



10 SUN

TOMMY BAHAMA AROUND THE ISLAND RACE

More than 200 sailing boats, rowing boats and other craft will battle it out over the 48-kilometre course around Hong Kong Island, starting off in Victoria Harbour. In the past, unpredictable waters have seen intense competition. Royal Hong Kong Yacht Club; 8am onwards; Nov 10, with prize-giving on Nov 11. www.rhkyt.com

19 TUE

YINKA SHONIBARE EXHIBITION

Life-size figurines balancing on chairs while holding champagne bottles comprise just one of the sculptures on view at the British-Nigerian artist's first solo Hong Kong exhibition, which explores the influence of labour, power and wealth on modern relationships. Pearl Lam Galleries; 10am-7pm (Mon-Sat), until Jan 9. www.pearllam.com



22 FRI

ALICIA KEYS WORLD TOUR

The Grammy-winning songstress heads to Macau after sell-out concerts in North America and Europe. Keys' concert will feature classic hits and music from her new album, *Girl on Fire*. Venetian Theatre, The Venetian Macao Resort; 8pm; \$480-\$1,580. www.cotaticketing.com

TittleTattle



HIGH-T WITH...

Fergus Henderson

THE RENOWNED CHEF BEHIND LONDON'S ST JOHN RESTAURANT TELLS TITTLE TATTLE ABOUT HIS ONE-NIGHT-ONLY STINT AT BLUE BUTCHER



TITTLE TATTLE: Welcome to Hong Kong! Have you tried the local food yet?

FERGUS HENDERSON: I have only been in Hong Kong for 24 hours. It's rather an overload to one's senses.

TT: You're actually a trained architect. What made you decide to put on the chef's hat?

FH: At college, my buildings always ended in a feast. Then the buildings became prescribed by the feast and, finally, I was creating recipes for buildings. I then started taking over a restaurant on Sundays, cooking a feast for 200 diners. When I had finished my training as an architect, I got a job in a kitchen before I was offered one in an architect's office, so the fiscal finger of fate wiggled, and I never left the kitchen.

TT: What brought about your "nose-to-tail" approach to food and use of offal?

FH: Rather dully, common-sense. It only seems polite, once you have knocked the animal on the head, to eat it all. Innards and extremities harbour fantastic flavours and textures.

TT: Is there any part of an animal that you've tried cooking, but which didn't work out?

FH: Offal needs nurturing when cooking. Don't be afraid of your ingredients or they will misbehave.

TT: You specialise extensively in British cuisine. Where do you draw inspiration from?

FH: Britain is blessed with short, wonderful seasons. Just pay attention and nature will write a menu for you.

TT: Which part of the animal do you prefer to work with and eat?

BUTCHER TALK

The owner of Blue Butcher, Malcolm Wood, will host Fergus Henderson at his acclaimed eatery for a night of culinary marvels. "Fergus Henderson is one of my personal heroes, and has done a lot for the culinary industry over the last decade," Wood says. "I was not quite sure how he would be received, or how well-known he is in Hong Kong. Having said that, we sold 100 seats on our one-night dinner within 24 hours of announcing to the press that he will be at Blue Butcher."

FH: I am very partial to a trotter, which brings a lip-sticking quality to any dish.

TT: What brought about your collaboration with Blue Butcher?

FH: Blue Butcher shares the same mind-set as myself: to focus on the greatness of ingredients. When they approached me for the collaboration, I happily acquiesced.

TT: Can you give a hint into the dishes you will be cooking up on the night?

FH: Some of my favourite things: tripe, kidneys, trotters, ears, cheeks and brains.

TT: You've written cookbooks and won many awards. What can we expect next?

FH: Ah-ha! I don't know.

TT: Is a restaurant in Hong Kong on the cards?

FH: Let's get this supper over with first.