



A Brand New **Scirocco**: More Delicious Than Ever

Nick Bryan is a man of many talents. He's had a distinguished career at HSBC spanning 33 years as one of their International Managers. He's also the founder of the Staunton's Group, which operates Staunton's Wine & Bar Cafe, Yorkshire Pudding, Portobello and Scirocco. If that was not enough, he also represented Hong Kong in the 1988 Olympic Games.

"Scirocco is the name of one of the Mediterranean winds," Nick says, revealing the concept behind his restaurant's name. "It's a wind that originates in North Africa and blows across the Mediterranean absorbing moisture, before dispersing itself across Southern Europe. It's a soothing sounding name and it covers the area that reflects our cuisine." And that is what Scirocco's food is all about. With their slogan "Mediterranean Riviera meets SoHo Chic," their menu is full of colorful tapas, exotic main courses and indulgent desserts. If you're in the mood for tapas, try their sizzling chilli and garlic prawns or whole baby squid filled with Spanish tetta cheese. For the perfect appetizer, start with a beautifully crafted plate of bruschetta and an ice cold bowl of their signature gazpacho to soothe the heat on a hot summer's night. Follow that up with their signature pan-seared center cut tuna loin salad, a perfectly tossed Mediterranean pizza, or a plate of their linguine scampi. Finish off your meal with something sweet – their hazelnut & tangerine crème brulee and vanilla bean panna cotta are a perfect sweet fix. Let's not forget their huge variety of wines, Mediterranean-inspired cocktails and quality Italian Lavazza coffee.



Scirocco's menu has been recently reorganized and enhanced by Staunton Group's new head chef Joey Hung. He has sought to narrow Scirocco's cuisine to focus on Italian, French, Greek and Spanish food. He has more than 20 years of experience working in the kitchen, including previous posts at Hyatt Regency, Kowloon Hotel, and the Excelsior Hotel. He has also worked for many years for private clubs and organizations such as Pacific Club, Clearwater Bay Golf Club and the American Consulate.

Nick's attitude towards food is "fresh products, cooked well at an attractive price, delivered with outstanding service." With that simple philosophy in mind, Nick has built up a distinctive group of restaurants. In fact, he can be credited with bringing the concept of tapas to SoHo: "Tapas is very popular across Spain and Portugal where it originated from, but in SoHo it wasn't very well known when we opened Scirocco in 1996. In that sense we are market leaders."

Nick coined an inventive phrase to help explain the tapas concept to Hong Kong customers. "One interesting thing was how comfortable the local audience was with eating dim sum," Nick says. "So, I came up with a phrase to help people understand tapas. I called it 'Mediterranean dim sum.'"

Drawing on his Olympic past, Nick attests to his competitive nature, having had to originally run his restaurant in a 59-minute lunch break. Scirocco is now testament to his success since it is now celebrating its fifteenth anniversary and it is still as popular as the day it first opened its doors in SoHo. On first spotting

the Staunton's site in 1996, Nick was attracted by the unique balcony, which allowed guests to enjoy three distinct moods in the restaurant – the indoor and outdoor dining, as well as the lounge area. Scirocco has recently undergone a major revamp, and the restaurant is better than ever before. Keeping their Mediterranean theme in mind, Scirocco has tailored everything down to the last detail, from the design of the balcony overlooking Staunton Street, to which brand of Italian coffee should be served to customers. No detail was too small for Nick.

With the changes, Scirocco is still the tapas restaurant people know and love, but with an even more comfortable outdoor lounge area. It is still the iconic venue on the corner of Staunton Street that is unmissable. Their signature blue hue is still intact, and if Staunton's wine bar and cafe is Hong Kong's best people watching spot, then Scirocco is an extension of that. For a haven away from the busy streets of Hong Kong, you can't do any better than Scirocco.

If you ever find yourself at Scirocco, you might see Nick having a cup of coffee on the balcony. He is always ready to talk about new, or reminisce over old, with all global friends who pass through. So drop by, say hi and enjoy a great meal at the brand new Scirocco.



**Scirocco, 1/F 10 – 12
Staunton Street, SoHo, Central
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