THE MASTER RETURNETH
FUSION FINESSE
HAIL HAWKER FOOD
The Italians may well claim that they live to eat, while the rest of the world eat to live, but the Chinese has also had a time-honoured tradition of according top priority to eating amongst the various elements in life.

In an economic downturn, many would halt following the latest fashion trend. Luxury items can wait, while the planned overseas tour will be put off to the next festive season. But when it comes to epicurean indulgence, there is simply no holding back. The time is now, and the place is here!

Hong Kong has always had a vibrant gastronomic scene. Since our last edition in June/July, we have continued to welcome the arrival of an array of restaurants, each with its own distinctive selling points in terms of location, décor, theme and genre. There seems to be a growing trend too that many are offering a one-stop service, from the bar, the restaurant to the dessert corner and the delicatessen shop.

From dining to wining, we’re also breaking records. Bordeaux, France’s major wine region, has reported that Hong Kong has again topped the world in consuming their quality and high-end reds, accounting for 16% of their export – ahead of China and the US.

Hong Kong is a blessed place and owes its envious position and stature to many years of hard work and dedication. Let’s treasure it for now and nurture it for generations to come.

Andy Ng
Features Editor
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FLAVOUR FROM THE SEA AT BELON

Life is so much sweeter with good food and great company.
The exquisite seafood menu offers a delicious selection of fresh seafood, ideal for sharing.

Price at MOP 1,888 for 2 persons

Gourmet cuisine, exceptional service, live music and aquatic environment,
Belon offers the bliss every foodie is looking for.

32/F Banyan Tree Macau
Tel: (853) 8888 6090 | Email: Belon.Macau@banyantree.com
Bar & Lounge from 5pm to 12 midnight | Restaurant from 6pm to 11pm
Breakfast from 6.30am to 10.30am daily | Sunday Brunch from 11.30am to 3pm | Closed every Tuesday
Many gourmets search high and low for what's hot and new in today's multifaceted and dynamic culinary scene but to no avail, however, at Banyan Tree Macau's signature seafood and grill restaurant Belon, they will find the bliss every foodie is looking for.

The restaurant has been designed to evoke an aquatic environment that is reminiscent of the beautiful underwater world. Located on the 31/F of Banyan Tree Macau, the restaurant is also famous for its Penang Prawn Noodles and other signature dishes like Seabass in Papillote with Saffron Nage, X G H Mumm Champagne Brunch which features the freshest seafood including caviar, oysters, homemade smoked salmon, gourmet delights such as seasonal specialties prepared live by the chefs, with a variety of free flow champagne, wine and juice.

Fancy a drink in front of mesmerizing nightfall views? Visit Belon during its Sunset Hour available Wednesday to Monday from 5pm to 9pm and enjoy unlimited refreshing juices.

Many gourmets search high and low for the next best thing while others are simply incredible dishes. The restaurant is also famous for its Penang Prawn Noodles with a spicy prawn and pork soup base, and a bewildering array of ingredients, including bean sprouts, water spinach, sliced prawns, ginger flower, accompanied by shrimp paste. Copycats find it a hard act to follow.

The restaurant is also popular for its Penang Prawn Noodles with a spicy prawn and pork soup base, and a bewildering array of ingredients, including bean sprouts, water spinach, sliced prawns, pork and pork ribs, topped with fried shallots. Let’s face it, you will never achieve the same level of mouth-watering quality by DIY at home!

As the steaming summer weather lingers on, you can do better than rounding off the yummy meal with Ice Kacang. Now start counting the ingredients, shredded ice flavoured with vanilla and sarsi syrup; red beans; grass jelly; sweet corn; and attap chee. Last but not least, top it with a dash of evaporated milk and a scoop of vanilla ice-cream, and you have the perfect score!
A WORD FROM THE SHANGHAI NESE CUISINE MASTER

Master Chef Man Hin showcases some of his renowned delicacies at gourmets’ top choice – Jade Orchid in Macao.

Some of his must-try signature dishes include Honey Glazed Ham with Lotus Seed – one of the most renowned Jiangnan delicacy; Smoked Fish in Sweet Soy Sauce – a traditional dish that manifested many ways to present through the years but still stayed as a favourite amongst gourmets; Sautéed Shelled River Shrimps – a clean tasting, seemingly simple dish that takes a lot of skill to perfect; Traditional Pork Knuckle – a sumptuous and fragrant dish that requires great patience and attention to detail to create; and Classic Stir-fried Egg White with scallops and shrimp – an absolute Shanghai classic that was once Empress Dowager Cixi’s favorite dish.

“Never stop striving for perfection,” says Chef Man Hin. “To capture diners’ hearts, a chef must know how to change with the times and integrate contemporary ideas and flair into traditional dishes.”

JADE ORCHID (HARBOURVIEW HOTEL MACAU)
www.harbourviewhotelmacao.com/en/node/117

The grandmaster behind a plethora of mouth-watering multinational delights at Praha Restaurant, Executive Chef Tiger Chen sets himself apart with his exceptional culinary skills, producing dishes that are strikingly and meticulously plated, simply a feast to the eyes. Having joined the culinary world over 20 years ago, the chef is a perfectionist that never stops seeking a higher plane which he can climb to. “I am constantly looking to sharpen my culinary craft and to better myself,” says Chef Chen. “Every time I travel I take note of local delicacies, not only their flavours, but also their aesthetics so I can take away the best elements to incorporate into my dishes, giving my diners a whole new experience to relish in.”

Chef Chen’s culinary drive comes from his resolve to give every diner the best culinary experience possible. “I’ve had an interest in cooking since I was a kid. I love eating and I love cooking even more, and to be able to put a smile on diners’ faces is priceless to a chef,” says Chef Chen.

Signature dishes of Chef Chen include his Beef Belly in Clean Broth. Made with the chef’s secret recipe, the dish only selects the finest section of the beef belly which has a perfect balance between lean meat and fat, giving the perfect texture when savoured. Moreover, the braising technique also incorporates western elements, giving the dish hints of fruitiness.

Another must-try signature is the Thai Lemongrass Grilled Chicken. Only Yellow Haired Chicken weighing around 1 catty is used. The protein is then marinated with a special sauce made with multiple spices and baked at 180 degrees for 25 minutes, rendering the meat juicy and soft, almost melting in the mouth as it is savoured.

