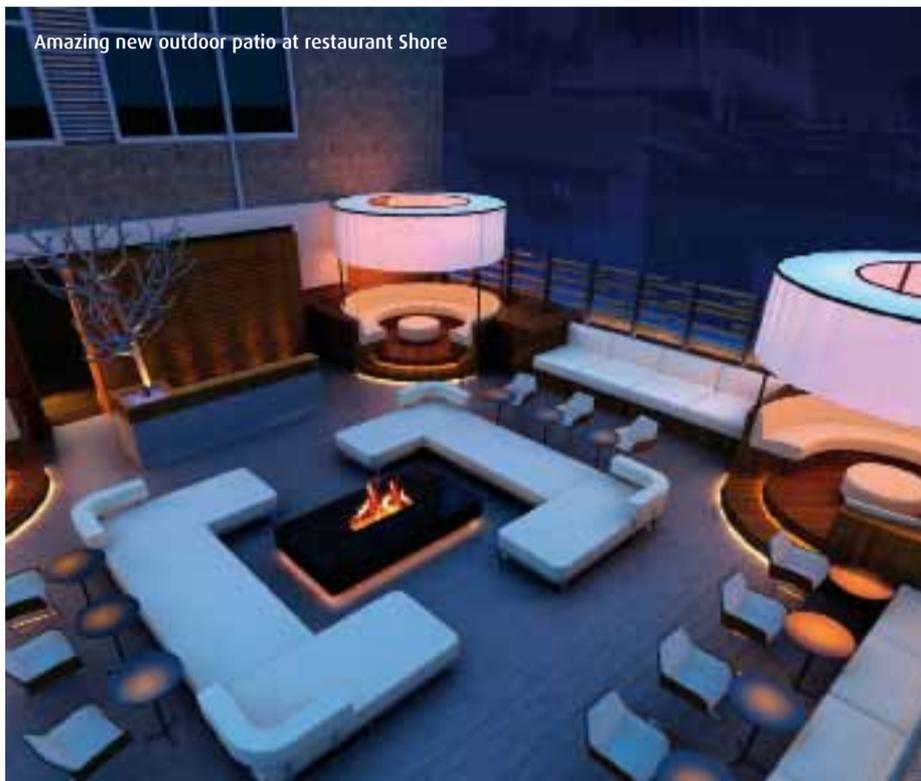




NEW AND NOTED with Winnie Yeung

I put on my rubber flats on Monday morning to join chef Jason Black at his new home—the still-under-renovation restaurant Shore, which will open later this month. The two-storey restaurant and bar is located at the brand new L Place building on Queen's Road, and get this—the 3/F bar will feature a giant outdoor patio overlooking the buzz of Central. I was dumbfounded when I visited it because you can hardly see the patio from street level. We couldn't stay too long at the construction site, so Jason and I caught up at Coco Espresso (197 Queen's Rd., Central, 2542-2228. Yes, Sheung Wan crew, we all love our cuppa Coco, which Jason pronounces the best coffee in Hong Kong) to talk about his culinary concept for Shore. "I want to make simple dishes that focus on quality while also being eco-friendly," he says. "We have sourced sustainable seafood and also serve cuts of beef on the bone." I've had a hush-hush glance at the menu and found the pricing very reasonable, despite being located in Central, right next to the escalator. Personally, I am looking forward to drinking my nights away on that spacious outdoor terrace—but then, who doesn't like a nice patio? Shore, 3-4/F, L Place, 139 Queen's Rd., Central, 2915-1638.



Amazing new outdoor patio at restaurant Shore



Get fresh with OVologue's summer menu

Yay—798 is bringing its Super Sunday brunch to its Causeway Bay branch. For \$128 (it used to be \$98 in TST—ack!), you can eat, eat, eat from noon to 5:30pm, choosing freely from its 40 sweet and savory items, including brunch favorites such as eggs Benedict, mac and cheese, 798's signature banoffi pie and yum dishes like spicy charred octopus and oven-baked risotto cheese balls. Every item is bite sized, so you can keep ordering until you drop. 798 unit &co., 1/F, 9 Hau Fook St., Tsim Sha Tsui, 2366-0234; Shop 1203, 12/F, Food Forum, Times Square, Causeway Bay, 2506-0611.

