets' venue choices

PAELLA WITH SEAFOOD AT CATALUNYA IN WAN CHAI

CATALAN DELIGHT

Catalunya is a destination dining spot in Morrison Hill. The inside is warm and rustic, with red fabric on the walls, and wood and stone in the interior. The restaurant prides itself on having many ex-elBulli staff members, but mercifully the menu is not all molecular. The focus, rather, is on contemporary Spanish food.

A must-try is the iberico ham (HK\$130-\$330), which perfectly complements the tomato on toasted bread. The tomato tartare (HK\$100) has a meaty texture, but the accompanying foamed tomato water is irrelevant.

Saltiness marred two otherwise solid dishes: the cod and the lobster.

The cod fish Esqueixada (HK\$110) had a deliciously refreshing taste and texture, but we had to wash down the salt. The same went for the lobster rice (HK\$480). Servers also overlooked giving us wet towels and an extra plate for our empty shells.

Chopping sounds emanated from the dining room,

and the server explained that this was because the suckling pig (HK\$825), which is cooked for 11 hours, was so tender, it could be cut with a plate. This was demonstrated in the dining room. We sampled the tapas version (HK\$135) cut into two neat squares, which were bland.

We liked the succulent and sweet prawns with crispy pork belly and ajillo (HK\$160), while the dessert of almond sponge cake (HK\$90) took 15 minutes to arrive, but was well worth the wait.

The cocktails such as the PJS (HK\$140) of lime, kumquat, sake, midori and sugar covered in crushed ice were refreshing. **BC**

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