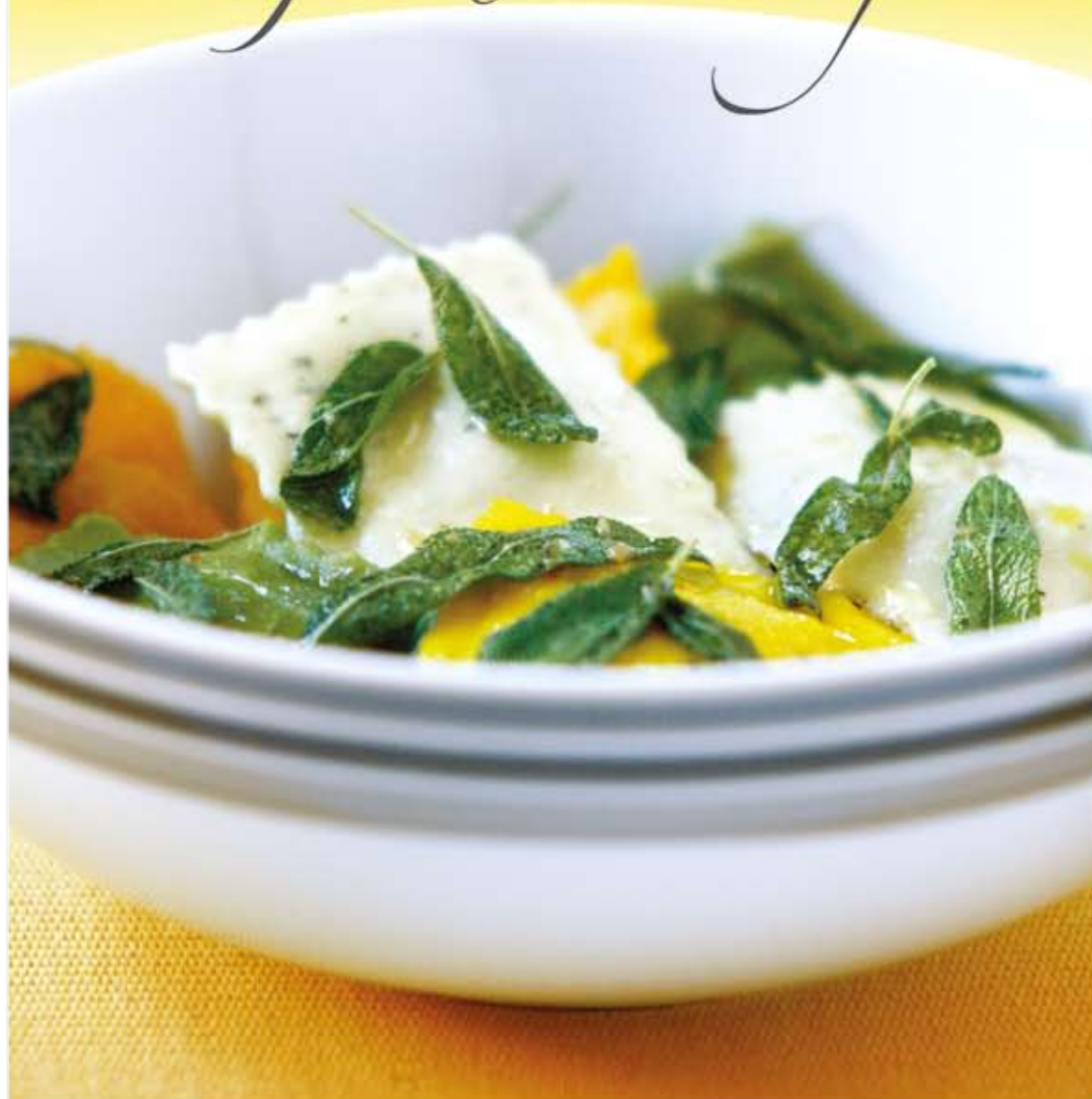


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pork fillet & pork belly with crackling, parmesan, sage & onion gnocchi, celery root & apple purée, & caramelised roasted apple

scenes of cuisine & wine

By Christine Yee & Lim Hwee Peng

seared atlantic john dory, fresh paimpol bean in brown chicken jus & salicorne

AS CW ASIA TRIUMPHANTLY CELEBRATES 12 YEARS IN PRINT, WE FEEL IT'S A MOST APPROPRIATE TIME (AND EXCUSE) TO IMBIBE IN THE SAME NUMBER OF GASTRONOMIC REVELRIES – EACH ONE A REWARD FOR EVERY YEAR OF HARD WORK! OUR MISSION: TO DISCOVER A DOZEN CULINARY AND VINOUS COUPLINGS THAT BEST CAPTURE THE ESSENCE OF WHAT OUR PUBLICATION REPRESENTS – CUISINE AND WINE. OUR DUTIES TOOK US FROM OUR HOME GROUND OF SINGAPORE TO HONG KONG – ARGUABLY THE CULINARY CAPITAL AND WINE HUB OF ASIA – AND WE EVEN RECEIVED A SPECIAL BIRTHDAY PRESENT FROM BEIJING. SO READ ON AND JOIN US AS OUR TEAM PRESENTS WHAT IT MEANS TO (QUITE LITERALLY) LIVE, BREATHE AND LOVE THE LIFE OF CUISINE AND WINE.

