FOOD & WINE

MAY 2019

LE FRENCH GOURMAY
VINEXPO DOUBLE WHAMMY
SPRING SENSATIONS
With its high humidity, occasional thunderstorms and generally muggy weather, spring is not a top season for gastronomic indulgence, but it’s a challenge that our capable and ingenious chefs seem to have no problem of resolving.

Indeed, with the arrival of May, gourmands have now grown accustomed to the annual Le French GourMay festival where more and more restaurants and retailers are joining hands to celebrate this renowned wining and dining culture. Gourmands in town are rubbing their hands in readiness for some scintillating new dishes, while chefs will all benefit from the exchange and come up with fresh ideas for their fans.

Food and wine are natural partners in our search for the good life, and as the latest international survey shows, global appreciation for wines and spirits is on a steady upward trajectory. Every year at Vinexpo – from Bordeaux to Hong Kong, and now to Shanghai – connoisseurs are introduced to ever more exciting fine wines, as wine lovers are getting more educated on the subject.

Nobody could foresee prior to our abolition of duty on wines that Hong Kong could become such a successful global wine hub accompanied by a rapid rise in the level of sophistication for the market. It is a status that stands us in good stead to remain the culinary capital of the world.

Let’s all drink to that!
Food & Wine

MAY 2019

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TASTE OF THAILAND

Experience Flavours and Culture of Thai Cuisine at Saffron

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This year, Le French Gourmay takes gourmards on a stroll through the idyllic Loire Valley, famed for its vines and for the numerous chateaux in the region, earning it the unofficial title of the Royal River.

Listed as a UNESCO World Heritage site for its impressive landscapes and a vast collection of chateaux, the Loire Valley is the perfect region to introduce to Hong Kong and Macau’s discerning gastronomic lovers.

This year, Le French Gourmay traveled to the Loire Valley with the honorary Ambassador of the Festival, local famed singer and songwriter, Hins Cheung, to experience the beauty of the region. As a French gastronomy connoisseur himself, Cheung went on a whirlwind tour of the famous Loire Valley vineyards and experienced first-hand the culture and history of the area.

He shared that he tried many different types of wine -- from fresh and fruity to full-body bottles unmasked by oak -- as well as the wide array of cheeses and dishes signature to the Loire Valley, famous for its fresh produce.

The Loire Valley is actually made up of two French administrative regions, the Pays de la Loire and Centre Val de Loire. Le French GourMay invited Ms. Lydie Bernard, Vice President of the Regional Council of Pays de la Loire and Mr. Pierre-Alain Roiron, Regional Councilor, President of Regional Tourism Board of Centre-Val de Loire to share the historical beauties of the Loire Valley during the press conference at the Renaissance Hong Kong Harbour View Hotel.

Mr. Alexandre Giorgini, the French consul-general of Hong Kong and Macau, proudly announced that over 200 partners are participating in this year’s Le French GourMay – Michelin-starred chefs, 120 restaurants and 45 food and wine importers as well as 53 retailers and 17 learning centers in Hong Kong and Macau -- all of whom created dedicated Loire Valley menus, wine tastings, promotions and workshops.

After the press conference, guests were treated to a selection of food and wine from the Loire Valley.

Le French GourMay will kick off with an opening celebration at PMQ from April 26 to 28. Admission is free and guests can peruse from a selection of over 20 food and beverage exhibitors, ready to introduce the Loire Valley to foodies in the city.

Le French GourMay 2019 brings the best of the Loire Valley to Hong Kong and Macau for its 11th edition.

PAYS DE LA LOIRE AND CENTRE VAL DE LOIRE

The Loire River is the longest river in France and is studded by royal residences called chateaux, with Chenonceau and Chambord being some of the famous. The Loire Valley offers stunning beauty in its cultural and natural landscapes that stretch from the highlands of France to the Atlantic.

Loire Valley is also home to a multitude of vineyards with wines along the Loire — famous wines such as Samur, Chinon, Muscadet, Layon and Vouvray are produced in abundance.

LOIRE VALLEY WINES

Wines coming from the Loire Valley share important characteristics that make them perfect for contemporary tastes: they are fresh, fruity and friendly, contain moderate alcohol and thus have a refreshing acidity and minerality which make them idea food wines; they exhibit pure expression of varietal and terroir unmasked by oak and finally that wines are mainly from a single grape.

Loire Valley contains several distinct wine regions, each with its own characteristic grapes, appellations and styles.

Loire Valley Gastronomy

Magic happens when Loire Valley wines are paired with excellent regional produce. Besides their colour (white, rose, red), form (still or sparkling) and flavour (dry, soft, semi-dry, sweet, smooth and syrupy) Loire Valley wines evoke memories of delight and contentment. Whether dishes of meat or fish, or even a platter of cheese and dessert, Loire Valley wines will work in tandem to bring out the best flavours.

Some of the best pairings include: White wine like Sancerre or Savennières blanc to pair with a dish of zander in bourie blanc sauce; red wine like Samur Puy-Notre-Dame with the region’s farm beef rib steak; or a glass of Cremant de Loire with ha brioche-based dessert.

Cheeses exemplifying the regional savoir-faire are Saint-Maure de Touraine, Chaource and Pouilly-Saint-Pierre.
Guests can take their pick between the confit duck rillette with foie gras (served with sourdough bread and apple chutney); champignons de Paris with Organic chicken egg, leek and garlic fouace bread or the spiced cauliflower soup with blue crab.

Onto the entrees, the menu offers chicken, duck or pigeon, while there is also a seafood option with an oyster dish. The chicken barbouille has a hint of brandy and is served with liver, green asparagus and new potatoes, while the roasted duck breast comes with a delicious caramelised pear, pickled beetroot and a mustard puree.

The anjou pigeon, on the other hand, is smoked with lard and comes with a roasted fig and lentil stew. For the pan-seared zander, it is paired with a poached oyster and spinach with a lemon and beurre blanc reduction.

To round up the Loire Valley experience, the dessert for the set menus include French classics like apple tart tatin with vanilla ice cream and orange ile's flottantes: a meringue floating on crème anglaise (a vanilla custard). There is also a caramelised walnut tart that is served with a sweet honey ice cream and of course, a traditional jasmine creme brulee.

Of course, no French meal is complete without wine. For Le French Gourmay, Cafe Causette has flown in wines exclusively from the Loire Valley region to complement its set menus. Loire Valley reds include the Touraine Amboise and the Saumur-Champigny while the available whites are Sancerre and Anjou.

