As with contemporary art, Tagore feels that the richness of Asian history provides the depth needed for fine dining in Cantonese cuisine: “As a high-flier in business as well, he voices his admiration for the people and infrastructure of Hong Kong, which he compares favourably with those of the New York base. ‘You cannot imagine how fast and efficient Hong Kong is. If it takes two months in New York to get things done, you only need two weeks here, while local people always embrace and welcome you. “Hong Kong has always been among the world’s truly international cities,” Tagore continues, “so with our global experiences, but there is a greater challenge for the people and infrastructure of Hong Kong, which he compares favourably with those of the New York base. ‘You cannot imagine how fast and efficient Hong Kong is. If it takes two months in New York to get things done, you only need two weeks here, while local people always embrace and welcome you.

As someone who promotes East-West dialogue through his eponymous gallery and its multicultural and multidisciplinary contributions to numerous exhibitions as well as through his passion for the blending of cultures, whether in contemporary art or gastronomy. While always focusing on developing exhibitions of Western and non-Western cultures. “The fine-dining approach, after all, is the same as that which we attempt to maintain standards and make improvements to the existing menu based on customer feedback, and more importantly to help each chef create new dishes, along with their signature steamed soups. Over the last 30 years, more than 1,000 new dishes have been perfected this way, so Wong is hesitant to nominate his favourite dish. It also, perhaps, explains why Chef Executive Donald Tsang and various tycoons have given Wong’s culinary expertise the nod.

GROUP SOUS-CHEF TONY WONG

Chef Tony Wong has been with Lei Garden Restaurant Group since 1996, and has amassed great skill and profound knowledge of kitchen operations as Head Chef at Tim Ho Lau’s Houston Centre branch and at the Central Ifc mall branch. Promoted to Group Sous-Chef in 2006, Wong has consistently pushed for innovation, and helped the restaurant industry flourish. “The chefs here do not have any problem with direction,” Tagore says as the food is presented. “Most of the good chefs are usually resourceful and aspiring. They are curious and will travel worldwide to discover different tastes and spices. This builds the backbone for such an exceptional culinary scene.”

In recent years, Lei Garden has been infusing aspects of gourmet dishes from all over China and the world into its Cantonese menu, with dishes like the pan-fried foie gras with beef cubes and Thai basil helping to earn it a reputation as one of the pioneers in fusion cuisine in Hong Kong. For Tagore, this is a synthesis that stems from a rich cultural root. As someone who promotes East-West dialogue through his eponymous gallery and its multicultural and multidisciplinary events, the courteous Tagore knows the true meaning of fusion. While always focusing on developing exhibitions of intellectual vigour, Tagore remains devoted to pursuing a convergence of Western and non-Western cultures. “The fine-dining approach, after all, is the same as that which we attempt to maintain standards and make improvements to the existing menu based on customer feedback, and more importantly to help each chef create new dishes, along with their signature steamed soups. Over the last 30 years, more than 1,000 new dishes have been perfected this way, so Wong is hesitant to nominate his favourite dish. It also, perhaps, explains why Chef Executive Donald Tsang and various tycoons have given Wong’s culinary expertise the nod.