

CATALAN HOTSPOT COMING TO HONG KONG



By Emily Saladino

Legendary elBulli chef Ferran Adria was on hand to celebrate the soft-opening of Catalunya Hong Kong, a new restaurant in HK's Morisson Hill neighborhood.

Headed by former elBulli chef Alain Devahive Tolosa and manager Pol Perelló, Catalunya Hong Kong serves contemporary and classic Catalan fare, like Segovia-style suckling pig, *bombas* in potato puree, delicate lobster rice and an innovative tomato tartare. Desserts include Catalan chocolate spiced with saffron and passion fruit, and a new take on traditional *torrija* bread pudding, pan-fried and served with smoked ice cream.

The restaurant spans 8,000 square feet, 3,000 of which are dedicated to a bar and lounge serving cocktails by mixologist Dario Nocentini, most recently of the W Barcelona. Nocentini's Stairway to Heaven, a blend of light rum with celery, coriander and pineapple, was named the Bacardi Legacy 2012 Spanish Cocktail of the Year.

Interiors are by award-winning New York firm AvroKo, and blend contemporary finishings with traditional materials like handmade tiles imported from Barcelona.

The dinner-only restaurant opens at 6:00 p.m. nightly.

www.catalunya.hk



New York's AvroKo Designed the Bar at Catalunya Hong Kong