Dining Concepts
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AN INTRODUCTION TO DINING CONCEPTS

Dining Concepts is a progressive organization specializing in the development of quality dining experiences throughout Hong Kong with additional diversified businesses associated with the hospitality industry.

Founded and driven by restaurant entrepreneur Sandeep Sekhri, the group was established in 2002 and now operates more than 26 high performance restaurants and lounges with exciting projects under development, in addition to the associated businesses within the portfolio.

Dining Concepts own and operate our own restaurants and partner with international chefs to facilitate the development of their brands in Hong Kong. Since its inception, Dining Concepts has developed and managed many of Hong Kong’s most successful dining outlets.
MISSION STATEMENT

To exceed customer expectations in relation to quality dining experiences in the areas of cuisine, service and ambience while strengthening the growth and viability of all segments of the company for the long term benefit of employees, customers, shareholders, partners and suppliers.

OPERATING PHILOSOPHY

The philosophy of Dining Concepts is to efficiently produce high quality cuisine, in interactive kitchen environments where possible, with ingredients that are fresh local produce or where required, the best available imported products.

The predominant themes of commitment are:

• To conceive, create and maintain products and services of genuine quality
• To offer our products and services at a value-for-money price point
• To motivate and support members of our team at all levels
• To continuously grow
• To inspire our partner chefs
COMPANY OBJECTIVES

The company objective is to establish superior dining facilities in prime locations that offer high quality dining experiences in a friendly relaxed environment at an affordable price that represents excellent value for money. Total customer satisfaction is our aim.

At the same time, any developments must contribute to the overall profitability of the company.

To achieve these objectives, chefs are recruited from the international market, staff is trained to a high level and ingredients and produce are sourced from the best available locations.

Similar standards are also demanded to ensure customer satisfaction within our subsidiary companies.
BUSINESS MODEL

The important aspect of our business model is defining our product, awareness of our customer base, creating customer satisfaction, encouraging and developing customer loyalty through our loyalty program, customer comment and feedback, implementing effective promotion and marketing activities, consistent training implementation and professional practices and procedure.

FINANCIAL STANDING

The company has enjoyed successful profitability to date and has a sound financial base with annual turnover growing at a significant rate. This solid financial base and our consolidated income, has enabled the group to continue to move forward with expansion and further development and as a result, is in a position to fund any future operations, expansion or franchise development through its internal financial resources.
Corporate responsibility is actioned throughout our operations with respect to community, charitable organisations, partners and staff.

The company supports Room to Read, an organisation providing schools, libraries, and learning facilities for underprivileged children, in particular girls, in many of the world’s poorest countries.

In this program, Dining Concepts add $1 to every guest bill at all restaurants and match that $ for $ from our own resources. To date we have donated well in excess of $1 Million to the Room to Read organisation.

China Candlelight Foundation is another major charity we support and in addition, we support many local charities including fund raising, schools, the under privileged and charitable events.

In relation to restaurant staff, we incentivise with cash and kind rewards, social activities and training opportunities throughout the year.
OUR TEAM
SANDEEP SEKHRI
CEO & EXECUTIVE DIRECTOR

Chief Executive Officer and founder of Dining Concepts, Sandeep Sekhri has established himself as a pioneer within the Hong Kong hospitality industry since arriving in Hong Kong in 1990.

Following a couple of years’ experience in India’s leading hotels, Sandeep embarked on a career of 12 years of executive experience with a prominent hospitality group within Hong Kong. He then made the move to establish Dining Concepts in 2002 and has overseen the growth and diversification of the organization since its inception.

With the introduction of Bombay Dreams in Central in December 2002, Sandeep launched the company and has guided it from strength to strength and now heads the group as CEO and Executive Director.

The introduction of partnerships with celebrity international chefs, including Mario Batali, Laurent Tourondel, Michael White, Gordon Ramsay, Giancarlo Perbellini, Will Meyrick and Greg Malouf, has served to further Sandeep’s reputation of bringing quality cuisine with superior service to the Hong Kong dining landscape.

Under Sandeep’s development and guidance, Dining Concepts is now recognized as Hong Kong’s distinguished hospitality group. As the CEO and Executive Director of the company, Sandeep is regularly approached by media for industry comment, direction and quotes.
Sandeep has led the company to achieve high recognition in the business world with many accolades and awards. For the 3 years 2014 to 2016, the company has been awarded the distinction of inclusion in Hong Kong’s Most Valuable Companies in the Most Profitable Business category; awarded Entrepreneur of the Year; listed in DEBRETTS 100 Most Influential People in Hong Kong; invited to present at the prestigious The Game Changers forum and recently presented on Bloomberg and CNBC in relation to the listing of the company, Dining Concepts Holdings, on the Hong Kong Stock Exchange (stock 8056).

Throughout the development of Dining Concepts, Sandeep has, at the same time, always allocated significant attention to his amazing family.

Son Aaron, a graduate from Stanford University, is now established in a major US technology company Palantir as he embarks on his own career. Daughter Shevaun is studying at the exclusive Ecole hôtelière de Lausanne while Sandeep’s wife Rosy is constantly occupied with her charitable foundation and other charities in Hong Kong.