“To be a truly exceptional chef, one must have the strictest discipline and culinary standard,” says Chef Chen. “Always be on the look out for ways to elevate yourself and never let your curiosity die. In the culinary world, perseverance is a necessity for greatness.”

PRAHA RESTAURANTE (HARBOURVIEW HOTEL MACAU)
www.harbourviewhotelmacao.com/en/node/66
MODERN JAPANESE CUISINE
PAR EXCELLENCE

In terms of the diversity of its menu and the overall décor of the restaurant, Honjo, down at gentrified Sheung Wan, is not your average run-of-the-mill Japanese restaurant, writes Andy Ng.

As the latest member of the Pirata Group which owns an eclectic collection of other restaurants in town, Honjo represents, as the Group explains, the ideal home of a Japanese dreamer who has travelled the world, collecting inspiration from global flavours as well as artefacts.

In view of the subdued interior lighting, it was difficult at first to appreciate the ambience of the restaurant. With the gradual adjustment of my vision, I began to notice that, instead of Japanese lanterns, sliding room dividers or tatami mats, there was a plethora of medieval decorations around me, like rugs, chandeliers and armoury, and I felt more like a knight of the round table!

Instead of green tea, guests are presented with an enticing selection of cocktails and mocktails that prepares them for the gastronomic fare ahead. I like the sound of Sakura Blossom which is a magical concoction of Honjo Sake, Charles Heidkes Brut, Green Chartreuse, peach, tonka syrup and lemon juice. Wonderfully refreshing, it is the perfect start for the evening.

For your ‘Hot’ dish, you will derive perfect satisfaction from the whole Roast Chicken that is stuffed with rice, mushroom, pancetta and hazelnut. Drizzle the ginger roast sauce onto your portion and pair it with Charred Corn in miso butter and shichimi, and you’re on cloud nine!

As for the final sweet intoxication, you can’t go past the indulgent Too Much Chocolate that comes with a raspberry sorbet, shish sponge and coconut rum. And running a close second is the Kuromitsu Cheesecake topped with pineapple and a cinnamon sorbet. Nothing is taken for granted at Honjo as they do not automatically add a service charge to the bill. You tip if you like the service, and they all go to the staff. What a nice trailblazing idea!

Rooted in Japan, Honjo adopts, nevertheless, an inclusive food culture with a menu that is designed for sharing. Under the ‘Small’ heading, we delved into the Steamed Edamame sprinkled with Sea Salt. Encased in pods, this soybean is rich in protein, dietary fibre and micronutrients. The other choice of Fruit Tomato comes with Arbequina oil, yuzu gelee and hojiso, and is pleasantly sweet.

Moving onto the ‘Raw’ category, the Daikon Carpaccio with radish sprouts and green tea oil is exquisitely crunchy, and pairs well with the delectable Wagyu that is bathed in Chorizo Oil, Asahi tosazu, crispy Quinoa and Chives. The Hamachi looks ordinary, but actually tastes terrific with rock butter, white soy and yukari.

Next in line are the quintessential Sashimi and Sushi platters freshly prepared at the counter at the far end of the restaurant, and they cover all the seasonal favourites. As for the Tempura selections, you can’t beat the golden-hued Lobster with Wasabi aioli, and the Broccoli with Truffle sauce. They go down so nicely with Honjo’s recommended Sake.
The latest member of the Hong Kong-based hospitality group, The Food Story, 37 Steakhouse & Bar is located at the Peak Galleria with a commanding view of the spectacular Victoria Harbour. Designed by award-winning Japanese artist Yasumichi Morita, the restaurant oozes charm with its elegant and earthy palette, as its maple-toned furniture harmonises with the coffee-hued flooring.

Catering to 115 guests, the spacious booth-inspired seating of the main dining room nurtures a sense of comfort and privacy for diners. Here, the focus is on the sizzling action of the restaurant’s open kitchen where the culinary team adds a theatrical touch to the ambiance. The restaurant also includes one private dining room catering up to six, and one semi-private dining section catering to 30 diners.

In partnership with esteemed Japanese butcher and meat supplier Hiyama, the restaurant has exclusive access to the finest cuts of its signature Hiyama Kuroge Wagyu, a beef variety renowned for its fine grain and superb marbling.

Aside from the signature Hiyama A5 Wagyu, other fine cuts include USDA Prime Black Angus, Korean Hanwoo 1++ Beef, Australian Wagyu Cross-bred Rangers Valley and Black Angus, as well as the dry-aged Prime beef from Belgium. They are complemented with a choice of sauces, including my favourite Pancetta & port wine sauce.

For side dishes, it’s hard to beat the signature Mashed Potato with Shaved Black Truffle and Slow-cooked Egg. The French Bean with Anchovy and Chilli Lemon Dressing tastes as good as it looks, while the Mac and Cheese is truly wholesome.

The restaurant also offers a selection of delectable non-beef dishes, ranging from roasted French spring chicken and Australian ‘5 Star’ lamb chops, to whole lobster, served with fennel and herb butter, roasted Chilean sea bass, and charcoal-grilled whole sea bream.

For starters, the Japanese Scallop Carpaccio with Lemon Salsa & Harissa is on a par with the equally delightful Italian Red Prawn Carpaccio.

For those with a sweet tooth, simply move over to the adjacent Mina House where Group Pastry Chef Andrew Lau shows off his imaginative takes on classic desserts. Mina House also features a decadent Dessert Free-flow where guests can help themselves with over 20 captivating varieties from the trolley. The two-hour-long indulgence is available from 11 am to 5.30 pm daily, and is priced at $158 per adult and $108 per child.

For a perfect conclusion to the day, take a leisurely stroll around the Peak circuit to take in the view and burn off the calories!
SOUTH EAST ASIAN DELIGHTS

Dining Concept’s Mama San launches a new brunch menu with select Asian favorites

For a taste of the best dishes South East Asia has to offer, pop on down to Mama San on Wyndham Street and sample its new, great value weekend brunch. The All-New Bubbly Weekend Brunch is a budget-friendly collection of fragrant dishes full of aromatic spices, hints of chilli and garlic, mint and ginger, along with fresh flavours of salads and starters.

The brunch set was created by Executive Chef Gede Budiyana, blending his and Will Meyrick’s in-depth research of traditional recipes with their love of street food. “Cooking authentic dishes that are close to our hearts, with the best and freshest ingredients, is always something I look forward to,” says Chef Will. The resulting menu caters to meat lovers, vegetarians and vegans, starting guests off with unlimited small plates of Mama San’s most popular starters.

