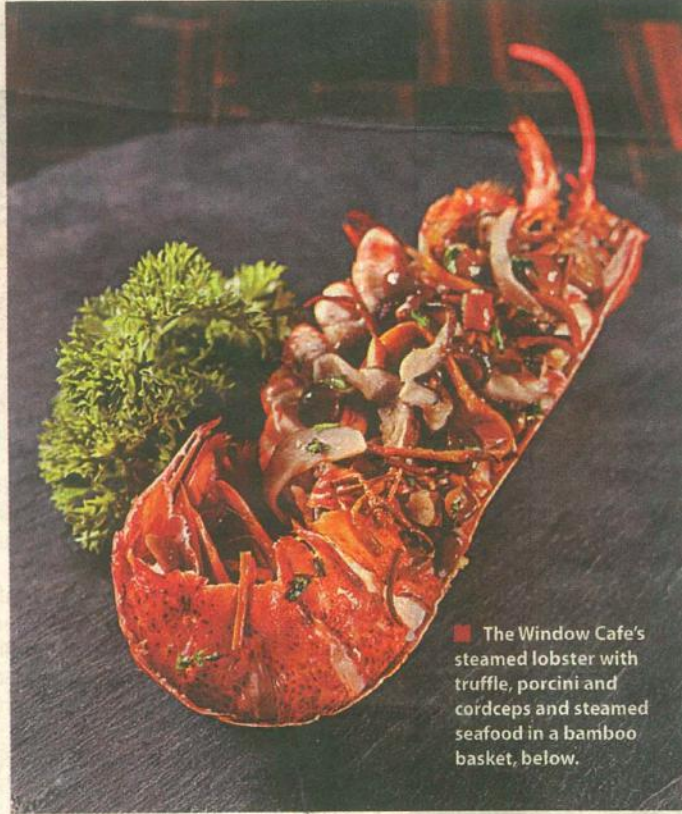




■ Watermark executive chef Zero Yu brings good news to lobster-lovers with steamed fresh Boston lobster, left, and HK\$1 grilled lobster, above.



■ The Window Cafe's steamed lobster with truffle, porcini and cordiceps and steamed seafood in a bamboo basket, below.

# Get your claws into this ...

Katie Hung

Craving for lobster but holding back because of its high price? Well, here's an offer you can't refuse – Watermark at Central Pier 7, is introducing a HK\$1 lobster promotion to celebrate its 10th anniversary.

Diners who order the Seafood-bration five-course dinner (HK\$668 for two) can enjoy a whole grilled lobster for just a dollar. Sliced in two, the lobster is seasoned with lemon butter sauce so as to keep the fresh and original taste.

If one crustacean is not enough, choose the lobster bisque with seared scallops and morel mushrooms as your soup. The five courses also include chilled seafood platter as an appetizer, and an entree of pan-fried foie gras with pear and pecan.

Take your pick from teriyaki hanging steak or sauteed halibut for your main course. The feast ends with a dessert tasting platter that includes cheesecake, chocolate fondant, Napoleon and truffle creme brulee.

Executive chef Zero Yu is busy creating new menu options aimed at delivering the natural flavor of the seafood.

"With the freshest catch, the seafood dishes will shine by themselves – even with the simplest cooking methods," he said.

So if you're looking for a pure lobster flavor, the latest item of steamed fresh Boston lobster (HK\$ 388) sounds a good choice. The taste of lobster is balanced with the mix of sour finger lime, samphire, confit potatoes and courgette.

Another highlight is the lobster risotto (HK\$ 268). The intense creaminess goes nicely with asparagus and smoked mozzarella cream, leading to the strong but favorable aroma.

The Seafood-bration set and HK\$1 lobster offer will run from now until September 30.

Imagining an unlimited supply of lobsters? Cafe on M at the InterContinental Grand Stanford in Tsim Sha Tsui is where

you should go. The restaurant brings the lobster feast to the dinner buffet, crafting varieties of seasonal lobster delicacies in both Western and Asian cooking styles.

A must-try item is the jet-fresh Boston lobster. Served on ice, you can taste the natural sweetness – just what Boston lobsters are famous for.

For a lighter pick, the lobster and seafood salad helps awake your palate by a refreshing mixed taste of seafood including lobster, shrimp, squid and mussels.

Another irresistible dish is lobster roll. The buttered top-split roll provides a crispy crunch, while you can taste succulent lobster meat with mayo dressing inside. Other treats include lobster truffle macaroni cheese in thermidor style, and more Chinese dishes such as steamed egg white and lobster with Chinese wine, and lobster and seafood fried rice.

Cafe on M's dinner buffet is available until September 30 at HK\$618 per adult from Sunday to Thursday. For Friday and Saturday, the price rises to HK\$678.

At The Window Cafe in the Kowloon Hotel in Tsim Sha Tsui, the dinner buffet also features seasonal seafood delicacies, but with an Oriental and modern twist.

An exclusive deal is available for those who purchase the dinner buffet through the hotel's e-shop.

Available until mid-October, each diner will be given a complimentary recommended dish: steamed lobster with black truffle, porcini and cordyceps.

Featuring conventional Chinese cooking methods, with ingredients from the West, the aromas and intense savory taste from truffles and mushrooms unify surprisingly well with the saltiness of Boston lobster.



■ Cafe on M offers freshly shucked oysters and the highlighted dish, jet-fresh Boston lobster.

Other highlight seafood choices include steamed fresh crab with glutinous rice in a bamboo basket; marinated salmon with herbs, honey and pear; and braised fresh clams in chicken and ginseng broth.

The price starts from HK\$357 for e-shoppers, to HK\$508 for regular diners.