

ARGUABLY the award of three Michelin stars is down to seamless teamwork. At **Lung King Heen**, the temple of haute cuisine chinoise at the Four Seasons Hotel in Hong Kong, they pay attention to every aspect of food execution and service to ensure diners of a truly memorable experience. Start the meal with signature deep-fried crab shell stuffed with onion and fresh crab meat (\$HK220/\$A38) - perfectly balanced proportions of crabmeat and onion, with just a dash of Lea & Perrin sauce to contrast the freshness of the crabmeat. I particularly recommend the barbecue suckling pig (\$HK360/\$A63) - crispy crackling atop tender succulent meat and a layer of fluffy rice-flour pancake (go easy with the plum sauce!), and the divine Lung King Heen roast chicken (\$HK270/\$A47 half portion; \$HK540/\$A94 whole chicken) - beautifully roasted chicken, moist and tender, with wafer-thin crispy skin, glistening with such brilliance and hardly any fat underneath - a classic! For a touch of spice, try the wok-fried prawns with organic black garlic and dried chilli (\$HK380/\$A66) and wok-fried Australian beef tenderloin with spring onion, garlic and black pepper (\$HK440/\$A77). Finish with either the Lung King Heen signature fried rice or the stir-fried puntalette with minced beef in XO chilli sauce (\$HK240/\$A42) - an East-meets-West dish packed with bold flavours and al dente textures, tasty to the last grain! The wine list offers a comprehensive choice, but for something different try senior sommelier

Bernard Chan's, "A Taste of Asia" - a flight of six tasting portions of six wines and spirits from Asia, including China, Taiwan, Korea, Thailand, India and Japan (subject to seasonal changes, \$HK600/\$A105 per flight). The restaurant offers a tasting menu at \$HK1780/\$A311 or \$HK2380/\$A416 with wine pairing. Corkage is a staggering \$HK750/\$A131 a bottle! Be sure you book well in advance and ask for a table with the view. Phone +852 3196 8888.

If you are on the Kowloon side for lunch, **Cuisine Cuisine** inside The Mira Hotel is a great choice for quality dim sums. If you do not wish to bother with the a la carte menu, there is a choice of either all-you-can-eat dim sums at \$HK298/\$A52, with choices from almost 30 different dim sum

dishes (second orders possible), or the executive lunch menu at \$HK398/\$70. I particularly recommend the utterly delectable baked barbecued pork and pineapple bun with crystal sugar crust (\$HK58/\$A10 for three pieces). Eat it when it arrives piping hot and bite into the juicy interior while coating your lips with the icing - heavenly! It promises to convert anyone with an aversion to sweet and savoury in the same bite. The bean-curd sheet rolls stuffed with cod fillet and topped with shrimp roe takes savoury flavours to a new experience (\$HK60/\$A11 for two pieces). The almost translucent steamed rice-flour rolls stuffed with scallops, honey beans and lily bulbs are delicately seasoned to emphasise the freshness of ingredients. The simple and yet totally moreish stir-fried rice rolls with sesame seeds and soy sauce are evidence of the chef's mastery of the wok (\$HK52/\$A9). Finish the meal with fragrant lychee-flavoured steamed egg white custard. Do not miss out on the specially selected teas, particularly the intensely flavoured and silky Sow Mei, the aromatic Iron Buddha or the Iranian rose bud tea with its digestive quality. At dinner, the restaurant offers a choice of two tasting menus based on seasonal dishes, starting at \$HK968/\$A169, without wine pairing. Restaurant manager **William Chan** offers an extensive choice of wines by the glass to pair with the dishes. Corkage is \$HK350/\$A61 a bottle. Phone +852 2315 5222.

For an experience that combines architectural and cultural heritage with culinary diversity, head for **Hullett House** inside the 1881 Heritage Compound in Tsim Sha Tsui. Originally constructed in 1881, the former marine police headquarters is one of the four oldest surviving government buildings in Hong Kong, and together with the old Kowloon fire station, it has been redeveloped into a boutique hotel and commercial compound, preserving as much heritage as possible. Hullett House is a boutique hotel with 10 individually designed suites, with balconies overlooking the city, harbour or garden, as well as seven dining outlets, function rooms and lawns and courtyards to suit different event needs. There is a piece of Hong Kong



heritage cleverly woven into every detail of Hullett House's interior design. Be sure to explore and admire the preservation details, including salvaged wood from the deck of an ancient Chinese junk, to white stucco colonnades from 1881 and restored stable doors. The crimson egg lamps lining the staircase from Stables Grill to Whisky@Stables are symbolic features of local traditional wet markets. Whisky@Stables boasts a venerable collection of over 100 different whiskies from around the world and plush Victorian English furnishings to detain weary feet and tempt curious palates. You might find yourself carrying a pint of local brew Young Master into the grey confines of preserved prisoner cells inside Mariners' Rest for a unique experience. The decor of the Chinese restaurant Loong Toh Yuen marries the ambiance of an old HK teahouse and refined Regency chinoiserie. The all-you-can-eat dim sum lunch at \$HK198/\$A35 (weekdays) or \$HK248/\$A43 (weekends) offers great value for traditional Cantonese dim sums. The kitchen of the Western restaurant, St George, has recently been taken over by young local talent Jeff Chan, who, as head chef, has created a southern French-influenced menu reflecting his earlier training at Le Jardin des Sens in Montpellier. Signature dishes include 52° confit of salmon with cucumber, granny smith and smoked caviar, and Iberico pork rack with pork cheek wrapped in spaghetti, morel cream and mushroom puree. There are two set dinner menus (\$HK988/\$A173 or \$HK1288/\$A225), with wine pairing as an optional extra. Phone +852 3988 000. **I**

Above: Iberico pork rack, with pork cheek, spaghetti, morel cream and mushroom puree from St George Hullett House.