

**NEW AND NOTED**  
with Adele Wong



Ngau Saam Gun

**It's All About That Beef**

Cow might not be the most popular animal in Cantonese cuisine, but butcher Frankie Wai is looking to change all that with **Ngau Saam Gun** (Shop A, G/F, 148 Wellington St., Central, 2865-6899), a beef-centric venue on Wellington Street. Frankie uses Chinese beef from Guangdong province to make carpaccio, deep-fried dumplings, soup noodles, sweet and sour meatballs and a whole lot more, using all parts of the cow—from the tail to the innards to the throat. And just so there's no doubt as to what you'll be having at NSG, the interior is filled with bovine decorations like a

caveman-style wall mosaic and a little bull statue by the bar.

**French Fries**

With Le French May and its F&B counterpart Le French Gourmay just around the corner, **Secret Ingredient** ([www.secretingredient.com.hk](http://www.secretingredient.com.hk)) has taken the opportunity to collaborate with three French restaurants across the city to offer some definitively Gallic options for its customers. Try your hand at a pink peppercorn salmon (from Alchemy); a beef fillet with red wine sauce (from La Parole); or a halibut in white wine sauce (from



Secret Ingredient

Metropolitain), starting in May. For those who are unfamiliar with how it works: place an order of the meal you'd like to cook at the SI website, and either pick it up at the Sheung Wan office or have it delivered to your home. The order comes with all the ingredients, seasoning, and condiments needed to make your meal, as well as easy step-by-step instructions to execute the cooking.

**A Sweet Deal**

**DK Cuppa Tea** (G/F, 19 New Market St., Sheung Wan, 2386-3588) has opened a second branch in Sheung Wan, boasting