Dining Concepts Holdings Limited was listed on the Hong Kong Stock Exchange on 5th August 2016 and Sandeep now leads the company to its next phase of consolidation and regional expansion.
GARRY BISSETT
DIRECTOR OF MARKETING

With a background of more than 35 years in hospitality, marketing and public relations, Garry is well established in the busy Hong Kong marketing arena. His role of Director of Marketing has established a significant profile and reputation for the company and its restaurants as well as developing business partnerships and opportunities.

Commencing his career in the tourism and hospitality industry in Melbourne Australia, he then moved to the American hotel group, Choice Hotels International, in the capacity of General Manager Marketing & Sales for the group’s 400 hotels in Australia. In 1999, he was transferred to Hong Kong to launch and market the major Choice Hotel brands into the Asian market from Japan to India.

From a small beginning the marketing functions for the group have developed significantly with 21 restaurants and now includes a marketing operation that covers the company’s in-house architectural restaurant design team, a graphic design department developing all company collateral, web site and IT development and maintenance, events team, media and communications section, the company’s Frequent Diner Club, central reservations activity and associated marketing and administrative functions.

SANDIP GUPTA
EXECUTIVE DIRECTOR

Also a member of the founding team, Sandip arrived in Hong Kong from India in 1995 and is Executive Director overseeing the successful operation and performance of all restaurants.

Upon completing his studies in Hotel Management at the Institute of Advanced Management, India, he continued his studies at the highly recognised Goenka College of Commerce and Business Administration before developing his career with the prestigious Taj and Hyatt Hotel groups in India.

As a founding member of the group, Sandip’s contributions have been instrumental in the success and expansion of the company. Sandip’s role is responsible for maintaining the profitable operations, purchasing, servicing, training, standards and daily operations of each restaurant.

Sandip has a 5 star hotel background along with his degree in Hotel Management.

Sandip sits as an Executive Director on the board.
ANITA LOPEZ  
DIRECTOR OF DESIGN

A graduate from Pontificia Universidad Catolica in Santiago, Chile with a degree in Architecture, Anita moved into urban planning during which time she obtained her Masters in this field. On arriving in Hong Kong, Anita joined one of Hong Kong’s most respected design houses, Zanghellini Holt for a period of 4 years in which time she was consistently involved with Dining Concepts’ developments.

Since joining Dining Concepts, Anita now leads the architecture and design team in all aspects of restaurant design, maintenance and re-development for the group.

In addition, the company continues to work with some of the most creative international design houses including New York based Avroko and currently, award winning Tom Dixon and Ashley Sutton.

KAMAL SACHAR  
CHIEF FINANCIAL OFFICER

Another founding member of the company, Kamal has a financial background of more than 20 years within the hospitality industry and continued to be responsible for the company’s accounting and financial operations since its inception.

The finance department oversees, the financial control of income and expenditure for each of the individual restaurants and associated businesses.

Kamal is, in addition to finance, responsible for the administration of the company and oversees all administrative operations at the company’s head office including the administrative establishment and launching of each new restaurant.

His responsibilities encompass all financial, administrative and human resources activities.
MARKETING

Effective marketing is an essential ingredient to our success and is of high importance in all aspects of our operation. These activities include advertising, public relations, e-marketing, social media, newsletters, media releases, co-operative marketing programs, media relations, media events and our own Frequent Diner program. Industry research is of paramount importance in maintaining our marketing and development activities in line with the latest global trends.
THE MARKETING FUNCTIONS

GRAPHIC DESIGNERS

The graphic design team was brought in-house to expedite production of all collateral, from menus, business cards, eDM’s, advertising and promotional material. The team consists of 4 well qualified, highly experienced designers who display flare and creativity in their material.

PHOTOGRAPHY

The company employs an external photography company to provide up to date photography of food, restaurants, chefs and new menu items.

The photography library is extensive and provides a comprehensive collection of images for use on collateral, advertising material and media requests.

Videos are produced for major events and placed on the website. Short videos of chefs, new menu items, cocktails and wines are developed for use on the website and social media.
EVENTS

A specialist events team has been developed to accommodate all event inquiries. Events constitute a large element of business in an extremely competitive field. Our policy is to provide instant acknowledgement of inquiries then provide detailed proposals, site inspections and client tastings.

The events are then finalised by chef and manager teams. Production services are offered for any special staging, designs or presentations.

PARTNERSHIPS

Partnering with pre- eminent companies contributes to and expands our exposure within the global market place. Our major marketing partner, Cathay Pacific’s Asia Miles, provides exposure to their global membership network in excess of 6 million. This longstanding partnership provides cross promotion for both organisations.

Other significant partners include Hong Kong Tourism Board, reservation portals Open Rice and Dining City, most banking organisations including HSBC, Hang Seng, Standard Chartered, Bank of China and BEA; American Express and international corporations Credit Suisse, Deutsche Bank, Morgan Stanley.

We are members of the Golden Keys Concierge Association, American, Australian, Italian and British, Chambers of Commerce, Quintessentially and major shopping complexes Harbour City, Times Square, Elements and Pacific Place. These partnerships offer incentives to guests to dine at our restaurants as well as providing services to the partners involved.
MEDIA

The media team focusses on all external exposure for our restaurants. This covers activity involving, pre-opening, launching, press releases, media dinners and lunches, photo shoots, food tastings, public relations and chef interviews.

We make our restaurants available for product shoots, television shows and filming, all providing additional exposure.