The Cuisine Scene @ Gaddi's

For a 55-year-old, Gaddi's is certainly looking quite youthful. Dressed in tones of navy blue and gold with glistening hanging chandeliers, the restaurant's interior conveys a quiet sense of opulence and luxury. This is the backdrop against which UK-born, Raymond Blanc-trained Chef Goodridge delivers his equally lavish cuisine — a version of old, but not outdated, French and European classics. The cuisine at Gaddi's is decidedly, and most generously, made up of Old World flavours; think black summer truffles, foie gras, game and roast pigeon. But Chef Goodridge's lighter, more personal touch has been in play since 2005, when he replaced the very popular Philip Sedgewick (also from the UK) as chef de cuisine. Chef Sedgewick moved further south to join The Peninsula Bangkok as executive chef. Both the cooking styles of the two chefs are similar so regulars weren't really overwhelmed by an overhaul in the menu, and Chef Goodridge continues to enjoy the

luxury of having (almost) all of his ingredients imported from Europe. As expected, Gaddi's menu changes with the European seasons, and one can taste the food quality in even the most humble of ingredients; for example, a lean pork fillet so clean and pure in taste and colour you can imagine the original pig spent its life languishing about a picturesque hillside farm, perhaps nosing out a few tasty truffles along the way. Instead of heavy cream sauces and ingredients weighed down by over enthusiastic sautéing in butter, Chef Goodridge prefers instead to serve up light but flavourful foam sauces and fresh, barely dressed salads as accompaniments.

The restaurant's wine list has also moved ahead with the times, expanding to include more New World wines in a previously predominantly Bordeaux collection. Connoisseurs of the Old World have nothing to worry about though, as Gaddi's still has one of the most significant wine stocks of restaurants in Hong Kong, including a 1966 Château Palmer, old vintages of Châteaux Latour and Mouton as well as over 50-year-old bottles of Châteaux Margaux and Cheval Blanc. Also, many a Champagne dinner has been held at Gaddi's, and Chef Goodridge has cooked for the best of them (think: Krug and Dom Perignon). One of his preferred pairings is complementing the fattiness and flavour of pork with a crisp, apple-nuanced Champagne. Pork and apple, like fish and chips, are natural partners. This time, his creation offers pork done two ways — one is a simple fillet, cooked to utter tenderness and extremely pure and clean in flavour; the other is a rich pork belly, layered with crunchy, salted, mouth-watering, crackling. The accompanying elements — caramelised roasted apple and celery root and apple purée — are chosen to bring a sweet-sour tension to the meat, and also to complement the tangy Champagne. This pairing is all about contrasts, about differences in tastes and textures, and about the depths that can be explored in seemingly simple ingredients.

blanc de blanc Champagne pairs with

pork fillet & pork belly with crackling, parmesan, sage & onion gnocchi, celery root & apple purée, & caramelised roasted apple (page23, top)

David Goodridge

Many a Champagne dinner has been held at Gaddi's, and Chef Goodridge has cooked for the best of them (think: Krug and Dom Perignon). One of his preferred pairings is complementing the fattiness and flavour of pork with a crisp, apple-nuanced Champagne.



Champagne is one of those rare products that can weather the highs and lows of the world's economic performance. Within the classy Champagne category, there are the 'usual suspects' and the 'celebrities', namely Non-Vintage (NV) and Vintage Champagne, respectively. Vintage Champagne is truly a wine that needs time to mature; drink it too young, and the sharp, racy acidity and the undeveloped palate of a Vintage Champagne (especially those labeled Têtes du Cuvée, or Prestige Cuvée) will deter you from finishing the bottle.

A snapshot of top producers and wines from Champagne are Billecart-Salmon, Bollinger, Charles Heidsieck, Dom Pérignon Rosé, Krug Clos du Mesnil, Laurent-Perrier Grand Siècle, Louis Roederer Cristal, Moët & Chandon, Perrier-Jouet, Pol Roger, Pommery, Taittinger, Salon and Veuve Clicquot.

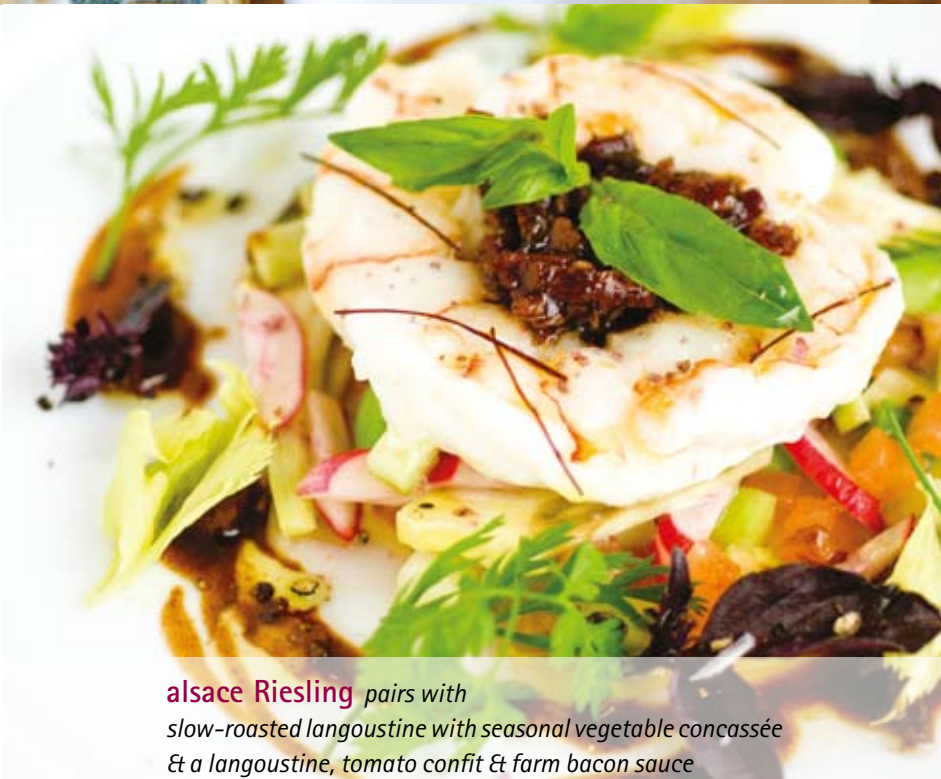

 Frederic Chabbert

Chef Chabbert is also part Alsatian – on his mother's side, that is – which probably explains why his creation is perfectly matched with Alsace Riesling.