Then, from a selection of the restaurant’s popular main courses, choose one with a choice of side dish. The brunch menu concludes with a trio of desserts which will be familiar to those who love South-East Asian cuisine. Chef Will says “Diners can expect a truly authentic experience and join us on a travel adventure through the sense of taste.”

Chef Will says: “Diners can expect a truly authentic experience and join us on a travel adventure through the sense of taste.”

The Hong Kong establishment reflects and adapts from its Balinese elder sister’s ambience, mixing edgy colonial styles of Shanghai in the 1920s with a purposefully-designed, industrial warehouse vibe. Patrons at Mama San in Hong Kong will be surrounded by old travelogue photographs that lift the dining atmosphere to be reminiscent of old-school Asian glamour. The new brunch menu is priced at HK$288 per guest and includes soft drinks. For guests who wish to make it boozy, add HK$168 for bubbles, cocktails and selected wines. The menu is available on Saturdays, Sundays and public holidays from 12pm to 3pm. Reservations via mamasan@diningconcepts.com are highly recommended to ensure your party has a table.

Enjoy unlimited freshly-shucked oysters, jet-fresh seafood, premium cold cuts, seasonal salads, carved-to-order Sunday roasts and our new summer dessert buffet. Plus, choose from a comprehensive selection of classic SPIGA main-courses.

Pamper yourself with 2-hours of free-flow Champagne, selected wines, cocktails, mocktails and draft Peroni for only $180/Person (with Champagne $280/Person).
Get ready to Taste the Dream - Wine and Dine at Sea with two internationally acclaimed celebrity chefs aboard the award-winning Genting Dream and World Dream cruise ships. Recently recognized by the Berlitz Cruising and Cruise Guide 2019 as one of the world's top ten Large Resort Ships, Dream Cruises invites guests to experience the very best of the world's cuisines.

"Indulge in an immersive experience of regal gastronomy at sea, comprised of wine-pairing tasting menus, enrichment talks, interactive workshops and more," says Michael Goh, president of Dream Cruises and head of international sales, Genting Cruise Lines.

Former British Royal Family chef to Queen Elizabeth II, Diana, Princess of Wales, as well as the Dukes of Cambridge and Sussex, Chef Darren McGrady, and Chef Ivan Li of Family Li Imperial Cuisine -- a family of imperial high court officials who served the courts of the Qing Dynasty in China -- will make their culinary debut at sea with Dream Cruises.

From October 2019 to January 2020, The Palace guests who book the "Taste the Dream -- Wine and Dine at Sea" voyage package aboard Genting Dream and World Dream will be able to experience the haute cuisine specially curated by Chef Darren and Chef Li. Guests will also gain admission to thematic performances and activities, such as Peking Opera, a British garden tea party and more.

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What’s more, vegetarian options are available for both The Queen’s Feast and The Forbidden Banquet. Guests would also be able to have a taste of Queen Elizabeth II’s favorite cocktail and Princess Diana’s preferred brand of white wine at Bar City on World Dream.

To book your regal dining getaway at sea, visit Dream Cruises’ website or scan the QR code for more details.
Savour a World of Flavours

(853) 8799 6606
Business Hours: 07:00 - 00:00
M/F, Harbouview Hotel

Essence of Shanghai

(853) 8799 6315
Business Hours: 11:00 - 15:00 & 18:00 - 23:00
Mezzanine Floor, Harbouview Hotel
FOOD THAT BRINGS YOU JOY

Praha Restaurant’s extensive international delights give diners a culinary experience they will not forget.

The moment you step into Praha Restaurant, you will find yourself pleasantly surprised by an elegant Eastern European setting as if you are on a trip abroad. Here, you will be able to enjoy delectable breakfast, lunch or dinner options among other delights.

After you start your meal off with a choice of 3 delectable soups on the menu including Wild Mushroom Soup, Minestrone, or Pumpkin and Scallop Cream Soup, it’s time to treat your palate with tantalizing specialties. The Grilled Duck Breast with Cinnamon, Apple and Blackberry Sauce is an absolute joy to savor. The duck breast is grilled to perfection, and each bite is a burst of fruity sweetness that stirs your appetite.

If you prefer Asian fare, the Hainanese Chicken Rice, Thai Style Curry Chicken or Beef served with Steamed Rice are popular choices but there are plenty more to be separated at Praha. There are Shredded Pork and Preserved Vegetables with Steamed Rice, and Noodles Soup with Beef for those who like Chinese fare, to Noodles and Stir-fried Rice Noodles with lip-smacking dishes, from iconic Wonton Chicken or Beef served with Steamed Rice are popular choices but there are plenty more to be separated at Praha. There are Shredded Pork and Preserved Vegetables with Steamed Rice, and Noodles Soup with Beef for those who like Chinese fare, to Noodles and Stir-fried Rice Noodles with lip-smacking dishes, from iconic Wonton Chicken or Beef served with Steamed Rice are popular choices but there are plenty more to be separated at Praha. There are Shredded Pork and Preserved Vegetables with Steamed Rice, and Noodles Soup with Beef for those who like Chinese fare, to Noodles and Stir-fried Rice Noodles with lip-smacking dishes, from iconic Wonton Chicken or Beef served with Steamed Rice are popular choices but there are plenty more to be separated at Praha. There are Shredded Pork and Preserved Vegetables with Steamed Rice, and Noodles Soup with Beef for those who like Chinese fare, to Noodles and Stir-fried Rice Noodles with lip-smacking dishes, from iconic Wonton Chicken or Beef served with Steamed Rice are popular choices but there are plenty more to be separated at Praha. There are Shredded Pork and Preserved Vegetables with Steamed Rice, and Noodles Soup with Beef for those who like Chinese fare, to Noodles and Stir-fried Rice Noodles with lip-smacking dishes, from iconic Wonton Chicken or Beef served with Steamed Rice are popular choices but there are plenty more to be separated at Praha. There are Shredded Pork and Preserved Vegetables with Steamed Rice, and Noodles Soup with Beef for those who like Chinese fare, to Noodles and Stir-fried Rice Noodles with lip-smacking dishes, from iconic Wonton Chicken or Beef served with Steamed Rice are popular choices but there are plenty more to be separated at Praha. There are Shredded Pork and Preserved Vegetables with Steamed Rice, and Noodles Soup with Beef for those who like Chinese fare, to Noodles and Stir-fried Rice Noodles with lip-smacking dishes, from iconic Wonton Chicken or Beef served with Steamed Rice are popular choices but there are plenty more to be separated at Praha. There are Shredded Pork and Preserved Vegetables with Steamed Rice, and Noodles Soup with Beef for those who like Chinese fare, to Noodles and Stir-fried Rice Noodles with lip-smacking dishes, from iconic Wonton Chicken or Beef served with Steamed Rice are popular choices but there are plenty more to be separated at Praha. There are Shredded Pork and Preserved Vegetables with Steamed Rice, and Noodles Soup with Beef for those who like Chinese fare, to Noodles and Stir-fried Rice Noodles with lip-smacking dishes, from iconic Wonton Chicken or Beef served with Steamed Rice are popular choices but there are plenty more to be separated at Praha. There are Shredded Pork and Preserved Vegetables with Steamed Rice, and Noodles Soup with Beef for those who like Chinese fare, to Noodles and Stir-fried Rice Noodles with lip-smacking dishes, from iconic Wonton Chicken or Beef served with Steamed Rice are popular choices but there are plenty more to be separated at Praha. There are Shredded Pork and Preserved Vegetables with Steamed Rice, and Noodles Soup with Beef for those who like Chinese fare, to Noodles and Stir-fried Rice Noodles with lip-smacking dishes, from iconic Wonton

