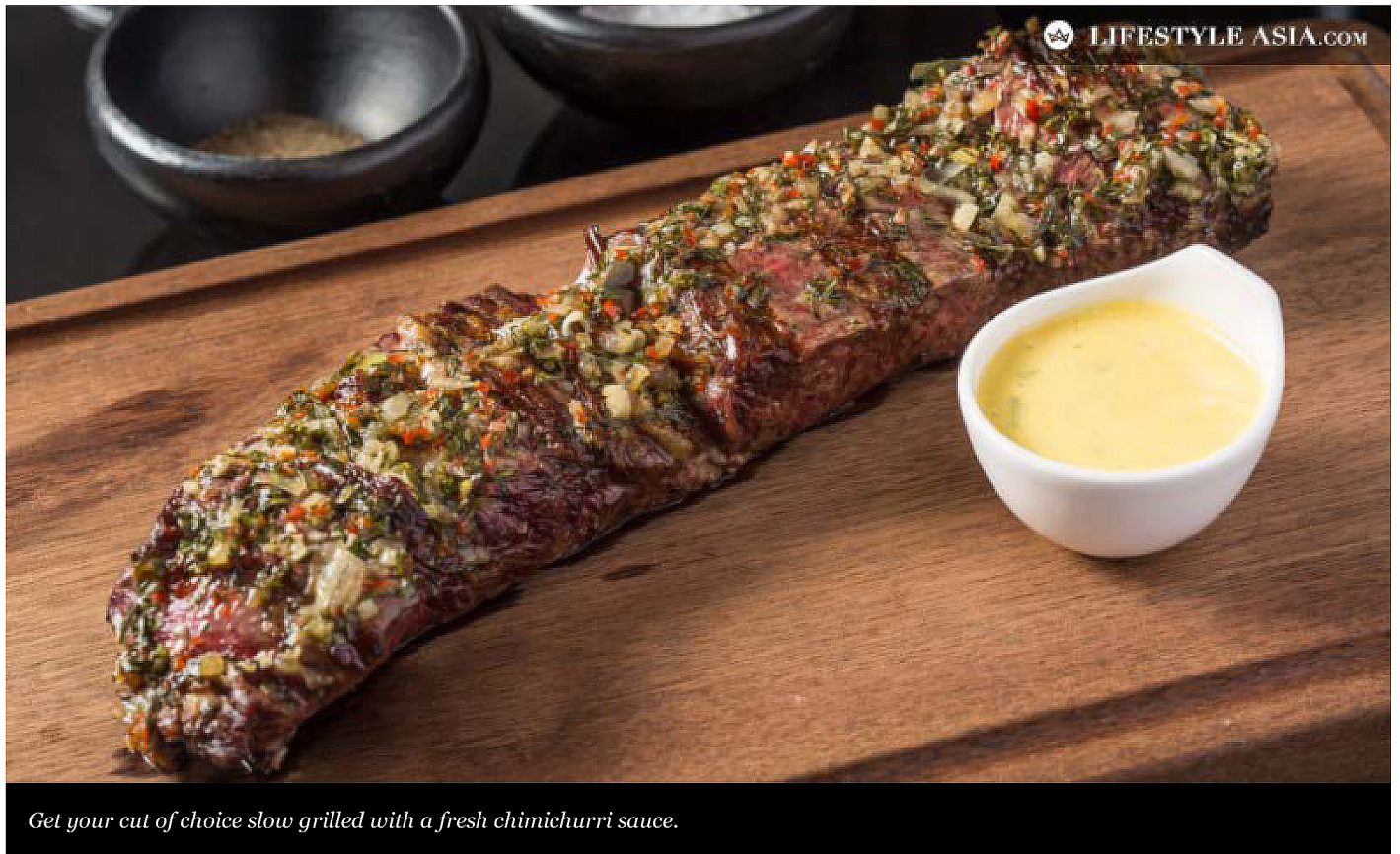


Gaucha Hong Kong: Flame-grilled Argentinian steak in Central

An ode to South America's finest beef



Get your cut of choice slow grilled with a fresh chimichurri sauce.