The Cuisine Scene @ Petrus

Petrus, as its name suggests, is the pinnacle of French fine dining locales in Hong Kong. Here, diners fly in on private jets for one-night-only gastronomic indulgences costing over a million Hong Kong dollars, and the clientele have expense accounts possibly equal to the gross domestic product (GDP) of a small Pacific island (which they probably own as well). The restaurant's lush interior design (one practically sinks into the deep carpets) epitomises luxury and comfort – a kind of ambience one expects of a Victorian manor house, where the tables are double-lined with creaseless, white linen and the plates are trimmed in 24k gold rims. At Petrus, the service is always sharp and excellent and so un-obtrusive; one hardly notices wine being refilled or cutlery laid down for the next course. Petrus is, of course, also renowned for its expansive views of Victoria Harbour – a dazzling scene of twinkling lights rising out of the velvet-black sea. With such high standards to match (this is indeed quite literal too, as Petrus is set on the hotel's 56th floor), Chef Frederic Chabbert's challenge lies in providing consistently exceptional cuisine. This, he executes with panache in a style that is typically French; think dishes like crayfish vol au vent with frog's legs and black truffle, and milk-fed Correze veal chop with creamed spinach and glazed seasonal vegetables.

Chef Chabbert is also part Alsatian – on his mother's side, that is – which probably explains why his creation is perfectly matched with Alsace Riesling. The dish he presents comprises a plump, slow-roasted langoustine sitting atop a lemon and olive oil marinated vegetable concassée. On the side, Chef Chabber quite liberally paints the plate with a bisque-like, deeply aromatic, dark brown sauce – a basic langoustine stock, tomato confit for a little acidity, and some dried farm bacon for an extra savoury kick. This is a complex dish focusing on the heavier, fuller flavours of langoustine rather than the fresh, sweet ones. But to lighten things up there is the citrus marinated concassée of tomato, radish, fava bean, artichoke and cucumber, as well as pickings of fresh, aromatic herbs. It is a dish which seeks to balance out, on all levels, the clean, fruit-driven Alsace Rieslings with a complex weave of both light and full-bodied flavours.



alsace Riesling pairs with
*slow-roasted langoustine with seasonal vegetable concassée
 & a langoustine, tomato confit & farm bacon sauce*



A well-regarded wine with a blue-blooded heritage, the 'home grounds' of Riesling are commonly accepted as Germany and Alsace (in France). Alsace produces excellent dry and sweet white wines, among them some of the most noted dry Rieslings in the world. In describing a fine Alsatian Riesling, words like 'fruit purity' and 'clean and pure' come to mind. Alsatian Riesling offers unmatched elegance and depth, and most well-crafted ones can stand the test of time, becoming much subtler and more complex as they age. They can be found in the higher vineyards of the department of Haut-Rhin, in communes such as Ribeauville, Riquewihr, Wintzenheim and Rouffach.

A snapshot of top wines and producers of Alsatian Riesling are Domaine Marcel Deiss, Domaine Schlumberger, Domaine Weinbach, Hugel & Fils, Léon Beyer, Marc Kreydenweiss, Maison Trimbach, and Zind-Humbrecht.

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rhône valley Marsanne & Roussanne pairs with *grilled boston lobster tail served with crab & salicorne linguine*



vintage Port pairs with *36-hour braised beef rib with dark venezuelan chocolate & port reduction, chanterelle & vegetable 'pot au feu'*

The Cuisine Scene @ Au Petit Salut

Nestled in lush green surroundings, Au Petit Salut boasts a calm and idyllic ambience for alfresco dining, and has a spacious yet cosy interior. Nightfall is the best time to dine at the restaurant as it shines like a beacon in the darkness, throwing the restaurant's 'Au Petit Salut' sign into a dramatic relief, making it impossible to miss from the winding road. Set in a black and white bungalow, the restaurant's white tablecloths and flickering candles charm you at first sight. Au Petit Salut offers different concepts of French dining. Its award-winning wine cellar also includes a large selection of wines comprising of mainly French and Old World wines. Award-winning Executive Chef Patrick Heuberger serves creative homemade dishes of excellent imported seasonal produce, alongside the restaurant's signature dishes. He brings about the simplicity of traditional French cuisine to a culinary style that puts premium on quality products. For this food and wine pairing exercise, Chef Heuberger chooses to pair the Rhône Valley's white wines with grilled lobster tail – an easy marriage of flavours and textures. The addition of salicorne, however, is an intriguing and rare twist. Salicorne is a weed (not a seaweed) which grows in salt marshes or by the sea. It is basically salty, with a fresh herb finish, and thus contributes a contrast in flavours when paired with a Marsanne and Roussanne blended wine. This is a classic pairing – a sweet and refreshing wine, matched with a dish that's light in flavour, not too salty, and also fresh on the palate.

