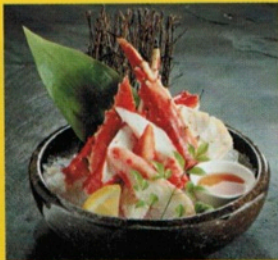




The **Sen-Ryo** chain of kaiten sushi restaurants is featuring king crab dishes during the winter. Guests can try dishes such as king crab sashimi (below); grilled king crab (above); and king crab miso soup. sen-ryo.com.hk.



Hugo's at the Hyatt Regency in Tsim Sha Tsui is featuring game dishes until the end of December. Dishes include braised French wild boar; peppered loin of Welsh wild fallow deer; and roasted pheasant breast. Bookings: 3721 7733

The French Creations restaurant group is serving festive French dishes at some of its restaurants from December 15-31. At **FAB** on Hollywood Road, the menu includes house-made foie gras terrine with chutney and toast; and French fine Claire oysters. Bookings: 2810 1600. At sister

restaurant, **Saint-Germain** in Happy Valley, the menu lists dishes of puff pastry galette with black truffle and foie gras terrine; and roasted venison fillet with sautéed black trumpet mushrooms. Bookings: 2836 6131

Hong Kong Markets Organisation, founders of the Island East Markets, will have a pop-up in Wan Chai on December 14.

The Sun Street Market will showcase artisanal and seasonal food, Christmas workshops and live music. For information visit sunstreetmarkets.org.

To celebrate the Asia's 50 Best Restaurants awards presentation next year in Singapore, there will be a series of events including workshops on The Future of Food - Back to Our Roots, and Signature Dishes. The Future of Food workshop will be hosted by chef David Thompson at **Raffles Hotel** on February 23; while the Signature Dishes events on February 24 will feature chefs such as Yoshihiro Narisawa of Narisawa in Tokyo, Ben Shewry of Attica in Melbourne, and Joan Roca of El Celler de Can Roca in Girona, Spain. For details and tickets, go to

www.theworlds50best.com/asia/en/

The Ritz-Carlton in Tsim Sha Tsui is collaborating with Swiss chocolate brand, Lindt, for a six-course "interactive chocolate dining experience" at the **Chef's Table** private dining room. Available for a minimum of HK\$14,000 plus 10 per cent for a maximum of eight guests, the dinner starts with an amuse-bouche (below) of soya bean and chocolate sphere with smoked tuna, cocoa nibs, rainbow fruit, Lindt chocolate, quail egg toast and black truffles; and includes a course of braised Kurobuta pork belly with almond foam, chocolate balsamic, potato fondue and Lindt Excellence 99 per cent dark chocolate. Bookings: 2263 2270