 Yi Li Dawson

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Dining, Eat

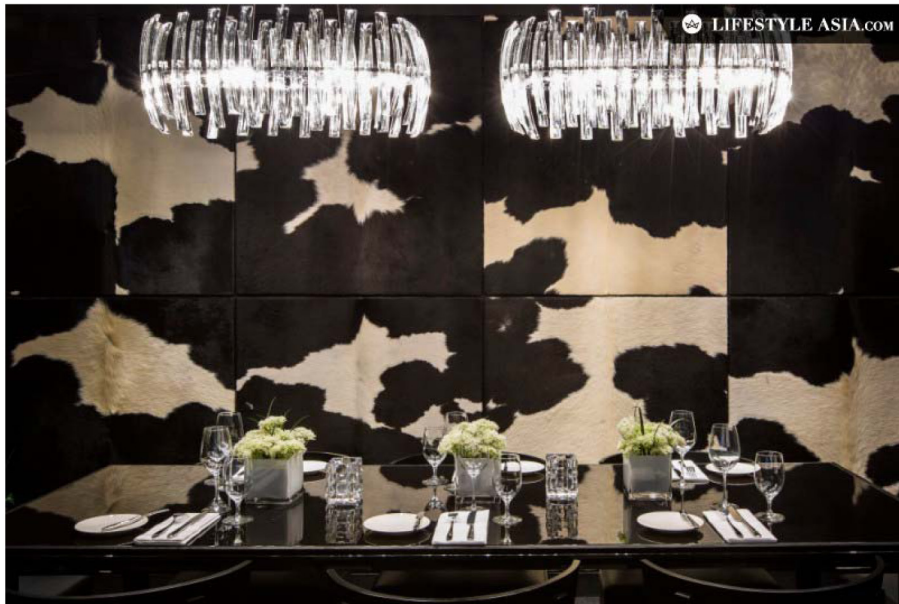
Gaucha *Hong Kong* is just what this city needs — another steakhouse. Well, actually, this could be true. With all the *French* and *American-Italian* varieties that have been popping up lately, fiery-grilled Argentinian cuts, in our opinion, are quite welcome.



Sleek and modern interiors with a touch of whimsy.

The buzz: Hailing all the way from London, Gaucho is an award-winning Argentinean steakhouse that features only the finest grass-fed and free-range Angus beef from Argentina.

The vibe: Gaucho Hong Kong will be Gaucho's flagship restaurant in Asia and reflects the brand's signature cowhide walls (stylishly done, we might add), black and white leather furniture and crystal chandeliers. The spacious dining room can seat up to 142 people and boasts three private dining rooms.



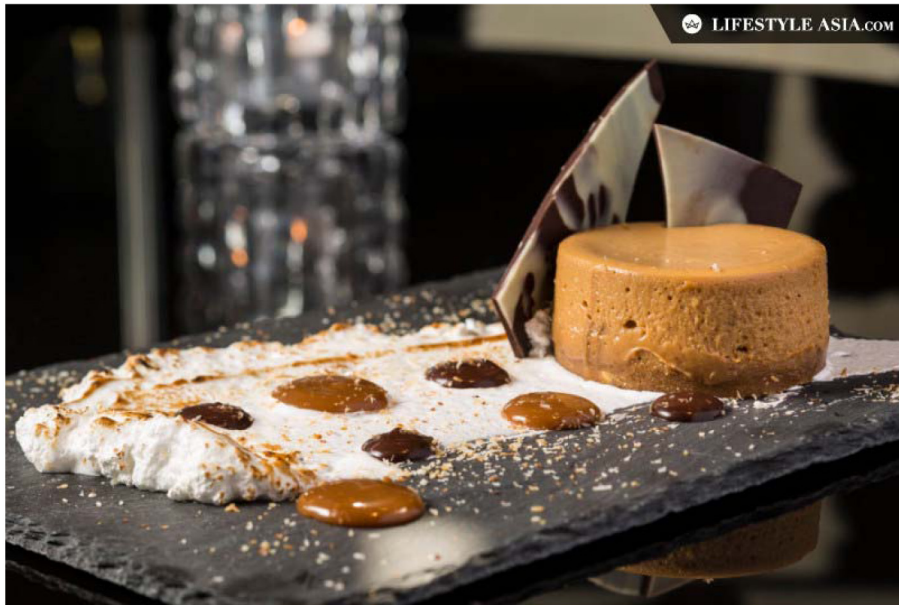
Book the private dining room for a more relaxed and intimate experience.

The food: On the menu, four cuts take center stage (ranging from HK\$198 to HK\$1,688) and are all cut to order, grilled and turned once to seal the juices and lock in the flavour. Cooked over a traditional open-fire asado grill, the steaks are served up with four different sauces with the option of cooking your choice of steak in a deliciously fresh chimichurri sauce.



Dig into some juicy medallions with a side of Humita Saltena.

While we recommend you stick to the beef (you are at a steakhouse after all), several other Argentinian dishes are on offer including a forty-eight hour dry-aged provoleta (HK\$118) and beef empanada (HK\$58), Humita Saltena (read: fresh sweet corn blended with milk and the like) and their signature Ecuadorian *ceviche* (HK\$168).



A steak feast is never complete without a creamy dessert to help you finish off your wine.

We also can't wait to try the confit belly of pork with pumpkin purée (HK\$268) and salted Dulce de Leche and hazelnut cheesecake with coconut meringue, milk chocolate ganache and marbled chocolate (HK\$68).

Gaucha Hong Kong, 5/F, LHT Tower, 31 Queen's Road Central, Hong Kong, +852 2386 8090, www.gauchorestaurants.com.hk

Tags: *Dining, Food, Gaucha Hong Kong, Hong Kong, New Restaurant, Steak*



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Yi Li is your typical half-Brit half-Chinese hybrid. When not writing, she's either on the hunt for the best new cocktails, at a gig dancing like a maniac or enjoying a sinful bowl of truffle fries. Follow her @yilidawson.