

Madame Tong's Redeux

By Jessica Mackin

If you're looking for a place with great nightlife, the industry's hottest DJs, brilliant cocktails and a delicious meal look no further than the new Madame Tong's Redeux in Southampton. This Hamptons favorite has returned with a twist. The restaurant has opened with a new owner, new menu, new chef and new décor. Guests are greeted with festive Chinese lanterns, dark mahogany floors and cozy banquettes that set the tone for a sexy night out. Ian Duke, of Prohibition fame, has teamed up with partner David Hilty, and Executive Chef Frank Coe.

We were sat at a table on the out door patio next to the fireplace. It was perfect. For cocktails we tried the "Pink Orchid" made with don julio blanco, fresh watermelon puree, agave nectar, fresh lime juice, muddled jalapeno, sugar and lime in a martini glass, the "Coconut Caipiroska" with ciroc coconut vodka, muddled lime, sugar, and soda on the rocks, the "Watermelon Martini" made with kettle one citrone vodka, fresh watermelon puree, sugar and fresh lime juice, and the "Pashion Fruit Mojito" with passion fruit infused rum, fresh lime, mind, sugar, and soda on the rocks. These cocktails made with freshest ingredients were all beyond amazing.

For appetizers we shared the pork & veggie dumplings with soyscallion dipping sauce, and the spicy tuna roll, which was soywrapped with cucumber and carrots. After finishing these



exceptional dishes Executive chef Frank Coe offered us the Hampions Redeux roll, which was also soy-wrapped with avocado and mango. This light and refreshing dish definitely cleansed the palate and was oh-so-yummy!

On to the main course we ordered the fillet of halibut with a melon-miso glaze, baby bok choy and bamboo rice. The melon-miso glaze provided the perfect fusion to make this dish truly spectacular. We indulged in the tamarind glazed spare ribs including crispy rice noodles and a sauce made from 9 different ingredients including papaya which gave a nice twist to a traditional bbq dish.

Dinner is served Wednesday through Monday from 5:30PM to Midnight. On Friday and Saturdays Madame Tong's offers a Late night Menu from midnight till the wee hours of the morning. Visit www.mtredeux.com for more information.

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