



GADDI'S

Gaddi's revisits history with their revival of Canard de Challans à la Presse (pressed duck), originally created in France in the 19th century. The preparation of the duck is a table-side spectacle: the par-roasted duck is carved, slices of the warmed breast are drizzled in a jus extraction thickened with duck liver, the legs are grilled, and the remainder of the duck is pressed in an antique sterling silver duck press created exclusively by Christofle. Available throughout November, the dish is priced at \$2,500 for two and must be ordered 48 hours in advance.

Gaddi's
1/F The Peninsula Hong Kong
Salisbury Road
Tsim Sha Tsui
Tel: 2696 6763



JEANNIE CHO LEE

After a three-year search for the perfect wine glass, renowned master of wine Jeannie Cho Lee has launched the Jeannie Cho Lee signature collection. Marrying form and function, the collection comprises hand-made, mouth-blown glasses and machine-made glasses available for \$2,200 per pair. The glasses feature elongated bowls ideal for swirling, tapered rims that allow for a more accurate assessment of the wine's palate profile and a twist in the stem for your thumb and fingers to grip the glass comfortably. The collection also includes a Spiegelau decanter (\$1,650), elegant French porcelain coasters (\$380) and a tasting spittoon (\$700).

Enoteca (Central)
Shop 218, The Galleria
9 Queen's Road Central
Central
Tel: 2526 2008



JIN CUISINE

The non-traditionalists among us may be interested in Jin Cuisine's seasonal creative crab menu. From now to December 15, head chef Tsui Nam-wah has conjured up a menu of over 10 unconventional dishes using crab roe from the Lake Taihu hairy crab. Tsui's favourite is stir-fried shrimp and crabmeat with crab roe (\$298). The combination highlights the umami elements of the crustaceans and surely will leave you licking your lips. Soufflé egg white balls filled with crab roe (\$308) is an egg white parcel stuffed with "gold" – a tasty and elegant parcel resembling an island floating on the soup. Other dishes include stir-fried sliced Mandarin fish with crab roe (\$388), crab roe with broad beans (\$308) and steamed minced pork dumplings with crab roe (\$30/piece).

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