Shanghai, Jiangsu and Chekiang classics with an exciting contemporary twist.

Jade Orchid presents lip-smacking traditional Shanghai, Jiangsu and Chekiang classics with an exciting contemporary twist.
EXQUISITE DINING AND ONSHORE DISCOVERIES

Curated menus and culinary excursions aboard Celebrity Cruises

For those looking for an extraordinary way to dine at sea, go aboard Celebrity Cruises’ the Edge Series: Celebrity Edge and Celebrity Apex. From casual dining experiences to upscale specialty restaurants, Celebrity Cruises offers a plethora of food and beverage related excursions and adventures for its guests.

MICHELIN STARS ALIGNED

Dining aboard Celebrity Cruises’ Celebrity Edge and Celebrity Apex is an experience that will ignite your senses. With menus crafted by the brand’s own Michelin-starred chef Cornelius Gallagher, and Celebrity’s global culinary brand ambassador chef Daniel Boulud – founder of Michelin-starred flagship, DANIEL – guests have a range of a dozen specialty restaurants to choose from.

For suite class guests, Chef Boulud has designed signature dishes for Luminae, the brand’s exclusive restaurant. Celebrity is also introducing Chef’s Table by Daniel Boulud, that includes a private galley tour, a five-course dining experience and guest chef appearances on board. Prepare for an exclusive dining menu that features Chef Boulud’s soulful cooking, rooted in French cuisine aboard Celebrity Cruises.

Chef Boulud is also working with the brand on a culinary mentorship program for talented up-and-coming chefs, offering an opportunity to learn from both in Celebrity’s kitchens and in Chef Boulud’s, ensuring that the culinary quality aboard Celebrity Cruises remains at the best level.

UNIQUE DINING EXPERIENCES

From casual or upscale dining options, to sitting alfresco under the stars, world-class restaurants are at your fingertips on Celebrity Cruises’ Edge Series. The brand offers 29 unique food and beverage experiences, including the Edge Series four complimentary main restaurants, Normandie, Tuscan, Cosmopolitan and Cyprus. Each offers its own ambiance, where the selection of exclusive dishes and drinks are locally sourced from, and inspired by, the amazing regions the cruise liner visits.

For an one-of-a-kind dining experience, guests can go to the Magic Carpetsm: an open-air extension of specialty dining restaurant Raw on 5 that offers the restaurant’s select favorites as well as its own unique menu. The Magic Carpetm extends its way up the side of the ship and reaches the very top level, becoming an extraordinary sky-high spot where guests can experience Dinner on the Edge®. The unique, al fresco culinary journey is sure to satisfy your taste buds as well as your senses, as you dine at the literal edge of the sea.

CULINARY EXCURSIONS

Celebrity Cruises’ chefs are ready to take guests for on-shore excursions during the Chef’s Market Discoveries. The chefs will take you to explore local markets to gather fresh regional foods straight from the farmer and learn new cooking techniques.

Ports of call aboard Celebrity Apex and Celebrity Edge include: Copenhagen in Denmark, and Bilbao in Spain. Afterwards, the chefs will prepare a select menu featuring the ingredients and techniques that were taught during the shore excursion.

In Barcelona, one of Celebrity Edge’s ports of call, the on-shore excursion is a sensory journey through the city’s historic districts, from a scenic drive along the Passeig de Gracia, to visiting La Rambla and strolling through Boqueria Market.
The 3-year promotion is developed and implemented by a consortium made up of two Polish industry organisations. It is led by the Association of Butchers and Producers of Processed Meat of the Republic of Poland, and co-organized by the National Union of Groups of Fruit and Vegetable Producers.

“Our campaign is aimed at raising the awareness of Hong Kong audiences to our tradition, quality and safety – the three key ingredients in our food products,” says Mr. Piotr Ziemann, Vice President of the Association of Polish Butchers and Porkbutchers.

“We were pleasantly surprised by the large number of interested visitors and positive feedback on our products which span a wide range of fresh, chilled or frozen meat and meat products, as well as fresh and processed fruit and vegetables,” he says. In explaining their production process from the field to the table, Mr. Ziemann says, “We have excellent climate and soil conditions for crops, and apply state-of-the-art technologies; we also comply with animal welfare principles and regulations, as well as quality standards and systems in force in the European Union.”

The most important ones include, he says, HACCP (Hazard Analysis and Critical Control Point), GMP (Good Manufacturing Practice), GAP (Good Agricultural Practices, as well as ISO standard (Quality Management System).

A buffet dinner prepared by Polish chefs using Polish food and ingredients was held at the Renaissance Harbour View Hotel for the trade and the media for a first-hand experience of their quality produce.

The 2019-2022 promotional programme covering food products from the European Union member states under the name ‘Tasteful Europe – Tradition and Quality’ was well received at the recent Food Expo 2019 held at the Hong Kong Convention & Exhibition Centre.

