

The GOURMET GUIDE



taste
HONG KONG

Presented by
HSBC

21-24 MARCH CENTRAL HARBOURFRONT

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the
FLYING ELK
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FRANCIS

HAKU
CURATED BY HIDEAKI MATSUO

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GRAND STANFORD HONG KONG
海景嘉福酒店

ICHU
PERU

JOHN ANTHONY
CANTONESE GRILL & DIM SUM

Little
Bao

MESSINA

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A culinary hub of the world

Whilst we have, in Hong Kong, always prided ourselves on our Cantonese roots, the opening up of the mainland has meant that these days, all the eight main strands of Chinese cooking are represented in Hong Kong in a glorious fashion, resulting in a constant renewal and further enrichment of the local foodie scene.

On top of the convenience of a modern metropolis that is complete with a host of infrastructural facilities, Hong Kong is one of the easiest places in the world to do business. Hence, we have benefited from an incessant inflow of distinguished overseas chefs who have brought with them their inimitable brand of culinary skills, fresh exotic flavors and Michelin stars!

Traditionally, we have blissfully embraced Taiwanese delicacies, as well as the spicy dishes of Singapore, Malaysia and the Indian sub-continent. Japan is a perennial favorite, while Thailand, Vietnam, Korea and others have all made an indelible impression in the taste

buds of local gourmands. From further afield, we now eagerly look forward every year to such major epicurean events as Le French GourMay, the Made in Italy Festival, and Oktoberfest, while countries like Australia, Argentina, Chile, Greece, and more, are also making their presence felt!

We may not grow our own food here, but we enjoy easy access to some of the best ingredients from all over the world. Food and wine go hand in hand, and local connoisseurs have never shied away from even the most expensive vintages, while the recent whisky comeback has also won many fans, old and new.

This new edition of The Gourmet Guide is jam-packed with a mouth-watering array of some of the best in food and wine offerings.

Bon appetit!

Andy Ng
Features Editor

GOURMET GUIDE 2019

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Tasty bites

Taste of Hong Kong presented by HSBC is back with new creations and visionary chefs



The 2019 edition of Taste of Hong Kong has teamed up with renowned Hong Kong photographer Tommy Fung, who runs the popular Instagram account @surrealhk, to bring the festival's chef portraits to life in a playful, humorous manner while showcasing local culture and attractions in a comedic way.

The current line-up of chefs - from Artemis & Apollo, Chom Chom, The Flying Elk, Francis, HAKU, Old Bailey, John Anthony, Hoi King Heen, Pici, Sausage Commitment and Zuma - are photographed in an artistic, surrealist and never-before-seen approach.



Mouth-watering exclusive dishes

One thing has been noted for sure about Hongkongers: their love of good food! For this reason, Taste of Hong Kong presented by HSBC is featuring a list of premium exhibitors that cater to even the most picky of foodies. This year, visitors can take their pick from the likes of festival newcomers such as Old Bailey, Artemis & Apollo, John Anthony, and Francis, as well as a collaborative project from Bibo, Silencio and The Ocean.

Old Bailey

An addictive dim sum from the *Jiangnan region*, the *Buddha Jumps Over the Wall Xiao Long Bao* is Old Bailey's take on this traditional soup dumpling. Filled with premium Iberico pork providing rich flavour and natural sweetness, the flavour profile is elevated through the spice-packed addition of Sichuan peppercorns and a myriad other spices.



Artemis & Apollo

The Greek restaurant offers Taste of Hong Kong guests *Souvlaki*: marinated pork wrapped in pita bread, brushed in Greek olive oil and sprinkled with sea salt. It is heated over a wood fire, creating a smoky charred crust on the outside and a soft, fluffy interior.

John Anthony

The modern Cantonese restaurant offers *Lobster Har Gow*, a romantic twist on the classic dish, with a light pink skin made by adding rosé wine to the dumpling skin dough. The filling comes from a traditional recipe, but mixes in lobster meat for an additional lavish touch.



Francis

Offering guests Middle Eastern fare, Francis presents *Horias Grilled Pita*. Horias is a well-known street food in the Levant region, consisting of a meat kebab grilled in pita bread. Francis uses minced beef with onion, chilli and baharat spice. Pitas are made in-house and served with a Middle Eastern staple, tahini, and fresh tomato.