The Cuisine Scene @ Saint Pierre

Run by a husband and wife team, Saint Pierre has garnered countless accolades since its opening in 2000. Helming the kitchen is none other than the 'chef in black', Emmanuel Stroobant, and overseeing the operations of the entire restaurant is his wife, Edina Hong. Saint Pierre made its name for combining French culinary techniques tempered with Asian inflections. Everything, from the table settings to the service and to the food and wine list, has been thoroughly thought out and perfected from all angles. The menu at Saint Pierre changes quarterly according to the seasons in Europe but signature dishes, such as the renowned pan-fried foie gras with caramelised apple and old porto sauce, are available on the menu all year round. Modern and funky are terms often used to describe Chef Stroobant's cooking, which encompasses an ever-evolving cooking style inclined towards the cutting edge while still retaining a classic sensibility. Saint Pierre is also known for its extensive wine list with some high quality Bordeaux and a very good selection of half bottles as well as wines by the glass, which includes the brilliant Krug Grand Cuvée. Chef Stroobant's culinary creation for this food and wine pairing exercise is one which incorporates a sauce reduction of port and chocolate – a classic combination which makes one's mouth water. To cook-up a main ingredient worthy of a vintage port, Chef Stroobant braised beef ribs for a total of 36 hours, resulting in a tender piece of beef that was nevertheless full of concentrated flavour – a robust pairing indeed!



Rhône wines have been in existence for centuries, fascinating wine lovers all over the world with its Côte Rôtie, Condrieu, Chateauf-neuf-du-pape, Hermitage, and even its sweet white wine (Muscat Beaume de Venise). Marsanne and Roussanne, the two white grapes of the Rhône Valley, are in nature rather floral on the nose, with pear, honey and melon flavours on the palate. While the two are often blended together, Roussanne is known for being higher in acidity and also more floral.

A snapshot of top wines and producers of the Rhône Valley's red and white wines are André Perret, Château Grillet, Clos de Papes, Domaine Cuilleron (Les Chaillets), Domaine Roger Sabon, Maison Paul Jaboulet Aîné, Michel Chapoutier, and Vieux Télégraphe.



The fortified wines of Portugal are unrivalled. Most Port is red, although some Port houses also produce a small amount of white Port. Despite being a fortified wine, the terroir elements in making Port wines are equally important. What gives Port its unique quality, aroma and flavour are the combination of soil, climate, and suitable grapes found in Portugal's Upper Douro River Valley. There are five main grape varieties known for their superb quality, namely, Touriga Nacional, Tinta Roriz, Tinta Barroca, Tinto Cao, and Touriga Francesa, which grow in a predominantly schist, rocky and acidic soil. The most recently declared Port vintage was 2003, a vintage of excellent quality.

A snapshot of top wines and producers of Portuguese Port wines are Cockburn's, Dow's, Fonseca Guimaraens, Graham's, Niepoort (Vinhos), Quinta do Vesuvio, Taylor's, and Warre's.

The Cuisine Scene @ H one

Seasonal ingredients and Mediterranean-style cooking – the perfect formula for complementing south of France's Rosé wines with their rosy, blushed colours and dainty notes of ripe, stone fruits. Following this rule, Chef Alberto Boccelli, of Hong Kong's H one restaurant, quick-sears a couple of sweet sea scallops before popping them into a hot oven for a quick bake. Some fresh porcini mushrooms, picked to add depth of flavour to the pairing, are tossed in a pan and swiftly sautéed – too much cooking will make them too rich and overpowering for a Rosé. In a few quick minutes, Chef Boccelli pulls two golden scallops out of the oven, drizzles them with a light herb and butter sauce – the fresh aromas of garlic, Italian parsley and basil waft up like a garden breeze – and places them on a plate, cradled by the porcini mushrooms. A sprinkle of salt and a shaving of truffles, and the dish is done. Indeed, this dish is a good example of the cuisine served up everyday at H one, considered the JC Group's flagship restaurant of the IFC Mall in Hong Kong. Italy-born Chef Boccelli oversees a very unique kitchen, as well as a restaurant tagged as 'the ultimate dining experience'. Especially interesting is the fact that H one is home to not just one, but three types of grills – a rôtisserie, a wood stone oven and Texan charcoal grill. Together, these three churn out grilled dishes such as charcoal-grilled Tuscan chianina beef steak, New York steaks, and even rôtisserie roasted Italian piglet and Sardinian baby goat.



south of france Rosé paired with oven-baked sea scallop, fresh porcini & shaved black summer truffle



Alberto Boccelli

Seasonal ingredients and Mediterranean-style cooking – the perfect formula for complementing south of France's Rosé wines with their rosy, blushed colours and dainty notes of ripe, stone fruits.



Wines from the south of France have always been associated with sun, beaches and romantic glamour, best known for Rosés which tend to be lighter in colour and have more delicate fruit than their counterparts from the rest of France; as a result they are very much back in fashion. The new kid on the block making a (big) splash with an exceptional concept is Château d'Esclans, producing super premium quality Rosé wines, in tiny quantities, aimed for well-heeled customers. This unique project was so successful, highly-priced bottles of Château d'Esclans found their way onto the super-yachts in luxurious locations such as Cannes and St Tropez.

A snapshot of top wines and producers of south of France Rosé are Château d'Esclans, Château Pontet Bagatelle, and Domaine Ott.

