



G/F, Guardian House, 32 Oi Kwan Rd, Wan Chai /
+852 2866 7900 /
<http://www.catalunya.hk>

Catalan Cometh

Catalunya

Helmed by eIBulli alum Alain Devahiye Tolosa, designed by New York firm AvroKO and with award-winning mixologist Dario Nocentini crafting the cocktails, new Morrison Hill restaurant Catalunya is the sister establishment to the Singapore hotspot of the same name, and the younger Spanish siren is certainly giving big sis a run for her money in the style stakes, with lashings of dark wood and blood-red paint, leather booths and smouldering low-lighting setting the sultry scene.

The new location spans 8,000 sq ft which includes a 140-seat dining room complete with glowing wrought-iron centrepiece, where patrons can indulge in a selection of small and share plates like Iberian charcuterie and cheeses, avocado and lobster rolls, plus exceptional 'Barceloneta' bombas topped with spicy bravas sauce.

Moving on to the larger mains, be sure not to miss the standout 'Segovian Style' suckling pig, which comes to the table whole and is then theatrically cut by a waiter using only a ceramic plate (which often gets smashed afterwards), in an obvious nod to the meat's tenderness.

As for libations, head to the adjoining bar area to peruse the extensive wine list and cocktail list, the latter featuring Stairway to Heaven, a Pampero Blanco-based blend that comes with a dry-ice gushing olfactorial stimulant on the side. Contempo Catalan!