

This fortnight's wine and dine news

Best of both worlds

A good slab of beef and a well-structured red wine are best friends when it comes to the dining table, so why not try the pairing with a luxed-up burger and a glass of grand cru? **Mo Bar** at the Landmark Mandarin Oriental is offering this awesome pairing, allowing guests the opportunity to pair Châteaux Talbot and Pascal Lachaux wines with the best wagyu burgers in town. The pairing is \$368 per person and is guaranteed deliciousness. *L/F, Landmark Mandarin Oriental, 15 Queen's Rd Central, 2132 0188.*

Let's have a chaat

If you think Indian food is only about curries and tandoori, think again. **Jashan** shines the light on the country's delicious street snacks with the launch of its chaat dinner promo from September 3 to September 31. Look out for made-to-order nibbles such as dahi pakodi (gram flour fritters, creamy yoghurt and mint sauce) and seared potato patties topped with chickpea stew. *L/F, Amber Lodge, 23 Hollywood Rd, Central, 3105 5300; jashan.com.hk.*

The big stink

Take note, durian fans: **Green** at Hotel Icon brings out four



Beefy business Mo Bar pairs burgers with grand cru wines

meticulously crafted desserts this season, all made with the king of fruits, infusing Western elements into the funky smelling ingredient. Green's pastry chefs transform durian into delicious mousses, puddings, ice creams and cakes. If you can't decide which to eat, go for the durian quartet priced at \$128. The desserts are available from until September 9. *L/F, Hotel Icon, 17 Science Museum Rd, Tsim Sha Tsui, 3400 1300.*

Kyoto guest chef

Stimulate your tastebuds at **haagku** as the venue drafts in chef Masayasu Yonemura from Kyoto's Michelin-starred Yonemura Restaurant. The veteran is known for infusing French twists to traditional Japanese dishes and he's showcasing some of his signature items from August 29 to September 2 in a 10-course lunch menu (\$380) and 11-course dinner (\$1,880). Only 20 lunch and 40 dinner sets are available each day so be sure to book ahead. *4/F, Four Seasons, 8 Finance St, Central, 2805 0600.*

Shop to your health

Health-conscious foodies should check into Sai Ying Pun's **SpiceBox** boutique. Grand opening on

September 15, the certified organic store stocks all sorts of honestly cultivated, sustainable products ranging from whole grains, oils, teas and spices. You'll also find ready-to-eat items, such as all-natural chutneys and spreads. Drop by during grand opening day from 10am to 8pm and enjoy 10 percent off all purchases. *72 Third St, Sai Ying Pun, 2568 2728; spiceboxorganics.com.*

Beer and robata

From now until the end of October, high-end Japanese restaurant **Inakaya** rolls out an exclusive robata-yaki set paired with Okinawa Orion draught and Hitachino beer. There are 11 different beers to choose from, ranging from a classic ale to an espresso stout, and guests can choose any three types to go with their grilled to order meats and seafood. The set is available as an early dinner and is priced at \$580 per person and is available from 5.30pm to 7.30pm on Fridays to Sundays, and 6pm to 8pm on all other days. *Shop A, 101/F, ICC, 1 Austin Rd, West Kowloon, 2972 2666.*

Get caff'd up

If George Clooney isn't enough reason to jump on the Nespresso bandwagon, then the brand new Creato capsule might just be. Inspired by the cooking techniques of chef Mauro Colagreco of the two



Rampant Inakaya shines the spotlight on beers

Michelin-starred Mirazur restaurant in France, the rich, layered coffee is designed specifically for foodies and java junkies alike. The limited edition capsule (\$63/sleeve) launches on September 2, coinciding with the release of Nespresso's first ever cookbook. The hardcover tome is a collection of coffee-based recipes from nine of the city's leading chefs and mixologists, including Avin Leung (Bo Innovation), Tim Lai (Tim's Kitchen) and Esther Sham (Ta Pantry). The book is available exclusively to Nespresso club members while stocks last. Contact Nespresso for membership details. *Shop 1021, L/F, IFC Mall, 8 Finance St, Central; shop 1093, L/F, Elements Mall, 1 Austin Rd, West Kowloon; 800 968 821.*

Return of the Shang

Kowloon Shangri-La's two-Michelin-starred Chinese restaurant **Shang Palace** reopens on September 5 following an extensive facelift. The revamped space boasts several upgraded features, including an expanded wine cellar, new chinaware and even a relocated entrance. To celebrate the big opening, executive chef Mok Kit-keung designs a brand new menu that'll give guests a taste of the back-and-better Shang Palace. Book your table and give it a try. *L/F, Kowloon Shangri-La, 64 Mody Rd, Tsim Sha Tsui, 2733 8754.*

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