



208 Duecento Otto Brings a NEW Buffet Brunch with free flow champagne to Hong Kong's Buzzing Brunch Scene

(Hong Kong, April 2016) **208 Duecento Otto** brings in the summer with a new buffet brunch adding a refreshing Italian option to the brunch scene in Hong Kong. Buzzy and intimate, 208 is Sheung Wan's neighborhood go-to restaurant and bar. The new buffet brunch will be available from 11am to 2.30pm on weekends, priced at HK\$338 per person for buffet and main course (HK\$208 for child under 12). Drinks packages include free flow draught Peroni, Aperol Spritz, Bloody Mary, Bellini and wines at HK\$180 including free flow Prosecco, or HK\$280 including free flow Veuve Clicquot champagne and a complimentary housemade Limoncello, housemade Amaretto or Grappa.

Spend the afternoon in Italy with Executive Chef Mick Bolam's mouth-watering Italian favourites. Diners can start with unlimited antipasti dishes at the buffet bar including *Poached slipper lobster; Beef carpaccio, pickled mushroom, truffle mayo; Ocean trout crudo, crème fraiche; Baby octopus and chili; Salumi selection* as well as other delicious dishes. Alongside the antipasti, there are plenty of salads to choose from. Highlights include the *Caesar salad; Caprese salad and Arugula, pecorino, pine nut and pear.*

Italian aficionados will be excited by the traditional Secondi created specially to evoke the flavours of Italy. Choose one dish from a selection of regularly changing dishes such as *Nonna's spaghetti Bolognese; Linguine with prawns, mussels and clams* or a more traditional brunch dish such as *Eggs Benedict, Eggs Florentine* or the *208 BIG BREKKY* served with charred Wagyu skirt steak, two Molinari sausages, cured bacon, fried egg, roast cherry tomato and polenta cake.

For pizza fans, Chef Mick will serve his special Napoletana Pizza Bomba (Bacon & Egg) and Pizza Salsiccia e Uovo (Sausage & Egg) created to the specifications of The Association Verace Pizza Napoletana - using only buffalo mozzarella imported from Italy and the freshest ingredients and baked in a custom-designed pizza oven shipped in from Naples.

It doesn't stop there. Brunch is a time to indulge...with one of the dolce. Post savoury, choose a dessert from the rich *Chocolate brownie with espresso caramello*, the *Frangipane tart* or the *Sweet ricotta cannoli.*

Step away from Hong Kong's crowded city centre, enjoy a traditional style brunch and sip on Prosecco at 208 Duecento Otto like a true Italian.

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Images



Caption: 208 Duecento Otto new buffet brunch – main dishes



Caption: 208 Duecento Otto - Pizza Bomba

About 208 Duecento Otto

Located on Hong Kong's art and antiquing Hollywood Road in the up-and-coming Sheung Wan district, the concept is the creation of Yenn Wong, founder of JIA Group. Set in a two-storied venue, 208 Duecento Otto is an Italian restaurant with a distinct New York vibe – it combines an energetic Bar with a New York vibe downstairs and a more intimate upstairs Restaurant, both with outdoor seating overlooking Hollywood Road. Formerly a meat storage warehouse, 208 Duecento Otto is named after its street number at 208 Hollywood Road.

From the **kitchen**, rustic Italian cuisine is brought to the tables of 208 Duecento Otto by Chef Mick Bolam. Prepared from scratch using the freshest ingredients, with sensitivity towards sustainability and not using anything pre-made, Mick's dishes include hand-made pastas and pizzas and Italian classic mains. Good food is about enhancing the natural flavours of the ingredients, not overpowering them, and this is the focus at 208, where the menu is made up of dishes that patrons love to eat frequently – rustic, authentic, tasty dishes.

208's pizzas are created to the specifications of The Association Verace Pizza Napoletana – using only buffalo mozzarella imported from Italy and the freshest ingredients and baked in a custom-designed pizza oven shipped in from Naples – ensuring that the aromas of Italy penetrate the venue.

