

beats

HK'S GUIDE TO ENTERTAINMENT

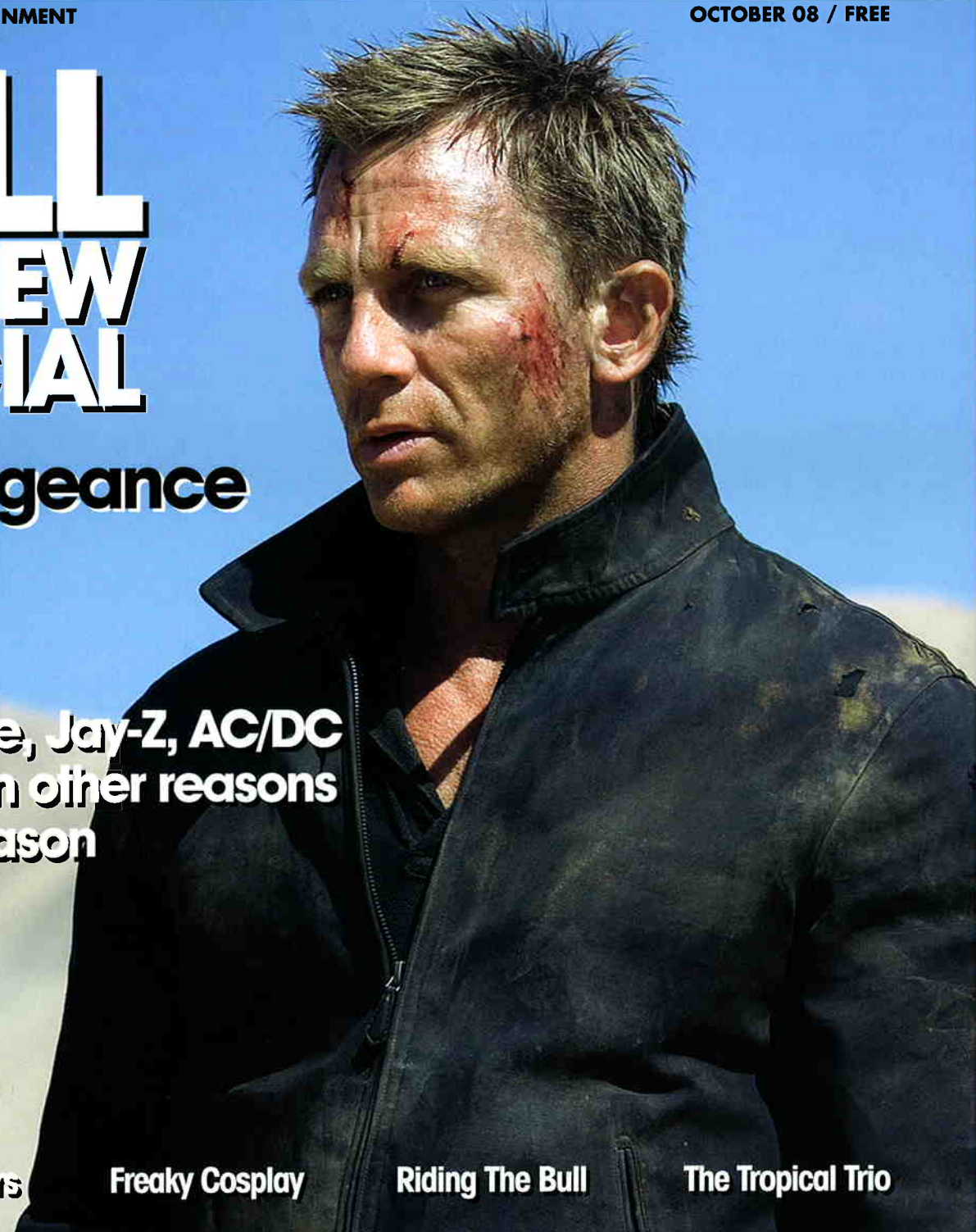
OCTOBER 08 / FREE

FALL PREVIEW SPECIAL

**The Vengeance
of Bond**



**Britney, Kylie, Jay-Z, AC/DC
and a zillion other reasons
why this season
is cool!**



Hot Concert Rumours

Freaky Cosplay

Riding The Bull

The Tropical Trio

WHAT'S COOKING IN WAN CHAI

The district is undergoing a profound sense of renewal when it comes to dining. Amy Ma recently came to grips with a \$150 bowl of noodles, a furniture outlet's debut and innovation galore. Here's her verdict...



Ovologue

If the Pawn restaurant is your snazzy British uncle, then Ovologue is your serious *tai tai* aunt. The latter opened its doors in June and is literally and figuratively one level below the Pawn. As a physical specimen, the old-world

accents of Ovologue's interior design are a joy to marvel at. It's like walking through a catalogue since most of the furniture inside the restaurant can be purchased from its parent furniture company OVO. This will surely be a great place for parties during the upcoming holiday season.

But for true gourmands, the compliments stop there. With Fook Lam Moon, often touted as one of Hong Kong's best Chinese restaurants, located just across the street, the Chinese food at Ovologue can't just be good (which it is). It should be great (which it isn't).

The highly-recommended Phoenix dumplings come in a spinach rice paper skin and are topped with "vegetarian shark's fin" (for ethical reasons), but don't live up to their name or presentation. When a dumpling gets its own specially designed bamboo steamer, it better live up to the hype, but sadly this one doesn't. There is also minced pork stir-fried with green beans, sweet and sour pork, and a fried rice dish on offer – all of which are fairly well-prepared, but not memorable. Food here needs to either be more refined or take more risks. Since it's in a safe zone of mediocrity now, it will be difficult for Ovologue to garner a loyal following. On the plus side, the service is attentive

and kind, though waiters often respond with completely unrelated answers to queries. But guests are at least met with a smile, and there appears to be a genuine effort to create a first-class experience. "It's our first restaurant, so we're still studying how things work," says Brenda Ng, OVO's PR Manager. At the moment, Ovologue is only scoring a B- performance, but there's a chance for it to earn some extra credit if, like a good student, it knows how to respond to criticism constructively!

Know before you go...

- Opening Hours: 11am, 3pm, 6pm - 11pm (Mon-Sun)
- Dim sum brunch and tea time on weekends
- A meal for two costs approximately HK\$400

Ovologue

66 Johnston Road, Wanchai,
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