



NEW AND NOTED

with Adele Wong



Talk of the Town

As with many nighttime venues in the LKF and Central area, Hyde (2-3/F, Lyndhurst Tower, 1 Lyndhurst Terrace, Central, 2850-6283) also doubles as a restaurant during the day, and boy, do they serve some pretty-lookin' tapas. The time I was invited to try, we had a variety of the dishes at their spacious yet cozy third floor venue, and the most memorable visual for me was a steaming pot of mussels provençal accompanied by baguette slices and served with a choice of garlic butter chili wine sauce, tomato cream spicy sauce or lemongrass wine butter. Hyde also does an amazing "fusion loaf" of bread baked with feta, portobellos, bell peppers and pesto that I just couldn't get enough of. Pizzas, meat and seafood dishes round out their menu. And of course there's the drinks selection—that's when it comes in handy to be a nightclub on the side.



↓ On top of their usual picture-perfect desserts, **Paul Lafayet** (Shop G13, G/F, Windsor House, 311 Gloucester Rd., Causeway Bay, 3421-1982) also has two refreshing treats out this summer: the Mango Soleil (a vanilla mousse, green tea sponge cake and yummy mango combo) and the Hazelnut Ciel (hazelnut mousse and sponge cake paired with crispy crepe). Paul Lafayet is launching these new products in conjunction with an afternoon tea combo (2pm-6pm) where you can choose a piece of cake, a macaron and a dainty cup of Kusmi tea for \$68. With the muggy weather and sun and all, plus my recent aversion to chocolate-based desserts (have you noticed how many restaurants serve molten chocolate cakes these days?), I'm glad to see the Mango Soleil and Hazelnut Ciel both have more creative ingredients at their core.



Birthday alert: the Staunton Group has organized a massive 15-week celebration for their 15th anniversary by offering \$15 items at their various venues. Staunton's promotions have been going on since the beginning of June, but not to worry, you can continue enjoying the offers until mid-September. For example, you can get a slice of pizza for \$15 at **Staunton's Wine Bar & Café** (G/F, 10-12 Staunton St., Central, 2973-6611) from July 11 to July 17, or a \$15 strawberry sundae at **Portobello** (G/F, 9 Staunton St., Central, 2523-8999) from July 18 to July 24. It's a different deal at a different venue each week, so keep your eyes alert. (Yorkshire Pudding and Scirocco will be offering great \$15 specials, too.)

↑ Watch Out For...

The folks behind the clubs Banker and White Horse and yakitori house Bicho, all in Causeway Bay, are expanding their stronghold with the launch of **Edo & Bibo Oyster and Steakhouse** (28/F, Macau Yat Yuen Centre, 525 Hennessy Rd., Causeway Bay, 3421-0472). The ET Troop group will be providing—as the restaurant name obviously implies—a wide range of oysters and premium cuts in a "raw yet very homey" environment. Can't comment on the food just yet, but I'm excited to be checking it out this week!

Cheers

Hongkongers can now expand their vocabulary beyond "Absolut," "Smirnoff" and "Grey Goose," thanks to the ramped-up marketing efforts of **Kauffman** vodka—a premium brand that is also the sole vintage vodka producer in the world. Kauffman produces no more than 60,000 bottles per vintage year (2003, 2005 and 2008 at the moment) and so far we can only get a taste of them at **Café Gray Deluxe** (49/F, The Upper House, 88 Queensway, Admiralty, 3968-1106) and the **Mandarin Grill + Bar** (Mandarin Oriental, 5 Connaught Rd., Central, 2522-0111). But the brand wants to conquer more and more bars in town, so Shore, Jem Bar + Lounge and Hush are all due to hop on the bandwagon soon. Yay for variety!



Send a picture of your favorite restaurant experience to us at dish@asia-city.com.hk to be featured in a future issue!