



What? Private Kitchen – For foodies, for travelers – with a social community impact

- Booking platform for Private Kitchens and Chefs (freelance)
- Supply: screen and collect talented chefs from all the videos and documentaries available on the internet, word-of-mouth
- Revenue model: EUR19 per reservation for the platform – 3% per spending for crediting points to help homeless + additional services (waiter, cleaner, supplier, ...)
- Lunch (min Eur70/head) – Tea time (min Eur50/head) – Dinner (min. Eur100/head)
- Chef decides the price –
- Guests: for tourists, locals go for special occasions (travel “*glocal*”) looking for intimacy, while in restaurants and hotels the relationship between human beings is too cool, too distant – Bring back ‘surprise’, human connection, hospitality
- RESTRAIN from using IPHONE

Why Private Kitchen?

- two of the main obstacles facing restaurants: a lack of funds, complex licensing laws, real mafia and compliance requirements that were considered too onerous as for a restaurant with 200 tables and a restaurant that seats only 30 people, the requirements are the same ...
- impossible for a small restaurant to meet the criteria and keep its coziness
- private kitchens by the environment and atmosphere - a space upstairs in a building instead of a ground floor retail space
- A more focused menu is what differentiates these private kitchens
- Diners don't care if the place is illegal or not. They care if the food is unique or new.

Private Kitchen Features

- Booking with 1 week deposit
- Diner capacity: Min 6 pax, max 8 pax
- Price: EUR\$100/pax – Online ‘Go Dutch payment’
- Frequency: Fridays and Saturdays from 7pm; with the occasional Thursday or Sunday booking – Lunch, Tea-Time, Dinner
- Reservations: At least a two weeks in advance
- Earliest availability: ...
- Beverage: BYO – Available Choice of wine: Bring You Own (no corkage fee) – maybe separate wine list

€25 per person

★★★★★ 277 reviews

 Select date 

 Select time 

 4 Adults 



With Ruth:
The Home Chef

Book now

 Help

Peripherals Services

- Additional services for the End-User:
 - Private Chef (go to your place)
 - Private Cooking Class
- Additional services for the Chefs:
 - Food supply (fresh and direct from the farm)

Private Kitchen



Private K. Magazine

I am Foodie

I am Chef

Sign up

Sign in

Find your table for any occasion

📅 Jul 25, 2019 ▾

🕒 7:00 PM ▾

👤 2 people ▾

🔍 Hong Kong Island

Let's go

It looks like you're in Hong Kong Island. Not correct? [📍 Get current location](#)

Private Kitchen



I am Foodie

Popular restaurants in Hong Kong Island

[View all](#)



Beef & Liberty Lan Kwai F...

★★★★★ 233 reviews

Burgers • \$\$ • Lan Kwai Fong

 Booked 33 times today



Dim Sum Library

★★★★★ 272 reviews

Chinese • \$\$\$\$ • Admiralty

 Booked 19 times today



The Chinese Library

★★★★★ 76 reviews

Chinese • \$\$\$ • Central / Sheung ...