People who know me would know I love fast food grub as much as fine dining, especially when they come up with something interesting. Fast food giant Maxim's has just opened Dondonya, a donburi (Japanese rice bowl) restaurant in Elements (taking over the space where the poorly-received TMSK restaurant used to be). I hopped down there for a don before a movie one night. At Dondonya you can get a rice bowl with meat toppings such as Angus beef, chicken and egg, pork cutlet; and seafood items like oyster cutlet and assorted sashimi—all for \$70 to \$170. Besides using ingredients far better than the usual donburi fast food restaurants, Dondonya uses white

rice from Niigata, which is widely regarded as the region producing the highest-quality rice in Japan. I had the assorted sashimi rice bowl, which offers a generous portion of fresh fish—in short, a satisfying don. However, I'm always greedy when it comes to food so I added on an onsen tamago (slow-cooked "hot spring" egg) and a miso soup for just \$20 more. Great new grub before a movie, folks. Dondonya, Shop 2103-04, 2/F, Elements, 1 Austin Rd. West, Tsim Sha Tsui, 2196-8589.

Also on my quick-meal-radar is another Maxim's chain, Sen-Ryo Sushi. It's not expensive and yet you often get delish and juicy sushi straight off the conveyor belt—so long as you don't mind the wait at rush hours. Sen-Ryo has cooperated with Sake Culture Exchange Association to come up with a sake-pairing menu. My favorite is pairing the whole horse mackerel (aji) sashimi (\$120) with a bottle of Sakagura no Uta Jinjo (\$145/300ml, \$315/720ml). Horse mackerel has a tender texture and uniquely rich flavor, so a crisp and light-bodied sake works perfectly well with it. As I say every week, hungry already! The menu is available in all Sen-Ryo outlets, including Shop 3099-3100, 3/F, IFC Mall, Central, 2234-7633.

Over at OVologue, they have launched a delish summer appetizer and drink menu that will last as long as the late summer heat (which might mean late November!). Try one of their unique dishes like stewed cold abalone, bitter white melon with dried plums, and cold beancurd with scallops. Wash it all down with a cooling ginger mojito. 66 Johnston Rd., Wan Chai, 2527-6088.

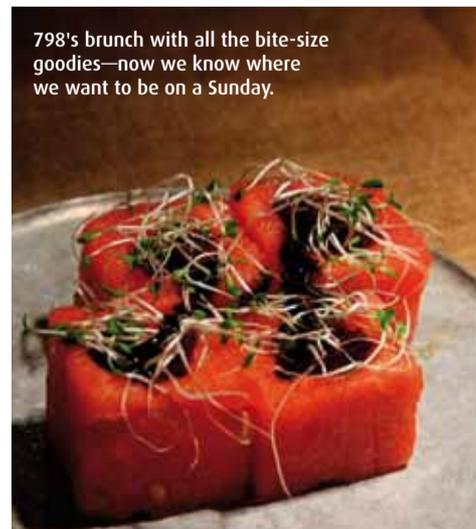
What the heck—how can it be the hairy crab season ALREADY? I've just had my first hairy crustacean email of the year. Yat Tung Heen has proudly announced that the Jiangsu delicacy will be available at its two outlets in Jordan and Wan Chai from September 27. Their seven-course hairy crab menu is priced at \$498 (per person, minimum of two people). Mmm, that roe... Yat Tung Heen, Basement 2, Eaton Hotel, 380 Nathan Rd., Jordan, 2710-1093; 2/F, Great Eagle Centre, 23 Harbour Rd., Wan Chai, 2878-1212.

➔ Those who frequent SoHo might be familiar with the cute concept store Forest Bird. They have just opened a café on their ground floor. Aside from coffee and tea, they have collaborated with Paul Lafayet to serve their famous cakes and macarons. Forest Bird Café, 39 Staunton St., Central, 2810-1166.

More coffee news. Have you heard of Barista Jam? I've known about this little Sheung Wan coffee shop for a while, but I'm ashamed for not knowing about it earlier, seeing as our office is only five minutes away. So I dropped by and had a piccolo latte, which is smooth, creamy and even a tad-bit sweet. One fan even told me it makes the best coffee in Hong Kong (chef Jason Black, take note). The quality hike of coffeehouses in Hong Kong in the past year has simply amazed me. Keep it up, folks. Barista Jam, Shop D, 126-128 Jervois St., Sheung Wan, 2854-2211.



Forest Bird Café



798's brunch with all the bite-size goodies—now we know where we want to be on a Sunday.



Whole horse mackerel sashimi at Sen-Ryo—succulent!

I'm also smacking myself for not trying earlier the Mexican coffee bar in Central called Cafe Punta del Cielo, which opened earlier this year. Located on the corner of Wellington Street and Lyndhurst Terrace, this is a Mexican coffee chain with over 100 outlets in its home country. Cafe de Olla is one of its specialty coffees, which has a very strong cinnamon scent and flavor—I like. The place also sells Mexican snacks that allow one to break through the coffee and scone routine to try something more savory and exotic. This is one of those places I can see myself going back to time and time again. 78 Wellington St., Central, 2366-1977.

Email us at dish@asia-city.com.hk.