

# hong konggrapevine

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THE COMBINATION of altitude and fine dining may sound like the front row of an A380. But add to this the celebrated view of Hong Kong's neon-lit skyline and you have some of Hong Kong's best high-altitude fine dining choices. **Tin Lung Heen** in the Ritz Carlton Hotel, located on the 102nd floor of the sky-scraping International Commerce Centre in Western Kowloon, offers two-Michelin starred Cantonese cuisine in a luxurious setting. With 36 years of experience across the globe, including Beijing, Shanghai, Dubai and the UK, chef **Paul Lau** has refined traditional Cantonese dishes with innovation of ingredients, presentation and cooking techniques to take the dining experience to new heights and to bring harmony to wine pairing. Almost every top Cantonese restaurant in Hong Kong boasts the best "char siu" dish (barbecued pork) - Tin Lung Heen's version uses Iberian pork and is tender and succulent, with the honey complementing the charred taste and subtle meat flavours (\$HK308/\$A51). Another classic starter is the steamed crab claw with egg white in hua diao (Chinese yellow wine) (\$HK298/\$A49 per serve), beautifully paired with vintage champagne or pinot gris. For a nourishing and tasty soup, try chef Lau's braised lobster soup with fish maw: aromatic lobster veloute, packed with delicate but intense flavours and served with fresh lobster meat and creamy fish maw (\$HK688/\$A114). Try the stir-fried lamb loin with leek and premium soy sauce (\$HK188/\$A31) paired with a fine Bordeaux red or a lush and peppery syrah. Dinner is recommended for the full experience, but traditional dim sums at lunch are much commended. The restaurant also boasts a comprehensive range of gourmet teas. Phone +852 2263 2270.

**Tosca**, with stylish decor, high ceilings and an open kitchen makes a complete contrast to next door's Tin Lung Heen. Chef **Pino Lavarra** has been at the helm of this Michelin-starred restaurant since 2013. With 30 years of experience, chef Pino brought to Tosca his southern Italian culinary flair gained from two-Michelin starred Rossellini's on the Amalfi Coast, which had garnered the Michelin stars for nine consecutive years. Chef Pino's

innovative fine Italian cuisine is exemplified by starters such as the sea tiramisu with Mediterranean red prawn carpaccio, seared scallop and parsley cream (\$HK478/\$A79) with complementing flavours and textures, and his signature beef carpaccio, served thick, with creamed ricotta cheese, rice crackers and homemade tomato jam (\$HK398/\$A66). The a la carte menu features modern classic pasta dishes such as homemade fusilli, chicken tomato sauce and provolone cheese (\$HK428/\$A71), and sweet pea risotto (with or without pink prawn) cooked to perfection and packed with intensely sweet flavours from the humble pea (\$HK398/\$A66). The main course of Australian wagyu beef tenderloin, foie gras, and EVO potato puree (\$HK698/\$A116) is the perfect complement to a full-bodied brunello, barolo or southern Italian red. For the full creative experience, head for the tasting menu (four, five or six-course options starting at \$HK1280/\$A212 per person or \$HK1980/\$A328 with wine pairing) which includes seasonal creations such as the green spaghetti "chitarra", wrapped with swordfish paper, baby squid and black olive oil. Be sure to secure a place at HK's tallest bar, the aptly-named **Ozone** (same hotel), located at 490m above sea level, for a night cap when you book for dinner. Phone +852 2263 2270.

**Tenku RyuGin** is just one floor below, but does not form part of the same establishment and is a complete change of ambiance from the vibrancy upstairs. The first overseas offshoot of three-Michelin starred Nihonryori RyuGin from Tokyo, it has already earned two Michelin stars just two years after opening in HK in 2012. The chef de cuisine is **Hideaki Sato**, classically trained in both French and Japanese cuisines. A trusted disciple of founding chef **Seiji Yamamoto**, chef Sato was tasked with leading the team at Tenku RyuGin. Tenku RyuGin interprets traditional Kaiseki cuisine in chef Yamamoto's signature creative style, overseen by chef Sato, and the monthly menu reflects the attention to balance of taste, texture, colour, and presentation (including the earthen or lacquered ware) by using the freshest and highest quality seasonal ingredients flown daily from Japan. No detail goes amiss at



this institute that embodies perfection and tradition. Set dinners only - the \$HK1980/\$A328 per person 10-course meal follows the traditional structure of Kaiseki and consists of appetisers, simmered dishes, sashimi, a grilled dish, soup, steamed dish, and dessert. Phone +825 2302 0222.

For less formal dining at high altitude, without climbing 100 floors in an elevator, **Cafe Deco** with its Art Deco interior design at The Peak is a venerable venue that has withstood the test of time for over 20 years, with **Martin Kniss** as executive chef since 1994 and **Hari** the tandoori chef since 1994. Dishes range from classic Mediterranean to authentic Southeast Asian/Indian, with a seafood bar featuring 12 different types of oysters and luxurious sushi rolls, such as the Dragon Roll (\$HK168/\$A28) packed with nine different ingredients, and succulent grilled meat and seafood. Favourites are tartufo e prosciutto pizza (\$HK198/\$A33), smoked Scottish salmon on naan bread (\$HK186/\$A31), aromatically spiced tandoori Himalayan chicken (\$HK210/\$A35), a specialty from the restaurant's Nepalese chefs, Himalayan MOMOs (wholesome steamed meat dumplings) (\$HK139/\$A23) and nasi goreng (\$HK165/\$A27). A new menu also features sustainable seafood dishes - a project in partnership with WWF HK. There is a comprehensive wine list with selections from \$HK360/\$A60 a bottle and by-the-glass options. Sunday brunch is popular among locals and visitors. Climb the Peak on the iconic peak tram, followed by an early evening stroll around Lugard Rd (a favourite circuit offering some of the best views of HK) to work up an appetite before heading to Cafe Deco. Phone +852 2849 5111.

Above: Tin Lung Heen - Private Dining Room.