



WEDNESDAY 24<sup>TH</sup> JANUARY 2018

## DANIEL CALVERT

### BELON

41 Elgin Street  
 Central, Hong Kong  
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 info@belonsoho.com  
 www.belsonsoho.com

7.30pm for 8.00pm  
 Louis Roederer Brut Premier and canapé reception  
 Five-course signature menu  
 £140 per person  
 Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
 Please enquire for exclusive wine package price

British-born Daniel Calvert's globetrotting career has taken him to some of the finest kitchens on the planet. Beginning his career in 2004 in London, he worked at the Ivy and Pied à Terre (with Shane Osborn who took part in Obsession in 2008) before packing his bags for New York and the rigours of three Michelin-starred cooking at Thomas Keller's Per Se, where he was sous chef for five years. He continued his journey to Paris and another three-star kitchen, Epicure at Le Bristol working under legendary French chef Éric Fréchon before travelling 6,000 miles for his next position at Belon, a neo-Parisian bistro in Hong Kong.

With its bentwood chairs, banquettes, mirrors, marble table tops and globe lighting, Belon could have been transplanted from a backstreet in the 11th Arrondissement, the area in Paris most closely associated with the 'Bistronomy' movement that offers haute cuisine at affordable prices in relaxed surroundings and which is the inspiration for Belon.



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Provenance is a priority for Calvert: "You can come here and have a Hokkaido scallop flown in from Japan that afternoon. Not everyone will notice the difference, but that's why we're here at 9am everyday – for the people who do."

The menu is rooted in France too with dishes like pork and pistachio terrine with Dijon mustard. He serves his salad Niçoise with shima aji – Japanese horse mackerel and whole roasted chicken with petits pois à la Française is served with head and feet intact, Cantonese-style.

Calvert, who uses produce from Hong Kong, Japan and France says his favourite ingredient is sea urchin because of its unique characteristics and likes to serve the shellfish simply with an

omelette. However, he singles out Piedmont hazelnut millefeuille as the restaurant's must-try dish, explaining to Exquisite Taste magazine: "The puff pastry is hand rolled and there's great effort to make each component as well as possible in its assembly. We have guests stop by late at night after eating dinner elsewhere because this is the dessert they want to end their night with."

Forbes magazine said: "Belon's French-inspired meals are an exciting addition to Hong Kong's growing and diverse food scene ... the commitment to the highest quality produce is exceptional."

Prestige magazine described Calvert's pigeon pithivier as 'an instant classic'.

