

# Food & Drink

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# THE Upper CRUST

**Dorothy So** hunts down the tastiest fillings you can tuck into a sarnie. Photography by **Calvin Sit**



### Bacon date & bacon egg (both \$78), Library Café

The bread is from local bakery La Rose Noire while the tricked-out fillings all boast focused flavours and designer ingredients. Try the bacon and date (top) – a sweet and salty creation that tastes like a grown-up PB&J, especially with a lick of almond butter. Then we get an ethereal egg and bacon (bottom), spun from sweet tamago and mildly spicy Kewpie mayo sauce (inspired by In-N-Out burger's 'secret sauce'). Sandwiches never tasted this cool. *G/F, Lane Crawford, 3 Canton Rd, Tsim Sha Tsui, 2118 4530.*



### Le sandwich jambon gruyère (\$48), Salon de Thé de Joel Robuchon

This is a textbook perfect baguette (thanks to expert boulanger Norihiko Takei and his team), a crackly crusted, chewy roll with a gentle tang. Split open down the centre, it's smeared with mustard on one face and garnished with thick cuts of ham and sharp gruyère. Simple, rustic, awesome. *Shop 315, 3/F, The Landmark, 15 Queen's Rd Central, 2166 9000; [www.robuchon.hk](http://www.robuchon.hk).*



### Cutlet pork sandwich (\$75), Bo-Lo'Gne

Baked fresh on the premises, the buttery, 81-layer loaves here hit close to a rich Danish pastry. This bread is designed to fatten, especially when it's sliced and served with a slab of panko-crusted, deep-fried pork that's dressed in homespun tonkatsu sauce. *41-49 Aberdeen St, Soho, 2950 0600; shop 7E3A, LCX, 3/F, Harbour City, 17 Canton Rd, Tsim Sha Tsui, 2730 4400; [www.bolognehk.com](http://www.bolognehk.com).*



### Turkey and brie sandwich (\$41), Simplylife

We're partial to anything that comes in Simplylife's house-baked ciabatta. The soft, open crumb bread is especially satisfying when loaded with savoury smoked meats and soft paste cheeses. We like to order ours toasted but it also works just as well when served straight off the deli counter. *Citywide, including shop 42, L2/F, Festival Walk, 80 Tat Chee Ave, 2265 7418; [www.simplylife.com.hk](http://www.simplylife.com.hk).*

## Make your own Buffalo wings sandwich

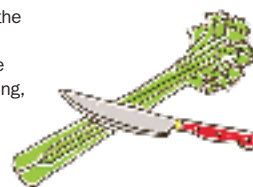
RECIPE FROM TBLS CHEF-OWNER QUE VINH DANG

**1** Start with about 450g of chicken wings (wingtips removed and separated at the joints). Pat the pieces dry and coat evenly in flour, making sure to shake off any excess.



**2** Heat two inches of vegetable oil in a large skillet. Stick the end of a wooden spoon into the oil. When the oil is hot enough, a stream of bubbles will form around it. Deep-fry the wings in batches until golden brown (around 10-15 minutes).

**3** Remove the chicken from the skillet and drain on paper towels. While the chicken is cooling, slice a handful of celery stalks into small pieces.



**4** In a separate bowl, whisk together one tablespoon of Tabasco and two tablespoons of melted butter (tweak quantities to taste). When chicken is cool enough, shred the meat off the bones and toss in Tabasco mixture.



### Club sandwich (\$32), Capital Café

Any self-respecting cha chaan teng will offer the classic club. At Capital Café, the double decker comes as thick slices of white bread outfitted with tomatoes, lettuce and relish in one layer, and corned beef, ham, Hokkaido milk scrambled eggs and cheese in the other. Don't forget to order the bread toasted. It costs an extra dollar but the difference is priceless. 6 Heard St, Wan Chai, 2666 7766.



### Meatballs sandwich (\$65 for half; \$90 for full), Doppio Zero

Chef Jake Addeo calls this nonna's recipe. We call it insanely delicious, meaty goodness that's sauced up and slammed between two sides of toasted baguette. Addeo then laces the filling with watercress and grated parm. Word of warning: there are four giant meatballs and the sauce is hearty, chunky stuff. It could get messy. The Pemberton, 22 Bonham Strand, Sheung Wan, 2851 0682; www.doppiozero.com.hk



### Liver pâté and fig (\$48), Café Maison

We can't help but love the bread here, which is homebaked, tight-crumbed and spiked with aromatic herbs. Slather on a layer of gamey pâté, blanket it with chutney-like fig compote and the result is a sweet, floral and thoroughly genius flavour pairing. 12 Gough St, Central, 2581 3663.



### San Daniele ham and gorgonzola panini (\$68), Dolce 88

Comfort food meets high-end ingredients in this gussied-up ham and cheese panini. After a brief tanning in the sandwich press, the creamy, aged gorgonzola melts into the prosciutto and bread, and pulls out into long ribbons with every bite. It doesn't stop there: the filling is lacquered in white truffle oil and topped with tufts of spicy arugula. L/F, JW Marriott, 88 Queensway, Admiralty, 2810 8366.



### Grilled cheese (\$88, with soup du jour), California Vintage

This grilled cheese creation arrives as two pillows of browned sourdough with a deluge of Marin camembert spilling out between the folds. It's a gooey mess that's given a punch of tartness from slices of green apple. Try this with a full-bodied chardonnay. 77 Wyndham St, Central, 2525 9808; www.cvwinebar.com.



### Salmon bagel (\$35), Feastaway

At just \$35, this is a steal given the schload of lox that's layered into this grab 'n' go meal. But the real star here is the condiment – a brightly flavoured citrus herb cream cheese that adorns the bottom half of the sesame-studded bagel. Capers and raw red onions are tossed in for extra bite. Score. 1/F, East Hotel, 29 Tai Koo Shing Rd, Tai Koo, 3968 3777; www.east-hongkong.com.



**5** Split a baguette roll in half (Dang recommends getting your loaf from Little Mermaid Bakery). Toast until the cut faces are slightly crisped and browned.



**6** Blend one tablespoon of mayonnaise with 25g of blue cheese (again, tweak quantities to taste).

**7** Assemble your kick-ass sarnie with celery on the base, chicken on the top and a generous dousing of blue cheese mayo. Tuck in.

