

only sake pairing dinner on October 17, presented by Mr. Atsuhiro Kato of Japanese sake house, Born; sake sommelier Ms. Madoka Numata and Amber's very own chef Richard Ekkebus. The menu goes for \$1,688 per person and pairs some of the best premium sake with eight wonderful courses, including a sea urchin in lobster jello and seared langoustine with Iberian pork belly. Very indulgent. 7/F The Landmark Mandarin Oriental, 15 Queen's Rd. Central, 2132-0188.

**Visit Shanghai Dream sometime over the next few days to try their October hairy crab promotional menus. Beginning mid-month, the restaurant will be serving the "King of Hairy Crabs" from the fresh waters of Dang Tu County's Mu Niu Lake, in dishes like the abso-effin'-delicious stir-fried Shanghainese rice cakes with crab and black bean sauce. And because Shanghai Dream has good heart, the restaurant is also doing a special menu featuring beautiful, creamy crab roe. Crispy rice with hairy crab roe, pork dumplings with hairy crab roe... sounds almost poetic. Harbourfront Horizon, 8 Hung Luen Rd., Hung Hom, 2269-7888.**

Let's welcome chef James Black to the team at Post 97. From chef Black's great new à la carte menu, try the Post Mezze which includes hummus, tzatsiki, a Greek salad chock-full of feta and pitted olives, and—my absolute favorite—babaghanoush to generously pile onto warm pieces of pita. End with the sticky treacle pudding à la mode—it will do you good. 1/F, 9 Lan Kwai Fong, Central, 2186-1817.

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Racecourse entrants must be aged 18 or above