



## **Catalunya Hong Kong Facts at-a-Glance**

<b>Address :</b>	G/F, Guardian House 32 Oi Kwan Road Wan Chai Hong Kong
<b>Executive Team :</b>	Mr Rafael Gil, Head Chef Mr Pol Perelló, General Manager Mr Pep Miró, Operations Manager Mr Mauricio Rodriguez Valencia, Assistant Manager Ms Marie-Paule Herman, Sommelier
<b>Cuisine :</b>	Contemporary Spanish cuisine drawing inspiration from authentic Catalan recipes
<b>Telephone No :</b>	(852) 2866-7900
<b>Fax No :</b>	(852) 2866-7911
<b>Email :</b>	<a href="mailto:reservations@catalunya.hk">reservations@catalunya.hk</a>
<b>Website :</b>	<a href="http://www.catalunya.hk">www.catalunya.hk</a>
<b>Interior Designer :</b>	AvroKo, New York
<b>Capacity :</b>	Restaurant – 120 guests Bar – seating 30 guests standing 80 guests Private Room – 16 guests
<b>Floor Area :</b>	Restaurant – 5,000 sq ft Bar – 3,000 sq ft
<b>Kitchen Opening Hour :</b>	Bar 12 p.m – 2 a.m Tapas Bar 12 p.m – 10:30 p.m (Sunday – Thursday) Lunch 12 p.m – 2:30 p.m (Monday – Saturday) Weekend Brunch 12 p.m – 4 p.m Dinner 6 p.m – 10:30 p.m (Sunday – Thursday) 6 p.m – 11 p.m (Friday – Saturday)



<b>Dress Code :</b>	Smart Casual
<b>Average Spending :</b>	Set Lunch – HK\$ 298 upwards Dinner – HK\$ 600 – HK\$ 800 Brunch – HK\$ 630
<b>Signature Dishes :</b>	Bombas de la Barceloneta The Bikini The Other Spanish Tortilla Mediterranean Red Prawns Mushroom “Pasta” with Scallops Catalunya Tomato Tartare Foie and Black Truffle “Canelon” “Mollete” with Bone Marrow Traditional Suckling Pig “Segovian Style” “Torrija” with Smoked Milk Ice-Cream
<b>Signature Cocktails :</b>	Stairway to Heaven ( <i>Bacardi Superior Legacy 2012 Spanish Cocktail of the Year</i> ) Flamenco Martini Pasian’s Favorite Mistery Backyard Catalunya Sangria
<b>Wines :</b>	Catalunya offers a wide selection of international wines including many exclusive vintages from some of the best Spanish wineries.
<b>Corkage Fee :</b>	HK\$ 500 per bottle
<b>Private Events:</b>	Catalunya is available for private parties / dinners Private Room seats 16 people (minimum charge of HK\$ 10,000 for lunch and HK\$ 20,000 for dinner)
<b>Credit Cards:</b>	Visa, Master, American Express



### **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:

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