



## FACT SHEET

### 208 DUECENTO OTTO

Rustic Italian restaurant and bar

<b>Concept</b>	<p>Named for its location at 208 Hollywood Road.</p> <p>208 Duecento Otto is a neighbourhood Italian restaurant and bar, located on Hong Kong's art and antiquing Hollywood Road in the Sheung Wan district. 208 represents the trend towards more unpretentious, comfortable dining - where tasty food, good wine and a great atmosphere blend together to create a charming and inviting neighbourhood hangout.</p> <p>At the bar, enjoy delicious aperitivi, cocktails and an excellent wine list, including over 20 by the glass. A selection of Italian wines are paired with authentic Napolitana pizzas and antipasti.</p> <p>The restaurant menu features rustic Italian cuisine as well as Napoletana pizzas.</p>
<b>Address</b>	208 Hollywood Road, Sheung Wan, Hong Kong
<b>Contacts</b>	Phone: (852) 2549 0208 Email: <a href="mailto:info@208.com.hk">info@208.com.hk</a> Website: <a href="http://www.208.com.hk">www.208.com.hk</a> Facebook: <a href="https://www.facebook.com/208do/">www.facebook.com/208do/</a> Instagram: <a href="https://www.instagram.com/208do/">www.instagram.com/208do/</a>
<b>Owner</b>	Yenn Wong, founder and CEO of JIA Group
<b>Executive Chef</b>	Mick Bolam
<b>General Manager</b>	Michael Roethe
<b>Interior Designers</b>	Seyhan Özdemir and Sefer Çağlar of Istanbul-based Autoban.
<b>Date Opened</b>	Bar – May 11, 2010 Restaurant – June 15, 2010
<b>Opening Hours</b>	<b>BAR</b> <i>Drinks and a Bar Menu of Napolitana pizzas and tasty dishes for casual dining.</i>

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)

### **Capacity**

Bar - 60, with 32 seats

Restaurant – 52 seats

Private Room – up to 20 seats

Restaurant Terrace – up to 12 seats

Square Footage - 4000 sq feet

### **Awards**

HK Magazine – “Best New Restaurant 2010”

Elle Decoration China – “Best Restaurant 2010” for Design

Time Out Readers Choice – “Best New Restaurant 2010” and “Best Pizza”

Wallpaper\* – One of 5 “Best New Restaurant – Design 2010” (worldwide)

Time Out magazine’s HK Best Restaurant Design” in March 2011

WOM Guide – Hong Kong’s top ten Italian restaurants in 2014

Foodie Magazine “Foodie Forks Award” - Readers’ Choice Outstanding Reliable Favourite

### **Design Overview**

Set in a two-storied venue, formerly a meat storage warehouse, the interior design of 208 contrasts with the local architecture of the old building in which it is housed. The cosy interiors of 208 were created by the young Turkish design company Autoban. A natural and genuine feel is imbedded in the design direction. Raw materials are featured throughout – steel pillars, marble table tops and solid walnut floors and ceiling. The interior walls are covered in specially designed blue and white ceramic tiles similar to Italian tiles but with Chinese illustrations. On the bar table, Italian words narrate the traditional recipe for Italian pizza. Playful and interesting Autoban furnishings add a whimsical element to the space.

The bar area features two bar-height communal tables with bar stools for a casual dining ambience, while the upstairs restaurant area has individual tables for more

intimate dining. At the entrance is an al fresco seating area and at the rear of the lower level is a private dining room with a wall of fine wines. A section of the restaurant opens up to provide semi al-fresco dining overlooking Hollywood Road. The restaurant also features a hand-built pizza oven specially brought in from Italy.

## Cuisine

Rustic Italian cuisine

Quality and authenticity are of the utmost importance to 208; every dish is lovingly prepared from scratch, using the finest and freshest of ingredients, to create a menu that is both traditional and tasty.

The Neapolitan pizzas are prepared to the specifications of The Association Verace Pizza Napoletana – using only buffalo mozzarella from Campania and the freshest ingredients and baked in a custom-designed pizza oven shipped in from Naples.

## Signature Dishes

**Antipasti:** Carpaccio di Polpo con Olive, Capperi e Pomodori Ciliegini - octopus carpaccio, olives, capers, cherry tomatoes

### Pizza:

#### Le Pizze Bianche

Salsiccia e Friarielli – Italian green broccoli, ‘friarielle sausage’, mozzarella and chilli; Prosciutto e Rucola – mozzarella, cherry tomato, rocket, Parma ham and scamorza. Quattro Formaggi – mozzarella, gorgonzola, parmigiano, scamorza

#### Le Pizze Rosse (with tomato base)

Diavola - tomato base, mozzarella, spicy salami, chilli, basil; Margherita – tomato sauce, mozzarella, basil.

**Pasta:** 208 Fettuccine all’Arogosta – fettuccine, Boston lobster, bisque and cherry tomatoes

Tagliolini, Burrata e Gamberi Rossi di Sicilia – tagliolini pasta, burrata cheese, Sicilian red prawns

Pappardelle Wagyu Bolognese – pappardelle pasta, beef ragu, 24-month aged parmesan

**Secondi:** Collo d’Agnello Farcito con Salvia e Cipolla – slow braised lamb neck, sage and onion stuffing; Bistecca di Manzo Wagyu 8oz- dry rubbed 8 oz. ribeye, crispy prosecco potatoes, mustard mayo

**Cortoni:** Insalata Caprese – tomato, buffalo mozzarella, basil and Patate Arrosto al Prosecco con Rosmarino e Aglio – Crispy potatoes, rosemary, garlic, prosecco vinegar

**Dolci:** Tiramisu 208, Calzone alla Nutella con Gelato – nutella calzone, milk ice cream

**The Bar** At the Bar, a unique menu of cocktails and wines reflect the personality of this buzzy restaurant and bar for those who love to mix and mingle. The dynamic list of wines complements the rustic Italian cuisine – with over 20 wines by the glass, and 70+ 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 features a cocktail menu focusing on rustic Italian aperitivo style. Guests can order their favourite drinks from Aperitivo, Bellini, Classico and Digestivo. The bar menu at 208 celebrates *Italian Street Bites* from the regions of Campagna, Rome, Sardinia, Puglia and Sicily. The menu features 208's award-winning Neapolitan pizzas, cheese, salumi, bruschetta and desserts.

<b>Al Fresco area</b>	No
<b>Reservations Accepted</b>	For restaurant area
<b>Corkage Fee</b>	HKD 280 per bottle
<b>Average Spending</b>	HKD 500
<b>Dress Code</b>	Casual/ smart casual
<b>Children</b>	12 years and over if accompanied by parents Younger children welcome during lunch and weekend Brunch if accompanied by parents.
<b>Private Functions</b>	An intimate private dining room on the ground floor seats up to 20 persons. 208 Duecento Otto can cater up to 52 people for dinner in the main restaurant area and 150 for cocktails over two floors. The restaurant terrace has a semi-private area and can seat 12.
<b>Credit Cards</b>	All major credit cards accepted
<b>Parking</b>	Some street-side car parks in the vicinity

**Media Contact**

For more information and interviews please contact:

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High resolution images can be downloaded from [www.jiaboutiquehotels.com/public](http://www.jiaboutiquehotels.com/public)

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