



SURROUNDED by water, Hong Kong is living up to its reputation of Fragrant Harbour with some serious additions to the seafood scene, quite a long way from the mandatory tourist visits to Jumbo and Tai seafood junk boats in Aberdeen. Local restaurateur **Yenn Wong** and celebrity chef **David Lai** teamed up to create **Fish School**, tucked away in a little alley in the latest foodie haven, Sai Ying Pun in the Western District. Modern and simple decor, with a sombre tone, complete with three large fish tanks, Fish School only takes bookings online and offers counter and table seating. Only opened since October, Fish School has elicited rave reviews from local foodies for its eclectic twists to classic Western and Cantonese seafood dishes, using fresh ingredients sourced locally. Signatures include decadent monkfish liver, foie gras presse, with aged tangerine peel and roselle, marinated raw crab with sea urchin over rice, raw snapper with fermented chilli and confit tomato, and the chef's interpretation of the Cantonese classic Golden Prawns, Mantis shrimp popcorn with cured duck yolk. Not everything is seafood here: carnivores will love the starter of Wagyu beef tartare, fermented mushroom and mustard brulee and the grilled Australian Wagyu bavette (\$280/\$A51) and the local Lung Kong chicken (\$240/\$A44) as a main course. Tapas-sized dishes for sharing around \$115-\$185/\$A21-\$A34. The menu changes according to the season to ensure only seasonal produce is used. There is a concise but nicely appointed wine list and there is no service charge. Phone +852 2361 2966 or www.fishschool.hk.

Staying in the Sai Ying Pun/Kennedy Town area, **Gutlee Sushi** in its unpretentious setting, with decor of conch shells, crustaceans,

photos and memorabilia from Japan, promises daily jet-fresh seafood, including a special crab, with prices that match the intimate setting and attentive service. If you are in search of something more exclusive than the ubiquitous salmon and tuna sashimi, this is the place. The Hokkaido red king crab, if available, is a very special treat, as are the conch from Okinawa and the Hokkaido abalone. Some cooked dishes to recommend include onsen egg, Nagasaki oysters, unagi (grilled eel) sushi and crab meat rice porridge. Also not to miss are crab roe sushi and the red mullet, eaten first as sashimi, with the bones of the whole fish slowly grilled to perfection served as a second course. Oishii! There is an interesting list of Japanese beers and sake to go with such delicacies. Expect to pay around \$500-\$800/\$A90-\$A145 per person. There is limited seating and it is not easy to book! Phone +852 2818 1923.

As stealthily as its predecessor closed its doors, **Fishteria** by chef **Gianni (Giando) Caprioli** quietly opened in a two-storey space on busy Queen's Rd East in Wanchai to serve Italian style seafood. Start the evening with a drink and a few oysters or some charcuterie at the downstairs bar, with walls decorated with funky artworks by Dutch artist Selwyn Senatori. Highly recommended is the octopus gallego, with tender octopus drizzled with olive oil and paprika, served on a bed of potatoes, blue fin tuna tartare, lobster with giant macaroni in tomato sauce and the generously portioned grilled vegetable and burrata dish, with probably the freshest burrata you could find in Hong Kong, easily a main course for vegetable lovers. Some classics that cannot be missed include lobster bisque, deep-fried calamari and the salt-baked sea bass, so fresh that it

would delight all seafood aficionados with just a drizzle of olive oil and a sprinkle of salt! Finish with the dark chocolate mousse or the divine sgroppino, made with prosecco, vodka and limoncello sorbet! There is an excellent Italian wine list, with well-researched representations from different Italian regions. Expect to pay around \$800/\$A145 per person for a three-course meal. Phone +852 2343 8111.

For an authentic local seafood experience, head to the **Aberdeen Wholesale Fish Market Yee Hope Seafood Restaurant** - you cannot miss it as it is the only restaurant inside the market. Not the fanciest setting, with disposable plastic sheets as tablecloths, but it delivers the experience of eating with the locals in the fishmongers' canteen! Best to let the owner of the restaurant help you choose the dishes by calling ahead to book a table and giving him your budget. This is the kind of place for a group outing so you can try more dishes. You will not be disappointed by the salt and chilli abalone, steamed Geoduck clams with glass noodles, calamari with deep-fried garlic, steamed fish (make sure you ask for the daily catch), steamed abalone with soya sauce and spring onion, and a nice and crispy sweet and sour pork. Make room for a very local dessert. It is done exceptionally well here - Cantonese style "French toast" with peanut butter as filling, topped with butter and generously drizzled with syrup. Open for lunch only. Take a walk along the Aberdeen Promenade after lunch to take in the "fragrance" of Hong Kong harbour and reminisce about old Hong Kong! Phone +852 2177 7872.

Above: Hokkaido red king crab, Gutlee Sushi.
Below: Red Mullet sashimi, Gutlee Sushi.