Bibo x Silencio x The Ocean

Six Hands Collaboration Dish shoes off the complement and contrast of the flavours and textures that arise from the myriad of culinary influences of the three restaurants. The lightly smoked meat of tender pigeon atop its perfectly cooked stuffed wild rice is complemented by delicate hand-made pork head terrine sliced into a veil-like transparency. The dish also incorporates umami inducing components in the form of a rich oyster cream made of whole oysters and crispy squid ink nori chip.



TASTE OF HONG KONG PRESENTED BY HSBC

<https://hongkong.tastefestivals.com/>



Classic with a twist

Nespresso has teamed up with BASAO Tea to co-brew a special 'Yin-Yang' – a quintessential Hong Kong beverage creation.

Tea has long been the dominant beverage in Chinese culture, and credited with the beneficial effects of cleansing the system and appeasing the soul. Hong Kong has created a hybrid in the form of Yin-Yang – a classic beverage at Hong Kong cha chaan tengs that is a unique blend of intense coffee, black tea and milk.

Sharing the same values of innovation and creating surprising and pleasurable experiences, Nespresso and BASAO Tea have come together to redefine the taste of Yin-Yang and blend a harmonious brew that is set to meet connoisseurs' discerning taste. Through this collaboration, the new Yin-Yang highlights the beauty of coffee and tea culture and the unparalleled craftsmanship that goes into crafting each cup.

Nespresso Master Origin Colombia, the selected coffee base of the featured Yin-Yang blend, contains Arabica that adopts a late-harvest technique. In the high forests and rolling hills of Colombia, the typical harvest time was pushed to the limit – each coffee cherry was left to mature on the branch much later, risking fermentation, until it was exactly the right shade of deep purple to be picked.

To match with this fruity and vivacious cup, BASAO has carefully selected the Traditional Smoky Bohea Tea to create the contemporary blend. An exceptionally rare smoked tea from the highlands of northern Fujian in China, the Bohea Tea is made using the ancient technique of withering by fire and smoke. As a result, unlike the traditional version, the co-branded Yin-Yang features an intense pine wood aroma at the first sip, leading on to a bright and vibrant coffee aroma, and finally a long-lasting



and delicate fruity aftertaste.

"Tea has always been the traditional drink in Chinese culture as well as in many Asian countries. However, over the past decade, the coffee culture in Hong Kong and Asia has blossomed, with local consumers becoming increasingly interested in discovering coffee's distinct, flavourful and complex variations," comments Lai Ching Kok, Country Manager of Nespresso Hong Kong & Macau. "Today, Hong Kong coffee drinkers are becoming more sophisticated in their choices as they seek quality coffee and unique experiences. At Nespresso, we are pleased to offer these new coffee moments that pay tribute to the Chinese tradition."

Festivals of love and gastronomy to arrive at Macau Fisherman's Wharf!

The amorous spirit of Valentine's Day is still lingering at Macau Fisherman's Wharf, as a plethora of romantic festivities has just been announced during its Spring Reception. Throughout 2019, this hotspot will be brimming with love-related activities topped with plenty of culinary offerings.

Just a sneaky peek, Fisherman's Wharf has invited 3-Michelin star chefs from Hong Kong to create the unique taste of Macau. Stay tuned, as their identities will be soon unveiled!

The 2nd Lights Night Market

The 2nd Lights Night Market will be returning to the Fisherman's Wharf!

Last year's event had proven to be an overwhelming success, offering family rides, stage shows, and most importantly, almost 100 food and retail stalls. Highlighted items from the previous market include the gooey 'Cheese Fondue Tower', 'Charcoal Grilled Chicken Burger', 'Portuguese-style White Wine Mussel' and classic Fujian dish 'Buddha's Temptation'. A refreshing 'Sakura and Lime Soda' and 'Oolong Tea' definitely keep one's spirit up.



International Cultural & Food Festival

Also making a come-back, the International Cultural & Food Festival 2019 will be dazzling gourmets with all kinds of enticing cuisine.

