



residents in
sive protests
ourts. Fond
SoHo? If this
a go-ahead,
and Mercs to

ive bar/res-
at, which
ational menu
itchen, hinted
y sleekhouse
Street. The
15,000 card

system which acts like a down payment on your future dinners. Once you drain the card, you just top it up again and the bubbly keeps flowing. The catch is that you have to be referred by a current member of the club or by invite. Right now their focus is on the Japanese restaurant in Beijing called Makoto, which will open this month.

In foodie news, Martha Stewart just bought celebrity chef Emeril Lagasse's New Orleans-based food empire for US\$50 million to secure the domination of the American food scene. And celebrity chef Robert Irvine of the Food Network's "Dinner: Impossible" has been fired for falsifying numerous credentials as discovered by a local paper in St. Petersburg, Florida. Reporters there started investigating him after he repeatedly postponed the opening

of his two new restaurants. Turns out he is not a knight from England, nor a real "White House chef" as he claimed. He also owes large amounts of unpaid wages on the unopened restaurants.

If you've ever been concerned about food imports from the mainland, you might be happy to hear that the largely inefficient system they currently have in place has been scrapped and the ministry overseeing the property sector will be given new powers to regulate the industry. If you doubt the seriousness of this move, you might recall that Zheng Xiaoyu, the former head of the State Food and Drug Administration, was executed last year for accepting bribes to approve substandard drugs.

Did you know that WOM Guide, billed as the city's first and only survey based restaurant guide, was the best selling non-fiction book in the city last month? Just shows how much we love eating out.

You know spring is here when those new menus start popping up. Among the first to hit our in box are the new entrees at **The Press Room** (108 Hollywood Road, 2525-3444) courtesy of new chef David Tamlyn. Expect Chargrilled Tuna Nicoise, Pot Roast Corn Fed Chicken and more. At the Grand Hyatt, expect to have unlimited iced tea during Tiffin's dessert buffet, still going strong, six days a week. More spring specials will undoubtedly follow soon...

Featured in Beats Magazine
8 April, 2008