Mr. Miroslaw Adamczyk, Consul of the Republic of Poland, addressed the trade and media.
Dynasty Chinese Restaurant at Renaissance Harbour View Hotel Hong Kong has just been named one of the Top 52 Restaurants and Bars by Marriott Bonvoy in Asia Pacific, the chain’s new travel loyalty program which guides guests to the best culinary destinations that define good travel.

In celebration of this accolade, the restaurant presents ‘Dynasty Award-Winning Champagne Pairing Menu’, offering gourmets and wine connoisseurs an unusual culinary experience. The menu features Dynasty’s celebrated signature dishes and new creations crafted by Executive Chef Suen Kam Sing. The gastronomic journey is further elevated by distinctive RSRV Grand Cru Champagne pairing for sheer indulgence.

These exceptional Champagnes are produced by champagne house, Maison Mumm, located in Montagne de Reims, which epitomize the excellence of the house’s terroir and savoir-faire since 1838. RSRV, which stands for ‘ReSeRVed’, is the mark for Cellar Masters to identify the outstanding Grand Cru champagnes that are for limited release and only reserved for Maison Mumm’s friends exclusively.

RSRV Cuvée 4.5, a complex and harmonious champagne that has been aged for at least four years in the cellars, is a unique blend of five Grand Cru vineyards. It carries the power and structure with fresh aromas from Pinot Noir as well as the elegance and tangy citrus notes from Chardonnay, and matches well with Barbecued Pork Accompanied with Sesame Ice-plant Salad. The acidity of the champagne cuts through the fattiness of the pork and elevates the honey and fruity notes of the champagne.

The great intensity and length on the palate of RSRV Blanc De Noirs 2009 with distinctive aromas of yellow fruit and hints of toast and brioche, is the ideal pairing choice for Deep-fried Lobsters in Homemade Sauce Served with Deep-fried Bun to bring out the umami flavour of the lobster.

For diners looking for a taste of legendary champagne, you must not miss the RSRV Lalou 2006. This rare and elegant champagne has been aged in the cellar for over 10 years, and is delicately poised between finesse and gourmet notes, offering guests a great length on the palate combined with exceptional fullness and freshness. It goes well with Deep-fried Cod with Vegetables in White Wine Sauce, elevating the richness of the champagne and sweetness of the cod.

The Dynasty Award-Winning Champagne Pairing Menu is available till 30 September 2019. Marriott Bonvoy Members enjoy exclusive savings up to 20% off.

To counter the summer heat and resurrect appetites, Ole Spanish Restaurant has come up with a brilliant idea by introducing a rare menu from northern Spain, with the emphasis on simple, wholesome homestyle meals.

Under the direction of Head Chef Antonio Martin and the Group Executive Chef Jesus Pascual, Ole is presenting an authentic menu from the northern Spanish regions of Galicia, Asturias, Cantabria and Basque Country. Facing the Bay of Biscay which is abundant in seafood, northern Spain has a rainy and cool climate with fertile grassland that is perfect for keeping livestock and planting crops. As a result, the region has ready access to an array of quality ingredients.

For starters, go for the award-winning Retorta cheese made from natural Spanish goat milk. It is the signature product of Finca Pascualete, a long-established brand in the Caceres region of western Spain. The flavoursome cheese goes well with crispy toast paired with a sweet tomato jam.

For something light and exquisite, there is no better choice than the Basque Country dish of Bacalao Cod which is cooked at 60C in garlicky oil, and then mixed with potato and milk until the meat turns smooth and tender. The dish is then stirred over a low heat for reduction to form a thick, pale yellow Pil Pil sauce.

Equally delightful is the Pearl Chicken Breast stuffed with prunes, morels and Solera Perigord. The secret to this dish is the sauce which is made from homemade beef stock and Solera wine. After the sauce is reduced, truffles are added to enhance the taste further.

You will definitely need to reserve space for Ole’s Cantabric cheesecake which hails from northern Spain. Sprinkled with fresh summer berries on top, the cheesecake melts in your mouth with a wonderful lemony fragrance.

For a homey degustation, Ole is hard to beat!
Lest we forget that food can be simple and delicious at the same time, Sixa serves the Steamed Plain Rice Rolls at your table. The silky-smooth rolls are cut into bite-sized pieces, and then topped with a premium soy sauce, sesame oil, Hoisin sauce and chilli paste to taste. Now who needs foie gras or caviar to massage the taste buds when humble ingredients can do the job just as well, if not better? The same principle applies to veggies. Instead of stir-frying or adding other condiments, Sixa has come up with the brilliant idea of steaming Choy Sum with preserved vegetables. It’s such a perfect match that one wonders why nobody has thought of it before! For a bit of sophistication, don’t miss the Sauteed Prawn with Preserved Black Olive. Chef Frankie first stir-fries the Chinese pickled black olives with Chinese yellow wine, before adding spring onions, onions and shiitake to the prawns. It’s a dish that’s bursting with flavours. But I think my grand award of the feast has to go to the Soy Sauce Chicken. Now any eatery in town can make you one, but Sixa’s recipe is to slow cook the chicken in heated soy sauce to preserve the tenderness of the meat, and to lock in the pungent aroma of the sauce. The chicken is then cooked again with the addition of Huadiao wine before being served in a casserole. It’s so yummy that you’ll want to come back again and again just for it.

If you want to impress your girlfriend, or perhaps even to pop the question after a fabulous meal, take her to Sixa!

When you think of Cantonese fine dining, Tung Chung doesn’t readily come to mind. But the recent opening of Sixa Restaurant at the Citygate shopping mall has completely changed this outdated perception, writes Andy Ng.

SPORTING SEA VIEWS AS WELL AS THE BREATHTAKING Ngong Ping 360 ropeway leading up to soaring peaks on Lantau Island, Sixa is a classy restaurant designed on the nostalgic theme of Hong Kong in the 1960s. Designer Steve Leung has skilfully brought back the gracefulness and gentility of this bygone era, whilst not forgetting its down-to-earth spirit. Using a colour scheme of soft pine and harvest gold hues, he features curved lines, as well as round chairs and dining tables in the spacious restaurant, creating a warm and harmonious ambience.

With more than 30 years of experience, including senior roles at Prince Court Restaurant and West Villa Restaurant, Head Chef Frankie Yeung is determined to complement the overall theme and décor by reviving some of the classic Cantonese dishes, but not without a new twist where he thinks it can bring in enhancements. Using traditional recipes as the foundation for his cuisine, he and his team are constantly exploring new gastronomic frontiers. “In Chinese cuisine, seasonality is fundamental,” he explains. “You have to know your ingredients, and you pick the best that the season has to offer.”