All wines available come from distinct Loire Valley wine regions, each with its own characteristic grapes, appellations and styles.

The lunch set comes with coffee, tea or soft drink, with a glass of wine from the wine selection at an additional price. For dinner, the set menu comes with one glass of one from the selection.

Celebrate Loire Valley’s gourmet offerings this May.

This year’s Le French Gourmay, its 11th edition in Hong Kong, has over 200 partners and one staple has been Cafe Causette at the Mandarin Oriental, Hong Kong.

Exclusively for the month of May, Cafe Causette presents a Lunch and Dinner Special, with ingredients and wine coming specially from the Loire Valley, the theme region for this year’s event.

The Loire Valley is well-known for its gastronomy, with everything from seafood, cheese, game meat and pastry, to its red, white and sparkling wines. Taking inspiration from the Loire Valley’s one-of-a-kind lifestyle and landscapes — filled with castles, vineyards, farms and museums — Cafe Causette’s menus reflect the unique values of the Pays de la Loire and Centre Val de Loire regions.

To start off the meal, guests can choose the warm Sainte-Maure goat cheese salad, which comes with smoked duck breast and walnut dressing, as an appetizer. St. Maure is a famous, locally-produced goat cheese in the Loire Valley region.
Did you know that France has one of the most dynamic gastronomy cultures in the world? Every French region has its very own unique delicacies that exude inimitable charm. Located at central France, Loire Valley is home to the Loire River and top-notch vineyards, orchards and fields, giving it an abundance of exceptional ingredients for stunning dishes.

Sky726 Kitchen & Bar presents exclusive menu for Le French GourMay- the one and only major festival in Hong Kong and Macau dedicated to French gastronomy.

EXQUISITE FLAVORS
OF LOIRE VALLEY

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The first course of the meal is a chic Cured Salmon with Black Sesame & Caviar appetizer. The black sesame sauce resonates with the smoked salmon and adds a blend of sweetness to its savoury profile. Premium caviar on top gives the dish a gourmet style finishing touch and elevates both the presentation and taste to a new level.

Up next is a refreshing Baked Beetroot Salad with Dried Beef. It incorporates sunflower seeds and semi-dried tomatoes, which complements the beetroot which is baked to give it its tenderness, adding a delightful yet not overpowering sweetness to the dish. Croutons are also used for a bit of added crunch, simple and enjoyable.

For the main course, diners may choose one of four dishes. The Pan-Seared Turbot with Butter Beans features premium turbot fried to perfection which gives the fish an al dente texture. Beneath it you will find soft butter beans which give the dish an alluring richness.

The Sous-Vide Free Range Black Chicken Supreme and Sous-Vide Pork Rillons with Foie Gras Glaze will appeal to even the most discerning gourmets. Vacuum sealed and cooked in a water bath, the protein of the dishes can be handled with the utmost precision, preserving their essence and flavours completely. The former is served with a savoury sauce made with chicken and beef bone, while the latter features a foie gras glaze made with premium foie gras, orange and honey, giving the dish a delicate sweetness.

Last but not least, the Pan-Grilled Beef Rump Steak with Roasted Black Garlic is a must-try for meat lovers. The steak itself is tender and juicy, complemented by roasted black garlic which gives it a touch of sweetness that lingers on your palate and makes your mouth water.

SKY 726

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Located in central France and known as the ‘Garden of France’, the Loire Valley is home to abundant majestic châteaux, lush pastures as well as rolling vineyards. The diversified natural landscape, from the region’s river, pastures, fields, forests, to Atlantic coastlines, blesses the terroir with excellent produce, such as premium meat, fine seafood, a wide variety of cheese and exceptional wines.

During the month of May, Café Renaissance features a Loire Valley Dinner Buffet, from appetizers, hot entrées to tempting desserts. Begin your gastronomic journey with one of the most celebrated regional dishes, Duck Rillettes. It is made with small chunks of duck meat and fat that are slow-cooked in the oven for hours for a tender texture and then chilled in the refrigerator. Enjoy the delicate texture and rich flavour of the potted-duck spread with crispy toasts to delight your palate.

Continue the journey with other signature dishes from the region including the Poulet en Croute. The premium chicken breast handpicked from Loire Valley is covered with thyme, rosemary and parsley, and baked to deliver a crusty skin with a tender texture.

With the Royal River meandering through the region, Loire Valley has an abundance of seafood such as Zander Fish that is esteemed for its light and firm meat with delicate flavours enriched by the butter-based Dill Beurre Blanc Sauce.

At the Mirage Bar & Restaurant, an indigenous 3-course dinner offers authentic appetizer, main courses and dessert with distinctive Loire Valley wine-pairing options to whet your appetite! The dinner starts with an intriguing appetizer Tart of Salmon Rillettes, which offers you complex flavours formed by Salmon, Roe, Chive and Sour Cream. Your palate will be freshened up with the fresh, floral and citrusy flavours of the lightly sparkling Domaine de la Taille aux Loups “Triple Zero”, Montlouis sur Loire NV. It uses the champagne method in producing the sparkling wine without adding additional dosage.

Meanwhile at the award-winning Dynasty Restaurant, you can elevate your Cantonese dining experience with an unusual wine-pairing journey. The flavourful Braised Fresh Oysters with Homemade Sauce is an ideal choice to pair with Domaine de la Chevalerie, “Vin de Garde”, Bourgueil 2005. The sweetness of the homemade sauce and the aroma of the basil leaves paired harmoniously with the lively and structured wine with dense black fruit notes.
SHARE THE ITALIAN CULINARY PASSION

Embark on an extraordinary culinary journey at the Italian Pavilion at HOFEX and ProWine Asia 2019, from May 7-10 at the Hong Kong Convention and Exhibition Centre.

Organized by The Italian Trade Commission Hong Kong, the Italian pavilion houses 35 premium Italian food and wine producers as well as exporters presenting their finest collection from all over Italy, including wines from regions such as Apulia, Basilicata, Calabria, Campania, Sicily etc as well as food like cheese, ham, pasta, olive oil, coffee, bakery delights and many more.

Italian agri-food exports set a new record in 2018 notching up a value of €42 billion, an increase of 3% year-on-year. The sparkling wines category was particularly impressive with a growth of 13% in volume and a rise in value of more than €1.5 billion. Fresh fruit and vegetables come second, whilst cold cuts, cheeses, and pasta also performed well with export sales rising by 2%.

