



NEW AND NOTED with Adele Wong



Viva Mexico at Four Seasons



Four Seasons



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Watch Out For...

Oolaa Petite (Shop 12 & 14, Regal Court, Star St., Wan Chai, 2529-3823): Castelo Concepts has been working pretty darn hard lately. Soon after opening Harrington's (see review, page 30), they're already onto their next project on Star Street, where Epoch used to be. The place was still boarded up when I walked by a couple days ago, but the opening is planned for the first week of June and, judging by its name, we're probably going to see something very similar in concept and style to the lovely Oolaa on Bridges Street. And that's not all: Castelo plans to open another two restos on Bridges Street in the coming months—we're hearing something about burgers and something about sushi. Can't wait!

Nico's Spuntino Bar + Restaurant (G/F, 49 Elgin St., Central, 2978-3949): Staunton's Group should be opening this all-new Italian resto by Saturday if everything goes according to plan. No pics or sneak peeks yet—all I know is it's supposed to have a dedicated spuntino bar (kinda like Italian tapas, and rustic Italian dishes like homemade Calabrian pastas and Campania-style pizzas). Speaking of Staunton's, they recently paired up with Table For Two (www.tablefor2.org.hk), the charity I wrote about last week, to host a "Big Lunch" in celebration of Queen Elizabeth II's diamond jubilee. Held at **Yorkshire Pudding** (G/F, 6-8 Staunton St., Central, 2536-9968) this Sunday June 3, the lunch will cost \$498 plus 10% service for two people and will come with a whole bunch of English-style goodies like Scotch eggs, Cornish pasties and Yorkshire pudding (natch). Most importantly, Staunton's will be donating a percentage of the sales to TFT, who'll then transfer the funds to a primary school in Qinghai so that students can get more nutritious meals. It's a win-win-win deal, and interested parties should call Yorkshire Pudding or email enquiry@tablefor2.org.hk to reserve a seat.

Talk of the Town

From now until June 10, **Four Seasons** (8 Finance St., Central, 3196-8820, thelounge.hkg@fourseasons.com) will be

offering some authentic Mexican fare to its patrons (read: NOT tacos), by bringing in Four Seasons Mexico City's executive sous-chef Jorge Gonzalez to The Lounge and Blue Bar to cook up veal mollejas (sweetbread), chicken huarache (flatbread) and tres leches ("three milk") cake under a glorious Viva Mexico menu. Both lunch and dinner options are available and start at around \$390 per head (for lunch), not including service or beverages. Meanwhile, bartender Alfredo Sanchez, from Four Seasons Resort Punta Mita, will be shaking up some tasty cocktails with tequila, Cointreau, mescal and serrano chilies for Blue Bar to add to the Mexican vibe. You can't book ahead for lunch, but you can do so for dinner, so remember to plan ahead, amigos!

Cheers

There's a new online wine boutique, **Signature French Wines** (www.signaturefrenchwines.com), that'll make it easier than ever for you to fine-tune your wine snobbery and avoid New World tittle like the plague. The wines are all from France, natch, and you can get your cotes-du-Rhones and Burgundies and all those grandiose-sounding Chateau La-Blahs that are sure to impress your equally clueless friends. To be fair, the site does seem to offer really great deals: you can get reputable reds and whites for as low as \$100 to \$200 per bottle (with a minimum order of six bottles). Easy way to stock up the wine fridge without breaking the bank. For the rest of us, there's always Yellow Tail (see 852 Opener, page 29).



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