Media activities generate significant, consistent exposure for the restaurants and at the same time, establishes strong media relations. Among featured coverage is magazine, on line portals, newspaper and television.

SOCIAL MEDIA

Social media activity is of paramount importance, is the next generation of communication and is essential for targeting the 18 – 30 market segment in particular. Our activities covers Facebook, Instagram, Weibo, WeChat, Twitter and Trip Advisor.

Social Media comments are acknowledged when negative and for comprehensive positive remarks and are service by a dedicated Social Media team.
CUSTOMER RELATIONS

Customer relations are performed in conjunction with the Frequent Diner Club team. The activities cover predominantly customer complaints and compliments.

Any complaints are personally acknowledged, then discussed with the restaurant concerned, followed by a full explanation and compensation where considered appropriate.

The team also accommodates information inquiries, servicing the Frequent Diner program and any on line marketing related activities.

FREQUENT DINER

Launched in 2005, the Dining Concepts Frequent Diner program has proved an enormous success and offers diners loyal to the group’s restaurants, exciting lifestyle rewards on a range of spend levels. With a minimum redemption spend, members are rewarded with complimentary dining vouchers at any of the group’s restaurants or can accumulate points to claim higher rewards including classic glassware, escape weekends, beauty treatments, shopping vouchers, holidays and fully catered restaurant and home dining packages.

The program’s data base provides instant access to our most loyal guests, updating them on latest promotions, new openings and special member offers.

The Frequent Diner program is our way of saying ‘thank you’ to our loyal diners, presenting them with special bonus rewards.
RESERVATIONS

A central reservation service identifies each individual restaurant call and provides full reservation and information service. The section also personally confirms all reservations for each of the day’s bookings. While on line reservations have a rapid increase, personalized service is still in strong demand.

WEBSITE

The company website is the predominant platform for all restaurants within the group.

The home page features an instant reservation service together with a column featuring all the current promotions and offers. This page is entry to each individual restaurant’s page where detailed information is provided including a profile of the venue, opening hours, menus, promotions, photo library, news items, event services and a location map.

Website activity is actioned and maintained by the marketing team together with the in house IT support team.
TRAINING

Training is imperative to our success and is reflected in the level of service and knowledge provided to our guests.

Regular training sessions are undertaken to increase the knowledge and upgrade the skills of team members which in turn enhances their performance and competency levels.

Staff are trained in all aspects of product, menus, restaurant features, service skills, customer service, complaint handling, telephone technique and reservations.

Our internationally qualified corporate sommelier provides extensive wine training throughout our restaurants and operates training classes aimed at certifying those who complete the courses.

In addition to this we invite our providers and corporate partners to conduct training sessions on their particular products and services.

A range of comprehensive training manuals for managers and staff are maintained and carried in each restaurant.
OUR PARTNERS
INTERNATIONAL PARTNERSHIPS

Of noteworthy importance is our involvement with restaurant partners.

In recent years we have joined some of the most influential international chefs including globally acclaimed Chef Gordon Ramsay, Michelin starred Giancarlo Perbellini and Enrico Bartolini from Italy, Laurent Tourondel and Michael White from New York, Greg Malouf with his expertise in Middle Eastern cuisine and others. Partnering such authoritative chefs not only provides global exposure for the level of restaurants in Hong Kong but also provides training of local chefs on an international level which in turn, contributes to elevation chef standards within Hong Kong.
Honored by Bon Appetit as Restaurateur of the year in 2007 and by Food & Wine as a Best New Chef in 1997, Chef Laurent Tourondel also has received an array of “Best of...” awards from publications that include Esquire, Travel & Leisure, Saveur, Wine Spectator and The New York Times in the US.

Tourondel has changed the approach of fine dining by creating accessible menus prepared with the finest ingredients and presented in a casual, comfortable dining environment. He adheres to his belief that ingredients should be stellar, food simply prepared and service kind and efficient, elements that have made the BLT name what it is today.

Laurent Tourondel is the author of cookbooks: Go Fish (Wiley ’04) and Bistro Laurent Tourondel, New American Bistro Cooking (Wiley, ’07), and Fresh from the Market, Seasonal Cooking with Laurent Tourondel.
MICHAEL WHITE

New York celebrity chef Michael White, recognised as the “King of Italian Cooking in New York”, launched Al Molo Ristorante Italiano in Hong Kong on the waterfront at Ocean Terminal, in May 2011.

With multi-Michelin stars and nominated in the 2011 James Beard Awards for ‘Best Chef, New York City’, Michael White is renowned for four of the Big Apple’s hottest restaurants.

His flagship Manhattan seafood mecca Marea has been voted ‘Best New Restaurant in America’. Osteria Morini is a tribute to the Emilia-Romagna region of Italy, Fifth Avenue venture Ai Fiori specialises in Italian-Mediterranean coastal cuisine and the most recent opening, Nicoletta.

Chef Michael White’s New York styled Italian cuisine, coupled with the spectacular waterfront setting of Al Molo, overlooking Hong Kong Island and Victoria Harbour, offers the perfect setting for casual dining, intimate dinners, private parties, weddings, product launches or special large events.
GORDON RAMSAY

Scottish by birth, Gordon Ramsay was brought up in Stratford-upon-Avon, England. Following college to complete a course in hotel management, his dedication and natural talent led him to train with some of the world’s leading chefs, such as Albert Roux and Marco Pierre White in London, and Guy Savoy and Joël Robuchon in France.