Hong Kong imported a total of USD 36 million of wine of fresh grapes in 2018, of which red wine accounted for USD 27 million, makes Italy ranked as the 5th largest supplier of Hong Kong’s red wines. Meanwhile, with a value of USD 6.5 million recorded, Italy is the 4th largest supplier of white wines in Hong Kong. In terms of sparkling wine, Italy leads with a value of USD 2 million and its market share in Hong Kong has increased to 30% in 2018.

In food category, Italy excelled as the major supplying country of chocolate, pasta, olive oil, cheese and cold cuts to the Hong Kong market. In 2018, Italy remained the largest supplier of chocolate and olive oil, with a total import value of USD 57.6 million of chocolate (+ 9%) and USD 12.5 million of olive oil (+ 4%). The latter represents 71% of the total import of olive oil in Hong Kong.

The local’s affection for pasta is reflected in Italy ranking the 3rd largest supplying country. While 25% of ham imported into Hong Kong is from Italy, with the value increasing 12% year-on-year.

Visit Italian Trade Commission Hong Kong’s pavilion at HOFEX and ProWine Asia 2019 to savor authentic Italian delicacies. For admission enquiries, please email to visit@hofex.com.
Vinexpo, the major international wine and spirits fair, will be held in Bordeaux from May 13-16 this year, before making a debut in Shanghai from October 23-25, according to Mr Christophe Navarre, President of Vinexpo’s Supervisory Board.

A strategic event that is 100% business and 100% international, Vinexpo assembles key decision-makers, does business, discusses the challenges the industry faces, and offers an immersive experience, surrounded by the most prestigious vineyards.

The 4-day event features wine and spirit brands from South Africa, Austria, Georgia, Portugal, Germany, Italy, the UK, the US, Lebanon, China and more, while France will be represented by regions ranging from Burgundy to Alsace, the Loire, Languedoc and, of course, Bordeaux.

Buyers looking for wines with the organic or biodynamic labels will revel in WOW! (World of Organic Wines), while the Vinexpo symposium to be held on May 14 will be devoted to the impact of climate change on the wine and spirits industry from the scientific, technical and economic angles.

Shanghai will take over the baton in October when it hosts its first Vinexpo at the Shanghai World Expo Exhibition & Convention Center (SWEECC), as revealed by Mr Mathieu Vanhalst, Vinexpo Sales Director.

Preparation is in full swing with many international producers already announcing their presence in this inaugural edition. Chinese professional buyers will be able to sample wines from the US, such as American producers like Constellation and Gallo, as well as Spanish wines of the Osborne Group, Siegl of Argentina, and the Chilean Grape Group.

France will be well represented with Côtes du Rhône of the Chapoutier House, as well as great wines of Bordeaux from the trading houses Joanne and Twins. Of course, China itself will also benefit from the opportunity of Vinexpo to present its production to key buyers, with the large Chinese companies Cofco and Changyu having already reserved their space.

Vinexpo first collaborated with Alibaba, Asia’s most successful e-retailer, in the Hong Kong show in 2018 when Alibaba showcased Tmall Wines’s new retail concept of ‘Future Bars’. This partnership will be reinforced at the Shanghai show.
Gordon Ramsay opens his third Hong Kong restaurant, in partnership with Dining Concepts.

Inspired by the iconic grill rooms of Manhattan, the restaurant serves a wide selection of international rare-breed cuts in a spectacular setting with the most breathtaking, panoramic views of the harbour. Led by Head Chef Gareth Packham, maze Grill at Ocean Terminal is the first one to open outside of London. Chef Gareth has worked with the Gordon Ramsay group for over seven years, and maze Grill Hong Kong is guaranteed to feature both signature and exclusive dishes in a casual, warm and welcoming environment.

A selection of dishes has been created exclusively for Hong Kong, including the zesty Sliced Snapper, dressed in house made Ponzu, and finished with fresh grapefruit and pork crackling.

Also on the menu is crunchy Prawn and Chorizo Toast, which plays with east meets west flavours served on sourdough and finished with a sprinkle of sesame seeds and a side of yuzu mayo.

A creation for maze Grill Hong Kong is the Traditional Ploughman’s Pork Pie—carved Table Side is paired with a selection of traditional garnishes such as pickled eggs and cheddar cheese for a contemporary take on the classic ploughman’s lunch.

For mains, guests can choose from a wide selection of international beef cuts, grilled fish and poultry, as well as Gordon’s world-renowned signature Beef Wellington.

Desserts include a smooth Coconut & Dark Chocolate Cremaux with passion fruit sorbet, candied walnuts and a brandy snap, and a show stopping Sticky Toffee Pudding with creamy toffee sauce and a homemade vanilla ice-cream.

An expansive patio offers front-row seats to one of the most impressive views on either side of the harbour, where guests can sit back and enjoy a drink from the list of signature and classic cocktails, bottled and draft beers, and old and new wines.

To celebrate the arrival of spring, Sze Chi-wah, Head Chef of Dong Lai Shun restaurant, has crafted a list of sour and spicy delicacies using Chinese vinegar, chili, seasonal ingredients to stimulate your appetite in this spring!

First off, the Chilled Beef Fillet and Bean Jelly Noodles with Sour and Spicy Flavor. When served with Chef Sze’s special sauce—a mixture of lychee vinegar, finely chopped apple and chili, the beef and the smooth bean jelly noodles are simply cool, fragrant and slightly sour and spicy.

Next, Chef Sze presents the Poached Mandarin Fish with Sour and Spicy Vegetables. Poached to perfection in fresh tomatoes and preserved vegetable soup, the meat is soft and the sauce light and refreshing with mild sour tones.

For a fancier meat dish, try the Braised Mutton with Sour and Spicy Broth, where the mutton is exclusive to Dong Lai Shun restaurants. The brisket is soft and tender, as the clear soup lends a slightly sour yet nourishing taste.

As for seafood lovers, Chef Sze has prepared the Braised Crab with Sour and Spicy Flavor in Casserole using lemongrass, ginger, shallots and chili, before braising the crab in Zhenjiang vinegar. The result is a meaty, sweet and succulent crab dish—a perfect balance of sweet, savoury and heat!

Other highlights include crunchy and juicy Marinated Sour and Spicy Flavor White Bitter melon, flavorful Chilled Sour and Spicy Flavor Ox Tripe, and the refreshing Sour and Spicy Flavor Pomelo and Shredded Chicken.

The new sour and spicy delicacies are available from now during lunch and dinner periods.

