



Zelo at Pacific Place is brought to you by Gaia

New Year, New Foods

Dorothy So sinks her teeth into these up-and-coming restaurants for 2011.

Seafood tartar at Amuse Bouche



This year should bring a whole lot of good times for any foodie, with a slew of new openings to satisfy any kind of craving. From elegant French dining to comfort food burgers and fries, here's a sneak peek of the year's hottest places to eat your heart out.

Blast From The Past

Located on Hanoi Road, the **Myth Regency like the Tui** is set to revive all the charm and hospitality of the old Tui like Tui Myth, which was in operation for 30 years before closing its doors in 2006. As an important part of the nostalgia revival, the hotel is bringing back all the iconic dining outlets of the original. Check out **The Chinese Restaurant**, helmed by the former Tui Myth's Chinese cuisine chef, **Choi Ho**, who dishes up authentic Cantonese fare in a restaurant space inspired by the teahouses of the 1920s. The Chinese Restaurant's alfresco terrace will also be open later this month, so be sure to keep an eye out for that.

The unveiling of the reincarnated **Roger's restaurant** later this month will also be one of the most anticipated restaurant openings of 2011. Expect all the elegance of the 1960s with Christie tableaus and tableside preparation. The European fine dining menu of the original will also be brought back, with beloved dishes including lobster bisque, cherries jubilee and Roger's signature chocolate lambons. **10 Canal Rd., Tui like Tui, 2311-1234.**

Amused Buds

Wan Chai's new French offering **Amuse Bouche** is all about quality dining. It is led by the experienced duo of Chef Ng and sommelier Ernst, who both come from an impressive food and beverage background, which includes working at Island Shangri-la's Michelin-starred Petrus restaurant. You'll definitely be in good hands here—expect fresh, quality ingredients paired with skilled culinary preparation and an expert attention to detail. The restaurant offers various tasting menus (including an eight-course degustation menu), as well as à la carte options. Treat us to a stunning 270-degree city view and say 'allo' 'allo to one of the most exciting new restaurants of the year. **22/F, The Peninsula, 256 Hennessy Rd., Tui like Tui, 2891-2666.**

Canto Come-back

This new restaurant comes with an awesome back-story. **Coronero** being was a big-name local restaurant in the early 90s before the 1997 economic collapse. After leaving the dining scene for a few years, he's back with a vengeance with a new dining venture: **The Chairman**. Specializing in authentic Cantonese cuisine made with high-quality ingredients and a whole lot of heart, the new restaurant has already been frequented by many high-profile figures in the local dining industry. Not-to-be-missed dishes include the pork belly—which is first braised, then slow-cooked to a melt-in-the-mouth tenderness—and the signature "10 Flavor" chicken made from locally-sourced chicken absorbed in a wonderful medley of spices and herbs. **10 Sun N' Frog, Central, 2355-2282.**

Burger Of The Year

Celebrity chef **Laurent Tourondet** offered us his brand of casual, quality dining in Hong Kong almost a year ago, and following the wide success of **BBQ Steak**, he brings yet another great dining outlet in the form of the even more fun **BBQ Burger**. Opened just last month, the restaurant's big 17' hefty burgers have already won over a loyal following. Quality ingredients are key here and all their certified Black Angus beef burgers are made from 100 percent premium prime, short rib, chuck and tenderloin. The signature "Garden" burger is a definite must-try, and for non-beef-lovers, turkey, chicken, seafood and vegetarian burger options are also available. Other American comfort food include hand-cut sweet potato fries, nachos, chili and deliciously greasy mozzarella sticks. But don't slip out on the sweet stuff—the milkshakes make a satisfying dessert all in their own, but for something truly unforgettable, shoot for the chocolate jello ice cream cake. **Shop 301, Level 3, Ocean Terminal, Tui like Tui, 2730-2338.**

Mod Med

Gaia Group's latest dining venture brings modern Mediterranean cuisine to Pacific Place. **Zelo's** "eco-chic" concept is apparent in the restaurant design, with floorboards made from reclaimed natural wood, unique vintage chairs from Europe and a scattering of decorative old-cameras, electronics, and other salvaged curios. As for the food, Zelo does a diverse menu of refreshing Mediterranean flavors. Seafood dishes feature prominently, like the crab omelet

served with baby cress salad and hearty bouillabaisse with rouille sauce. Meat dishes also shine through, with the braised lamb shank on herb and parmesan polenta taking the spot as one of Zelo's signature dishes. The restaurant also offers a sandwich menu for those looking for a light lunch bite, and a tapas section with potato croquettes, marinated olives and the like, to pair with a nice drink.

Shop 007, LG1, Pacific Place, 88 Queensway, Admiralty, 2918-1028.

Double The Dumplings

Hongkongers' most-popular Taiwanese restaurant chain **Shi Tai Tang** is finally opening a second branch to satisfy its die-hard dumpling fans. The new outlet is situated in super-crowded Causeway Bay though, so expect customer queues of the same (if not greater) magnitude as the Tui like Tui store. But you can also expect the same bites of piping hot dumpling deliciousness here, from the signature **meat long bao** filled with juicy pork and leek to steamed, thin-skinned dumplings filled with sweet purple taro paste and chilled, appetizing salads of **slow braised** and **Beaufort** malabaric veggie. **68 Tui like St., Causeway Bay, 3160-0998.**

Korean Contemporary

GoodDessert is the first Korean restaurant of its kind in Hong Kong. Not only does the restaurant stand out from its other Korean counterparts with its sleek and contemporary interior, the kitchen does a unique brand of classics from the land of the Morning Calm with modern interpretations and heavy overtones of Western fine dining. Think salads of organic greens and ginger, and slow-cooked pork with herbs. And keeping up with the modern dining trend, the restaurant replaces MSG, salt and vinegar with natural seasonings such as ground seaweed, with the hope of keeping their food as healthy as possible. The restaurant also has its own specialized pastry chef, who turns out light, Asian interpretations of Western pastries and desserts as a sweet ending to a fulfilling Korean feast. **Shop 9-10, 2/F, Miramar Shopping Centre, Tui like Tui, 2363-1198.**