During last year's festival, the numerous stalls were divided into 6 sizable zones, each featuring local, fusion, Southeast Asian, and other fares. The daily highlights, on the other hand, promoted rarely-seen international dishes, such as those from South Africa and Portuguese-speaking countries. As usual, this will be a rare occasion where you indulge in scrumptious international cuisines at an irresistible bargain.



A decadent night out

Founded twenty years ago, Ole Restaurant nestled at the heart of Central has become something of an institution whenever one thinks Spanish.



Over the last two decades, owner Carmelo Lopez has won many culinary fans with his dedication to delivering the modest and authentic flavours of Spain. The secret formula boils down to a combination of quality ingredients and meticulous preparation, on top of his mastery of the spirit of Spanish cuisine.

“Good food does not need excessive packaging,” he says. “Neither do we necessarily follow dining trends that come and go.”

His many loyal patrons seem to see eye to eye with him as they indulge in the gastronomic fare in the homey comfort and classic Latin ambience of the restaurant. Its décor has remained virtually unchanged since opening, having drawn from the casual style of traditional Spanish bistro, with archways dividing the dining room, and ornate walls that showcase paintings, pottery and artefacts by Spanish artists. There is even a wrought iron spiral staircase that gives it a 3D dimension.

On top of its signature dishes like Roast Suckling Pig, or Paella, Ole keeps its loyal patrons coming back for its seasonal specialties. Take the Iberico Lamb Shoulder with Mortar Potatoes for instance, it’s comfort food par excellence making use of grain-fed Iberico lamb that is marinated simply with salt and pepper. The lamb shoulder is then put in a vacuum bag together with garlic and herbs, and slow-cooked for 12 hours at 80C. It is then plunged into iced water below 5C, before roasting at 250C. The resultant meat is tender without losing its texture and full of aroma.



Another gamey dish is Quail in Chocolate Sauce with Green Apple Mash. The quail may be small, but that doesn’t simplify the preparations. After de-boning and cleaning, it is marinated inside out and slightly sautéed. The oil from the quail is kept and used to fry vegetables in a pan, while apple cider vinegar, white wine and brandy are then added and fried off. With different parts cooked to perfection, hot chocolate is added to the sauce to give it a slight bitterness, while the green apple mash neutralizes the heavy flavour of game.

With Ole’s heavy accent on seafood, you shouldn’t miss their traditional fishermen-style seafood soup Caldeirada Gallega. After cooking first with vegetables, potatoes, sweet peppers, chilli and saffron, Atlantic cod is added, followed by clams, octopus and red shrimp immediately after the heat is turned off, and are left with the lid on for five minutes. The soup bubbles

with goodness whilst retaining the smoothness and tenderness of the seafood.

For desserts, Chef Antonio has come up with a delightful duo: homemade cheesecake that is served with an unsweetened fig jam; or Turrón Fondant which is a marzipan lava cake that oozes a smooth and warm fudge of almond marzipan.

From your first sip of the refreshingly cool Sangria to the serenading by a Filipino duet at the end of an unforgettable dinner, you’re in for a decadent evening at Ole.

OLE SPANISH RESTAURANT & WINE BAR

- 📍 1/F, Shun Ho Tower, 24-30 Ice House Street, Central
- ☎ 2523 8624

RAMEN CUBISM

A specialty, Japanese culinary artform.



RAMEN CUBISM introduces famed noodle broths from Japan by ramen noodle champion Hayashi Takao, whose flagship restaurant 'Original Ramen Style Hayashi' is renowned for lengthy daily queues of up to 100 patient customers at Tsukamoto Station in Osaka.

His partner Chef Matsumura is equally renowned as a ramen master and recipe developer, having established eight playfully-named noodle brands including Human Beings Everybody Noodles, ranked among Osaka's favourite restaurants on Tripadvisor, and the newly opened The Most Hopeful Ramen Bar in the World.

Complete with slow cooked, melt in your mouth pork belly, three chicken ramen signatures include rich-flavoured The Earth Bird – Clear Broth; silky The Sky Bird – White Soup, simmered with chicken; and vibrant, aromatic options enriched with secret spices –The Sky Bird – Spicy White Soup, limited to 200 servings a day.

