

Catalunya Hong Kong brings the soul of contemporary Catalan dining to one remarkable new venue

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Catalunya Hong Kong, the new sister restaurant of iconic contemporary Spanish restaurant Catalunya Singapore, is now soft-opened in Morrison Hill, Hong Kong's up-and-coming dining and entertainment district.

A series of VIP events attracting high profile regional and international celebrities celebrated the new restaurant's debut – including legendary chef Ferran Adrià, to support his protégés in their opening of Hong Kong's hottest new dining concept this year.

Catalunya Hong Kong is led by Group Executive Chef Alain Devahive Tolosa, who brings the passion and creativity honed from a decade with Chef Adrià at *elBulli*, voted the "World's Best Restaurant" for five years running.

Group General Manager Pol Perelló is another veteran of *elBulli*, who leads the team of culinary experts bringing combined experience from celebrated Michelin star restaurants including *El Celler de Can Roca*, *Mugaritz*, *Arzak*, and *Restaurante Martín Berasategui*.

Catalunya Hong Kong introduces a unique cross-section of Catalan dining, embracing the lively diversity of eating out in one of the world's great dining destinations together in one remarkable new venue. Interconnected venues extending nearly 8,000 sq. ft. of the ground floor of Guardian House in Wanchai replicate the Catalan capital's trendy tapas bars and stylish meccas of contemporary Spanish gastronomy.

Its subtle combination of traditional and contemporary design, from sensual and earthy finishes to traditional materials including handmade tiles from Barcelona, is designed by award-winning New York interior designers AvroKo, who also styled Catalunya Singapore. Their concept for the 5,000 sq. ft. restaurant and nearly 3,000 sq. ft. bar and lounge is described as a "contemporary Catalan oasis blending traditional and modern with a touch of the theatrical".

A comprehensive menu reflecting the region's rich traditional and contemporary culinary heritage includes signature favourites from sister restaurant Catalunya Singapore – from melt-in-your-mouth Segovia style roasted suckling pig, innovative Catalunya tomato tartar, delicate lobster rice, meatball *bombas* in potato puree and Mediterranean red prawns to the traditional Catalan salad cod "*esqueixada*" and popular Barcelona tapas such as creative Spanish omelette *tortillas* and 'truffle bikini' sandwiches with Iberico ham, mozzarella cheese and truffle.