



WHERE square footage in crowded downtown is scarce and expensive, a few talented chefs have taken their kitchens to industrial buildings so they have the space to create and dinner guests can relax in spacious surroundings even if the journey is slightly arduous, until the subway extension is completed. Kwai Bo Industrial Building in Wong Chuk Hang currently houses 4 dining options including **Dine Art**. The 370 sq m space (with outdoor terrace) combines a kitchen equipped to turn out fine dining and an art gallery space of simplistic decor featuring pieces by Australian painter Fred Williams and Chinese-French artist Zao Wou Ki, among others. Lunchtime service seats 32 people and the three-course set lunch menus with choices between pasta, fish, meat or salad, are priced to attract the executives who work in the industrial estate area (\$98-\$168/\$A17-\$A29 per person). In the evening it becomes a private dining space for up to 24 (to ensure complete privacy, booking for a minimum of 10 is recommended). Chef **Cosimo Taddei** (formerly at Domani) lends his Italian heritage to create a five-course fine dining menu (\$880/\$A157), using imported seasonal ingredients from Italy and around the world. Current menu starts with raw Sicilian red prawn packed with sweet flavours, contrasted with the essence of citrus mandarin, followed by a pigeon platter of roasted leg, succulent warm breast carpaccio and intensely flavoured liver pâté, a risotto based on Alaskan crab, zucchini flower and grey mullet bottarga, the pungency of which may divide opinion, followed by a juicy roast Iberico pork paired with the subtle earthy aromas of the truffle broth and a feather-light dessert of yoghurt mousse and orange sponge cake. Phone +852 6745 9130.

Combining edgy art and innovative fine dining is French restaurant **Bibo** on Hollywood Rd, Central. Be prepared for the obscure entrance, which has

baffled many first-time visitors. Descending the narrow staircase, you start to take in a scene of "contemporary fine art meets street art" - poster art by Mr Brainwash paying homage to Kate Moss and Jean-Michel Basquiat, giant Mickey Mouse by KAWS, a portrait hand-drilled by Portuguese artist Vhils, creation by French graffiti artist Mist, Pure Evil's enigmatic combination of the faces of Chinese actress Zhang Ziyi and American icon Audrey Hepburn and a blood-red glass creation by Jean-Michel Othoniel. Art has taken over every centimetre of space here, even the stairs! Classically trained at institutes like Alain Ducasse at Plaza Athenee in Paris and L'Atelier de Robuchon in London, chef **Mutaro Balde** produces artistically crafted modern French creations. There are three menus: six-course Plaisir (\$1200/\$A213), four-course Gourmand (\$900/\$A160) or three-course Decouverte (\$680/\$A121), with wine pairing options. There is also a selection of Les Grands Plaisirs, featuring indulgent additions such as Le Caviar (\$700/\$A125) or dishes for two to four to share, including La Cote de Boeuf (\$1500/\$A267) or La Coucou de Rennes (poached chicken crisped in charcoal oven, \$1000-\$1300/\$A178-\$A231). If you are looking for a perfectly grilled Dover sole, the Bibo version of La Sole (\$980/\$A175) is definitely worth a try, served with salted butter and lobster bisque sauce, seasonal vegetables and heavenly potato puree - perfect for two light eaters to share. Highly recommended first or second courses are: L'Oeuf Mayo - a definite winner, with the creamy bright orange egg yolk running out of the slow cooked Taiyouan organic egg, mopped up with sourdough breadcrumbs, garnished with homemade mayonnaise; Le Champignon - oven-roasted mushrooms, with parmesan cheese shavings; Les Legumes with mixed seasonal vegetable salad, with tomato syrup and La Salade Vegetarienne

with figs, artichoke, asparagus, fennel and burrata, drizzled with black Perigord truffle vinaigrette. Save room for chef Balde's ultra-decadent Le Chocolat, complete with almond dacquoise, feuilletine praline, light chocolate mousse and Madagascar vanilla ice cream. The wine list is 100 per cent French, with an extensive selection of champagne. Corkage is \$500/\$A89 a bottle. There is one private room with a view of the cellar that sits eight comfortably. Phone +852 2956 3188.

Organic and biodynamic wine supporters will love **La Cabane Wine Bistro** by **Karim Hadjadj** and **Cristobal Huneeus**. A veritable bistro, very popular with local French-native residents, the delicious and authentic food is amazingly valued, with two-course set lunch at \$130/\$A23, including a glass of wine or tea/coffee. Start the evening with wine by the glass (from a list of about 20, ranging from \$70-\$140/\$A12-\$A25) and a platter of charcuterie or cheese from the blackboard selection (from \$75/\$A13 for one choice to \$300/\$A53 for a large slate of five items), before moving on to more hearty dishes: beef tartare with polenta fries (\$150/\$A27), fried frog's legs (\$150/\$A27), braised rabbit leg, nettle risotto, dark beer gravy (\$220/\$A39) or pan-fried fresh cep, organic onion mash, potato rosti (\$230/\$A41). Finish with the classic Pain Perdu or other sweet temptations, each at \$80/\$A14. No external wine is allowed, but the extensive wine list offers value for quality. There is even a cider made with 20 varieties of apples! Bonus: no service charge. Phone +852 2776 6070.

Hong Kong welcomes a new home to natural wine, music, art and European-style shared plates at **MyHouse**, where guests are invited to be natural, as if at home. The decor lends on natural woods and recycled products to emphasise the chilled atmosphere, and natural light is encouraged through large windows. Founded by creative natural living enthusiast **Alison Christ** and natural wine expert **Karim Hadjadj**, MyHouse is where one comes to relax, pick up the headphones and listen to music from a selection of old vinyls, while enjoying a cup of coffee or a glass of wine, or share a meal of organic produce, free-range meat and sustainable seafood with a few friends, while discovering the selection of natural wines. Later at night, resident DJs turn up the pace with music that ranges from reggae to house. MyHouse, QRE Plaza, Wanchai, seats 100 and includes a private dining area; phone +852 2323 1715.

*Above:* Interior of Bibo, with art by Jean-Michel Othoniel.