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Fab foodies guide celebrates sixth birthday with extra courses and giveaway

Just days ahead of the 2011 Michelin Guide release, Hong Kong's own user-generated dining guide **WOM** celebrated its sixth birthday with the launch of its 2011 edition, with a few welcome additions in its pages. Besides the one-of-a-kind dai pai dong mini-guide that comes with the new edition, until March WOM-mers can enjoy a discount on their bill at The Press Room - all they have to do is flash their 2011 WOM Guide.

"Time flies when you are having fun, or when you are busy eating your way through Hong Kong," WOM co-founder Samanta Pong Sum-yea said at the balloon-filled launch party last Wednesday at Republik in Hollywood Road. "There is so much cool stuff going on this year, but I think we managed to cover all the best parts."

Spotted among the party guests were chefs Umberto Bombana of 8½ Otto e Mezzo and David Lai of On Lot 10, as well as wagyu supplier to fine-dining outlets Jason Lo Yat-sing, who figured that more



than 90 per cent of his client restaurants had made it into this year's guide. Not a bad record for the young meat master. Lo (left) is pictured with WOM co-founders Fergus Fung and Pong, and Lai.

When asked whether he had the chance to check out the WOM Guide entry on his restaurant, Bombana said: "Not yet. I'm in a good mood right now; I don't want to risk changing that by reading a review." Of course, it's safe to say that WOM scores given this year to Otto e Mezzo for food and service would satisfy any perfectionist. **Yvonne Lai**