

PRESTIGE

HONG KONG 86

PINK
REVOLUTION
BREAST CANCER
AWARENESS
MONTH

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MEN'S
FASHION
ISSUE

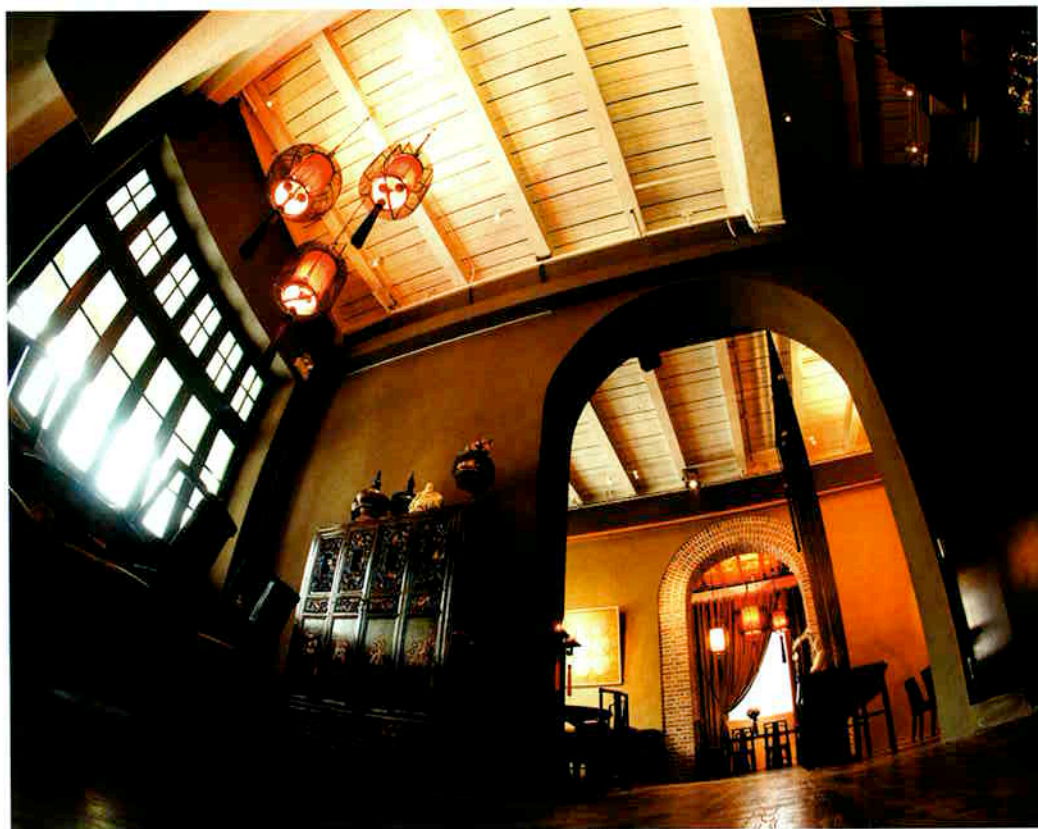


Featuring

SAMEER AHMED
ANSON CHAN
JAYCEE CHAN
BRANDON CHAU
PETER CHEUNG
WALTER HAU
RONALD KWOK
KIM ROBINSON
FEDERICO TAN
TERENCE YIN

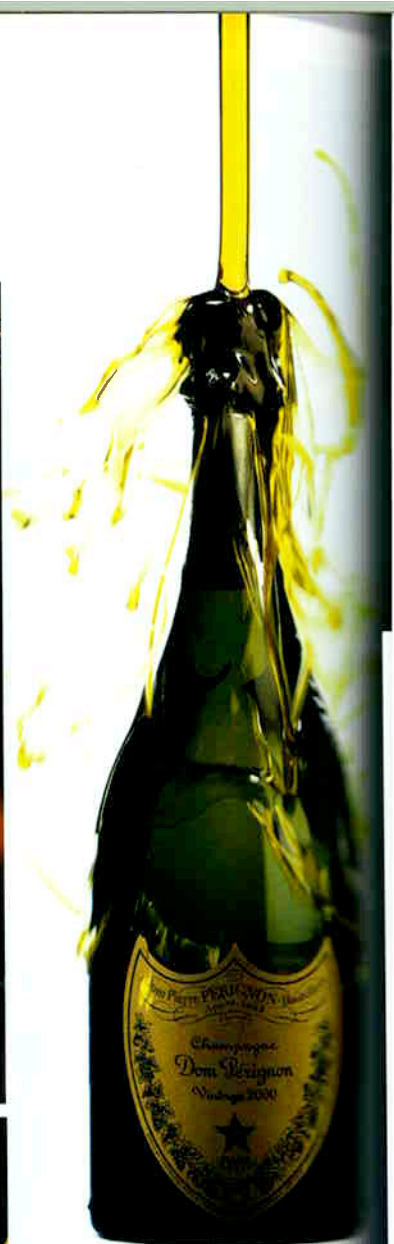
EXCLUSIVE

THE AMAZING
ADRIEN BRODY



Artful Dining

Ovologue is the latest restaurant to hop on the Wanchai gentrification bandwagon. Located at 66 Johnston Road, next to the OVO group's furnishings outlet, Ovologue is the group's first foray into restaurants. Serving a mishmash of dim sum, Sichuan and Shanghai dishes, this "food-cum-gallery concept" offers a creative take on traditional cuisine, such as gold foil soup with vegetarian shark's fin and urchin, and braised pork belly with fresh lychee in soy sauce. Sample the fare at a dim sum afternoon tea on weekends, reasonably priced at \$168 per person. For reservations, call (852) 2527 6088. www.ovologue.com.hk



Delighting in Dom

Many a splendoured night lies ahead in October and November when Dom Pérignon rolls out its latest offerings. Starting off the festivities is a grand fanfare beginning October 16 to delight gourmets and champagne aficionados. Sample Dom Pérignon OEnothèque Vintage 1995 by the flute, as well as food pairing menus at restaurants such as Nobu, Gaultier Petrus. www.domperignon.com



Uncorked

Bodegas Emilio Moro Malleolus de Sancho Martín 2005

Price: \$1,490 (750ml)

Grape varietal: **Tempranillo**

It's said that great wine is made in the vineyard; and the wines of Spaniard Emilio Moro amply justify that claim. The vineyards take advantage of very old vines that belonged to Emilio's father and contain the purest clone of Tempranillo. The Pesquera district of Ribera del Duero is known for its clay, limestone and gravel soils, which produce wines of

outstanding quality. This top cuvée has a deep ruby-red colour as well as an exciting bouquet of pungent spices. It is elegantly powerful and the sweetness of the tannins rounds up a wonderful wine. For more information, contact Altaya Wines, at (852) 2523 1945 or info@altayawines.com. — **Paulo Pong**