The Cuisine Scene @ L'Atelier de Joël Robuchon

In 2003, 'chef of the century' Joël Robuchon opened his very first L'Atelier restaurant concept in Tokyo. Its main feature was an open concept kitchen with a surrounding bar counter where diners ate in full view of the chefs preparing their meals – there was no glass screen in between to shield unpleasant aromas or expletives, so chefs had to be on their best behaviour (all the time). On the upside the atmosphere created is friendly yet elegant, with a sense of openness between chefs, service staff and diners. Robuchon has replicated this concept in Hong Kong, with a L'Atelier restaurant opening in 2006 at the ultra up-market The Landmark shopping centre. On the culinary front, the L'Atelier concept is also markedly different from the archetypal French cuisine which has earned Robuchon his numerous Michelin-stars; it's not haute cuisine, the food is contemporary and not based on complicated, mile-long recipes. Still, however, the flavours are focused and limited to about two or three different tastes per dish – Robuchon is particularly known for his steely restraint when adding flavours to a plate. Indeed, when you're using top ingredients imported from every corner of the world – the olive oil is Spanish, the eggs are from Japan, and the lamb from France – the individual items are already so saturated with flavour, more elements just complicate things.

Currently, French Chef Sebastian Lepinoy helms the kitchens of L'Atelier de Joël Robuchon in Hong Kong. He spent over a decade working directly under Robuchon himself, travelling with the Michelin-starred maestro during Robuchon restaurant openings across the globe. A visit to a L'Atelier gives one a taste of the refinement which quality ingredients, cooked with precise techniques, can achieve. And when these are paired with red Burgundy wines, the delight is surely doubled. Arguably, red Burgundy is the epitome of vinous sophistication,



Sebastian Lepinoy

Currently, French Chef Sebastian Lepinoy helms the kitchens of L'Atelier de Joël Robuchon in Hong Kong. He spent over a decade working directly under Robuchon himself, travelling with the Michelin-starred maestro during Robuchon restaurant openings across the globe.



red Burgundy pairs with
foie gras terrine roll with ratte potato marinated in extra virgin olive oil, black summer truffle & arugula

articulating kaleidoscopic bouquets and palates that pique excitement in even the most jaded of wine drinkers. And it is with a high respect for red Burgundy, that Chef Lepinoy presents us with a classic Joël Robuchon dish – foie gras terrine roll with ratte potato marinated in extra virgin olive oil, black summer truffle and arugula. Here, the aged terrine takes on a delicate flavour enhanced by the bitter arugula. This is a dish destined for the most exquisite of Burgundies, a match of complementary flavours seeking to meet on equal terms.



'Pinot Noir is Burgundy, but Burgundy is not Pinot Noir'. Bourgogne rouge are all made from Pinot Noir, yet, Fixin, Marsannay, Pommard and Gevrey Chambertin wines taste decidedly different from each other. Burgundy may have been in existence for centuries but the dynamism still continues today, with higher quality wines being crafted, better vineyard management practices and increasing consistency in quality.

A snapshot of top wines and producers of Burgundy red and white wines are Bouchard Père & Fils, (Chablis) William Fèvre, (Côte d'Or), Domaine Armand Rousseau, Domaine Daniel Rion, Domaine Dujac, Domaine Faiveley, Domaine Jean Grivot, Domaine Leflaive, Domaine Méo-Camuzet, Domaine Michel Gros, Domaine René Engel, Etienne Sauzet, JM Brocard, Joseph Drouhin, Maison Louis Jadot, and Maison Louis Latour.

The Cuisine Scene @ Angelini

Hong Kong, we must remember, is a city made up of two main islands – Hong Kong and Kowloon, each with its own distinct personality and cultural peculiarities. Kowloon, by far, is the more down-to-earth and 'local' side of the city. And it is here that we find the Italian restaurant Angelini, comfortably situated in the Kowloon Shangri-La, Hong Kong. Angelini isn't perched high atop the building and it doesn't offer diners the chance to, literally, look down on those below. Angelini is located just above street level where the view of Victoria Harbour is in fact, clearer. The restaurant is decorated in bright, bold, brash colours of the Mediterranean, creating a casual, comfortable ambience. A semi-buffet of appetisers placed at the front of the restaurant, encouraging diners to walk-about and maybe even mingle at the buffet, further enhances Angelini's relaxed feel. These cosy surroundings are translated in the menu as hearty, authentic Italian dishes with a touch of rustic charm – exactly the style of Italian cuisine to match up to the powerful Nebbiolo wines of Barolo and Barbaresco.

With the Nebbiolo grape's characteristic nose of tar and roses, intense tannins on the palate and complex flavours like wild flowers, herbs, tobacco and ripe, red fruit, the choice of red meat as a food pairing is quite natural. Here, Angelini's second-in-command, Chef Johnny Chan, has chosen the flavourful rib eye cut of beef as a match. To ensure the wine's compound flavours don't overpower the dish, Chef Chan resourcefully rolls up several thin slices of rib eye, stuffs them with cheese, pine nuts, fresh basil and raisins and then slow-braises them in a tomato sauce – guaranteeing that every mouthful releases a harmonious blend of hearty Italian flavours. A topping of tomato and herb sauce, for a good dose of acidity to counteract the tannins, is Chef Chan's final flourish.



