



SPINATO VINO

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Oyster and wine: the perfect pair

This is Oyster and Wine Bar. Located at the renowned Sheraton Hotel, it is the ultimate spot for seafood gastronomes. Oscar Chow and Roger Fan heads the culinary team.

by Crystal Chan photos by Chi Wai

We think oysters and wine is a match made in heaven – the foodie heaven that is. It really doesn't get any better than this: the saltiness and "oceaniness" of the raw oyster working in beautiful harmony with the different wine palates to bring out the best of both worlds. And we are not the only ones who think so – in comes the Oyster and Wine Bar. Located at the renowned international five-star hotel, Sheraton Hotel and Resorts Hong Kong, lies the swanky Oyster and Wine Bar. Supplementing with a jaw-dropping, panoramic view of the city's famed Victoria Harbour and skyline, diners can indulge in tantalizing dishes of seafood and clink glasses of fine wine. But non-seafood lovers, there is no need to fret! The Oyster and Wine Bar also serves up a menu of appetizing steaks and international cuisine. The focal point of the spacious dining area is the impressive oyster bar, serving up a wide array of 'jet-fresh' oysters, all in front of the customers' eyes. Sitting at



the helm of the restaurant's culinary department, is in-house oyster specialist and Chef De Cuisine, Oscar Chow. Teaming up with Chow is Sheraton's hotel sommelier and Assistant Manager of Oyster and Wine Bar, Roger Fan.

"Food and wine matching is very special. I personally think that it resembles a person's life, in the same way like there are different feedbacks that will evolve throughout. Like for the oyster, if you pair it with a wine, for instance, a Sancerre, the oyster might have different taste changes then if paired with say, a French oyster. And the different

types of French oysters will bring you different feedback." Fan said. During the process of developing a good pairing, the communication between Chef and Fan is crucial – Fan has to accurately capture the direction that Chef is taking with the dish in order to successfully pair it with a good bottle of wine. Chow and Fan are no stranger to the delicious seafood. Being an oyster enthusiast

Adjoining page, Chef De Cuisine Oscar Chow is a true oyster connoisseur. Knowing everything there is to know about it, he is also the in house oyster specialist. His vast knowledge about the signature item has led him to create innovative recipes for his diners. Above, the main focal point in the dining room is the oyster bar, holding eighteen different types of oysters on an average day.



“Oysters also have seasons, they last for one or two weeks.”

as it is, they know everything about it – from the texture and the mouthfeel to the way it evolves on one’s palate. Being so knowledgeable about the treasure of the sea allows Fan to recommend any of the restaurant’s 740 bottles of wine on their wine list. Deriving from all the major wine making countries like, Italy, America, France, and Australia, whether you prefer old-world or new-world wines, the Oyster and Wine Bar’s selection will no-doubt have you covered. As a seasoned sommelier, Fan quickly points out the essential factor of pairing wine with oysters, “Actually, for oyster and wine pairings, it all depends on the texture of the oyster,” he explained. “I personally really like Pinot Grigio because I think it is very well matched with oysters, because the body is very sensitive. It looks simple in people’s eyes, but it’s actually a really good match for the oyster; it makes the wine richer and smoother.”

These guys certainly know what they are doing: instead of the classic cocktail sauce, Oyster and Wine Bar serves red wine vinegar to accompany their oysters. “We discovered that red wine vinegar is not only a good match for oysters, but it also pairs very well with wine. If we pair it with cocktail sauce, the tomato base of the sauce is too over-powering; the tomato will be all you taste,” Fan explained. While Fan handles the wine side of things, Chef Chow manages all

things culinary. “Oyster drinks water as a food source. They absorb the nutrients from the water’s seaweed to use as their own. So the more water it absorbs, the more it eats. So you should always look for a plump one.” Chef explained. Oyster and Wine Bar houses an impressive selection of, on average, eighteen different types of oysters, with the number going up to 23, 24 on Thursday and Friday. Just like selecting ingredients for a dish, Chef decides what type of oysters to import due to what’s in season. “Oysters also have seasons, and the seasons usually last for about one or two weeks. We will usually take a look at the place that’s in season: like for Hong Kong in the winter, we will have a lot of oysters from the European regions, like Holland, America, France, Ireland, and for the summer, New Zealand, Australia oysters. Because oysters are the most in season in the winter,” Chow explained. Oyster and Wine Bar is a must for all seafood lovers, and this ultimate F&B duo are on deck to personally make recommendations for the ultimate pairing. 🍷

Oyster and Wine Bar

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Top left, Sheraton’s hotel sommelier and Assistant Manager of Oyster and Wine Bar, Roger Fan. Top right, Chef Chow gives advice on choosing the perfect oyster, “Find one that looks visually pleasing, with a flat smooth shell, not a lot of bumps and ridges. The oyster should be an oval shape.” Adjoining page, Barron Point (US); Cadoret (France), Gillardeau (France), and La Lune (France).

