

## OPENING

# Catalunya to Open in Hong Kong

Jan 16, 2013

A new Catalan restaurant with Singaporean roots is set to open in the Morrison Hill area in Wan Chai in March



Last summer, the original Catalunya opened in Singapore at the Fullerton Pavillion. The 4,300 square foot restaurant features innovative Spanish cooking at the hand of chef Alain Devahive Tolosa, who spent 10 years working with Ferran Adrià at elBulli. Our colleagues over at Singapore Tatler Dining, who [reviewed](#) the restaurant last year, have rated it well, singling out the suckling pig cooked sous vide.

Now, Catalunya restaurant is coming to Hong Kong, setting up right next door to HongKongTatler.com's offices in Wan Chai. At the moment the hoardings are still up, and we've been told to expect a soft opening in March. From our observations, the space is generous, and we're hoping for some pleasant al fresco seating for the warmer weather to come. While there's no news yet on who will head up the kitchen, we're betting they won't be straying too far from the elBulli stable if Catalunya's Singapore sibling is any indication.

Stay with us as we bring you more updates on the opening in the coming weeks.

**Updated February 2013:** Catalunya will consist of a 5,000 sq ft restaurant and a 2,500 sq ft bar and lounge. Tolosa will also be responsible for leading the restaurant opening here in Hong Kong, and several of the signature dishes from the Singapore original will also be served here. These include cod esqueixada, roasted meat cannelloni, lobster rice, and roasted suckling pig with lemon purée.

Award-winning mixologist Dario Nocentini has also been drafted in to head up the drinks menu.

Catalunya, G/F Guardian House, 32 Oi Kwan Road, Wan Chai; [www.catalunya.hk](http://www.catalunya.hk)