Conscious of the healthy eating trend, Chef Frankie is on the lookout for healthier ingredients and cooking methods. MSG is definitely out as he develops his own delicious homemade sauces. “Anybody can do a deep-fry or a stir-fry,” he says. “It’s in the braising, stewing and brewing where experience, skills, techniques and finesse shine through.”

Among Sixa’s many creative cocktails and mocktails, I’d highly recommend the Tequila Breeze, a wonderful concoction made up of Tequila, Malibu, lime, pineapple, orgeat syrup, and Blue Curacao. It’s a good start for the epicurean journey!

Sixa presents a bewildering array of exquisite dim sums and a wide selection of authentic Cantonese dishes, all with impeccable presentation. For example, the quintessential Shrimp Dumplings come in the shape of cute gold fishes that are eminently Instagrammable, while the Drunken Beef Shank comes in an open bird cage that elderly patrons used to take with them for early morning dim sum in traditional Chinese restaurants.
Mitsuru Konishi, one of Hong Kong’s most acclaimed Japanese chefs, has returned to the upper echelons of the city’s dynamic dining scene with the opening of ZEST by Konishi, writes Andy Ng.

The chef is also well-versed in the competitive Hong Kong gastronomic scene, working alongside Lai Sun Dining since 2013 to support the group with openings and trainings, and most notably for having opened and operated Wagyu Takumi as Executive Chef, earning two Michelin stars in 2014.

Towering on the 28th floor (the dining room) and the 29th floor (the lounge) at On Lan Street in Central, ZEST by Konishi is the culmination of the chef’s extensive travels, the development of his signature precision, and the realization of his enticing and invigorating interpretation of two of the world’s most intransigent culinary styles.

Putting his heart and soul into his culinary art, Konishi sports a style that is adventurous, vivacious and energetic at the same time. Guests will be able to see how he playfully blends new flavor profiles at the open kitchen, assisted by a team of equally fervent professionals.

Guests can choose their favorite dish from the a la carte menu, and the best made to share dish is the Ping Yuen Chicken that takes its inspiration from the Chinese classic, Eight Treasure Duck. Chef Konishi has re-interpreted it with locally-sourced chicken, and stuffs it with lotus-leaf wrapped Japanese rice, water chestnut, chicken liver, and foie gras, before smoking it over a fragrant bed of sage, rosemary and thyme. And the verdict? It tastes even better than it looks!

But it would be hard to better all the seasonal goodies specially assembled in the 9-course degustation menu ($1,380 plus wine pairing $780) available during dinner service.

The thing about degustation menu is that it’s hard to decipher from the name of the course as to what actually transpires on the dish. There is, therefore, a seductive air of anticipation. Take the first course of Sweet Corn & Corn Ice-cream for instance. It turns out to be a delectable cold soup of corn served with dashi jelly on top and a veggie combo including carrot and grilled corn.

It’s also the first time that I’ve tried Chi Ayu, a summer river sweet fish from Japan that carries a hint of bitterness. Deep-fried in rice cracker for crispy texture, and served over umeboshi (fermented/salted Japanese plum), guests are recommended to enjoy the delicacy wrapped in shiso leaves. It goes so exquisitely with the Delamotte Brut Champagne!

The highlight of the evening for me is the Shelled Hokkaido Scallop with Seaweed Jus. The giant scallop is taken out of the shell and cleaned first before Chef Konishi adds seaweed powder and seaweed butter to be sealed inside the shell with salt-crusted bread dough and cooked for a few minutes. It is then served with French beans. Now this is what I call epicurean indulgence!
Don’t worry if you’re not sure how to pronounce it, just ask the lobby staff for the Chinese restaurant and they will obligingly point you in the right direction.

The St. Regis Hong Kong has spared no expense in ensuring that its debut lives up to the luxury chain’s classic sophistication in terms of décor and presentation. Designed by Andre Fu, Run’s modern setting is inspired by the architecture of a traditional Chinese tea pavilion. Patrons shouldn’t just immerse in their culinary delights; look around and admire the soft, atmospheric ambience created by the contemporary take on the classic Chinese lanterns in moulded glass cubes and bronze. It’s all part and parcel of the fine dining experience.

Run is helmed by Michelin-starred chef Hung Chi-Kwong whose distinguished past experience includes the Man Wah Restaurant and Cuisine Cuisine at The Mira. He is renowned for developing his own style, with contemporary interpretations of traditional Cantonese cuisine.

Run’s delightful offerings span exquisite dim sum, fresh seafood, signature roasts and nourishing soups (Remember the restaurant’s name?). If you find it difficult to choose among so many delicacies in the a la carte menu, you can always opt for the Business Lunch menu, the Executive Lunch menu, or the pinnacle of indulgence – Chef Hung’s Specialties set menu!

Rice is an essential component for a well-rounded Cantonese meal, and it doesn’t come any better than the Fried rice with crab meat and salted duck yolks. For a bit of zest, add a bit of Run’s homemade XO sauce that is certain to lift the bowl to yet another level.

The desserts of Chilled pink guava cream, sago, coconut jelly, and Baked purple sweet potato puff are not to be sneezed at, but somehow after such a sumptuous feast, they become somewhat of an anticlimax.

If you want to go Chinese all the way, try pairing different dishes with Chinese tea. Kezia Chan, Tea Master, is on hand to brew and serve a special selection of leaves and their combinations for your culinary indulgence and spiritual purification.

But let’s start with the nourishment extraordinary – the Double-boiled abalone soup that also incorporates help, gip and baby coconut, and is served piping hot in a coconut shell. After this nutritious treat, you can forget any vitamin supplements you may be taking!

The starter trio showcases chef Hung’s gastronomic mastery. The East-meets-West plate features Roasted crispy suckling pig, Baked diced Wagyu beef puff with black pepper sauce, and Chinese marinated foie gras. You don’t need a masterchef to tell you all the intricacy in the preparation and the attention to details involved in these delicacies.

The three main dishes all feature expensive ingredients, and they call for superior cooking skills to do them justice. Instead of your usual Garlic Prawn, discover new horizons for your palate with chef Hung’s Simmered tiger prawn in crab roe sauce. The Steamed spotted garoupa fillet with Konjac and pickle chili is cooked to perfection, with the texture and the juiciness remaining intact. And finally, the Wok-fried Wagyu beef with garlic is pure sensation to the last bite, if only there were a full-bodied Shiraz or Malbec to complete the gastronomic extravaganza!
MOONCAKE MANIA

As the Mid-Autumn Festival looms around the corner, here’s a handy selection of some of the city’s best offerings.