Johnny Chan

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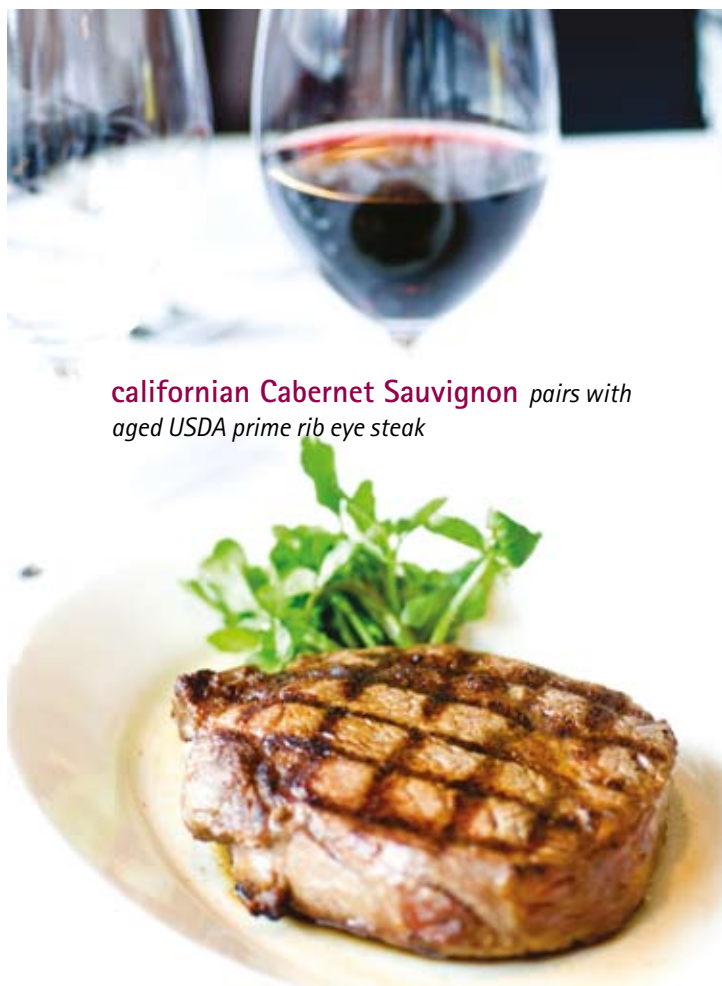
italian Nebbiolo pairs with
*rolled beef rib eye with pine nut, raisin & celery
root cake, with an oregano tomato sauce*



Barolo and Barbaresco are two powerful, dry red wines from the Piedmont region in northwest Italy. Both wines are made entirely from the Nebbiolo grape. Both Barolo and Barbaresco are unusual red wines because they have lots of tannin and acidity. Hence, they are wines that benefit from aeration and decanting, which help to soften their awesome tannins. They are often not at an optimal drinking stage until at least eight or ten years after the vintage, and occasionally need even more time in great vintages. They are difficult to appreciate when consumed on their own, but improve remarkably when accompanied with food. A snapshot of top wines and producers of Piedmont are Tenuta Carretta, Barolo 'Cannubi', Ceretto, Barolo "Bricco Rocche", Michele Chiarlo, Barolo "Cannubi", Aldo Conterno, Barolo "Bussia Soprana", Giacomo Conterno, Barolo "Cascina Francia", Gaja, Langhe Nebbiolo "Sperss", Bruno Giacosa, Barolo "Le Rocche del Falletto".

The Cuisine Scene @ Morton's Of Chicago, The Steakhouse

When it comes to American steakhouses, Morton's of Chicago (better known as just 'Morton's') is usually the very first brand name to pop up, especially in Asia where it is present in Hong Kong, Singapore and Macau. As with all good American brands, Morton's strives on the philosophy of absolute consistency. Every restaurant is designed with the same distinctive look and feel – a jazzy, exclusive-club atmosphere with dark woods, mood lighting and a signature open broiler – and the menu in every restaurant is identical. This philosophy of consistency is most importantly applied to the food quality – all food products sourced from the US are dispatched from the Morton's headquarters to local and international outlets. All this ensures very close supervision is paid to the USDA prime steaks served up under the Morton's name – only two percent of all US beef production is certified under the 'prime' category, which basically means the beef is highly marbled (at least 160 days of grain-feeding is required), of outstanding flavour and, naturally, rather expensive. Also, as General Manager Stephen McCrimmon shared, before that premium piece of rib eye is set on the broiler (at scorching temperatures of over 400°C) and done to your desire, it is first vacuum packed in a plastic bag and wet-aged for three to four weeks to enhance its tenderness and overall taste. Such care and attention to detail makes Morton's steaks ideal accompaniments to the full-bodied, forward, concentrated characters of Californian Cabernet Sauvignon wines. Both are most certainly equally matched equal in terms of breeding and quality. Indeed, little else other than a juicy, smokey-flavoured, medium-rare steak is needed to heighten the pleasures of imbibing in a power-packed Californian Cabernet Sauvignon.



californian Cabernet Sauvignon pairs with aged USDA prime rib eye steak



Stephen McCrimmon

Care and attention to detail makes Morton's steaks ideal accompaniments to the full-bodied, forward, concentrated characters of Californian Cabernet Sauvignon wines. Both are most certainly equally matched equal in terms of breeding and quality.



The victory of Californian Cabernet Sauvignons over Bordeaux wines in the 1976 Judgment of Paris tasting was not only a testament of the California wineries' might, but also a boost in confidence for the other New World wine regions. Cabernet Sauvignon is the king of California wine varietals. The best and most expensive Cabernet Sauvignon in America (and possibly the world) comes from Napa Valley, renowned for producing Cabernet Sauvignon wines of such sheer power and grace.