 Booked 11 times today



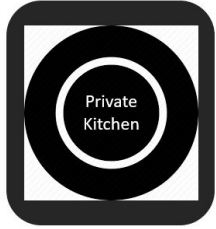
Pica Pica

★★★★★ 57 reviews

Spanish • \$\$ • Central / Sheun

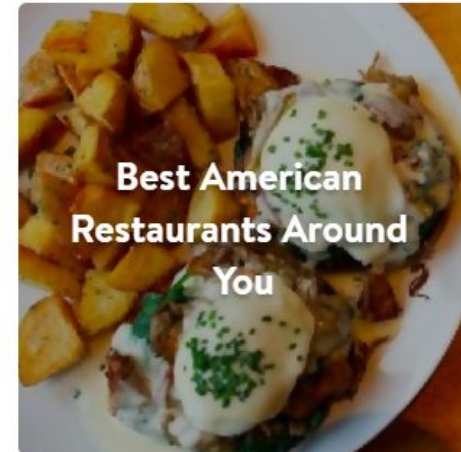
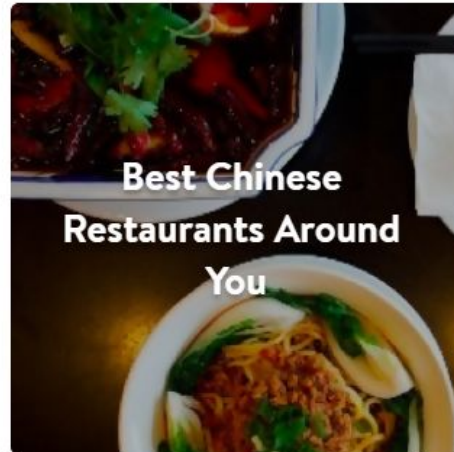
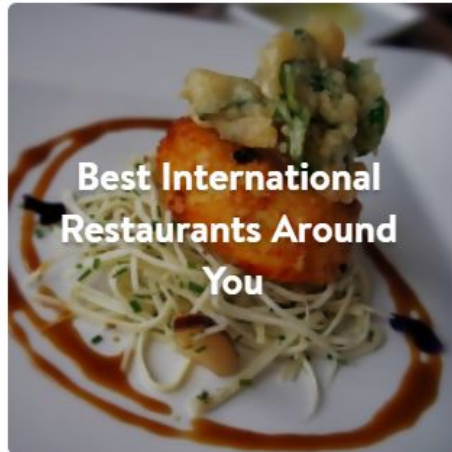
 Booked 10 times today

Private Kitchen



I am Foodie

Top Cuisines near Hong Kong Island



























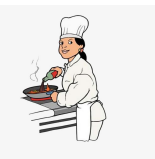



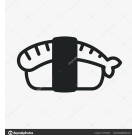



Private Kitchen



I am Foodie

John Doe is organizing a Private Kitchen for a group of 4 Pax on September 25th 2019 in Singapore

Pick your hidden gem

		  164 7		 1-4 Pax		SG\$140	
		  164 7		 1-4 Pax		SG\$120	
		  164 7		 1-4 Pax		SG\$150	
		  164 7		 1-4 Pax		SG\$110	

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Chef Marie's availability

Business Standard Awards from Denver to Hong Kong

Change dates

	Returning Thu 16 Feb	Returning Fri 17 Feb	Returning Sat 18 Feb	Returning Sun 19 Feb	Returning Mon 20 Feb	Returning Tue 21 Feb	Returning Wed 22 Feb
Departing Fri 10 Feb	Try Waitlist?	Try Waitlist?	Try Waitlist?	Try Waitlist?	Try Waitlist?	Try Waitlist?	Try Waitlist?
Departing Sat 11 Feb	Try Waitlist?	Try Waitlist?	Try Waitlist?	Try Waitlist?	Try Waitlist?	Try Waitlist?	Try Waitlist?
Departing Sun 12 Feb	Try Waitlist?	Try Waitlist?	Try Waitlist?	Try Waitlist?	Try Waitlist?	Try Waitlist?	Try Waitlist?
Departing Mon 13 Feb	A 120,000 +HKD 5,908.00	Try Waitlist?	Try Waitlist?	A 120,000 +HKD 6,028.00	A 120,000 +HKD 8,363.00	A 120,000 +HKD 6,028.00	A 120,000 +HKD 6,028.00
Departing Tue 14 Feb	Try Waitlist?	Try Waitlist?	Try Waitlist?	A 120,000 +HKD 6,028.00	A 120,000 +HKD 8,363.00	A 120,000 +HKD 6,028.00	A 120,000 +HKD 6,028.00
Departing Wed 15 Feb	Try Waitlist?	Try Waitlist?	Try Waitlist?	A 120,000 +HKD 6,028.00	A 120,000 +HKD 8,363.00	A 120,000 +HKD 6,028.00	A 120,000 +HKD 6,028.00
Departing Thu 16 Feb	Try Waitlist?	Try Waitlist?	Try Waitlist?	A 120,000 +HKD 5,908.00	A 120,000 +HKD 8,363.00	A 120,000 +HKD 6,028.00	A 120,000 +HKD 6,028.00

164 7

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Selection



Celebrate



this special moment for EUR 110 per Person



Credit 11 Meals points

Share your selection on  Whatsapp with your Foodie friends before booking

Pax 1: ----- Whatsapp Number: +852 3403434 group

Pax 2: ----- Whatsapp Number: +852 3403434