Now internationally renowned, Gordon has opened a string of successful restaurants across the globe, from Italy to the United States and holds seven Michelin stars.

Gordon has also become a star of the small screen both in the UK and internationally, with UK shows such as GORDON BEHIND BARS, ULTIMATE COOKERY COURSE, GORDON’S GREAT ESCAPES and GORDON RAMSAY: SHARK BAIT, as well as four top-rated FOX shows that air in more than 200 countries worldwide: KITCHEN NIGHTMARES, HELL’S KITCHEN, MASTERCHEF US and HOTEL HELL. He is also a published author of a number of books, many of which have become bestsellers around the world, most notably his autobiography, Roasting in Hell’s Kitchen.
Chef Giancarlo Perbellini comes from a family of successful pastry-makers. His family started to make a name for themselves in 1890 and is today recognised as one of the best Italian confectioners. Giancarlo was born in Italian Bovolone in the Province of Verona in 1964. He soon discovered that his true passion was not to run a pastry factory and simply take over his father’s business, no, it was in the world of gastronomy he truly found the inspiration and excitement which has taken him all the way to the top of today’s Italian culinary world.

“We all have memories of tastes and smells that take us back in time to when we were kids and we delighted our senses with dishes prepared by our mother, grandmother or other women of that time. My intention is to make my customers feel the same emotions, even with modern techniques and approaches. It’s a challenge that only the passion for my work can stimulate.

When I know my guests have enjoyed their meal, I get a great feeling of satisfaction. I’m often most inspired by criticism. It might be disheartening, but it fires me up as well and helps me raise my game. In fact it’s helped me create some of my best ever dishes!”

In 2010 Perbellini was appointed president of the Italian committee for the “Bocuse d’Or” competition. His drive and passion for cooking continue to inspire him.
WILL MEYRICK

Will Meyrick is a kitchen maverick.

Not afraid to head into unchartered territory and learn on the fly as he goes, Will’s career has led him from London to Sydney and then extensively through South East Asia. After successful periods with two of Sydney’s leading restaurants (Longrain and Jimmy Liks) Will was wooed back to Asia by some interesting opportunities, that let to stints in Bali, Thailand and Hong Kong.

It was the small island of Bali in Indonesia that claimed Will’s heart and he chose to settle there. Fast-forward to 2014, and he’s a household name across the country and without a doubt, one of the most respected maestros of the South East Asian scene.

Will continues to explore the culinary landscape of Asia, taking inspiration from the unique food culture of each destination. You’ll find him at street stalls, in neighbourhood kitchens and backyards, at markets, getting off the beaten track to get to the heart of the dishes that move and shake him, tracking down the original recipes that are handed down through generations.
GREG MALOUF

Greg Malouf, arguably Australia’s most illustrious international chef, is the consultant partner chef at Olive Greek & Middle Eastern in Soho, Central, Hong Kong.

Chef Greg is an Australian of Lebanese descent who has drawn on his classical cooking training, his international experiences and his Lebanese heritage, to create a style of cooking that has become world renowned.

At his Melbourne restaurant “Mo Mo”, Malouf celebrated the entire diversity of Middle Eastern cuisine and enriched it with modern techniques. In doing so, he makes an exact distinction between the various Middle Eastern cuisines and sends his guests on a culinary journey through the Middle East: through the spicier foods of North Africa, the milder dishes of Lebanon and Syria, and the aromatic cuisine of Turkey and the Gulf States.

A winner of numerous industry awards, including a Michelin Star during his recent stint at Petersham Nurseries Café at Richmond, London, Greg Malouf, the founder of Australia’s Modern Middle Eastern cooking, continues his association with the development of Olive in Hong Kong.
ENRICO BARTOLINI

Spiga is Michelin star Chef Enrico Bartolini’s first restaurant outside of Italy. Born and raised in a small Italian city in the province of Pistoia in Tuscany, Chef Bartolini is now acknowledged as one of the most renowned chefs worldwide, receiving his first Michelin Star at the young age of 29 and the second star four years later.

His journey began in Paris, under the tutelage of highly acclaimed Carlo Petrini, followed by time spent in Mark Page’s kitchen in London learning about the broad variety of international cooking styles and skills. From there he returned to Italy to train Michelin Star Chef Massimiliano Alajmo before taking over the management of Le Robinie restaurant in Lombardy where he was recognized with his first Michelin star.

In 2010, Chef Bartolini took over the management of fine dining Devero restaurant and the Dodici 24 at the Devero Hotel in Cavenago for the next six years.

Chef Bartolini then opened his own restaurant Mudec in Milan followed by his casual ristorante, Città Alta in Bergamo, added La Trattoria Enrico Bartolini in Castiglione della Pescala (all with Michelin stars) and Ristorante Glam Enrico Bartolini in Venice.

At Spiga, Chef Bartolini’s menus feature house-made Italian classics with heavy influences from Lombardy and Piedmont where he brings his guests one step closer to the stars with every bite. Spiga is not only a one-of-a-kind culinary experience of taste, but also an aesthetically perfect treat for the eye.
OUR RESTAURANTS AND LOUNGES
ALTO – Aspires to Great Heights – Perched on the 31st floor of the stunning V Point Tower in Causeway Bay, ALTO, with its breathtaking views of Hong Kong, features a classic American styled grill menu with a modern twist. Internationally acclaimed designer Tom Dixon’s Design Research Studio have crafted a venue of infinite beauty, encompassing the stunning views across Victoria Harbour and features influences of the elements of stone, wood, fire and water.

