

appetite

Food • Wine • Luxury

White magic

ANGELIC-LOOKING
INGREDIENTS AND

TREATS, FAIR AND
ALL THINGS WHITE AND DELICIOUS



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ON FOOD, FRIENDS AND FORGING RELATIONSHIPS
TÊTE À TÊTE WITH TETSUYA WAKUDA



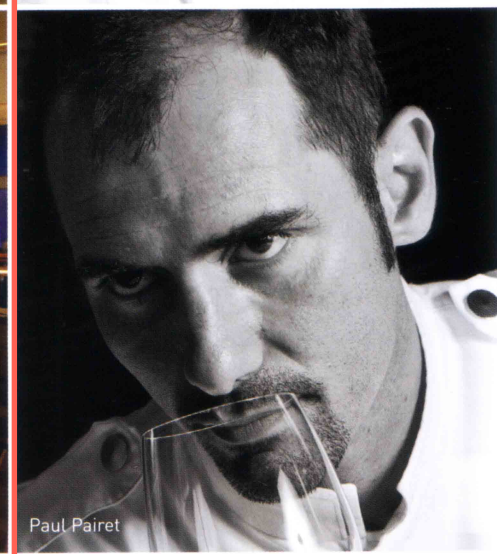
Xiao Nan Guo



Jason Atherton



Nanhai No.1



Paul Pairet

STYLE SHANGHAI

Shanghaiese restaurant Xiao Nan Guo opens at the iconic One Peking in Tsim Sha Tsui, Hong Kong, in the form of fine dining outlet Xiao Nan Guo Premier - Haute Cuisine de Shanghai. The restaurant interior conceptualised by award-winning Hong Kong designer Steve Leung, is a contemporary interpretation of a traditional Jiang-nan garden, complete with a zigzag bridge that leads to the main dining area. 10F, 1 Peking Road, Tsimshatsui, Kowloon, Hong Kong.

NEW IN THE DOCK

Nanhai No. 1 and Eyebar – the latest fine-dining projects by Elite Concepts – opens on the top floors of iSQUARE in Tsim Sha Tsui. The ocean-themed contemporary Chinese restaurant and bar is decked with historical naval artefacts and even has a miniature replica of the Nanhai No. 1 vessel. Taking inspiration from China's pioneering merchant ship which it is named after, the food reflects the style of the local cuisine

from the South China Sea region — think fresh daily catches and signature dishes of braised garoupa's fin with bamboo shoots, simmered geoduck with consommé and baked oyster in spicy Sichuan sauce. The adjoining Eyebar runs the entire length of the restaurant and offers both indoor and alfresco seating. With a cool open-air rooftop deck perfect to see and be seen and an exotic cocktail menu complemented by barbecued seafood bites, it is expected to become the hottest new drinking spot in the area. 29-30/F, iSQUARE, 63 Nathan Road, Tsim Sha Tsui, Kowloon, Hong Kong. Tel: +[852] 2487-3688.

HAUTE TABLE

After leaving the industry speculating for months, the official news is finally out: Jason Atherton of Maze fame is indeed helming Table No.1 at the The Waterhouse at South Bund. The gastro-bar which opened on 5 May is Jason's first restaurant in Asia and in the world. We also hear that he is busy with a new restaurant project in

London, slated to open this September. Watch this space to find out more!

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ULTRA SECRET

Paul Pairet, ex-Jade on 36 and now of Mr & Mrs Bund fame, is a busy man. Within a year of opening Mr & Mrs Bund, he is working on a new project. Word in the industry is that Ultraviolet is going to be an outrageously new full-sensory dining experience concept. Think dining chairs resembling racing car seats, fitted with gadgetry that will play sounds that evoke certain emotions and spritz scents at the diner. It is believed that the location of the restaurant is going to be kept a secret — even after the opening. Guests will have to wait at Mr and Mrs Bund to be chauffeured to the secret location — we hear that the dining room can only be entered through some secret passage, possibly through a T-shirt shop. We just wonder if diners will be blind folded during the car ride.