A snapshot of top wines and producers of California Cabernet Sauvignon are Beringer Vineyards Private Reserve, Bond St Eden, Colgin Cellars, Dalla Valle Vineyards, Diamond Creek Gravelly Meadow, Grace Family Vineyards, Harlan Estate, Quintessa, Screaming Eagle, and Von Strasser.

spanish Albariño pairs with
*peasant-style stir-fried pork with
hangzhou peppers*



The Cuisine Scene @ Whampoa Club

Chinese cuisine reached new heights with the opening of Whampoa Club Shanghai and Whampoa Club Beijing. Amidst the constant evolution in the Chinese culinary scene, Chef Jereme Leung has in his own way redefined Chinese cuisine by retaining a deep respect for traditional Chinese cooking techniques and flavours while giving it a refreshing reinterpretation. By keeping faithful to the ingredients and flavours of Shanghai and Beijing, Chef Leung executes his craft with such intensity and discipline, his culinary creations reflect an unmistakable flair that strikes a balance between purity and novelty. The dramatics of his creations extend to the décor of his restaurants, where the luxury of yesterday converges with the ebullience of today. As a special long-distance food and wine pairing exercise, Chef Leung cooked up a dish of stir-fried pork with Hangzhou peppers at his Beijing restaurant and 'sent' it down to us in Singapore to savour with the Albariño wine. Unfortunately, we weren't able to taste Chef Leung's creation as it was sent to us via E-mail. It is obvious, however, that Chef Leung chose his pairing well. Albariño wines are generally fruity on the nose with notes of tropical pears and melons, honey and a touch of minerality. On the palate, this straw-coloured wine offers a balance of floral and citrus flavours that match nicely with slightly salty and spicy stir-fried dishes.



spanish fino Sherry pairs with
scallop ball in shark cartilage broth



Long considered as one of the country's best wine-producing regions after the Rioja, the Penedès is one of the most ancient viticultural areas in Europe. Grenache, or Garnacha in Spain, is the country's most widely planted grape but the top honour goes to Tempranillo, the principal grape of the Rioja. Wines from Alvaro Palacios and Clos Erasmus may be equivalent to anything Bordeaux or Burgundy produces. Penedès is also home to one of Spain's most well-known wine family led by Miguel Torres. Once considered as an embarrassing vino, the white Spanish wines from Albariño in the Rias Baixas region impresses many with its dry, fresh fruit notes, and lifting acidity.

A snapshot of top wines and producers of Spain are Alvaro Palacios, Bodegas Emilio Moro, Clos Erasmus, Miguel Torres Mas La Plana, and Vega Sicilia Reserva Especial.

The Cuisine Scene @ My Humble House

The old adage 'like father like son' rings true for Chef Sam Leong, except that in his case, not only is he a master of Chinese cuisine like his father was, he goes one step further and breaks out of the classical style Chinese cuisine often portrays. At My Humble House, owned by the Tung Lok Group, he serves up culinary creations that are more like pieces of art than mere dishes. The brainchild of Leong and Zhang Jin Jie, My Humble House opened at the Esplanade Mall in 2002 as a dining establishment which has garnered many accolades over the years. The much-hyped restaurant's interior stands in regal chinoiserie elegance, the perfect setting for the marriage of the old and new, classical and contemporary, east and west — embodied in the pairing of the scallop ball in shark cartilage broth with fino Sherry. As fino Sherry is ideally served early on during a meal, sometimes even as an aperitif, Chef Leong cooks up a traditional Cantonese soup — usually enjoyed as a second course, after a cold appetiser. In the middle of the soup bowl sits an unassuming centerpiece — a single steamed dumpling (shaped like a ball) filled with juicy, sweet fresh crabmeat and shredded conpoy — an umami-rich foil for the bone-dry fino Sherry. The surrounding cloudy white broth, a result of hours of simmering shark cartilage and Yunnan ham in superior stock, is loaded with collagen and is richly savoury in flavour — complementing the fino Sherry's yeasty, fermented notes.

The Cuisine Scene @ Tatsuya

A name synonymous with beautifully fresh sushi and sashimi, Tatsuya has been the choice destination for local Japanese cuisine devotees since its opening. Helmed by chef and owner Ronnie Chia, the cosy restaurant boasts excellent service, beautiful décor and some very exclusive ingredients. Chef Chia ensures that his restaurant consistently features a good spectrum of the season's best — direct from Japan! It is without a doubt that Tatsuya is well known for its excellent culinary standard and superb sashimi, with thick cuts of everything from the sweet salmon to the melt-in-your-mouth toro (fatty tuna belly). Like

sashimi, Beaujolais wine is almost always best enjoyed young and fresh. Indeed, Beaujolais and sashimi are well-suited partners in this respect, as neither will 'age' the other when consumed together. When choosing a specific fish to pair with the light, low-tannin Beaujolais wine, award-winning Chef Chia pinpoints the toro, considered the most exquisite part of the tuna. Being a light to medium bodied, fruit-driven wine, the Beaujolais works best with foods which don't overpower it in flavour; the tuna belly, with its focused flavours, is again a match. Also, Chef Chia's quick flame-grilling of the tuna belly adds a smoky dimension to the oily richness which lingers on your palate after each mouthful. At this point, a sip of Beaujolais will cut through the fish's fattiness and refresh your palate, readying it for the next delectable piece of oh-so-good toro.

