



Catalunya Cuisine - A Culinary Journey of the Senses

(April 2013, Hong Kong) Catalunya's contemporary Spanish menu is inspired by the sophisticated regional cuisine of Catalunya.

Catalunya's fame as one of Europe's culinary capitals dates back to medieval times, drawing on culinary influences from neighbouring France, as well as its Mediterranean coastline, and a melting pot of cultures from Romans to Arabs.

Without at doubt, Spain's heritage with its diverse cultural influences and wealth of exquisite ingredients inspired many Spanish chefs to experiment and innovate, making Spain one of the gastronomical destinations of the world.

This rich culinary heritage is introduced to Hong Kong at Catalunya by an international team of award-winning culinary experts from some of the world's most celebrated Spanish restaurants such as elBulli, El Celler de Can Roca, Mugaritz, Arzak, and Restaurante Martín Berasategui. Group General Manager Pol Perelló was another veteran of the world famous restaurant, and with his depth of experience, dedication and warm personal touch will deliver a truly authentic Spanish dining experience.

To define Catalunya's cuisine, 'SOUL' is the key, taking guests through an emotional experience they will never forget.

Signature items of the menu include:

- **Cod Fish "Esqueixada"**: a typical Catalan salad of shredded cod with tomatoes, onions, olives and a touch of "pil-pil" sauce. Every Spanish grandma has a recipe for *Esqueixada*, named after breaking cod flesh into small chunks.
- **Bombas**: originating from Cova Fumada (a famous local bar from Barceloneta District in Barcelona), this delicious pork and beef meatball is covered in potato puree, crumbled in bread and deep fried, with a spicy sauce and allioli.
- **The Bikini**: a delectable Iberian ham, mozzarella cheese and truffle sandwich. The Bikini sandwich was named after the cafe bar of a popular ballroom in Barcelona at the beginning of 20th century.
- **The Other Spanish Tortilla**: our tribute to the traditional Spanish omelette with potato foam, egg yolk, onion confit, olive oil, salt and pepper; an unusual way to eat a typical dish.
- **Segovian Style Suckling Pig**: delicious suckling pig Segovia style - tender on the inside and crispy on the outside, so soft that it is traditionally cut with a plate!
- **Mediterranean Red Prawns**: prepared any way the guest chooses – salt crusted, grilled or steamed, coming fresh from the Mediterranean Sea, renowned as the best in the world.
- **Lobster Rice**: Neither *risotto* nor *paella*, this traditionally cooked lobster rice delivers the fresh and tasty flavors of the Mediterranean Sea.



- **Roasted meat Canelon:** a holiday favorite made with succulent beef, chicken and mushrooms wrapped in a delicious crepe, covered in a sinful Parmigiano cheese sauce.
- **Veal Fricando:** this famous traditional stew comes with all the flavors of the countryside with beef cheek, onions, carrots, savory mushrooms, wine, and fragrant herbs and spices.
- **Torrija:** a simple yet satisfying classic dessert where brioche bread is left soaking in vanilla milk for a minimum of 12 hours and pan fried a la minute, served with a spoon of luscious smoked ice cream.
- **Chocolate Textures:** Catalunya's authentic recipe, an interpretation of chocolate with innovative textures, spiced with exotic saffron and passion fruit, a promise to end the indulgent meal on a delectably sweet note.

Catalunya Hong Kong's extensive wine list boasts stunning Spanish wines including many celebrated labels such as Gramona Celler Batlle 2002, Mas d'en Compte 2008 and Allende Calvario 2006.

Adrian Batlle Valencia, a semi-finalist at the Diageo Reserve World Class National Finals 2014, as well as Catalunya's mixologist, and his team complete the immersive, multi-sensorial dining experience with their original, imaginative cocktails concocted with premium quality spirits using innovative techniques.

Some of the highlighted cocktails include:

- **Stairway to Heaven:** Inspired by the legendary song of the same name by Led Zeppelin, was voted the Bacardi Legacy 2012 Spanish Cocktail of the Year for its extraordinary flavours elevating the palette close to seventh heaven. Ingredients used include coriander leaves, vanilla syrup, dash of egg white, celery, lime juice, pineapple puree and Bacardi Superior.
- **Flamenco Martini:** A sexy, fiery and passionate concoction with an Asian twist. Ingredients used include dash of egg white, lime juice, homemade cinnamon syrup, ginger, passionfruit puree and Belvedere Vodka.
- **Pasian's Favourite:** A tribute to one of the most sought after cocktails in Barcelona. Ingredients used include Kumquats, rosemary sticks, Luxardo, lime juice, grapefruit juice, honey and Gin Mare.
- **Catalunya Sangria:** Have a taste of Spain with this Spanish classic. Ingredients used include lemonade, Bacardi Superior, sugar, Martini Rosso, orange and Protocolo red wine.

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About Catalunya Hong Kong

Opened in April 2013, Catalunya Hong Kong features contemporary Spanish cuisine which draws inspiration from authentic Catalan recipes. The restaurant boasts an extensive selection of Spanish wines with many exclusive vintages from some of the best wineries, Mediterranean hospitality, professional yet friendly service, and cutting-edge cocktails.

Catalunya Hong Kong, is helmed by an international team of award-winning culinary experts from the likes of elBulli, El Celler de Can Roca, Mugaritz, Arzak, and Restaurante Martín Berasategui.

Designed by award-winning design firm, Avroko of New York, the restaurant seats 120 with an additional 30 seats in the cocktail bar and lounge and also offers a private room for 16 persons. Since opening, Catalunya Hong Kong has won numerous awards including: "Readers' Choice: Best New Restaurant" from Hong Kong Tatler Best Restaurant Guide; 100 Top Tables by South China Morning Post; and China's Wine List of the Year Awards 2014 by China Sommelier Association.

For more information or high resolution images, please contact:

Caryn Yap
Director of PR and Marketing
Catalunya Hong Kong
T: (852) 2562 6700
E: cyap@catalunya.hk

Nicole Chan
Senior PR & Marketing Executive
Catalunya Hong Kong
T: (852) 2562 6700
E: nchan@catalunya.hk