

## THE POOL INVITES DINERS AND DRINKERS TO DIVE INTO A SILK ROAD-INSPIRED CANTEEN OF SIGHTS, SMELLS, FLAVOURS AND SOUNDS

### Amsterdam City unveils new restaurant and bar concept at The Student Hotel flagship

A flagship hotel needs a statement restaurant and bar, and [The Pool](#) is the crowning glory of Amsterdam City, a hybrid concept hotel conceived and delivered by [The Student Hotel group](#).

The Silk Road-inspired restaurant is the beating heart of the connected spaces that form Amsterdam City. Located five minutes from the Dutch capital's centre, in the former office and printing facilities of Trouw and Parool newspapers, The Pool is an uber-social light and airy hang-out.

Styled in a combination of industrial and warm textures, multi-coloured furniture and vibrant shades, an open kitchen offers a bird's eye view of chefs in action. Seating is a mix of private and communal - the latter provided by long abbey-style wooden tables and benches.

Bunmi Okolosi, who trained with Michelin-starred Heston Blumenthal and worked alongside Virgilio Martinez at LIMA, is the driving force behind The Pool. He says: *"The Mediterranean is an enormous pool surrounded by a food-loving community. In these countries food is more than substance, it's a way of living, as it is at The Pool."*

Bunmi adds: *"The Silk Road is was more than the exchange of goods, it was the exchange of stories, religion, culture and food. This ancient network was the unseen force that shaped many of this world's modern cuisines and we have created a canteen to satisfy the mind, body and soul."*

#### Three bars

Three custom-designed bars offer coffee, juices, smoothies, soft drinks, beers, wine and cocktails. The Pool's mixologists conceived quirky creations based on classics such as the Tiojoito Flip made with sherry and limonata or the Cannon Ball with gin and za'atar.

#### Mediterranean menu

Inspired by the Old Silk Road trading route, which connected Southern European merchants with Africa, Arabia, Persia, India and China, Bunmi has crafted a menu that unites French, Italian and Spanish cuisine with the Levant, the Balkans and North Africa.

The Pool champions healthy ingredients and packs them with taste and flavour to serve dishes all day. Eat in or take-away meals are made with just five or six ingredients. Smaller plates like prawn saganaki, brochette de pulpo and pizzettes are designed for sharing. They sit alongside larger options such as pork cheeks, Iberian secreto or black lentil and poached egg.

## **The Student Hotel**

The Pool concept will roll out to The Student Hotel's current portfolio of seven properties and will be a key feature within the 40 new destinations that the company plans to open in European cities in the next five years.

The Student Hotel seeks out and develops dormant and unloved buildings that, once renovated, bring positive economic and social benefits to their neighbourhoods. Each property is open to the community and encourages people who live or work in the neighbourhood to share its facilities.

## **Opening hours**

### **Restaurant**

#### **Breakfast**

Monday – Saturday: 7am – 10.30am, Sunday: 8am-10.30am

### **All Day Dining**

Monday – Thursday: 11.30am – 12am, Friday – Saturday: 11.30am - 1am, Sunday: 11.30am - 10.30pm

### **Bar**

Monday – Thursday: 11.30am - 11pm, Friday – Saturday: 11.30am - 1am,

### **Coffee Bar**

Monday – Friday: 6.30am - 5pm, Saturday – Sunday: 7am - 5pm

## **About The Pool and The Student Hotel**

The Pool is the uber social restaurant and bar designed for The Student Hotel.

The Student Hotel opened its first property in Rotterdam in 2012 and today The Student Hotel operates 3,000 rooms in the Netherlands, Spain and France, with The Student Hotel Florence due to open in 2017. It aims to open 40 properties (15,000 beds) in key European cities by 2020 and, with €365 million of equity committed by Perella Weinberg and APG Asset Management, is looking for development opportunities across the continent.

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