

# ODE TO A SUMMER GARDEN

TATE DINING ROOM & BAR – VICKY LAU

To pay homage to summer at Hong Kong's Tate Dining Room & Bar, chef Vicky Lau paired yellow peach mousse with lemon verbena cake and apricot kernel ice cream. "The fragrance and freshness of peaches" are synonymous with the season, Lau explains, while apricot kernels—traditionally used to make sweet soup in Chinese cuisine—have a flavor that translates well to ice cream. The lemon verbena cake adds both depth and an herbal element to the dish. To plate it, Lau employed symbols of bucolic seasonal idylls, from butterflies and flowers to greenery that's evocative of trellis. Hers is a well-pruned garden, at once fresh, playful, and restrained.