ENJOY SOUR AND SPICY BEIJING AND HUAIYANG DELICACIES AT DONG LAI SHUN.
FAMILY STYLED DELICACIES FROM THE COASTAL NATION

Being in Macau for seven years, renowned Portuguese chef Martinho Moniz worked his magic at the Vic’s Restaurante Português, Macao, bringing rejuvenating family style dining from his hometown to Asia.

Spanning across the world, Chef Martinho’s unparalleled culinary skills have been cultivated through his journey. Growing up in a small village farm Barreira in Portugal, Chef Martinho’s culinary passion was lit while watching his mother and grandmother cook. Traveling across Portugal with an enthusiasm for traditional recipes, he strengthened his skills by working in a bounty of prestigious diners and five-star hotels, as well as working with various International famous chefs. Martinho Moniz had been working in Pestana Palace (Pestana Group) for 5 years and hailed as ‘Chef of the Year in Lisbon’ and ‘European Cuisine Young Chef.’

To share his love of Portuguese plates with Asia, he brought his culinary skills and home recipes to various restaurants in Hong Kong and Macau. He has now been working at Vic’s Restaurante Português to further his culinary dream, which has received the Customer Review Awards from Dianping App in 2018, to further his culinary dream.

Situated in the colonial styled Rocks Hotel at Fisherman’s Wharf, Vic’s Restaurante Português is where Chef Martinho Moniz feels at home. In line with the chef’s philosophy of bringing joy to customers through homely traditional Portuguese gastronomic wonders, all dishes provided in the restaurant are the

With an approximate 40 years of experience under his belt, celebrity chef Mingo Wan is reputed for his exceptional crafts, versatility and innovation. Spanning across numerous top-notch hotel restaurants in mainland China, Hong Kong and Macau, his exceptional plates have earned him fantastic opportunities including cooking for the historical Macao’s Handover gala dinner in 1999 and overseeing Michelin-recommended Square Eight Restaurant. He is now working as the Executive Chef in Brasserie de Paris. Chef Wan’s passion in cooking has been enlightened since he was young. Never cease to amaze his guests and the culinary industry, “The appreciation and approval from guests is my greatest encouragement and motivation,” says Chef Wan.

In line with chef’s enthusiasm in crafting culinary wonders by combining food and fresh ingredients of various cultures, the Parisian-themed Brasserie de Paris which has received the Customer Review Awards from Dianping App in 2018, offers high-class international cuisines in both its buffet and selections. Located in the five-star deluxe Legend Palace Hotel, this restaurant is inspired by Monte Carlo. Treat yourself with a delectable range of cuisines while further amplifying your sensory sensations with the backdrop of an unobstructed view of the Pearl River.

Enjoy the special Meal me in Legend Palace ‘Butcher’ Buffet dinner menu from now to June 30. The sumptuous menu features an abundant selection of signature dishes including salad and appetizers such as Foie Gras Mousse in Green Apple and Antipasto Platter with Melon, Mixed Olives, Garlic Crouton & Cherry Tomato. For meat lovers, go for hot dishes such as Sliced Pork with Garlic Sauce, USDA Roasted Angus Beef Prime Rib, Braised French Spring Chicken with Vinegar and Tarragon; and more. End your meal on a sweet note with Haagen-Dazs Ice-Cream; Home-made Green Tea Ice Cream; and a White Chocolate Fountain.

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A MODERN TWIST ON EXTRAVAGANT INTERNATIONAL CUISINES

Brasserie de Paris proudly presents the vice president of Macau Cuisine Association to spoil customers with a sumptuous array of dining options.

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Japanese cuisine is taken to innovative heights with the launch of Executive Chef Agustin Balbi’s latest Spring menu. Curated from the highest quality seasonal Japanese ingredients hand-picked by Grand Chef Hideaki Matsuo, Haku’s new menu brings guests on a journey reflective of Chef Balbi’s career as a chef born in Argentina, trained in the USA and Japan, and finally, landing in the cultural melting pot of Hong Kong. While simultaneously respecting age-old Japanese culinary traditions, Chef Balbi fuses his personal and modern touches to a new spring menu crafted from memories of his most cherished experiences.

Haku

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The Krug Room

The only one of its kind in the world to reveal the nuanced universe of Krug Champagne where guests have a gastronomic multi-sensory experience, The Krug Room is led by the hotel’s Executive Chef Robin Zavou, himself an esteemed Krug lover. This spring, Chef Zavou takes inspiration from the season’s finest and most elusive ingredients to design a perfect pairing with the varying characteristics of Krug cuvées. Modern interpretations of land and sea ingredients are seen throughout the new 10-course spring menu. The first pairing with savoury snacks begins with Krug Grande Cuvée 166ÈME ÉDITION. Chef Zavou surprises the palate with a whimsical take on “KFC”, which is one of the snacks to start the evening. Replacing the traditional chicken with Alaskan king crab, it is coated in tempura batter, Korean spiced sauce, white sesame and black sesame paste.

La Rambla

Inspired by Catalanian traditions, La Rambla launches a new brunch experience that highlights premium Spanish products and authentic Spanish recipes with a modern twist. Every Sunday, brunch is followed by an epic after party, complete with a live DJ on the open-air terrace. Sunday En La Boqueria Brunch captures the vibrant flavours of Barcelona’s famous food market, La Boqueria, through a vast array of tapas, meats and seafood offerings. Starting at LA BARRA (“The Bar”), guests can indulge on a brilliant buffet spread of the finest cuts of jamón ibericos, cured meats, Spanish cheeses and various types of anchovies, along with Catalan versions of ensaladas, coques and tostadas. Make your way over to HUEVOS HUEVOS!! (“Eggs Station”), where fresh Japanese eggs are cooked a la minute.
Uniquely served tableside from a magnificent silver trolley is Statement’s weekend Britannia Brunch, which also has à la carte options for both lunch and dinner. The modern British restaurant seeks to keep up with its colonial decor by serving a British staple — Roasts.

To this day the quintessential English roast is still hailed as Britain’s favourite national dish. It has even been said that the Britain’s Iconic red and gold-clad guards of the Royal Household introduced by King Henry VII in 1485, were so-called “Beefeaters” because they were entitled to eat as much roast beef as they liked from the King’s table.

This British roast is part of Statement’s mission to revive and update the traditional cooking techniques for which Britain was historically famous, while focusing on the provenance of the ingredients, which are seasonally updated and painstakingly sourced from the finest purveyors throughout the British Isles. Guests will also be invited to enjoy a variety of seasonal roasts such as lamb, turkey and ham served throughout the year.

