

# DINING



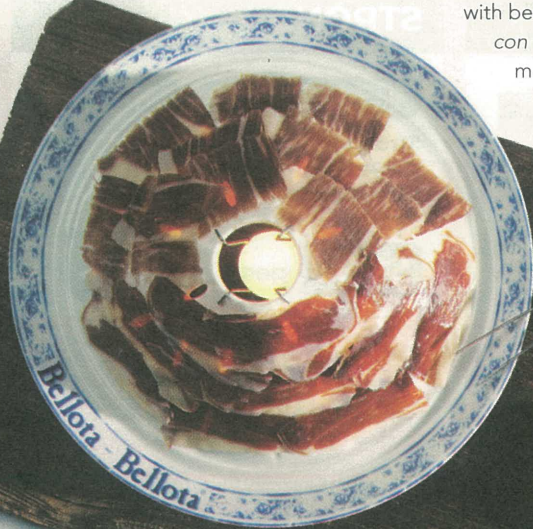
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## NEW AND NOTED

### Alotta Belotta

It's not every day you get to gorge on jamón ibérico de bellota, the sumptuous, melt-in-your-mouth ham—deemed the best in the world by many—from the free-range acorn-fed ibérico pigs of Spain. It's legendary for its complex curing process (up to 36 months) and ample marbling. Around town ibérico's usually served as a slim, stingy portion on some excessively priced charcuterie platter, so we're pretty swine-smitten with the **Bellota Ham promotion at MO Bar** (The Landmark Mandarin Oriental, 15 Queen's Rd. Central, Central, 2132-0077), on now through Oct 31. In collaboration with luxury Iberian specialties brand Bellota-Bellota, the two-month-long ham fest kicks off with a pop-up bar at MO, where you can pair a selection of ibérico ham dishes created by culinary director Richard Ekkebus with the bar's customized cocktails. Throughout the hotel, feast on Bellota-Bellota charcuterie and Iberian specialties at breakfast, weekday and weekend lunches, and a special tapas menu (daily 6-11pm) highlighting different varieties of ibérico ham, with a "cortador" hand-slicing the stuff at a live show station. And if you thought afternoon tea was just for scones and macarons, you're in for a treat at the Bellota-Bellota afternoon tea which features

bite-sized chorizo tartlets, foie gras burgers with bellota lomo pork loin, and *pan con tomate* with, you guessed it, more bellota ham.



Pan-fried glutinous rice with chicken at Hoi King Heen



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### Slurping Street-side

Minimal pomp and circumstance is the MO at **Samsen** (68 Stone Nullah Lane, Wan Chai, 2234-0001), which claims to be Hong Kong's first dedicated Thai noodle house. Now in its soft opening phase, chef owner Adam Smith and partner Bella Kong are cashing in on our city's favorite way to consume carbs, sourcing fresh ingredients from Thailand for street snack-inspired dishes such as wagyu beef noodles, which feature a dark broth swimming with rice noodles, pork rinds and Thai watercress; the Chiang Mai curried chicken soup with egg noodles, pickled mustard greens, lime and fried chili; and fresh egg noodles tossed with Thai chili jam, coddled egg, roast pork and toasted peanuts. Inspired by the Bangkok street scene and vintage Thai-Chinese shophouses, the 35-seat shop exudes a fitting ambience as you slurp away, with interiors featuring leafy plants, high ceilings and granite countertops. The shop is no reservations, so get down there early before the hordes descend.

### Birthday Kicks

**InterContinental Grand Stanford** (70 Mody Rd., Tsim Sha Tsui East, 2721-5161) is celebrating its **35th anniversary** with some pretty sweet deals: With the 35 theme going strong, guests can feast on \$350 dinner buffets at Café on M with a spread of freshly shucked oysters, chilled seafood and Asian specialties; a \$350 eight-course tasting menu at award-winning Hoi King Heen from chef Leung Fai-hung (originally \$700); and a \$350 three-course "Sensational Menu" at Italian restaurant Mistral with dishes including Boston lobster, Atlantic black cod, and milk-fed veal (originally \$700). For refined drinkers, there's also the ultimate whisky flight at Tiffany's New York Bar priced at a whopping \$3,500, which includes 35 premium whiskies from around the world, including Japan, Taiwan, France, Sweden and Germany. Each whisky is served in a 30ml pour and guests have until the end of the year to complete the flights. It's nice to know where you'll be drinking from now until Christmas...