



PAPI brings Authentic Italian Flavours to Fashion Walk



A New, Contemporary Restaurant by Benjamin Lung Delights Diners with Comforting and Quality Italian Fare

(Hong Kong, 28 December 2017) – Popular Italian restaurant PAPI is back with a bang at Fashion Walk in Causeway Bay on 17 December, bringing joy to Italian food lovers around town, as it spreads its authentic sharing food culture from Italy to Hong Kong.

Presented by veteran restaurateur Benjamin Lung, PAPI is a concept that has encapsulated the spirit of Italian culture, with the importance of sharing food with loved ones – much like Asian culture – at its core. PAPI, meaning “Daddy” and “Grandpa” in Italian, provides diners from all walks of life friendly service and a warm environment to truly enjoy heartwarming meals with loved ones.

Stepping into the 2-storey restaurant inspired by the Memphis design movement in the ‘80s, clean, sleek and contemporary design with contrasting zany geometric shapes and loud colours immediately catch diners’ attention but still allow focus on the food in a comfortable and relaxing dining experience. The spacious restaurant seats up to 110 guests, while it also has two VIP rooms for more intimate parties and gatherings.

With a menu of over 15 *cicchetti* (Italian for small dishes), diners can indulge in Italian culture and order a table full of the signature *cicchetti* to share, such as the ***Pan Fried Hokkaido Sea Scallop with White Wine & Fregola (\$148)***, or the refreshing ***Florentina Stewed Beef Tripe (\$118)***, and ***Grilled Whole Calamari with Garlic & Chilli Olive Oil (\$118)*** that is bursting with freshness from the coast of Italy.

Guests can share slices of happiness, otherwise known as pizza, made with premium Italian flours and fresh ingredients. The ***Pizza with Tuscan Lardo Fat, Asparagus, Honey & Black Pepper (\$178)*** is rich and flavourful, transporting guests to the rolling hills of Tuscany with this traditional style pizza. Or opt for the unctuous flavours of ***Black Truffle and Gorgonzola Cheese Pizza (\$238)*** and ***Parma Ham and Rucola Pizza (\$188)***.

An authentic Italian restaurant is not complete without fresh handmade pasta, including the classics such as ***Pici Di PAPI (\$138)***, PAPI's signature Tuscan Pici with spicy tomato sauce and garlic chips, or ***Lasagne Di PAPI (\$168)***, a champion hearty dish, filled with bolognese to warm up the stomach and the heart. Other favourites to choose from include the wholesome ***Tagliolini with Sicilian Sweet Red Prawn & Fresh Cherry Tomato (\$248)***, and satisfying ***Tagliatelle with French Rabbit Meat Ragout & Black Olive Tomato Sauce (\$168)***.

The sharing spirit continues with the main course, as PAPI presents a range of mains that are great for digging into together. Meat-lovers can enjoy the giant 1.2kg ***Bistecca Fiorentina (\$998)*** Florentine-style steak with Italian cannellini beans or the succulent ***Roasted Italian Style Suckling Pig (\$358)***, served with braised apple & cabbage with fig sauce. Seafood fanatics can plump for ***Baked Seafood with Mix Herbs, Garlic, Bread Crumbs & White Wine (\$368)***, which includes calamari, scallop, Italian red prawn, clams and many more for a taste of the ocean.

Expect to see familiar faces at PAPI, as many of Benjamin's loyal restaurant staff return to recreate consistent quality food and attentive service, making it the complete dining experience that makes you shout "Bellissimo".

PAPI Contact Details:

Address: G/F, 8 Cleveland, Fashion Walk, Causeway Bay

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Opening hours: Sun-Thu: 1130 to 2330 (Last order: 2230) Fri-Sat: 1130 to 0030 (Last order: 2330)

Website: www.papi-hk.com

Facebook: <http://www.facebook.com/Papihk>

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Link to high res images:

<https://www.dropbox.com/sh/vl9slcw5q4sioyk/AAC9BMTYTIII0tW57XB4O4ska?dl=0>

About FWM Restaurants Group

FWM Restaurants has grown and evolved over the years but remains its original vision of bringing the wonderful dining experience to the fast growing consumer market in Asia. Through valued partnerships with internationally recognized restaurant brands, FWM Restaurants operates restaurants concepts including Terroir Parisien, Morton's The Steakhouse, Morton's Grille, The Butchers Club, The Butchers Club Burger, galleria and PAPI.



Ground Floor Dining Area



First Floor Dining Area



Ground Floor Bar Dining Area



Roasted French Yellow Skin Chicken. Stuffed with Black Truffle, Italian Bacon, Pine Nut, Fregola & Parmesan Cheese (\$418)



(Top to Bottom) Italian Fresh Burrata Cheese (\$148), Marinated Pumpkin, Pomegranate Pear & Parmesan Cheese Salad (\$108), Slow Cooked Italian Egg, Spinach, Eggplant & Pine Nut Salad (\$128)



(From Left to Right) Spicy Salami & Sicilian Red Onion Pizza (\$178), Black Truffle & Gorgonzola Cheese Pizza (\$238). Four Cheese Pizza (\$188)



(Top to Bottom) Sautéed French Sea Almond Clams (\$168), Pork Meat Balls (\$88), Sautéed French Snails with Button Mushrooms & Mixed Herbs (\$88)



Grilled Whole Calamari with Garlic and Chili Olive Oil (\$118)



Handmade Lasagna with Bolognese Sauce (\$168)