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NORDHAVN GETS A NEW EXOTIC FOOD PLACE

In late November, Kiin Kiin is expanding with an Indonesian restaurant in the exciting neighbourhood of Nordhavn – just as the new cinema opens in the area.

The theme is Indonesia, and the décor is an ode both to tropical Bali and to the silos of Nordhavn. The restaurant is designed in collaboration between Henrik Yde and Ulrik Wang and is highly themed. Henrik Yde relates: 'It has been a fabulous undertaking to show holiday memories from Bali while also respecting the location. I'm sure most will agree when I say that the restaurant belongs in the absolute top league of well-appointed restaurants in Copenhagen, our

guests really have something to look forward to. Our theme was concrete jungle – a green and lush jungle meets Nordhavn's hard cement with bamboo and specially imported burnt stone from Morocco.'

The style is relaxed, and you are welcome for a quick curry before a trip to the movies or to go all in with tuna tartare and oysters in exotic guise.

The menu was designed in collaboration with Monica Cetti and photographer Henrik Freek. 'We wanted to present Indonesian dishes that are barely known, and an image is worth the proverbial thousand words.

That's why we created a brand new design to present our food.' The pictures were so good that Henrik Freek's work was enlarged and transformed into photo art on the walls.

The wine list is a blend of quality producers with a natural feel for wine. The cocktail menu is packed with exotic cocktails, and the Indonesian banana liqueur – the eighties' classic Pisang Ambon – is up for a well-deserved revival. Drinks are mixed for both start and finish, instead of or with your dessert.

The restaurant accommodates 54 diners and in summer we have 60 seats outside.