Statement’s traditional Roast British beef with Yorkshire pudding is accompanied with seasonal vegetables, potatoes roasted in goose fat and crisp, yet light and fluffy Yorkshire puddings. The roast beef is hand-carved directly in front of guests. This intimate style of tableside service would also have been used for special occasions to serve senior police officers stationed in the former Police Headquarters — the very same building where Statement stands today.

The silver trolley is the highlight of the Britannia Brunch, and is available at weekends and public holidays from 12pm to pm with free-flow Veuve Clicquot Champagne. Served alongside other British favourites such as dressed Dorset crab with almond cream & crushed avocado, the classic and sinful Sticky toffee pudding with butterscotch sauce and clotted cream, alongside hand-churned artisan British cheeses served with homemade Scottish oat biscuits.

Statement guests can enjoy hours of refinement and some of the finest British cuisine served in one of the most elegant historical dining rooms in Hong Kong.

Great British Britannia Brunch
Enjoy a time-honored tradition of Roasts.

1. Police Headquarters, Block 01, Tai Kwan, 10 Hollywood Road, Central
2. 2848 3000

SThEeMT

Tikiti Bowling Bar is in the heart of Sai Kung, with a total area of more than 22,000 square feet. Featuring the award winning Krakatoa Lanes, Sea Dogs & Mermaids Bar with adjacent South Seas Beer Garden, the Octopus Garden & Island of the Gods and of course our Beach Bums & Cannibals restaurant.

The lush ambiance accompanied by entertainment makes for the perfect spot for any occasion. Be it for bowling, after-work drinks & snacks, sumptuous family buffet dining or fine dining in the restaurant, there is something for everyone.

You can sit in creature comfort sipping long drinks or compete with family and friends to take home the title of bowling champion, its all up to you!
Embracing the culture and cuisine of the coastal nation of Portugal, Vic’s Restaurante offers traditional Portuguese dishes with a panoramic waterfront view and great alfresco dining.

The restaurant is now offering 4 Executive Set Lunches, available from Monday to Friday except Public Holidays. The Sets are served alternatively daily. If Set Lunch A is being served today, the day after will be Set B and so on, and will repeat again with Set A once all 4 have been served.

The Executive Set Lunch A starts with a choice of Vegetable Soup with Olive Oil or Scrambled Egg with “Farinheira” and Tomato before moving onto the main selection of either: Sea Bass with Polenta and Small Clams, Traditional Duck Rice, or Creamy Green Spinach Tagliatelle. Guests can, for an additional price, choose the Codfish with Traditional Homemade Straw Potatoes.

Set Lunch B also has a choice of Soup or Salad; this time Potato with Serrano Ham, while guests can pick any one of the mains: Baked Garoupa Paupiete with Ham and Tomato, Iberico Pork Ribs with Thyme, Sautéed Spaghetti with Green Herbs and Ham and the Braised Pork Cheeks Stew with Barley at an additional price.

Switching it up, the Executive Set Lunch C starts with either a Traditional Portuguese Soup with Chorizo and Bacalhau or Gratinated Potato with Bacalhau. Mains include: Grilled Sardines in Aromatized Charcoal, Ox-tail Stew with Red Wine and Paprika, Deep-fried Cuttlefish Cake in Traditional Rice Beans and Gratinated Vegetables Lasagne. The Portuguese Sandwich, Francesinha, is available at extra cost.

Finally, Set Lunch D offers Creamy Pumpkin Soup with Herbs and Cheese or else a Walnuts Salad with Olive Oil and Sardines. Guests can choose one of the four: Baked Garoupa Paupiete with Ham and Tomato, Iberico Pork Ribs with Thyme, Sautéed Spaghetti with Green Herbs and Ham and the Braised Pork Cheeks Stew with Barley at an additional price.

All sets are served with the dessert of the day, and a choice of coffee or tea, with soft drinks, beer and House Wine served at extra cost.

Vic’s Restaurante also has an a la carte menu which includes vegetarian options, Family Style-Sharing options (which must be ordered 24 hours in advance), a selection of Grill, Seafood and Meat dishes as well as authentic Portuguese desserts.

Signature dishes include: Lobster Rice in Traditional Cataplana (serves 2); Grilled Lam in Broad Beans; Whole Seabass Roasted in Figueira Salt Crush and Barreira Style Roasted Suckling Pig.
A Parisian-themed restaurant inspired by the luxury of Monte Carlo, Brasserie de Paris introduces Meat Me dinner buffet and the Portuguese Lunch Buffet.

From now until June 30, Meat me in Legend Palace “Butcher” Buffet Dinner menu will be available for guests who are in the mood for meat. Salads and Appetizers include: Foie Gras Mousse in Green Apple and Antipasto Platter with Melon, Mixed Olives, Garlic Crouton & Cherry Tomato. For those who are really craving some good slices of meat at the beginning of the meal, there is also the Sliced Pork with Garlic Sauce.

For the Interactive part of the buffet dinner, there is the Seafood Corner, where guests can avail of Freshly Shucked Oysters and a Selection of Seafood Station including Crab, Mussel, Whelk, Shrimp and Boston Lobster. Delectably hot dishes also include: Australian Roasted Boneless Pork Loin with Spinach and Parmesan and Braised French Spring Chicken with Vinegar and Tarragon, among others. For Carving & Grill, Brasserie offers USDA Roasted Angus Beef Prime Rib, while Chinese BBQ Items are also available, such as Barbecued Pork Belly with Condiments.

And finally, the dessert spread includes Haagen-Dazs Ice-Cream and Home-made Green Tea Ice Cream, a White Chocolate Fountain.

As for the Lunch Buffet, it will be available starting from May 1 and includes an Interactive Seafood Market that features Boston Lobster Claw, Snow Crab Legs and Black Mussel. For Appetizers and Salad, there will be Salada de Orelha de Porco and Salada de Chourico e Feijão Branco, as well as Assorted Sushi and Rolls. Soups include Caldo Verde as well as Soup of the Day served with Assorted Bread and Danish Pastries.

To keep guests’ tummies warm and full, Brasserie has Salt Baked Portuguese Sardine with Olive Oil, Indian Style Salmon Tikka with Yoghurt Sauce and Macau Style Braised Pork Trotters with Vegetables, as well as Crispy Chinese BBQ Pork Belly and Chinese Daily Special. Desserts include Mini Portuguese Egg Tarts, Temisu Cake, and Assorted Butter Cookies. Fresh Orange and Apple juice is also available to freshen up your afternoon dining experience.