The restaurant introduces the culinary skills of head Chef Mike Boyle, previously of Bistecca, who has created a menu featuring the finest grill items of exclusively sourced beef, an eclectic array of starters and salads and creative side dishes all with a wrap of decadent desserts.

Supported by a superb range of wines from some of the world’s most respected vineyards and a creative assembly of cocktails, ALTO presents a stunning location to embrace uninterrupted views across Hong Kong while indulging in a pleasurable dining experience.

🏠 31/F, V Point, 18 Tang Lung Street, Causeway Bay
📞 2603 7181
📅 August 2016
👥 Dining 100 guests or Cocktail 180 guests
📢 Audio Equipment Available
Ophelia – the exclusive performance venue for the sophisticated, is now established as Hong Kong’s hottest entertainment and performance destination, bringing tantalizing entertainment and intriguing cocktails to a one-of-a-kind space. Set in a world of fantasy, Ophelia is the brainchild of Ashley Sutton, the creative master-mind behind some of Bangkok and Tokyo’s most exotic entertainment venues.

With the stunning décor, unique ambience and alluring performers and ever-changing nightly performances ranging from burlesque to unexpected exotic adventures – Ophelia’s presents unique entertainment for everyone.

Shop 39A, 1/F, The Avenue, Lee Tung Avenue, Wan Chai, Hong Kong

2520 1117

May 2016

Seating 130 guests or Cocktail 320 guests

Audio Equipment Available
J.Boroski – One of the most innovative and enigmatic cocktail spaces to grace Hong Kong has landed in a secluded hide-away in Central. A creative cocktail space hidden away off Hollywood Road, J.Boroski offers savvy cocktail consumers captivating décor, sensational bespoke cocktails and levels of service and intimacy rarely encountered. J.Boroski is the brainchild of New Yorker mixsultant Joseph Boroski, who taps into his extensive experience as a master bartender, consultant and bar owner to bring this new vision of a cocktail concierge service to the city’s emerging cocktail scenes. Joseph introduces a unique ‘cocktail concierge service’ approach where drinks are crafted entirely based on guest preferences.

1 Hollywood Road, Ezra’s Lane Entrance, Central, Hong Kong
2603 6020
October 2016
Seating 60 guests or Cocktail 80 guests
Audio Equipment Available
Located in the heart of Central, at 31 Queens Road, SPIGA is the first restaurant outside Italy for its celebrity chef, Enrico Bartolini. Chef Bartolini is renowned for truly authentic Italian cuisine, preparing traditional dishes using innovative techniques and quality Italian ingredients.

Set in a dramatic, cinematic 1950’s interior by Hong Kong designer Joyce Wang, SPIGA captures the romance and intrigue of vintage Italy, introducing guests to a different Italy on each visit. Supported by Head Chef Giuseppe Carlucci, SPIGA offers a signature tasting menu featuring Chef Bartolini’s original recipes that have earned him his highly coveted Michelin recognition and includes the classic Osso Buco and Vitello Tonnato among others, all from the rich Italian regions of Lombardy and Piedmont.

📍 3/F, LHT Tower, 31 Queens Road, Central, Hong Kong
📞 2871 0055
📅 November 2016
👩‍🍳 Dining 150 guests or Cocktail 300 guests
🔊 Audio Equipment Available
IRON FAIRIES, a journey into fantasy land – a kaleidoscope of colour and adventure with perfectly balanced cocktails and casual bites on the side.

Designed by Ashley Sutton, the creative mastermind behind some of Bangkok and Tokyo’s most popular restaurants, bars and clubs such as Ophelia, Maggie Choo’s, Sing Sing Theatre and J. Boroski Mixology, Iron Fairies brings a new dimension to Hong Kong’s entertainment landscape. Iron Fairies is a place where people can go to escape the boredom of everyday life.

Live Jazz and DJs nightly

LG/F, Chinachem Hollywood Centre, 1-13 Hollywood Road, Central, Hong Kong

2603 6992

August 2016

Seating 80 guests or Cocktail 120 guests

Audio Equipment Available
Charms of Morocco on Wyndham Street in the heart of Central.


2/F, 77 Wyndham Street Central
2526 2578
April 2017
Seating 100 guests or Cocktail 200 guests or Outdoor Seating 20 guests
Audio Equipment Available
BIzOU American Brasserie introduces a unique interpretation of great American brasserie dining in the heart of Pacific Place, Admiralty. Diners can expect to find fresh and honest ingredients that come together to create a flavour harmony of sweet, sour, salty, bitter and umami in each and every dish on the BIzOU menu.

Our chefs have placed a lot of thought into producing flavourful salads, classic American mains and decadent desserts – all accompanied by a superb selection of American and world wines – designed to tantalize guests taste buds. BIzOU American Brasserie exudes comfort and class complete with a private dining room. Perfectly located for business lunches, a la carte dining, a well-deserved shopping break or relaxing with end-of-the-day cocktails.

BIzOU offers a truly exceptional American dining experience.

