

4 Staggering Dishes You Need To Try This Summer

FeedMe Guru gets the inside scoop on how these mouthwatering dishes are made and what sets them apart from all the other gastronomic delights.



by [June Leung](#) on August 10, 2017

What better way to escape the feverish hustle and bustle than to treat yourself to these amazing dishes at Hong Kong's most renowned dining hotspots! Featured in LKF Summer Vibes tasting menus, the 4 following dishes are highly recommended must-trys, and here's why:

Bulgogi Bao Buns



Through trial and error, Chef Kun Young Pak (Philip) has come a long way to perfect **CÉ LA VI**'s homemade bao buns. "I'm American Korean, I grew up eating bulgogi and love the texture of the bao bun," Phil tells FeedMe Guru. "Customers will be in for a treat of crunchiness and sweetness altogether."

The Korean beef is marinated in bulgogi sauce for two days, pan seared, served in the bao bun together with Negi salad and delicately drizzled in black garlic dressing. Bite into the soft, spongy bao that is densely packed with bubbles of yeasty pockets, and catch the trickle of succulent bulgogi beef juice.

Immerse yourself in serenity at Lan Kwai Fong's dining hotspot, as you marvel at **CÉ LA VI**'s romantic decor and roof garden. Check out Chef Philip's Homemade Bulgogi Bao Bun [here](#) and don't forget to try their signature Matcha Lava Tart.

Foie Gras Bikini



FoFo by El Willy is the fanciest, most innovative and upscale of Alex Fargas's restaurants, and the one that provides the fullest expression of his dreamscape vision of Spanish food.

Typically made as a sandwich with foie gras, chili tomato, cheese and ham, Chef Fargas does not reproduce or translate the traditional dish; he builds a fantasy version of it. The foie gras is sandwiched between **FoFo's** sweet "crunchy bread" with homemade chili tomatoes. Fresh popcorn is then blended to make a savory powder that is dashed onto the bikini for an extra burst of flavor.

The culinary art piece is a crackling skin yielding to a soft and buttery middle. As you chew on the foie gras that melts in your mouth, you will bite into the sweet crunch that clings to a tangy chili jam.

For more information, click [here](#).

Beer Fish in Panang Sauce



It goes a long way to say whether the greatness of a country's cuisine can be measured by its humblest dishes. At Café Siam, Chef Lo (Nutmham Phairot) humbly demonstrates his passion and skill at culinary arts.

A sea bass, coated in panang curry sauce and coconut milk, emerges from the oven armored and shining, under the bright leaves of kaffir lime and Thai chili. The highlight of the dish is not the fish itself but an interesting choice of ingredient – Singha beer. “The key is to add the beer last when the fish is done,” explains Chef Lo. Revel in the inseparable panang/coconut combo as a subtle beer aftertaste lingers on your palette.

Café Siam's Thai style grilled beef on the same Summer Vibes menu should also not be ignored. With just enough fresh peppercorns and chili to make you start taking shallow breaths, this dish presents bite-sized beef cubes packed with lime juice, sweet onions and savory fish sauce.

Take our word for it and treat yourself on a gastronomical journey with the flavors of Thailand in **Café Siam's** full exclusive tasting menu [here](#).

Dulche De Leche Cheesecake



“A good cheesecake starts with what’s inside the cheesecake,” Chef Saruulgerel Enkh-Amgalan (Eggi) tells FeedMe Guru. “And our key ingredient is dulce de leche, a traditional Argentinian sweet condiment.”

Setting off the flavors and background of the cheesecake, **GAUCHO** presents a Dulce De Leche cheesecake like no other. What sets this dessert apart from the others, is that the cake center is cooked entirely individual as to prevent overcooking and create a much smoother texture. Marshmallow fluff is caramelized on a serving plate with a blowtorch, the same is also done to a small ladle of salted caramel and placed beside the cheesecake.

The restaurant is sleek like an Armani runway show, dimly lit by chandeliers, covered in cow faux furs and marbled floors. **GAUCHO** is true to its Argentinian roots which is hard to come by, give into your sugary temptations and have a go at Chef Eggi’s exquisite Dulce De Leche Cheesecake [here](#) now.

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