ASIATATLER

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Italian Invasion

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For lovers of Italian food and wine, it seems that November is our month. Recently, I've received a flurry of information on Italian events, among which, probably one of the most notable is the Italian Cuisine World Summit happening from November 2-7 at the Kowloon Shangri-La hotel, when 20 top Italian master chefs will prepare special lunches and dinners, run master cooking classes and offer products tastings in the best Italian restaurants in town such as Otto e Mezzo, Grissini and Angelini.

The celebrations of the <u>Italian Cuisine World Summit</u> will be opened by a VIP gala dinner that will focus on Piedmont's typical products – including the much-beloved truffle – and the feast will be prepared by chefs Pier Bussetti, Giovanni Grasso, Igor Macchia, Marco Sacco and Sergio Vineis, who are all part of the "Stelle del Piemonte" Italian culinary team.

Which reminds me, since truffle season has kicked off most of the top Italian restaurants in town are offering their own takes on the specialty. I particularly like Domani's menu, offering quail breast stuffed with stewed prunes, 24-month aged parmigiano reggiano fondue and Madeira sauce and honey and H One's homemade white truffle ice cream (pictured below).



The culmination of white truffle season will be the 12th edition of the World Truffle Auction, to be held on November 14 at Otto e Mezzo Bombana (already sold out, unfortunately), which sees some of most precious white truffles from Alba auctioned off. Two more lots will then be auctioned between Hong Kong and Italy via satellite collection, and all proceeds go to the charity Mother's Choice.



Meanwhile, on November 23rd, the first-ever Grandi Marchi Grand Tasting will be held at the Hong Kong Jockey Club, anticipated to be the Italian wine event of the year, offering the unique opportunity to taste some the best Italian wines produced throughout the country.

Before the Grand Tasting, a separate food and wine pairing Masterclass will be held exclusively for the media and members of trade, which will be led by Master of Wine Jeannie Cho Lee who will be talking about the marriage of Italian wine with Asian flavours. From 6:00 PM onwards, the invitation will be extended to Hong Kong wine lovers and connoisseurs.



There is no admission fee for the Grandi Marchi Event but you still do need to RSVP toevents@asianpalate.com

And if you want to find out more about the latest news on Hong Kong's fine dining scene, visit our very own www.AsiatatlerDining.com