The Lunch Buffet is from 12 noon to 2.30 pm, while the Dinner Buffet is from 6pm to 10.30 pm.
IT’S WORTH THE EXTRA EFFORT!

It’s not easy to locate Fortune Villa Restaurant, tucked away as it is behind the long corridors and inner courtyards of House 1881, but the high quality of Cantonese food served there makes all the efforts worthwhile, writes Andy Ng.

Four years ago, when I first visited House 1881 (previously known as Hullett House) in the rejuvenated compounds of the old Marine Police Headquarters in Tsim Sha Tsui, it was a Herculean task trying to find the bar embedded in the old stable. Four years on, the same pathetic signage problem still persists. Perhaps management is of the belief that if the food smells good, gourmands will follow the fragrant trail and find it, come hell or high water!

Here’s my advice: First and foremost, you should allow plenty of time for trial and error. On arrival at House 1881 after negotiating the maze of subways from the Tsim Sha Tsui MTR station, you must set your sights high. Look around you for any escalator that takes you to a higher level until you reach the top platform. Then mount the final steps, enter the building, and ask for direction, because you won’t find any pointers or signs anywhere. No kidding!

At the helm of the Fortune Villa kitchen is KK Ngai, Chinese Culinary Advisor, who comes with over 30 years’ experience, and now leads a team that is dedicated to uncompromising excellence, including Executive Chef Yuan Shu Cheung, Dim Sum Head Cook Chiu Hui Shing and Barbecue Cook Lam Hung Cheung. Fortune Villa is a Cantonese fine-dining restaurant serving exquisite dim sum during lunch hours. For signature dishes, my vote goes to the Baked Abalone Puff with Diced Chicken. Contenders in the TV program ‘Britain’s Best Bakery’ can take a leaf from our Hong Kong masters for an innovative and absolutely superb culinary experience.

For other dim sum delicacies, the Steamed Shrimp Dumpling is cooked to perfection, and served singly and majestically in a small steam basket. You can tell from the texture that the shrimp has been sourced fresh from the market. The Pan-fried Turnip Cake is topped with a shrimp batter, and best complemented by a hint of XO sauce. Meat lovers will have a field day with the signature trio of Barbecued Iberico Pork Fillets with Honey Sauce, Drunken Foie Gras in Chinese Hua Diao Rice Wine, and Baby Pigeon in Rice Wine Sauce. If you thought you knew these dishes well, think again. Look carefully at the ingredients and the marinades, not to mention the consummate skills demanded, and you’ll understand this is no run-of-the-mill fare.

With the emphasis on condiments made the traditional way in fishing villages, Fortune Villa has come up with such nostalgic dishes as Fried Grouper with Bead Curd sheet, Wok-fried Shrimps with Chinese leeks and XO sauce, and Stir-fried Lamb with Pickled Tofu and Bell Peppers.

“We’ve specially brought back these forgotten gems of Cantonese cuisine to complement this unique cultural landmark,” Chef Ngai remarks.

If there is still room, you will revel in the dessert duo of black-and-white Yin-yang Sesame Rolls, and the very comforting Sweetened Almond Cream with Egg White. What a sensational meal!

FORTUNE VILLA
House 1881, 2A Canton Road, Tsim Sha Tsui
3988 0188
fnb@house1881.com
www.house1881.com
Located at the top of Wyndham Street, DiVino Wine Bar & Restaurant uses a constantly changing selection of traditional Italian ingredients, some previously unavailable in the Hong Kong market. Corporate Chef of DiVino Group, Chef Michele Senigaglia stresses that the restaurant focuses on using the best products available to devise a menu featuring a bounty of gastronomic wonders.

Must-order dishes include Cream-filled Burrata with Italian red tomatoes; Penne ‘Jerome’ with gorgonzola and black truffles; Vongole Spaghetti tossed with Italian clams sautéed; Slow cooked mint infused Welsh organic lamb collard; and Slow cooked orange scented Lofoten cod fish pavé with its crispy skin and orange sabayon.

One of the highlights, making the restaurant a favorite with the after-work crowd, is the remarkable ‘DiVino Aperitif Moment’, between 6 and 7.30 pm every day. During this time, an ever-changing selection of complimentary small savory treats which are similar to tapas, are on hand to enjoy with a glass of wine or other delightful drinks. To spice up your event, the Chef will serve up his ‘daily surprise’ – a special creation prepared according to his mood that day at around 7.30 pm every day! This on-the-house treat will be shared out amongst whoever is present. This tradition has proved immensely popular in Italy. Customers often start appearing up to an hour earlier to ensure they can get a plate of the piping hot culinary surprise!

11 pm to 1 am every Wednesday and Thursday night; and midnight till 1.30 am every Friday to Saturday evening are surely times to look forward to, as DiVino offers quality late night munchies. From DJs to Saxophone Players, your evenings will be filled with music and vibes. With a robust and delicious late night party menu including pasta, burgers, pizzas, cold platters and classic desserts, party goer’s are flocking to the Italian bar restaurant where the fun continues with great food, wine and company.

Hailed as a Recommended Restaurant in the Michelin Guide Hong Kong Macau 2010, DiVino Wine Bar & Restaurant soars in popularity for its incredible array of authentic Italian dishes, paired with stress-free atmospheres and excellent service.

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Impressing Hong Kong with his resume of having worked at a selection of Michelin star restaurants spanning across the world, Chef Marco has amassed years of culinary experiences. Truly understanding his diners, Chef Marco engages guests with innovative trending dishes whilst upholding authenticity.

Pursuing the art of reaching equilibrium on finding a mix of healthy cooking without compromising on the original taste, Chef Marco is dedicated to creating unparalleled recipes with special ingredients. The lightness and refinement of the cuisine will leave diners both delighted and surprised.

Chef Marco’s signatures dishes include The Cod Fish in 3 Ways, made by smoked, mantecato and tartare coupled with Garda Lake olive oil; delectable Homemade Ravioli filled with Parma ham, served with green asparagus and sage butter sauce; Camarori Risotto, delicately prepared with slow cooked salted Lofoten Island cod fish capers and Arabica coffee garnish; and Alla Vicentina, traditional Vicenza style stockfish slow cooked in milk flavored with a savory soffritto of garlic, onions and anchovies.