Shop 132, L1, Pacific Place, 88 Queensway, Admiralty
2871 0775
November 2016
Dining 100 guests or Cocktail Seating 200 guests
Audio Equipment Available
Trucked away in busy Elgin Street, in the heart of Soho, a touch of the East can be found in the form of Soho Spice – an exotically inspired Asian restaurant, designed for those with a passion for contemporary Southeast Asian cuisine which draws inspirations from Thailand, Vietnam, Malaysia, and local regions.

Within its sophisticated design, award-winning Chef Peter Cuong Franklin incorporates his French cooking technique with market fresh ingredients to create a focused menu of flavorsome street food inspired dishes.

Soho Spice is situated just a few paces from the Central escalator in the heart of Hong Kong’s popular dining precinct and presents a unique ambiance, blending striking South Asian style in both décor and cuisine.

47B Elgin Street, Soho, Central, Hong Kong

2526 2227

March 2017

Dining 54 guests or Cocktail 90 guests

Audio Equipment Available
Le Pain Quotidien is now in two locations in Hong Kong! With more than 235 restaurants in over 18 countries around the world, Le Pain Quotidien adds Hong Kong to its international network of bakery restaurants.

Serving simple, wholesome and sustainable food, with organic ingredients whenever possible, for breakfast, brunch, lunch and dinner in most locations, the menu includes soups, salads, signature tartines, homemade pastries and artisanal bread. Le Pain Quotidien presents a healthy, hearty casual dining experience.
LONDON HOUSE – World-renowned Chef Gordon Ramsay brings a touch of London to Hong Kong with the launch of London House in the East Tsim Sha Tsui dining precinct.

Featuring an outdoor terrace, two levels of dining and views over Victoria Harbour, London House not only provides a great environment for casual English pub-style dining but also an endless selection of entertainment from live bands to international DJ’s and all the major sporting events from around the world on the big screens.

London House by Gordon Ramsay provides the consummate location for great British food, beers and global wines all in a relaxed comfortable environment.

🏠 G5, Tsim Sha Tsui Centre, 66 Mody Road, East Tsim Sha Tsui
📞 3650 3333
📅 September 2015
🛒 Dining upper 58 guests, Lower 100 guests or Cocktail 300 guests
⏰ Mon to Thu 11:00 - 24:00, Fri to Sat 11:00 - 01:00
📢 Audio Equipment Available
Bread Street Kitchen & Bar – Gordon Ramsay, the world-renowned chef, has created excitement among Hong Kong’s discerning diners, with the establishment of his acclaimed restaurant and bar creation.

The restaurant serves a British European menu, featuring dishes from its London counterpart using specially imported British artisanal products with local influences from the very best ingredients from Australasia.

Offering all day dining, Bread Street Kitchen is a stunning mix of vintage and modern brought together by an ever-changing menu. The bar ensures that the venue is a lively district that combines the classics with some fun, innovative cocktails, as well as a large collection of world wines.

Mezzanine Level, LKF Hotel, 33 Wyndham Street, Central, Hong Kong
2230 1800
September 2014
Dining 120 guests or Cocktail 200 guests
Mon to Sat 12:00 - 23:00
Weekend Brunch: Sat, Sun & PH 11:00 -23:00
Audio Equipment Available
RAZA Churrascaria Brazilian Steakhouse – Churrascaria (CHOO-RAH-SCAH-REE-AH), some times difficult to pronounce but always easy to enjoy.

EAT DRINK LAUGH ENJOY – this is the style of Braza where Churrascaria, the name used to describe a restaurant that serves meat, mostly grilled, and Rodizio - the method of serving different cuts of meat, that originated from the south of Brazil in the early 1800’s, are proudly on show for guest’s to relish.

The concept is to serve a wide variety of different cuts of meat, chicken and seafood in succession, to each diner individually right at their table, thus there is no traditional menu, as Braza features an all-you-can-eat continuous tableside service.
La Locanda
Italian Cuisine

A LOCANDA by Giancarlo Perbellini – Acclaimed Michelin Star Italian chef Giancarlo Perbellini introduces an authentic journey into the tastes of traditional Italian cuisine with the introduction of La Locanda to the Hong Kong dining scene.

From classic home style Italian dishes to pastas and risottos, super salads and mouthwatering Italian desserts the menu is designed to thrill diners when at the restaurant. Chef Perbellini, an award winning chef, brings many of his famous signature dishes from Italy to La Locanda.

All superbly matched with wine from the finest Italian and international vineyards, the dining experience at La Locanda is one to be savoured for a long time. Lunch and dinner daily, weekend brunch.

Shop 402, Ocean Centre, Harbour City, Tsim Sha Tsui
2785 9600
March 2014
Dining 100 guests or Cocktails 150 guests
Mon to Sun 12:00 - 23:00
Audio and Visual Equipment Available
AMA SAN by Will Meyrick – With his Scottish heritage, an Australian accent and an Indonesian home, Will Meyrick isn’t easily categorized. Often described as Western on the outside and Asian on the inside, Will’s passion for the cuisine culture and culinary heritage of this fascinatingly diverse part of the world, is what really defines him and sets him apart as a chef and restaurateur.

This award winning chef and restaurateur now brings his incredible talent to Mama San in Hong Kong. Lavishing a collection of Asian flavours on his menu, Will continues to delight diners with an amazing collection of dishes from the South East Asian region. Mama San incorporates an atmosphere of exotic Balinese décor, superb dining and great bar for relaxation. Lunch and dinner daily.

