



Prepare To Sizzle This Summer As hEat Launches In The Heart Of Hong Kong

Fusing Gastronomic Innovation with Intense Flavors, hEat Promises to Deliver an Extreme Grill Experience to Diners in Wan Chai



Hong Kong, 27 August 2018 – hEat, is now open in QRE Plaza, located just off Lee Tung Avenue, in the heart of Wan Chai’s vibrant dining district.

Led by renowned Executive Chef Israel “Isy” Freitas, hEat fuses Chef Isy’s passion for the culinary arts, with the need for pure, unadulterated flavor, aptly emphasized through the use of the Jospier Grill. The menu has been carefully designed to deliver dishes that are evocative and full of flavor, resulting in a culinary experience like no other in Hong Kong.

Nestled high above the bustling streets of Wan Chai, hEat promises to take guests on a gastronomic journey from the moment they step through the doors. Inspired by the natural elements and purity of the cuisine, the restaurant is an intimate retreat for diners, who will find themselves transfixed with the chic industrial touches such as exposed brick work, marble and copper accents and the use of reclaimed wood.

Serving an indulgent a-la carte menu with a curated selection of beef and fresh seafood alongside distinctive wines from the Mediterranean, hEat is designed to delight taste buds with the simplicity of ingredients and vibrancy of the dishes. Open seven days a week, serving lunch and dinner hEat serves as an ideal venue to relax and enjoy sumptuous steaks and the finest grilled produce while enjoying drinks from the carefully selected wine list.

The menu features tantalizing starters such as **“Scallops in Black”** juicy grilled scallops served with dark chocolate terra cotta, black mayonnaise coriander sponge and black trumpet mushrooms and **“Stracciatella di Burrata”** a creamy mozzarella dish, served with spinach pesto and candied pumpkin seed.

For diners looking to satisfy their meat cravings, the menu offers **“Limousine Ribeye In-House Dry Aged 60+ Day Beef”** imported from France, and Chef Isy’s personal favorite. Featuring a robust meat with notes of blue cheese and nuts, this is an unmissable dish. There is also delicious **“Iberico Pork Collar”** which serves tender pork collar with sautéed mushroom and honey mustard sauce to balance the intensity of the flavours.

hEat also serves up decadent desserts that perfectly complement the dishes, with options such as the **“Hot flourless chocolate brownie with Turmeric sauce and thyme ice-cream”** or even the **“White chocolate panna cotta and wild berries with mint foam”** waiting to be enjoyed!

hEat

THE EXTREME GRILL EXPERIENCE

Open daily from 12pm – 2am, hEat has three distinct areas – the bar, restaurant area and hidden lounge room serving small plates and late night drinks, that come together to create the perfect venue for all tastes.



Scallops in Black



Limousine Ribeye In-House Dry Aged 60+ Day Beef



Open daily from 12pm – 2am, hEat offers fresh seafood and high quality in-house dry aged beef

Address: 23/F, QRE Plaza building, 202 Queen's Road East, Wan Chai

Opening hours: Daily 12:00 pm to 2:00 am

Website: www.heat-hk.com

Facebook: www.facebook.com/hEatGrillRestaurant

Instagram: <https://www.instagram.com/heatinhk/>



Link to high resolution images: <https://bit.ly/2ocNnUI>

About hEat

hEat is a Casual Grill restaurant featuring fresh seafood and high quality in-house dry aged beef, carefully prepared and designed to take you on a gastronomic journey in the heart of Hong Kong.

The venue offers an intimate dining experience, with chic industrial touches such as reclaimed wood, marble and copper accents. hEat also maintains a hidden lounge room and bar area. To bring the ethos of hEat to life, guests can also watch their dishes being prepared thanks to the theatre style kitchen. Open seven days a week, serving lunch, dinner and after work drinks, hEat is an ideal venue to relax and enjoy the finest grilled produce while enjoying drinks from the carefully selected wine list.

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