

238 THE GRILL

Opening Restaurant 238 on the 16th of November 2013 was a very special moment for me. Reaching a goal always gives me adrenaline, but opening my own business in a foreign country was really something special.

Cooking has always been my greatest passion. According to my mom, it has been ever since I was born...

I was born and raised in a small village in Brabant, called Vierlingsbeek. My parents owned a bar & restaurant over there, and as a child I was already helping out in the kitchen. I think it was written in the stars that I would end up in the restaurant business. After my education and working in different restaurants and hotels (like the Pulitzer hotel in Amsterdam and restaurant de Hoefslag in Helmond) for several years, I was asked to work in a 2 Michelin star restaurant, the well known restaurant de Swaen run by Cas Spijkers in Oisterwijk. The intention was to work there for a year and then move to Paris, but I ended up working there for 4 years. I've learned so much from Mr. Spijkers, not only about cooking, but also about life itself. He was such a kindhearted mentor that he became a role model, a patron for kindness that chefs everywhere started to copy. Good food can be found in many restaurants, but a little kindness makes all the difference. This small effort is one of the greatest lessons I took from him.



At the age of 23, I started my own restaurant, located in my parents business. That was very convenient for me, as it's very hard to save a lot of money as a young cook. Five years after starting my restaurant, I bought the shares from my parents and completely renovated the business; I changed the local pub / restaurant into a multi-functional restaurant with several conference rooms.

Several years later, in 2007, I started my second restaurant in Amsterdam together with my wife Anne. We named the restaurant Magnolia and it soon became an intimate restaurant that did very well until 2011. We had some ideas in mind for another restaurant concept in Amsterdam at a different location, but the financial crisis was ongoing and we would need to invest a lot in that concept. Sadly the banks didn't cooperate. So, we started to look beyond Amsterdam. Restaurant businesses were having a really hard time in Europe at that time and I didn't want to continue with Magnolia in this environment. So we sold our restaurant at the end of 2012 and started to focus on a restaurant in Hong Kong.

238 the grill, as pronounced "two, three, eight", brings its customers a moment of happiness with excellent glasses of wine combined with European style bites. Head Chef Patrick Verhoeven is serving grill dishes and created a selection of several main courses which you can share with your dinner companions. Most dishes are available in small and large size, which makes sure you can taste several of them in one sitting. Informal, intimate and affordable, 238 the grill is offering grill dishes at prices which suit the current times.

Head Chef Patrick Verhoeven aims to give you a very personal experience of the taste of modern French cuisine with other European influences. Using only fresh, seasonal and ecological ingredients, the flavours from Europe are combined to create a fusion of tastes and textures. Within this fusion Verhoeven pays homage to the country where he was raised by giving the Dutch cuisine a special role. "In my kitchen I use the best ingredients from several cuisines, to create mouth watering bites." says Patrick Verhoeven. The owners are importing fresh fish and seafood from the Netherlands by themselves; mussels, shrimp, sole, the most fresh you can get in Hong Kong!

There are daily specials depending on what products are in season and fresh that day. Patrick Verhoeven prefers to work with ecological products. 238 is passionate about wine and serves many beautiful wines by the glass, while keeping their prices really accessible.

In 238 the grill you're in charge, you can order only a few bites or enjoy the daily specials and have a great dinner with friends or family.

We would love to welcome you at our restaurant!

For more info go to www.238restaurant.com, or call +(852) 2517 7322

Patrick