1/F, Winning Center, 46 Wyndham Street, Central
2881 8901
May 2014
Dining 105 guests or Cocktail 200 guests
Audio and Visual Equipment Available
AL MOLO RISTORANTE ITALIANO with its stunning New York design overlooking the spectacular harbour and city environs, launches the exquisite skills of New York celebrity chef, Michael White to Hong Kong diners.

Presenting an eclectic array of fine Italian cuisine, Al Molo presents a unique dining experience, New York style. Classic Italian cuisine, home made pasta together with a stunning open fired pizza oven are among the features of the restaurant. Exquisite desserts and a superb selection of Italian and world wines, many available by the glass, complement the menu.

Al Fresco dining with spectacular harbour views all day long. Weekend brunch is a feature at Al Molo.

Shop G63, G/F, Ocean Terminal, Harbour City, Tsim Sha Tsui, Kowloon

2730 7900

May 2011

Dining 170 guests or Cocktail 300 guests

Weekend Brunch Buffet: Sat, Sun & PH 12:00 - 16:00

Audio and Visual Equipment Available
BLT Steak opened in New York in 2004 as a revolutionary modern American Steakhouse by celebrity Chef Laurent Tourondel and is now in Hong Kong. An extensive range of the best prime steaks available from US and Australia are complemented by an array of custom designed entrees, appetizers, salads, poultry, fish and shellfish, all with classic vegetable side dishes. Desserts of American classics and French specialties are a feature. BLT Steak offers endless beverage options as well, including a creative selection of wines, many available by the glass. Spectacular harbour views and al fresco dining.

Shop G62, G/F, Ocean Terminal, Harbour City, Tsim Sha Tsui, Kowloon
2730 3508
March 2017
Dining 120 guests or Cocktail 200 guests
Audio Equipment Available
TANGO, ARGENTINIAN STEAK HOUSE – mingle with the flavours and culture of Argentina......
Tango is a steak house in the Argentinian tradition, seductive, rustic and elegant.

Tango is the place to enjoy superior cuts of prime Argentine beef lovingly prepared by our South American chef over the Parilla. Sizzling seafood, pasta and indulgent desserts are complimented with an impressive array of Argentinian, Spanish and South American wines and classic cocktails, Buenos Aires style.

Tango is recognised as one of Hong Kong’s finest steak restaurants. In two Hong Kong locations. The daily lunch menu is a feature for the local business community.

1/F, Carfield Building, 77 Wyndham Street, Central
2525 5808
November 2010
Dining 84 guests or Cocktail 120 guests
Audio Equipment Available

Shop R008, Civic Square, 3/F, Elements, 1 Austin Road West, Kowloon
2780 1181
June 2016
Dining 74 guests or Cocktail 180 guests
Audio Equipment Available
Bistecca Italian Steak House – a new concept in steak house dining Italian style. With rustic themes of Tuscany, Bistecca brings a touch of Italy to the heart of Lan Kwai Fong. Sizzling steaks, fresh pasta, wonderful antipasto and desserts, all with an Italian influence is what Bistecca is about. Supported by a stunning array of Italian wines, Bistecca introduces superb dining with a provincial Italian touch.

2/F, Grand Progress Building, 15-16 Lan Kwai Fong, Central
2525 1308
September 2009
Dining 90 guests or Cocktail 120 guests
Audio Equipment Available
OLIVE, GREEK & MIDDLE EASTERN – introduces the finest Middle East cuisine to Hong Kong diners with a superb menu designed by famous Australian Chef Greg Malouf. This exotic, modern restaurant presents contemporary Greek and Middle Eastern cuisine with an Australian flavor. Favorites include a range of mezze, mains, salads and sensational desserts. Compliment the meal with the fine selection of world wines including a Middle Eastern selection. The inviting interior provides a casual, intimate ambiance for diners.

32 Elgin Street, Soho, Central, Hong Kong
2521 1608
October 2004
Dining 55 guests or Cocktail 75 guests
Audio Equipment Available
RAFTSTEAK, OPEN FIRE COOKING – created for comfort, Craftsteak provides a memorable fine dining experience. A feature of the restaurant is the open fire cooking on the custom made charcoal fired grill which creates wonderful hints of smoke flavor to the sizzling grills. Classic starters, the freshest cuts of steaks from Australia, USA and Canada as well as poultry, seafood and vegetables, all presented with a selection of individual sauces, are there to enjoy in an atmosphere created for comfort. Famous for its great selection of world wines, many available by the glass.

- 29 Elgin Street, Soho, Central, Hong Kong
- 2523 9500
- June 2005
- Dining 50 guests or Cocktail 70 guests
- Audio Equipment Available
BOUCHON BISTRO FRANÇAIS – take a stroll through the streets and tastes of Paris within the unique atmosphere of Bouchon.

Cosy and comfortable with great cuisine and wines in the true French style.

Choose from a superb selection of hors d’oeuvres, sample the charcuterie offerings, and enjoy traditional French salades, soups, cocottes, assiettes and desserts. A ‘Specialites Maison’ menu is offered daily.

Indulge in Bouchon’s superb collection of French wines.

