



Clockwise from left: Chez Patrick's foie gras trio with orange and bitter chocolate sauce; Shang Palace's braised South African six-head abalone and pan-fried foie gras in abalone sauce, and stewed spotted grouper with foie gras and black garlic; Whisk's Scottish oyster with foie gras and grapefruit granita. Photos: Edward Wong, Thomas Yau, Warton Li



THE LIVER POOL

FOIE GRAS

Chez Patrick
2/F Garden East, 222 Queen's Road East, Wan Chai

Tel: 25411401
chezpatrick.hk

Bo Innovation
Shop 13, 2/F J Residence, 60 Johnston Road, Wan Chai
Tel: 2850 8371
boinnovation.com

Whisk
5/F The Mira, 118 Nathan Road, Tsim Sha Tsui

Tel: 2315 5999
themirahotel.com

Shang Palace
Lower Level 1, Kowloon Shangri-La, 64 Mody Road, Tsim Sha Tsui East
Tel: 2733 8754
shangri-la.com/hongkong/kowloonshangrila

Lung King Heen
Four Seasons Hotel Hong Kong, 8 Finance Street, Central
Tel: 3196 8880
fourseasons.com/hongkong

Ming Court
Level 6 Langham Place, 555 Shanghai Street, Mong Kok
Tel: 3552 3300
hongkong.langhamplacehotels.com

Roka

Shop 002, Level LG1 Pacific Place, Admiralty

Tel: 3960 5988
rokarestaurant.com.hk

22 Ships

22 Ship Street, Wan Chai

Tel: 2555 0722

22ships.hk

WHITE TRUFFLES

Otto e Mezzo Bombana
Shop 202 Alexandra House, 18 Chater Road, Central

Tel: 2537 8859
ottoemezzobombana.com

Grissini

2/F Grand Hyatt Hong Kong
1 Harbour Road, Wan Chai

Tel: 2584 7722
hongkong.grand.hyatt.com

Tosca

102/F The Ritz-Carlton, 1 Austin Road West, Kowloon

Tel: 2263 2270
ritzcarlton.com/en/Properties/HongKong

Man Wah

25/F Mandarin Oriental Hong Kong, 5 Connaught Road, Central

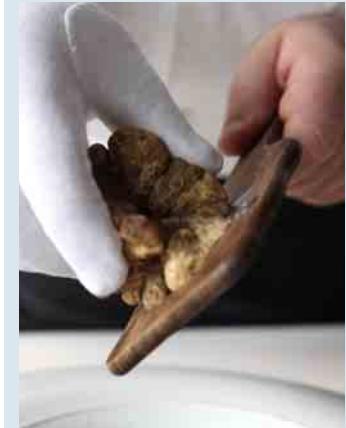
Tel: 2825 4003
mandarinoriental.com/hongkong

TRUFFLE LOVE

Despite its gnarly appearance and pungent aroma, chefs (and many diners) are enamoured of the white truffle. Like foie gras, it is a coveted luxury ingredient, in this case probably due to the influence of noted gastronomy writer Jean Anthelme Brillat-Savarin. What he called the "diamond of the kitchen" has an exceptionally short and variable season, which ends around mid-December.

Man Wah chef Man-sing Lee wants to be one of the first Chinese chefs to use white truffles. "The combinations work well, highlighting, not overwhelming, the truffle," he says of the three dishes he is offering: pan-fried scallops with white truffle, scrambled duck egg and crab coral sauce, and braised rice casserole, white truffle, wild fungus and dried seafood.

Umberto Bombana, nominated Worldwide Ambassador of the White Truffle by a Piedmontese body, is serving five white truffle dishes, including egg in ravioli with ricotta and spinach, hazelnut butter and white truffle. The fungus also features in tagliolini, risotto and lamb dishes. The chef and owner of Otto e Mezzo, Bombana says: "The best way to enjoy white truffle is shaved on top of simple dishes, with the aroma released as it touches the warm food."



Shaved truffle adds a richness to simple dishes. Photo: SCMP

Grissini head chef Andrea Fraire, who hails from the same region as the Alba truffle, is offering a number of dishes including one from Piedmont: meat ravioli with veal jus and rosemary. The ravioli contains chicken, veal and pork, and has an intense flavour. It matches perfectly the truffle's flavour, which lifts the overall taste.

At Tosca, white truffle will be the highlight of a five-course degustation dinner menu with a focus on lightly flavoured dishes, including potato filled with ricotta, egg yolk and Parmigiano Reggiano broth. "It is a marriage of the roots, the earthy flavours, with the truffle as the star," says chef de cuisine Vittorio Lucariello. Vicki Williams