

# for starters

A mega March of restaurant openings, Easter fun and a cool masquerade

## When in Rome



New 208 Duecento Otto Executive Chef Alan Marchetti has a fabulous pedigree – hailing from Rome, a city famed for its cuisine, Chef Marchetti has worked with Chef Marco Pierre White in London, as well as at a glittering array of Michelin-starred restaurants in Rome itself. His regional Italian menu at New York-style 208 Duecento Otto is thoroughly authentic and packed with flavour. If we had to choose our ideal three-course meal, we'd go for the calamari and shrimp fritto misto to get our juices flowing, boneless baby chicken diavolo (highly seasoned with fresh herbs, garlic and candied chilli) for our main and the zesty Amalfi lemon tart to sweeten things up just a little bit.

208 Hollywood Road, Sheung Wan  
☎ 2549 0208

## Party with the Easter Bunny



If you're looking for ways to keep the kidlets occupied over the long Easter weekend, we have one suggestion: Hotel Nikko's Easter Children's Party on Easter Monday, 1 April, from noon until 4pm (\$358 per

adult; \$288 per child aged 3–11). First up is the buffet – parents can indulge in sushi and sashimi, snow-crab legs and sirloin, while youngsters will be bowled over by the kid-friendly treats such as mini pizzas and burgers, popcorn and made-to-order marshmallows. There's a whole lot more to keep young and old entertained, from magic and balloon-twisting performances to DIY Easter eggs and cartoon portrait drawing.

Reservations must be made in advance by ☎ 2313 4503 or emailing [catering@hotelnikko.com.hk](mailto:catering@hotelnikko.com.hk).  
2/F, Grand Ballroom, Hotel Nikko, 72 Mody Road, TST East

## FROM SPAIN VIA SINGAPORE



Some have gone so far as to say that glitzy *Catalunya*, in Singapore's Fullerton Pavilion, is the best Spanish restaurant outside Spain. We Hong Kongers will soon be able to judge for ourselves, with the launch of the nearly 8,000-sq-ft *Catalunya* bar and restaurant in Wanchai later this month. Executive Chef Alain Devahive Tolosa, who worked at

world-famous *eBulli* for more than ten years, will serve up *Catalunya*'s gorgeous signature dishes such as roast suckling pig with lemon purée, lobster rice and truffe "bikini", an innovative take on a humble ham and cheese toastie. Also onboard is mixologist Dario Nocentini, winner of the Bacardi Superior Legacy Cocktail Competition.

G/F, Guardian House, Morrison Hill, Wanchai