49 Elgin Street, Soho, Central, Hong Kong
2525 9300
February 2011
Dining 46 guests or Cocktail 70 guests
Audio Equipment Available
PORTICO, the adjoining terrace – provides the perfect location of pre-dinner drinks, al fresco dining, relaxing cocktails and unparalleled event space.

3/F, LHT Tower, 31 Queens Road, Central, Hong Kong
2871 0055
November 2016
Seating 70 guests or Cocktail 200 guests
Audio Equipment Available
NAHM, VIETNAMESE & THAI – exotic tastes featuring Asia’s most popular food styles, Nahm delights guests with fine dining in a contemporary setting. Truly in a league of its own, Nahm doesn’t only serve the best Vietnamese and Thai cuisine, but is unquestionably among the best restaurants of its type in Hong Kong. Located in the iconic Elements shopping mall, Nahm offers all day dining.
BLT BURGER – born in New York City, made a home in Las Vegas and now established in Hong Kong – Chef Laurent Tourondel’s BLT Burger brings a whole new meaning to burgers! This exciting new concept of burgers, milkshakes, salads, fries and desserts, is now in a great location – in the heart of Harbour City Tsim Sha Tsui, Hong Kong’s dynamic dining and shopping destination, BLT Burger caters for all tastes.

A full table service burger restaurant, BLT Burger features many firsts for Hong Kong including spiked milkshakes – shakes with an adult twist!

Shop 301, 3/F, Ocean Terminal, Harbour City, Tsim Sha Tsui, Kowloon
2730 2338
November 2009
Dining 80 guests
Audio Equipment Available
BOMBAY DREAMS, INDIAN CUISINE – an institution in Hong Kong for the finest Indian fare, Bombay Dreams in Central has won accolades from guests with a discerning taste for traditional Indian cuisine. Created by renowned Indian chefs direct from their home country, Bombay Dreams presents authentic Indian cuisine in a style that has established it as truly fine dining – Indian style! Exotic desserts are a feature.

A superb buffet, loaded with classic Indian delights, represents wonderful value for business lunches or simply lunch with friends.
BOMBAY DREAMS TO GO – an extension of the ever-popular Bombay Dreams Indian Cuisine, offers a food delivery service specialising in Indian cuisine.

Bombay Dreams To Go offers a complete selection for home and office dining with outside catering being a specialty. Great value catering services – all delivered to your door – hot and delicious!
ASSOCIATED COMPANIES
GLOBAL HOTELWARE

Established in September 2002, Global Hotelware Limited has developed a great reputation as a provider of the finest quality products for restaurants, hotels, clubs, casinos, catering and retail outlets.

Headed by Umesh Bhasin and his team, the operation has, from small beginnings, displayed incredible growth in recent years and is now recognized as a prominent player within the hospitality supply field.

Among the high quality products are ZWIESEL KRISTALLGLAS glassware, CHRISTOFLE silverware, VILLEROY & BOCH dinnerware, RIVOLTA CARMIGNANI finest Linen, REVOL culinary porcelain, SANT’ANDREA and ONEIDA tableware, EMILE HENRY pottery, 100% CHEF Gastronomy tools, URBAN BAR alchemist Tool Box and UTOPIA creative table concepts, MAKREY Indian copperware, K!KOLK lamps, NOVOX hospitality furniture, SKYRA and SUNEV Hollowware, M-STYLE contemporary Japanese ware, SMART CANDLE flameless candles, GLOBAL CHEF uniforms, TIGER GLASS buffetware, LODGE Cast-Iron, APS Melamine tableware, BRABANTIA – bins / iron board / scale, STRAHL Polycarbonate glassware, DE BUYER Pans and ZASSENHAUS Peppermills range – a collection of the finest brands in their respective fields.

Global Hotelware’s recognition has crossed the borders of Hong Kong and Macau and in recent years has been a supplier to various hotel chains around the Asia Pacific region including Sands, Lisboa, Galaxy, Melco, Wynn, MGM, Langham, Starwood, Mandarin, Peninsula, Marriott, Hyatt, Shangri-La, Intercontinental, Accor, Four Seasons and Conrad among others.

Having an extensive and prominent brand and product profile, international background and expertise in sourcing and procurement, Global Hotelware attracts industry individuals who require efficient and professional services.

www.globalhotelware.com

UMESH BHASIN
DIRECTOR OF SALES

A native of Delhi, India, Umesh completed his hospitality training in Delhi in 1991 and joined the prestigious Taj Hotel group. Following a 3 year term with Taj he moved to Hong Kong in 1994 joining a prominent hotel supply organisation.

After 8 years experience in the hospitality product supply business, Umesh launched the Global HotelWare company with a small range of products which, through consistent growth and reputable performance levels, has now expanded to around 30 product lines.

Umesh and his team have developed a significant reputation within this field and he and Global Hotelware are featured performers at most major trade exhibitions. Global is now a market leader in table top supplies in Hong Kong & Macau.
BRAND PROFILE
PIZZA PIZZA – specialising in delicious pizzas, tasty pasta and Italian pressed hot paninis, Pizza Pizza is designed to satisfy the taste buds of diners needing a quick food fix that is full of flavour. Pizza Pizza adds a new dining dimension to the Venetian’s Festivita Food Court with an appealing choice of delectable Italian delights! Deliveries are also available within The Venetian complex.

Shop 2535, Festivita Food Court, The Grande Canal Shoppes, The Venetian Macao – Resort – Hotel

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February 2008