

Singapore's Iconic Modern Spanish Restaurant, Catalunya, Soon to Open in Hong Kong

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Culinary Experts from Spain lead by former eBulli Alain Devahive Tolosa and Pol Perelló Bring a Modern Spanish Culinary Experience to Hong Kong

Following the runaway success of Catalunya Singapore, the contemporary Spanish restaurant will soon come to Hong Kong, bringing with it a modern Spanish culinary experience delivered by 20 culinary experts from some of Spain's Michelin three-starred restaurants. Scheduled to soft open in late March, Catalunya Hong Kong will be located in Wanchai's picturesque Morrison Hill area.

Poised to become the hottest new opening of 2013, Catalunya Hong Kong will be defined by its combination of exquisite and authentic cuisine prepared by a team of experienced chefs, a comprehensive Spanish wine list, cutting-edge cocktails, and chic design.

Promising a distinctively novel culinary experience, diners can look forward to a comprehensive menu curated to reflect the interesting marriage of contemporary and traditional Spanish cuisine, and dishes that exhibit the techniques and finesse of an international culinary team honed at several award-winning establishments.

Leading the restaurant's opening is Group Executive Chef, Mr Alain Devahive Tolosa. The Barcelona-born chef has honed his craft at a number of Michelin-starred restaurants in Spain and France, including the famed El Bulli, where he worked for more than ten years; La Regalade in France; and La Broche in Spain. Alain believes that the secret to enticing and surprising diners is a combination of genuine passion, an open mind and a hefty dose of creativity.

Catalunya Hong Kong's operation team will be headed by Group General Manager, Mr Pol Perelló, a Spanish native who held a similar role at El Bulli for over 10 years, and has also worked in renowned restaurants such as L'Antull and Solera Gallega in Barcelona. He will lead the international team of professionals to offer a truly exquisite visit where traditional food and modern techniques meet. True to his Catalan roots, Pol aims to create a wholesome Spanish experience with the right ambience for every guest.

The opening team at Catalunya Hong Kong team have worked in Michelin three-starred restaurants in Spain including El Bulli, El Celler de Can Roca, Mugaritz, Arzak, and Restaurante Martín Berasategui.

The Catalunya Hong Kong menu will feature some of the signature dishes from its sister restaurant in Singapore, including Cod Esqueixada, Roasted Meat Cannelloni, Lobster Rice, Roasted Suckling Pig with Lemon Puree, and all-time favorites such as Spanish Bombas and Truffe Bikini.

To complement the renowned culinary team, award winning Mixologist Dario Nocentini will be inventing one-of-a-kind cocktails concocted with high quality spirits using contemporary techniques. With years of extensive international experience in Italy, London, Spain, and Singapore, Dario has worked in the prestigious Eclipse Bar in W Barcelona and won numerous national cocktail competitions representing Spain worldwide; some notable accolades include winning the Merlet Sidebar Cocktail Competition and Bacardi Superior Legacy Cocktail Competition.

Catalunya Hong Kong features an interior from award-winning design firm AvroKo of New York. The 5,000 sq. ft. restaurant and 2,500 sq. ft. bar and lounge will offer a Catalan oasis within a contemporary space, highlighting architectural tension between ancient and modern sensibilities with a touch of the theatrical.

The marriage of authentic cuisine, wines and cocktails with the restaurant's breathtaking interior, and a team of highly experienced professionals will leave diners feeling that they have been transported to Spain.

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