



Featured in

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NEW AND NOTED with Adele Wong

Hey guys! I'm your new Dining Editor, and I'll be handling this section from now on. I thought it'd be fun to do a minor revamp—it's a work in progress, and I promise to keep you posted on the latest the F&B world has to offer. Read on and let me know what you think!



Talk of the Town

Yes, yes, yes, the big news is that both the Michelin and the Word of Mouth food guides are OUT, dictating for the rest of the year which restos are good, awesome or out of this world.

Sun Lung Lok, a Cantonese establishment in the Marama Shopping Centre (Tsim Sha Tsui) earned its first set of three Michelin stars this year—a move that was criticized by environmentalists as its signature dish is shark's fin.

Heavyweights Caprice and Lung King Heen (both at the Four Seasons) proudly retained their three stars. The Michelin folks, having adapted more local taste buds since their first guide three years ago, also added roast meat, dumpling and congee categories to further help distinguish the myriad Chinese cuisines we have out there. Meanwhile, WOM has churned out a "REAL Dai Pai Dong guide" alongside their staple bible, focusing on the food of the streets and the less glitzy—but just as amazing—offerings of the city. Their 2011 food guide is just as vibrant as last year's, with listings for the vegetarians, big spenders, business travelers and everyone in between.



Watch Out For...

There's a new patisserie in Causeway Bay's Windsor House by the name of Paul Lalajet—it's the second such venture by Frenchman Toni Younes (the first store opened in K11 last year), and let me tell you, their macarons are delightful! They come in all kinds of exotic Asian flavors such as green tea, ginger and black sesame, although my personal favorite is the pistachio. Of course, you can get delicious cakes (made with Valrhona chocolate, for example) and beautifully packaged teas as well.

There's also been a whole bunch of resto launches and relocations happening recently. Harlan Goldstein's Gold is opening up where FINDS used to be—at the LKF Tower—while FINDS has relocated to the Luxe Manor in Tsim Sha Tsui. Harlan has closed Tuscani by H on D'Aguiar Street so that he can dedicate all efforts to his new place, and says that his new restaurant will not be as easily

labeled (Tuscany was taken by many to be simply Italian). Above all, he wants you all to know that he's back, and better than ever! Go for the delicious scallop carpaccio and some pasta or steak, and finish off with a homemade froyo or panacotta (that's what I had when I went today, and the food speaks for itself). Plenty more restaurants opening up in the coming months, so stay tuned!



Who's Who

The Sheraton Hotel has hired a new executive chef, Philippe Demien, just in time for their French-themed Christmas menu. Philippe hails from the Brittany region of France and has served many five-star hotels around the world before settling here. He and his culinary team'll be fixing up a traditional feast of foie gras, stuffed turkey and yule log cake (also known as a Christmas log) for lucky patrons this month.

Cheers

Bowmore is bringing its single malts to Cathay Pacific's airport lounges as an extra lure for business travelers. From now until the end of February, visitors to the super-exclusive First Class lounges will get to try out the Bowmore 15 Years Old Marine, and those at the slightly-less-but-still-exclusive business lounges can get their hands on the Bowmore 12 Years Old. Not a bad bargain!



Where to Go...

...for a romantic Sunday brunch: The Marco Polo Prince Hotel in Tsim Sha Tsui has a floor-sweeping brunch buffet selection available on Sundays, served with free-flowing Vesve. Can you say perfect? This is definitely a place I'd recommend for a relaxing, indulgent food fest with your special someone. Just call a cab to get you home, or you'll have to watch each other waddle out.

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