

FEB 18, 2013

For the past 28 years, reviewers at Hong Kong Tatler's *Best Restaurants* guide have been visiting and re-visiting Hong Kong and Macau's top dining destinations to ensure that standards are being maintained at their favourite bars and eateries. The frenzy of Valentine's Day may be over, but we at Hong Kong Tatler Dining never forget that there are many reasons to celebrate with the one you love and care for, exclusive of that special day. With this in mind, we bring you the latest reviews of some romantic dinner and drinks destinations to help prepare for even more special occasions.



Aqua

★★★★★

The soaring harbour view from Aqua's One Peking Road location in Tsim Sha Tsui is its biggest draw »



Wooloomooloo Wan Chai

★★★★★

The rooftop bar and panoramic city skyline view makes this steak house a great place to impress a date »



View 62

★★★★★

The modern Spanish cuisine here is often overshadowed by the dynamic view »



Oyster & Wine Bar

★★★★★

This smart hotel restaurant with a view serenades with its quality shellfish and great wine list »



The Mistral

★★★★★

The InterContinental Grand Stanford's Italian restaurant is authentic and traditional in both décor and cuisine »



Portofino

★★★★★

A remarkably enjoyable and authentic Italian meal can be found at the Venetian, in heart of Macau's Cotai Strip »



Il Teatro

★★★★★

Wynn Hotel's fountain-side restaurant offers Italian fine dining in theatrical surroundings »



Aqua Luna

Travellers and locals alike love Aqua Luna's pleasant 45-minute harbour cruise between Central and Tsim Sha Tsui »



Ava

The restaurant and bar in Tsim Sha Tsui offers panoramic view of the Hong Kong and Kowloon skyline »



Rendezvous

A comfortable bar at the Sofitel in Macau, with an excellent wine list and superb signature cocktails »

View 62 by Paco Roncero

62/F Hopewell Centre, 183 Queen's Road East, Wan Chai
灣仔皇后大道東183號合和中心62樓
+852 2574 6262
http://www.view62.com

Rating



Date of review Nov 21, 2012
Cuisine Spanish

Location
Wan Chai

Camblar

Tweet 0

PHOTOS MAP



Overview

Dress Code

Smart casual

Lunch hours

Mon to Sun, 11:30 am - 2:30 pm

Dinner hours

Mon to Sun, 6:00 pm - 12:00 am

Carriage

HK\$350

Reservation

Yes

Buffet

No

Private Room

No

Accept Credit Card

Yes

Smoking Area

No

Signature Dishes

* Olive oil butter
有根溫室菜苗脆粉餅配橄欖牛油

* Carbonara egg nest
燻肉芝士雞蛋

* Chocolate coulant nitro
-220度凍軟心朱古力

Review

SETTING



It may be overshadowed (literally) by more illustrious restaurants which share a similar towering view over Hong Kong, but View 62 offers glimpses of the Hong Kong landscape that no other restaurant can match. Rotating slowly over an hour or so, with an ever-so-slight creaking wooden floor, soft, tubular shapes descend from circles in the ceiling throughout the beautifully designed, cylindrical restaurant. The seats are comfortably spaced apart and the only downside we could spot was the initial feeling of motion sickness (which most people probably won't suffer from) for the first 10 or 20 minutes before our bodies acclimatised. It's a great place to take a date or friends from out of town, with expansive Gotham City-like views of the city itself but also - refreshingly - the lush, inky textures of Hong Kong's hillsides dotted with the soft lights of apartment buildings.

FOOD



As the name suggests, the menu here is designed by Paco Roncero, a Spanish chef who specialises in nouvelle Spanish cuisine, of the sort pioneered by mentor Ferran Adria. View 62 currently has two different tasting menus priced at HK\$680 and HK\$860, but there is also a small a la carte menu to order from. It's important to note that View 62 has some excellent *jambón ibérico de bellota* aged for 36 months - rich, chewy and with a delicious amount of fat and oil. Next up we are offered an olive sphere, once a novelty but now rather commonplace; the ones at View 62 feature a bouncy skin and are biting in their sharpness and acidity. Our next dish is the *carabinero*, featuring Mediterranean red prawns with good flavour and a pleasant spongy texture. The heads are deep-fried and lend a nice crisp to the dish. However, the worst part of the dish is the Iberico pancetta wrapped artichoke. The artichoke is utterly dry and bitter and the pork surprisingly imparts absolutely zero juiciness or flavour - it is curious how this made it to the plate at all. Our second starter is the vegetables in *garguillou* with olive oil soup. Unfortunately, while we did feel decidedly healthy eating it, the dish lacked acidity, with the salty olive oil soup blanketing the subtle flavours of the vegetables. For mains, we try a deconstructed blue lobster in Thai sauce; the lobster being just slightly undercooked as we like, and very fresh. However, the Thai sauce only becomes apparent with the woefully inadequate dollops of lemongrass and coconut mix - the rest of the dish containing another slightly salty, gelatinous broth reminiscent of the one used in the vegetables starter. Our wagyu sirloin with truffle and potato jelly and mushrooms is a large hunk of steak much like a *tournedo* from the 1980s. The meat itself is lean, with not much of the marbling commonly found in wagyu beef, but as with most sirloins, there is good flavour. The mushroom truffle jelly does not stand well on its own, and nor does the potato layer on top, both adding little apart from a contrast in texture to the dish. The one element of molecular gastronomy done well are the small globules of olive oil jelly perched on top of the truffle and potato cake - being delightfully bouncy and matching well with the steak. We end our meal with the chocolate *coulant nitro* that is prepared tableside, and this is the best part of the night: cold and crunchy on the outside, gooey and rich on the inside, we actually considered ordering one more.

WINE



There is a wide range of wines from all over the world on the iPad-based wine list at View 62. Spain and France are well represented, but there are also wines from California, Austria and all the usual New World suspects. The sommelier is not the most confident or proficient with English and appeared flummoxed when we asked for his opinions on two different wines. We enjoyed our glass of Taittinger and an Australian Malbec but on the whole, the wine service here needs improvement.

SERVICE



Service at View 62 is a mixed experience. The staff are friendly but there are definite lapses in both concentration and training. A mixed order of Chardonnay and Cava arrives but isn't removed for several minutes after the mistake is pointed out to staff. One of us was able to try our wine while the other wasn't offered the option. Servers try hard and you can tell they aim to please but there is a visible gulf in the level of service found at other fine dining establishments in the city.

PRICE



Tasting menus are quite affordable at View 62, currently starting at HK\$680 and HK\$860. The a la carte is small, ensuring a focus for the kitchen to work towards. A meal for two starts at around HK\$1800 including wine but can rapidly double if you order off the a la carte menu.

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TODAY'S RECOMMENDATION



Brasserie on the Eighth



“ The restaurant at the Conrad hotel offers classic Continental cuisine in a refined and understated setting ”

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BEST
RESTAURANTS

HONG KONG & MACAU EDITION

In Stores Now



SIMILAR RESTAURANTS



La Paloma



This charming Catalan restaurant set inside a 17th century fortress does not rest on its laurels »



22 Ships



Celebrity chef Jason Atherton makes his mark in the city with the opening of his first restaurant, a tiny tapas bar in Wan Chai »

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