Guests who are fond of meat can savor the chef’s highlight: Spanish Milk Fed Baby Pork Shoulder, roasted and served with grilled vegetables. End your meal on a sweet note with the chef’s special Tiramisù 2.0, an interpretation of the classic Mascarpone and coffee dessert.

Much loved by food critics, socialites and Italians, DiVino Group’s Spasso Restaurant has named Marco Furlan as its new head chef.

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**FOR A TASTE OF PASSION-INFUSED CUISINE**

Chefs Marco and Gianni are committed to serving guests an authentic taste of the finest culinary classics from southern Italy.

With more than twenty years of professional experience in gastronomy and thirty years of experience in cooking, chef Marco has had a colorful career spanning many five-starred hotels in Hong Kong, including the Sheraton, Island Shangri-La, The Peninsula Hong Kong, and more. Dedicated to the pursuit of culinary perfection, he quit his job as an executive chef and made his way across various continents to experience firsthand their distinctive culinary culture.

With chef Gianni, his love of food started at a young age, having been raised in Apulia, southern Italy. Watching his grandfather play with ingredients in his upbringing, he has nurtured an unbridled interest in the culinary world. With his determination to deliver the most authentic tastes of southern Italy, chef Gianni has won many culinary fans, including prestigious celebrities, such as Canto-pop singers Leslie Cheung and Anita Mui.

Working hand in hand, the two chefs have never ceased to come up with pleasant surprises for guests, and their creativity knows no bounds. For instance, Chef Gianni’s signature hand rolled spaghetti has a unique texture that has attracted fans to come back for more, while their mussels are so delicately flavored with garlic and white wine that gourmands can’t find any equal anywhere else.

Some of the highlights are trozzapreti Mantecati Alla Norcina which guests can savor the rich texture of Chef Gianni’s signature Homemade Pasta with Norcia Pork Sausage and Porcini Mushrooms. Indulge in the delectable Impepata Di Cozze Al Vino Bianco, which delights your taste buds with Hot Dish Fresh Black Mussels Sauteed, paired with Garlic-White Wine- Oregano-Black Pepper.

No dinner would be complete without alluring desserts. Pastry Chef Gary Lau has created an enchanting sea urchin ice-cream with yuzu ginger, in which the raw sea urchin is placed on top of a velvety blend of milk, cream and urchin roe, with a touch of yuzu ginger syrup, elevating its sweet yet fresh flavours.

The all-day restaurant Cafe also serves an impressive range of freshly made delicacies from different live cooking stations, ranging from freshly sliced sashimi and sushi, teppanyaki foie gras and tempura, a fine selection of fresh pastas and pizzas to authentic curries and fresh naan breads, an array of Western antipasti, salads, cold cuts, seafood on ice, as well as homemade desserts.

The dinner buffet is served from Monday to Friday from 6pm to 10pm and from 6.30pm to 10pm on Saturdays, Sundays and Public Holidays. Prices differ from Friday to Sunday, Public Holidays and Public Holiday’s Eve.

**MARCO’S OYSTER BAR & GRILL**

G/F, 30-32 Robinson Road, Mid-Levels, Central

2521 7366

**CAFE**

Lobby Level, Hyatt Regency
Hong Kong, 18 Hanoi Road, Tsim Sha Tsui

3721 7700

www.hyatt.com

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**“EDIBLE GOLD” DELIGHTS**

Savor sea urchin delectables at Cafe.

Well-known for its exceptional natural sweetness and salty ocean flavour, sea urchin is arguably the “edible gold” of the sea, with its yellow-orange roe that lies under the sharp spines. From now to mid-June, Cafe will be dazzling seafood lovers with a mouth-watering array of sea urchin favourites and inspired dishes, prepared by Chef de Cuisine Chung Wai Yau.

Chef has meticulously chosen Red Sea Urchin harvested on the British Columbia coast of Canada. Given its moderate climate and unpolluted habitat, the Canadian sea urchin is often larger in size; meaty and creamily opulent.

One of the most popular ways to enjoy sea urchin is by eating it fresh in sushi. Head to the Japanese section, where sea urchin tempaki and sea urchin gunkan sushi are served to order. Patrons can sample the distinctive taste of this marine treasure which delivers a rich flavour that encapsulates the very essence of the ocean.

The sea urchin in white wine cream sauce is available at the live poached Boston lobster station, where guests will enjoy the succulent lobster with this appealing topping. Other scrumptious dishes include sea urchin with steamed egg white, or alternatively, the fried rice with sea urchin, tobiko and barbecued pork is equally tempting.

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Revel in a scrumptious seafood dinner buffet washing ashore at Café on M featuring more than 14 extravagant food selections from fresh Boston lobsters and oysters, while freshly shucked oysters from three origins namely USA, Scotland and Japan are unlimitedly served.

Offering all-day casual dining in a comfortable setting, Café on M features extensive buffets and à la carte menus of both local and international favorites to whet everyone’s appetite. Guests can enjoy everything from the finest fresh seafood, a selection of salads and sushi, Chinese dim sum to the most divine carvery roasts and mouth-watering desserts.

Kick-start the sumptuous seafood journey by savoring mouth-watering desserts. Head over to Cafe on M for a delectable buffet experience.

An array of enticing lobster delicacies featuring jet-fresh Boston lobsters includes the most sought-after Golden Salted Egg Lobster, with the decadent and aromatic salted egg yolk coated every piece of lobster perfectly; Lobster with Chilli Crab Sauce, stir-salted egg yolk coated every piece of lobster featuring the flavour of the oysters; Oyster Pancake in Chiu Chow Style and Oyster Fritter in Beer Batter which uses oyster from Hiroshima in Japan coated with batter with beer then deep-fried to achieve a crunchy texture.

The Dinner Buffet is available from 6.30 pm to 10 pm. Prices differ for weekdays, weekends and public holidays and are subject to a 10% service charge.

The Chef Blind Tasting Menu begins with the chef serving his selection of three mystery cuts of beef – which can either all be different or the same cut from different breeds and countries. Guests can record their speculations on a tasting note sheet, and at the end of the meal, staff will collect feedback and reveal all the information on the mystery steaks. Steak aficionados in particular are encouraged to put their taste buds to the test, and see whether they can taste the distinctive differences between the various cuts of premium beef.

Now on the à la carte menu are new creations that use the freshest and highest quality ingredients on the market. Chef Angelo’s signature US Prime Beef Wellington (serves 4) is not to miss, a 2kg masterpiece enhanced with 24-months-aged Parma ham, truffle and foie gras. Even vegetarians can join in on the feasting, with Chef Angelo’s Impossible Wellington created with sustainable plant-based meat.

