

chic, sexy interior, designed by the New York-based Rockwell Group, parallels the exquisite fare and boasts panoramic views across Victoria Harbour.

WAGYU KAISEKI DEN

Upper ground floor, Central Park Hotel
263 Hollywood Road
Sheung Wan, Hong Kong
☎ +852 2851 2820
Daily 7pm–11pm
www.wagyukaisekiden.com.hk

Despite its name, Wagyu beef is not the only ingredient showcased at this reservations-only venue. The kaiseki menu changes daily, and you can choose the number of courses you want – eight or 10 – though what goes into the courses is entirely up to the chef. Rest assured it will likely comprise top-quality luxury ingredients, such as sea urchin, abalone, black truffle, and of course, Wagyu. Past creations have included sweet Boston lobster with wasabi jelly topped with caviar, kinki fish with matsutake mushroom, and the amazing sea urchin and truffle rice.

ZUMA

5F & 6F The Landmark
15 Queen's Road
Central, Hong Kong
☎ +852 3657 6388
Monday–Saturday 12pm–3pm,
6pm–11pm, Sunday 11.30am–5pm,
6pm–11pm
www.zumarestaurant.com

London's Zuma clearly made an impression on Hong Kongers. This uber chic Hong Kong outpost is sprawled over two floors at the prestigious The Landmark, and is where the glamour brigade go for their modern izakaya fix. Upstairs, the bar runs a busy shift nightly, while down the spiral staircase, the restaurant dishes up a comprehensive menu that runs the gamut from sushi and sashimi to robatayaki items and signature Zuma dishes, such as miso-marinated black cod wrapped in hoba leaf. In true izakaya fashion, courses are entirely fluid here, so order to share or

snag your own main course. The choice is yours.

MACAU

Chinese

THE EIGHT

2F Grand Lisboa Macau
Avenida de Lisboa
Macau
☎ +853 8803 7788
Monday–Saturday 11.30am–2.30pm,
6.30pm–10.30pm, Sunday 10am–
3pm, 6.30pm–10.30pm
www.grandlisboa.com

A combination of stunningly lavish decor and equally impressive Cantonese and Huaiyang cuisine makes The Eight a popular stop with local gourmets. Dim sum is especially popular here, over 50 varieties to choose from. Each is beautifully presented and, more importantly, delicious. From the main menu, try the chef's recommendations, such as the barbequed and smoked pork or the suckling pig stuffed with fried rice and preserved meat, or splurge on the braised Yoshihama abalone with sea cucumber and goose web.

French

ROBUCHON A GALERA

3F Lisboa Tower
Hotel Lisboa
2-4 Avenida de Lisboa
Macau
☎ +853 8803 7878
Daily 12pm–2.30pm, 6.30pm–
10.30pm
www.hotelisboa.com

This is Old World fine dining at its best, and, without a doubt, Robuchon a Galera deserves all the accolades it's received. After more than 10 years, it remains one of the top restaurants in this part of the world, which is no mean feat. Executive chef Francky Semblat helms this Macau outpost of the Robuchon

empire, serving up exquisite French classics with panache. For full-blown indulgence, only the degustation menu will do. Otherwise, begin with the very good-value set lunch menu. Oenophiles will have fun with the 300-plus-page tome of a wine list or the niftier iPad version. *Read more on page 18.*

Portuguese

ANTONIO

3 Rua dos Negociantes
Old Taipa Village
Taipa, Macau
☎ +853 2899 9998
Monday–Friday 12pm–3pm,
6pm–12am, Saturday, Sunday &
public holidays 12pm–12am
www.antoniomacau.com

One of Macau's most celebrated Portuguese restaurants, Antonio is headed by genial Portuguese chef Antonio Coelho, who has become something of a local celebrity. His restaurant, meanwhile, is the unofficial social club of the local Portuguese community. The draw? A hearty, authentic menu that includes bacalhau com natas (baked salt cod with cream and cheese), homemade spicy sausages, gratinated goat's cheese drizzled with olive oil and honey and served on toast, and Antonio-style wet seafood rice. In keeping with the theme, the wine list boasts plenty of Portuguese wines, and there is also a selection of Portuguese white and aged brandies.