

CitySeen with **Andrew Sun**. Additional reporting by Clara Mak.
Send tips, tickets and invitations to andrew.sun@scmp.com

Cordon bleu yak's cheese, not quite Tibetan style

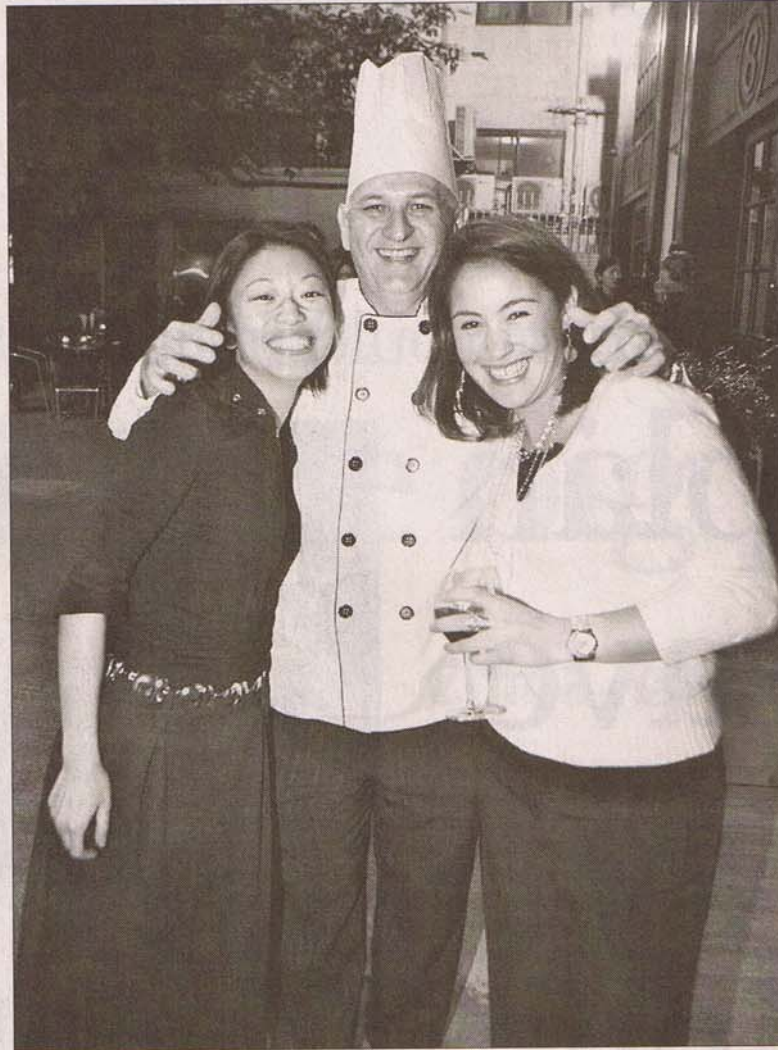
Wan Chai's Sun Street cul de sac was the site of a reception for one of the best social enterprises in the city when Ventures In Development showed off its new responsible product on Thursday. In the intimate courtyard, VID's Marie So (left) and Fiona Foxon (right) offered their guests a taste of yak cheese. Designed as a business to help poor Tibetan farmers become self-sufficient, they even convinced a fickle chef like Chez Patrick's Patrick Goubier (centre) to prepare canapés using the gamey dairy product.

"I was not that impressed with it at



first," Goubier said. "But I think it's very interesting. The cheeses of Europe and France come from cultures that are very old. What they are doing is only a few years old, so of course it won't be perfect the first shot."

Still, marinated in olive oil, roasted then wrapped in smoked beef, it can be tasty. The visionary who first saw the product's potential was Wong How-man (above), founder of the China Exploration and Research Society, who introduced the idea to So. "Tibetans have used yak products for ages," Wong said. "I studied in Wisconsin, the dairy state of America,



and I convinced them to send a professor to teach Tibetans how to make cheese."

Naturally, the biased Goubier thinks he should have asked a European cheesemaker instead, but Wong has a

cheeky excuse for picking US technology. "If we screw up really badly, I can sell the cheese to McDonald's." You can find yak cheese at Chez Patrick's Sun Street neighbour, NaturoPlus Wholesome Food.

Experimental Italian chef keen to pick up a few tips from street hawkers

The guest chef now at Grand Hyatt's Grissini is not your typical Italian traditionalist. Mauro Uliassi (left) respects the past but looks to the future, which means exploring modern and sometimes Asian cooking techniques. From the town of Senigallia on the Adriatic coast, his speciality is seafood. He has a menu back home that combines Italian and tempura frying methods.

"I think Asian food is like Italian food," Uliassi theorises. "It's most simple. If you have one

Asian culture, from Taoism, yoga, Zen and other oriental philosophy. Modern and tradition is the same to me."

This is his first visit to Hong Kong and there's one aspect of local cuisine he's most interested in exploring. "I'm curious about the street food. I have a project in mind in Italy. I want to have a Uliassi street-food cart. Take away all the furniture, service and decor but keep the essence of the food. This way, your costs are lower and you can offer great food to all at a reasonable, accessible price."

It's a slam dunk for Nike with Michael Jordan gear on show

He's retired now, but lots of folk s to be like Mike. That's basketball Michael Jordan. Nike has just put 23rd edition of the former No 23 Jordan shoes, and decided a shoe exhibition and party were in order. swoosh label's Silvercord megastar all-star list of hipsters checked in Friday to check out some 230 pair special editions and rare MJ-auto sneakers and jerseys.

Some folk were obviously b-t like Shawn Yue Man-lok, Pakho C ho and former Taiwanese nation player-turned-TV host Blackie Ch Chien-chou. "I have more than a thousand pairs of basketball shoes home, and all my classic Air Jord on display here," Chen said proudly. "I hadn't hurt my knee, I would've been a basketball player instead in showbiz. Honestly, I'd rather be 'baller than an artist."

Other less-in-the-hoops party were merely there for the party. don't have a single pair of Air Jord said singer Stephanie Cheng Yur drew me here today was, umm, of the brand, and this collection. wear basketball shoes when I da because it better protects the ar I wear them to match different c The exhibition continues until M.

Designer David Chu's business is in the I

Safari was the theme at the laur Tumi's new travel bag collection Landmark Mandarin Oriental's A restaurant on Thursday. Amid th restaurant decor was a faux tent models in khaki pretending to b wilderness while pawing luggag an odd juxtaposition, but it didn designer David Chu.

The Taiwanese-American - v founded and in 2003 sold sports brand Nautica for US\$1 billion - smiles as he showed the new pr his new job as Tumi's creative di But the super busy Chu has little use his own accessories on exot Lately, his travels are mostly ba forth between here and New Yo

"I come to Hong Kong about five times a year," the Manhatta designer says. "I have some in