Beaujolais pairs with
flame-grilled tuna belly



There is a growing resurgence of old solera Amontillado, Oloroso and Manzanilla Pasada wines, often aged by an Almacenista (small bodegas devoted to holding Sherry for long periods). These exceptionally complex, amber-mahogany coloured wines take on a rancio character — nutty, salty, dried tamarind-peel, and old wood aromas that pair exceptionally well with the stocks and herb based soups and broths in Chinese cuisine. At the totally different end of the spectrum are the sweet Sherries made from sun-dried raisined Pedro Ximenez grapes, aged to a dark, sticky, unctuous nectar that is possibly the best wine on the planet to match with chocolate.

A snapshot of the top Sherry producers in Spain are Bodegas Tio Pepe, Delgado Zuleta La Goya Manzanilla, Equipo Navazos, Hildago La Gitana Manzanilla, M Gil Luque, Rey Fernando de Castilla, and Sanchez Romate.



Beaujolais covers a wide area from just south of Mâcon to the suburbs of Lyon, growing Gamay grape for its red wines. A region long celebrated for its bistro wines, it is now confronting serious challenges, crafting superb wines which offer depth and class that nonetheless retain the joyous nature of Beaujolais. It will never be as profound as a Burgundy, Barolo or Bordeaux, but it comes in many shapes and sizes — from a Juliéna that is spicy, structured and filled with mineral and raspberry flavours to a Moulin-a-Vent that offers finely concentrated fruits.

A snapshot of top wines and producers of Beaujolais are Clos de Haute Combe, Domaine Cheysson, Domaine des Terres Dorées, Domaine du Vissoux, Domaine Louis-Claude Desvignes, Potel-Aviron, and two large producers who control a significant fraction of Beaujolais production — Georges Duboeuf, and Maison Louis Jadot.

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Tatsuya Japanese Restaurant

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Tel: 67371160 Fax: 67353727
Email: tatsuya@singnet.com.sg

Operating Hours

Lunch 12pm to 3pm (L.O. 2:30pm)
Dinner 6:30pm to 11pm (L.O. 10:30pm)



new zealand Pinot Noir pairs with pigeon 'en croute' stuffed with six Chinese 'secrets', apple & beetroot combination

Zhang and her Green T House restaurants have been quite appropriately described in the media as 'the spirit of New China', and it is therefore a most befitting restaurant to create a dish to be paired with New Zealand Pinot Noirs – often described as capturing the 'new spirit' of Pinot Noir.



The Cuisine Scene @ Green T House

Artist, chef and restaurateur Zhang Jin Jie (better known as JinR) was in her Beijing residence recuperating from the birth of her child during our visit to Green T House in Hong Kong, but her ethereal presence could be felt the instant we entered the restaurant's white washed entranceway. Indeed, Zhang possesses such a strong personality and sense of style that the warmth of her character is clearly evident against the starkly white canvass which is Green T House. Tea is a central theme at all Green T House restaurants as Zhang believes it is an integral part of the Chinese culture. Thus, the menu comprises tea-flavoured dishes and includes a special selection of bespoke teas. Even the large square blocks of soap in the washrooms are speckled with tea leaves – one simply rubs one's palm on the top of the block to soap up and, perhaps, exfoliate at the same time! Zhang and her Green T House restaurants have been quite appropriately described in the media as 'the spirit of New China', and it is therefore a most befitting restaurant to create a dish to be paired with New Zealand Pinot Noirs – often described as capturing the 'new spirit' of Pinot Noir. The soft, velvety tannins and spiced red fruit flavours in Pinot Noir make it a wine well-matched to a red meat like pigeon. Indeed, pigeon stuffed with figs is one of the traditional food pairings with Pinot Noir. At Green T House this traditional European dish is given a modern Chinese twist – figs are replaced by sweet Chinese herbs, layered with mushrooms, and then wrapped in a crispy spring roll wrapper with two fillets of duck breast. On the side, two baked pigeon legs sit atop a pool of jus that's slightly sweet – a harmonious match with most New Zealand Pinot Noirs.



Central Otago is New Zealand's highest and the world's most southerly wine region, where Pinot Noir is the dominant grape variety. Pinot Noir is doing well so well in New Zealand that some have argued that the Kiwis make the best Pinot Noirs outside of Burgundy. The long, cool, dry autumn in Central Otago gives Pinot Noir the hang time for flavour development, tannin ripeness while retaining acidity. Despite such high praises from the wine community, even the best Pinot Noir from Central Otago and other parts of New Zealand are nowhere near the best red Burgundies.

A snapshot of top wines and producers of New Zealand Pinot Noir are Alpha Domus, Cloudy Bay, Hunter's, Isabel Estate, Martinborough Vineyard, Matariki, Matua Valley, Montana, Morton Estate, Nautilus Estate, Palliser Estate, Saint Clair Estate, Villa Maria, and Waipara Valley.

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CW Asia would like to thank the following establishments, their chefs as well as their management teams for making our special 12th anniversary issue a success. Co-ordinating editorial coverage spanning several international destinations is never easy but these 12 restaurants have certainly made it a pleasure.

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“Food is our common ground,
a universal experience.”
James Beard (1903-1985)

Lim Hwee Peng is the founder of WineCraft Marketing & Services (www.winecraftmktg.com), a regional wine and spirits marketing company specialising in marketing communications and wine education. It is also a trade marketing representative for wineries, agencies and trade merchants. Lim was recently accredited as a Burgundy wine educator by the Bureau Interprofessionnel des Vins de Bourgogne (BIVB) and the Burgundy Wine School. He is also a respected and award-winning wine journalist who has contributed to regional consumer and trade publications such as *Wine & Dine*, *Bar & Bistro*, *The Executive*, and *SilverKris*.