A staple of local Hong Kong Chinese culture, the mooncake has taken on many forms throughout the years. From the traditional lotus seed paste to the flurry of new flavours there is bound to be a box full of pleasant surprises for everyone. Below are just some of the amazing mooncake offerings up for grabs this season, making the perfect Mid-Autumn gift for family and friends this festive season.

AQUA RESTAURANT GROUP

The Chinese Library, Hutong and Dim Sum Library be serving limited-edition complimentary mooncakes from September 12 to 15 to all guests celebrating Mid-Autumn Festival.

Enjoy an eleven-dish celebratory feast at The Chinese Library and end with the snowy ginger & sweet potato mooncake. Try the matcha & red bean mooncakes at Hutong or head over to Dim Sum Library to sample the osmanthus & rice wine mooncakes.


JOHNNIE WALKER X FORUM RESTAURANT

The Michelin-starred Cantonese restaurant has partnered with Johnnie Walker Blue Label to release limited-edition mooncake gift sets. Each of the three gift sets include a pairing of Johnnie Walker Blue Label Whisky and Spanish Iberico Ham Mooncake. Forum’s Abalone in Supreme Sauce and Port Ellen from Johnnie Walker’s Ghost & Rare series are added on for the ultra deluxe sets.


THE LANDMARK MANDARIN ORIENTAL, HONG KONG

Symbolic of the hotel’s pioneering role in one-of-a-kind dining concepts, Mandarin Oriental has taken its exclusive gourmet mini vanilla custard mooncake recipe and put it in a bespoke and sophisticated cream-and-bronze drawer box made from eco-friendly material. Guaranteed to make your family and loved ones enjoy the delicious treats in a timeless, elegant style.

To order, visit Amber restaurant at The Landmark Mandarin Oriental, or email lmhkg-mooncake@mohg.com

FORTNUM & MASON

With 312 years of expertise in festive traditions and seasonal delicacies, Fortnum & Mason is presenting its first limited edition mooncake. Undisputed masters of gifting, the gift boxes are decorated in characteristically beautiful packaging design in jade green celadon, and illustrations of the Mid-Autumn festival stories from ancient China. Fortnum’s Traditional Mooncake is made with top grade lotus seeds, pure peanut oil and two golden salted egg yolks and paired with a caddy of the brand’s famous Royal Blend tea.

www.fortnumandmason.com
the Langham Hotels & Resorts
Encased in an elegant box with illustrations of delicate lotus flowers, The Langham Hotels & Resorts offers an exquisite selection of signature mooncakes that come in an assortment of traditional and modern flavors. These include the Mini Custard with Egg Yolk, Custard with Egg Yolk and Kumquat, Red Bean Paste with Mandarin Peel and the traditional White Lotus Seed Paste with Egg Yolk, all available for sale at T’ang Court and Ming Court.

www.langhammooncake.com/en

Vive Cake Boutique
Coming in premium gourmet hampers, Vive Cake’s Shortcrusted Custard Mooncakes are rich, creamy and leave a decadent impression, making it the perfect offering for Mid-Autumn Festival gatherings. There are four hampers to choose from, featuring Golden Custard Mooncakes, Shortcrusted Lava Custard Mooncakes, and Classic Mooncake. Vive Handmade Cookies, Organic Taiwan Tea, and Handmade Meringue are additions for the deluxe and premium hampers.

www.vive.hk

Sheraton Hong Kong
If you’re looking for a delectable blend of traditional mooncake flavors, Sheraton has the Imperial Mooncake Collection. Choose from the well-loved Imperial White Lotus Seed Paste Mooncake with Double Egg Yolks, Imperial Mini Custard Cream Mooncake with Egg Yolk, and the new Imperial Mini Red Bean Paste Mooncake with Dried Citrus Peel.

www.marriott.com/HKGSI

W Hong Kong
The hotel’s Chinese restaurant, Sing Yin Cantonese Dining, introduces two types of mooncakes: White Lotus Seed Paste Mooncake with Two Egg Yolks and Mini Golden Custard Mooncake, each with two teabags of Teguanyin Classic in the W Hong Kong mooncake box. The hotel is also selling its specialty XO sauce made by its Chinese executive chef, Johnny Chan, who says the sauce is a delicious combination of dried scallops, dried baby shrimp, ham and chili.

www.whongkong-x.com
At a Vinexpo Bordeaux 2019 international symposium, some of the world’s foremost scientists, economists, academics and wine industry professionals learned that China is rising to the challenge of the dramatic impact of climate change on traditional viticulture.

As global warming and increasingly erratic weather exerts a profound influence, edging wine regions further north or south in respective hemispheres, China has been examining ways of adapting for 15 years, said leading researcher Professor Sha Li of the Botanical Institute of the Chinese Academy of Science, the world’s largest research organization.

The challenge is of key importance, as wine consumption in China is growing faster than anywhere else in the world, and China is now the seventh largest wine producer, and second largest grape-grower.

In the early 1950s, China planted 3,200 hectares of grapes. Aided by technological advances, viticulture expanded to 847,000 hectares by 2016. As climate change takes the chill out of winter, northern China and higher elevations such as the Tibetan plateau may be set to benefit.

China’s continental climate typically produces rapid increase of water, particularly for irrigation, is an issue, especially as soil salinisation is observed in some vineyards where drip irrigation is used, said Professor Li.

But to some extent, climate change could benefit northern vineyards, turning China into wine country. In the arid mountainous region of Ningxia, some 550 miles west of Beijing, the local government has reclaimed desert-like expanses through irrigation to transform a rugged backwater into China’s answer to Bordeaux.

Zones suitable for growing wine grapes have also moved into the northwest and northeast, with northern Xinjiang, Jilin and Inner Mongolia now producing wines.

Climate warming has also shrunk areas with short frost-free periods and low temperatures that restrict grape-growing, said research from the North-West Agriculture and Forestry University (NWAFU) which noted: “There is huge potential for development of wine production in China’s north.”