At the Bar, a unique menu of Italian-inspired cocktails and wines reflect the personality of this buzzy New York-style restaurant and bar for those who love to mix and mingle. The dynamic list of wines complements the rustic Italian cuisine – with 15 wines by the glass, and 125+ by-the-bottles.

The selection of wine focus on wines from the North, Central and South of Italy as well as the surrounding islands, representing the wide range of geographical terrain, climate and the indigenous grapes that each region have to offer.

208 Duecento Otto's Cicchetti bar menu celebrates *Italian Street Bites* from the regions of Campagna, Rome, Sardinia, Puglia and Sicily. The menu features 208's award-winning Napoletana pizzas, a selection of Italian cheeses, salumi, bruschetta, salads, fried and grilled 'Cicchetti' style dishes, pasta and desserts.

The interior of 208 contrasts with the local architecture of the old building in which it is housed. In their first Asian appointment, Turkish design company **Autoban** has created inspired interiors. Autoban was named "Best Young Designers" by Wallpaper* in 2004 and awarded "Best Restaurant" design by the same in 2006. They are more recently known for their design of Witt Istanbul Suites, a Condé Nast Traveller *Hot List* hotel in 2009.

208 Duecento Otto was also recognized as “Outstanding Reliable Favourite” by Foodie in the Foodie Forks Awards 2014 and shortlisted by Wallpaper* magazine January 2011 edition as one of the top five best new restaurants in the world.

The concept is a creation of entrepreneur Yenn Wong, founder of the hospitality based **JIA Group** which includes restaurants Aberdeen Street Social, 22 Ships, Duddell’s (2 Michelin-star), Chachawan, Ham & Sherry, Meen & Rice 粥粉麵飯 (in Repulse Bay), Fish School, Mak Mak and the newest restaurant Rhoda, which will open at Sai Ying Pun in June, 2016.

The 4,000 square foot space seats 52 people in the Restaurant and 32 for dining at the Bar. There is also a cosy private dining room for up to 20 people on the lower floor.

Website: <http://www.208.com.hk/>

Facebook: www.facebook.com/208do

Instagram: <http://instagram.com/208do>

Contact Details:

Address: 208 Hollywood Road, Sheung Wan, Hong Kong

Tel: (852) 2549 0208

Email: info@208.com.hk

Operation Hours:

BAR

Drinks and a Bar Menu of Neapolitan Pizzas and tasty new dishes for casual dining.

Lunch: Monday – Friday 12 Noon – 3 pm (last orders 2.30 pm)

Afternoons: Daily 3-6 pm for light bites and drinks

Dinner: Monday – Saturday 6pm – Midnight (last order 10.30 pm)

Sunday: 6 pm – 10 pm (last order 9.30 pm)

Brunch: Saturday-Sunday 11am – 3 pm (last orders 2.30 pm, free flow until 3pm)

RESTAURANT

Rustic Italian Cuisine

Lunch: Monday – Friday 12 Noon – 3pm (last orders 2.30pm)

Dinner: Monday – Saturday 6:30pm – Midnight (last orders 10.30pm Mon-Thu and 11pm Fri & Sat)

Sunday: 6.30pm – 10pm (last order 9.30pm)

Brunch: Saturday-Sunday 11am – 3 pm (last orders 2.30 pm, free flow until 3pm)

Note to Editors:

“208 Duecento Otto” is the full name of the restaurant and bar - this is the street number on Hollywood Road written both numerically and in Italian. We expect it to be referred to simply as “208” (Say: *two oh eight*, rather than two hundred and eight).

Media Contact

For more information and interviews please contact:

Poppy Mason-Watts | poppy.masonwatts@jiagroup.co | (852) 2200 7000

Lorraine Tjhin | lorrainetjhin@jiagroup.co | (852) 2200 7050

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