



**NEW
AND NOTED**
with Adele Wong



Sorry readers, there's gonna be minimal frills in this week's column as I try to finish a gazillion things before deadline. Two things before the drill: watch for our HK Eats dining guide coming out next issue, and send me your food photos!



↑ Talk of the Town

For those of you who missed our mooncake feature last week, there're a couple more promotions you might be interested in: **Sino Land hotels** (Island Pacific, Hong Kong Gold Coast, City Garden, Royal Pacific) are selling special pandan-flavored mini cakes that are selling in eight-piece sets for \$248 per box. Call the hotel closest to you for details, and you can pick up your orders from now until September 10. Angry Birds mooncakes are also coming to town, courtesy of **Maxim's** (pictured). The pastries come in the shape of the characters that feature in the popular iPhone/Android game app and are now available at all Maxim's cake shops.

Mitake Yakiniku (G1019, Kam Sing Mansion, Stage 10, Taikoo Shing, 2513-8886) is offering a special two-person dinner to celebrate "Yakiniku Day" (August 29 of each year—a national Japanese celebration, apparently) and for \$480, the two of you can enjoy grilled short ribs, ox tongue, Hokkaido scallops and the rest. Available from 6:30pm to 10:30pm on August 29 and 30.

To celebrate their fourth birthday, **D Deck** wants to give you a free gift just for the helluvit—all you have to do is go online and complete a user experience survey



for them, and you'll get a custom-made luggage tag via post in return. Check out www.ddeck.com.hk for more details!

New menus: **Scirocco** (1/F, 10-12 Staunton St., Central, 2973-6605), after a revamp, has introduced a new selection of Mediterranean delights. Slow roasted veal on aubergine, refreshing gazpachos and pan-seared tuna are all part of the mix, alongside yummy dips and pita breads. See these pictures if you need convincing. Meanwhile, **Bloom** (5/F, LKF Tower, 33 Wyndham St., Central, 2810-6166.), celebrating its first birthday, is offering an anniversary degustation menu of ten items (three starters, one pasta, three mains, three desserts) for \$600 per person (an extra \$280 for wine pairing). The dishes are supposed to be tasting-portion-sized, but they're walking a really fine line with their definition. Try to skip breakfast and lunch beforehand.

☉ **Angel's Share** (2/F, Amber Lodge, 23 Hollywood Rd., Central, 2805-8388) might be a whisky bar, but it's soon to be one of the few places to grab a kickass late night dessert in this part of town, with their introduction of apple tarte tatins, meringues and chocolate cakes to match their handsome alcohol selection.



Watch Out For...

Hotel Panorama (8A Hart Avenue, Tsim Sha Tsui, 3550-0388) is welcoming a new restaurant on the 38th floor, by the name of **Ava**—to be opened on the first of September. Expect something similar to sister restaurant **Azure**, where a little bit of everything (modern international is what it's called) is served from lunch to dinner. They'll also have the drinks and post-dinner entertainment covered, naturally. It's supposed to be super posh—tell you more when I've had a firsthand experience.

Email us at dish@asia-city.com.hk.

Scirocco