Climate change doesn’t just mean China is producing more wine, it is producing different wines, too. Bordering Mongolia and North Korea in the far northeast, Liaoning has become an emerging region for ‘ice wine’, with China’s oldest and largest wine producer Changyu Château Changyu (Changyu Pioneer Wine Company) building the world’s largest production centre.

“As adapting to climate change is the industry’s greatest long-term challenge,” said Vinexpo Supervisory Board President Christophe Navarre. “We simply need to act and make a difference. We are proud of this first symposium which examines an issue of such historic importance to viticulture.”

CHINA RISING TO THE CHALLENGE OF GLOBAL CLIMATE CHANGE ON WINEMAKING

As Bordeaux reports an “outstanding” 2018 vintage, Hong Kong leads as most valuable foreign market with a whopping 18% share of total export sales – ahead of mainland China (15%) and the United States (13%).

Exports equivalent to ten million bottles accounted for €327 million – up 3% from 2017 – and Hong Kong’s pre-eminence was all the more remarkable despite a slight 4% dip in export volume, to 77,000 hectolitres. The anomaly is explained by the impact of Hong Kong’s continued enthusiasm for quality and high-end Bordeaux reds.

As Bordeaux is now celebrating a special 2018 vintage, having overcome erratic weather including spring frosts, hail and mildew that decimated some vineyards, producing good dry white and sweet white wines, and outstanding reds.

Overall quality of 2018 dry white Bordeaux is excellent. Sauvignon Blanc wines are soft and delicious, Semillon is smooth and just as enticing, while Muscadelle is “especially expressive”.

Better than the 2016 vintage and better still compared to 2017, the Merlots are deep and concentrated ‘showing characteristics of a great vintage’, while Cabernets are classy, well-structured, and delicious, with a fine bouquet characteristic of the greatest vintages. Petit Verdot has also been acclaimed as ‘amazing’.

“The mantra was ‘first we despaired then we celebrated’ as outstanding latter season from mid-July to late September weather produced a surprising, out-of-the ordinary vintage ‘for the record books’, producing 5 million hectoliters,” said Allan Sichel, CIVB.

DON’T WE JUST LOVE BORDEAUX WINES?

Hong Kong returned to rank top export destination for wines from Bordeaux, France’s biggest wine region, in terms of value in 2018 as this year’s vintage is expected to produce some fantastic wines.

President of Bordeaux Wine Council.

When it comes to preferred wine style, Hong Kong remains firmly ‘red’, as ever, accounting for 97% of the market.

Groupe Bordeaux, combining affordable Bordeaux and Bordeaux Supérieur AOC, is in the lead with 47%, followed by the hallowed wines of Medoc & Graves accounting for 35%. Smaller yet respected producers of Saint-Emilion-Pomerol-Fronsac made up the market with 8%, and Grands Côtes at 6%.

“Hong Kong’s general enthusiasm for Bordeaux remains undiminished and is on track to continue,” said Sichel. “Despite small ups and downs, sales have settled at a safely stable overall level for the past five years – at more than double the market value of a decade ago when red wine, and in particular French red wine, became fashionable.”

Led by Hong Kong and China, Asia’s key overall importance to the Bordeaux market is underscored by accounting for 43% of all exports in value, compared to the European Union’s 29% and North America’s 16%.

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CONCENTRATING ON THE FLAVOUR

Named after an Aboriginal word that means ‘from the earth’, Yangarra, in the McLaren Vale in South Australia, is renowned for producing Rhone varietal wines that are an honest reflection of this very special single vineyard estate.

An integral member of the Jackson Family Wines since 2001, Yangarra Estate is widely lauded for its Grenache which were planted back in 1946. It has, in fact, been a staunch custodian of the old vines of which it has some 17 hectares. They grow in sandy soils with pockets of ironstone gravel soils, and ripen later in the season without accumulating sugar until much of the hot weather of summer has passed.

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In explaining the secret behind the success of the Yangarra Grenache, Peter Fraser, Manager and Winemaker, says, “The low yield results in intense fragrance which counter balances with the intensity of the flavour, structure and texture, holding it altogether.”

“The integrity of our site is never compromised as we don’t blend with other vineyards,” he adds. “We’re always showing our unique terroir.”

At the helm of Yangarra Estate since 2000, Peter is a multi-award-winner, having logged thousands of hours in the cellars and vineyards of Australia, Spain, France and the US. “I’m not interested in numbers on a piece of laboratory paper,” he says. “I’m interested in the flavour which is where my winemaking begins.”

Peter would stride up and down the vine rows on The Beach, the old wind-blow sand dune that is the backbone of Yangarra. He would taste the berries; check the dryness and flavours of their tannins, the crunchiness of their pips, the lusciousness of their sugars, and the cleansing astringency of their acids.

On his winemaking philosophy, Peter says it’s all about sensitivity, observation and experience. “I suppose you’d call my approach traditional,” he continues. “You need a scientific background, and then a fair bit of intelligence, experience and bravery to let nature have her way.”

Peter points out that Yangarra Estate has not used synthetic chemicals on the vineyard since 2008, and they have been certified since 2012. “Our goal in becoming biodynamic was primarily to improve our soil health and vitality, so that we can create wines that truly reflect the land on which they are grown,” he explains.

Peter believes it’s important to keep tasting great wines from around the world in order to continue developing and honing his palate. “I drink Chardonnay and Rhone whites; and for reds, I’m much more into medium bodied varieties, such as a Pinot Noir and Nebbiolo, and, of course, Grenache and blends.”

Peter’s summer hot picks include Yangarra McLaren Vale Roussanne 2017 which complements rich seafood like lobster and crab with its silky, slightly smoky oriental fragrance; Yangarra McLaren High Sands Grenache 2014 which is intense, brilliant, taut yet harmonious, serene, wholesome and complex with aromas of very concentrated, spiced dark fruits, and pairs well with smoked fish; and Yangarra McLaren Old Vine Grenache 2016 which matches perfectly with less spicy styles of Asian cooking with its complex, perfumed and elegant with a trademark tannin structure.

The latest accolade for Peter comes from James Halliday, the leading authority on Australian wines. He has named Yangarra 2016 High Sands Grenache as ‘Wine of the Year’.

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Launched in 2009, Wooloomooloo Steakhouse in Wan Chai has been sizzling for a succulent ten years and we’ve figured fabulous food and drink is the only way to celebrate this “ten-der” occasion. Our delectable time-honoured steakhouse classics are ready for your enjoyment and here’s to “steaking our claim” for the next ten years and beyond!
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