

Hiro Cantonese Cuisine

2006



Perfectly situated on the increasingly popular Boundary Road NW8 is a relatively new addition to the neighbourhood, 'Hiro' restaurant. Beautifully decorated with bright red walls and comfortable dark wood tables and chairs, this family-run Cantonese restaurant emits an air of sophistication.

Classic Cantonese cooking requires high quality, fresh ingredients as Cantonese chefs specialise in cooking techniques that retain the natural taste of ingredients, such as stir-frying, steaming and roasting. Having learnt that Ricky Yung, the owner and Head Chef at Hiro has over 20 years of experience in restaurants in Hong Kong and the West Midlands, I am really looking forward to dining at Hiro.

"Just the place for my next culinary adventure"

Upon arrival, a charming young waiter warmly welcomed me and showed me to my table. Once seated, I was promptly served a bowl of fragrant prawn crackers and my drinks order was taken. As it was the middle of the afternoon, I decided that a cola would suffice.

Hiro's extensive menu offers not only traditional Cantonese favourites but also some more unusual dishes from different regions of China and neighbouring countries.

After some deliberation I decided to have the hot and sour soup as my starter. This was an amazing dish containing fine strips of roast pork ("char-siu"), prawns, tofu and vegetables. The soup had an interesting balance of flavours, lightly spiced and very appetising. I often order the hot and sour soup when having Chinese food but this was the first time I had tofu in my soup, and I must say I liked it.

To follow, I had the spare ribs, which

were beautifully roasted and coated in a homemade honey glaze. The meat was succulent and delicious whilst the honey glaze was not too sweet. I was tempted not to use the finger bowl provided and just lick the remaining sauce off my fingers. However before I had the chance to embarrass myself the waiter came and took away my empty dishes.

For my main course I chose a variety of dishes.

The stir-fried scallops, king prawns, squid with asparagus in XO sauce was a particular treat. The scallops, prawns and squid were cooked until tender and accompanied by fresh spears of asparagus then covered in the most amazing XO sauce that was mildly hot. It is indeed a true delight for all seafood lovers. I had never had seafood served with asparagus before, but the ingredients worked well together.

I also tried the Mongolian lamb, which was served with green and red peppers in a mildly spicy sauce. The crispy lamb was cooked in a unique mixture of herbs and spices to create a wonderfully exotic dish. The lamb had an excellent combination of crispy texture and punchy taste. 'A real treat!'

To complete my meal, I opted for the seabass. This is a very light dish with mild flavours. Steamed in the traditional Cantonese way – slowly steamed to perfection - the seabass is served in a light soy sauce with sliced ginger and spring onion sprinkled over the fish.

Having sampled some of the restaurant's finest food, it's clear to see that Hiro will soon become a St. John's Wood favourite – it already has many regular customers. With friendly staff and high quality food at reasonable prices, Hiro has the perfect recipe for a successful restaurant. You can also find out more at www.london-eating.co.uk. Good news to those who love to enjoy its dishes at home, Hiro has just launched home delivery services in August.

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Delivery also available