The largest collection of Porterhouse steaks in Hong Kong. The 100% full-blooded wagyu cattle are slaughtered at 30-45 days old, and are marinated in grass and chocolate. The 30-36 months aged steak with the perfect balance of tender texture, fat, and flavours exuding a unique sweetness and smoothness. The 100% full-blooded wagyu cattle are slaughtered at 30-45 days old, and are marinated in grass and chocolate.

Taking inspiration from his southern Italian roots, Chef Angelo has also curated a mouth-watering new homemade pasta section. Conclude your meal at Porterhouse with a specially curated selection of artisanal cheeses by the boutique cheesemaker from Alsace, with options of 5-kind and 3-kind. An additional wine pairing option is available.

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Global consumption of still and sparkling wine is forecast to reach US$ 207 billion by 2022 for total volume of 2.7 billion 9L cases, reveals the latest Vinexpo/IWSR wine and spirits report.

The total still and sparkling wine market will grow in volume by 2.15% between 2017 and 2022. Driven by the trend to ‘drink less but better’, value outstripped volume growth across all regions. This is particularly evident in the Americas and Asia-Pacific. While volume and value advances in Europe were more moderate, the region continues to dominate global consumption and value shares at 58% and 50% respectively.

The USA continues to inch forward as the world’s most valuable wine market, worth US$ 34.8 billion in 2017. France is the second most valuable market at US$ 16.7 bn, followed closely by China at third place at US$ 16.5 bn.

The Vinexpo/IWSR research predicts that China will overtake France by 2020 as the second most valuable market in the world. By 2022, the study predicts that the value of the Chinese market is forecast to hit more than US$ 19.5 billion.

The world’s leading import markets are Germany, number one at 126.3 million cases, followed by the UK at 114 million cases. By contrast, the USA (79.9 million) and China (61 million) ranked third and fourth continue to trend positively.

In the run up to 2022, premium wines (priced at US$ 10 - US$ 20) will be the biggest driver of value growth for still and sparkling wines (+15% between 2017 to 2022). The USA and China will be major contributors to this trend.

While red wine dominates global consumption with a 55% share, it is forecast to fall below 54% by 2022. Over the same period consumption of white wine, and particular rosé, are set to rise.

Sparkling wine is putting fizz into the global market, especially in Europe which accounts for 65% of volume and 55% of value. World volume of 260.2 million cases was worth US$ 28.9 billion. By 2022 volume is expected to rise to 281 million cases, worth US$ 32.9 billion.

The US will drive import sparkling wine growth over the next few years, by adding 4.6 million 9L cases. Growth in the UK will slow. The Vinexpo/IWSR report that UK will add another 1.8 million cases between 2017 and 2022. Both US and UK sparkling wine imports will be driven by prosecco, a major driver of sparkling wine consumption.

In value terms, the top five markets are: the USA (US$ 4.5 billion), France (US$ 3.6 billion), the UK and Germany (US$ 2.7 billion each) and Italy (US$ 2.5 billion). While locally made spirits account for nearly 90% of consumption worldwide, international spirits are eroding this share, especially in China (baijiu) and Asia-Pacific (cane, brandy and rum). Between 2017 and 2022, consumption of imported spirits will grow by 12%, to reach 399 million 9L cases.

Global spirits will inch forward in the run up to 2022. Declines in vodka will be offset by big advances by whisky (65.9 million cases) gin (9.5 million) and flavoured spirits (2.4 million).

Such is the strength of the trend to premium brands – especially in the USA and China – that all premium-plus categories (except vodka) are forecast to grow over the next five years.
According to the latest global study of the wine and spirits industry in the 2017-2022 Vinexpo/IWSR Report, wine consumption in Hong Kong is set for incremental growth, says Christophe Navarre, President of Vinexpo’s Supervisory Board.

The report highlights an increasing interest in wine, witness the growing popularity in wine education in Hong Kong. For still and sparkling wines, the report’s 5-year projection shows consumption will grow by 131,000 9-litre cases, much of which will be driven by white and rose wines making inroads into the dominant red wine market.

White wine volume consumption is forecast to rise from 0.5 million 9-litre cases in 2017 to 0.6 million cases in 2022. This compares with a red wine market which will remain static at 2.9 million cases through 2017-2022.

In terms of importing countries, Australia is increasing its share from 0.7 million to 0.8 million cases, while steady growth is also expected for Chile, Spain and New Zealand wines.

Navarre points out that there is a significant ‘Super Premium+’ quality segment in still wine consumption at 0.5 million cases. However, this is forecast to remain virtually static in the period 2017-2022 at only 0.2% CAGR (compound annual growth rate).

A similar picture for sparkling wine emerges, with consumption expected to move forward gradually towards 2022. A significant factor here is the appeal of sparkling wine to the younger generation and female drinkers, some of whom are likely to move away from more traditional categories, such as Scotch.

By category, Champagne is forecast to lead consistently over other sparkling wines from 2017 to 2022, with French, Australian, Italian, and, to a lesser degree, Spanish sparkling wines all contributing to growth in this period.

Growth will be centered on the standard and super-premium segments that dominate the sparkling wine market with a 1.6% forecast CAGR through 2017-2022. But there is a considerably higher CAGR forecast for Australia (at 7.3%) and Italy (7.1%) compared to France’s 1%, although by volume, France is still far higher with Champagne continuing to resonate strongly with the younger generation and female drinkers.

With spirits consumption, a decline in the dominant imported sector will drive down spirits consumption towards 2022. However, modest growth is expected across most spirits categories, with younger consumers switching from traditional white spirits benefiting US whiskey, premium-and-above tequila and gin as more brands are entering the market. Super-premium vodka is being hit by consumers moving to other spirits categories or Champagne.

WINE CONSUMPTION IN HONG KONG SET TO GROW

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A Marvellous Date with Mum

For the beloved one who does it all - mums! This Mother’s Day, forget about perfecting your egg poaching skills – hit up The Chop House where we’ve done all the hard work for you. Take this chance to express your undying love to the special woman over a scrumptious 4-course brunch so she can sit back and relax for a treat she totally deserves.

4-Course Mother’s Day Brunch

From HK$218 to HK$238 per guest • Available on May 11 & 12 from 12pm to 3pm

Prices are subject to 18% s.c.

#chopNcheers

Shop 301 & 305, L3 Mira Place 1, Tsim Sha Tsui, Hong Kong
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2 Great Locations

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