Chef Matsumura's The Sea – Soy Soup is also launched with a RAMAN CUBISM twist for Hong Kong, highlighting broth made with shellfish, nine premium Japanese soy sauces and bonito (skipjack) – complemented by a thick 3cm slice of tasty, top quality, stewed pork.

Chef Hayashi's ever-popular, crispy, golden Matsu Hayashi's Dumplings with a signature chili sauce dip, presented with a Hong Kong twist.

Hand-picked craft beer from COEDO, including rich-tasting Shikkoku Black Lager, is ideal for tempering spiciness of The Sky Bird – Spicy White Soup; everyday brew Ruri, for The Earth Bird – Clear Broth Ramen; and fruity-flavoured Shiro, perfect for The Sky Bird – White Soup.



RAMEN CUBISM

- ✉ Basement, Yuen Yick Building, No. 27-29 Wellington Street, Central
- ☎ 2399 0811
- @ ramencubism@gmail.com

Opening hours
Sun-Thu, 1100 to 2300
Fri-Sat, 1100 to 2400

Payment method
Cash, Octopus, Alipay and WeChat Pay



Sichuan Lab

An authentic, experimental sensation.



Bursting onto Hong Kong's dining scene is Sichuan Lab, helmed by Kenny Chan, an internationally-recognised veteran chef. Through harnessing his 50 years of culinary experience, he has incorporated modern creativity into authentic Sichuan cuisine, creating unique flavours that are truly unforgettable.

A reference to tradition is echoed in the restaurant's Chinese name, literally bearing the meaning of "River Flows Across Sichuan" and symbolising the transmission of heritage from generation to generation. In English, the name Sichuan Lab embodies the innovative and meticulous approach of the restaurant - from food preparation to interior design, everything is executed with vigilant attention to detail while reflecting the concept of "Connecting East and West, Transcending Generations."

Guests can savour more than hot and spicy flavours at Sichuan Lab. Chilies, peppers and peppercorns combined with the three signature ingredients of ginger, garlic and scallions will create an incredibly wide variety of dishes. Sichuan's famous "seven tastes" of sweet, sour, peppery, hot and spicy, bitter, fragrant, and salty will be mixed together with an array of sophisticated 'eight flavours', resulting in unique dishes that each have their own style and leading to the famous expression - "Hundred tastes in a hundred dishes."

Simplistic and stylishly designed, the interior of Sichuan Lab is characterised by dark wood, eye-catching glass containers of spices and chilies in different Scoville Heat Units (SHU) from around the world, and a wall-to-ceiling back-lit wine shelf housed behind the bar. Besides the main dining area, guests will also be able to enjoy their meal at the private rooms, indulging in an innovative and exceptional Sichuan culinary experience found nowhere else.



SICHUAN LAB

- ✉ Ground Floor, 28 Tai Wo Street, Wan Chai
- ☎ 3126 6633
- @ lhotelgroup.com/sichuan-lab

Opening hours
Mon-Fri, 1200 to 2300
Sat-Sun & public holidays, 1100 to 2330



HAKU

Innovative Japanese cuisine.



Inspired by Chef Hideaki Matsuo of 3-Michelin-starred Osaka restaurant Kashiwaya and led on the ground by Japanese-trained Argentinian native executive chef Agustin Balbi, HAKU brings forth a bounty of new and exciting flavours.

With sustainability now at the core of its philosophy, HAKU has undergone a valuable shift in its menu-creation and sourcing methods. For example, the signature Tuna / Kristal Caviar / Polmard Beef has been extracted from the new menu to be replaced by a new dish to highlight the importance of restaurants to take small actions to address larger global issues (in this case, overfishing of endangered species). HAKU is now also fermenting its own in-house miso, paying homage to this ancient and traditional element of Japanese cuisine.

“Kappo” literally means “to cut”, “to cook” applying the five primary cooking techniques: grilling, steaming, frying, simmering, and raw preparations in an open interactive kitchen. Chef Balbi extracts the essence of this age-old cooking style and adds his own innovative twist to each dish. He will prepare the freshest seasonal and highest quality ingredients, most

of which will be flown in daily from Japan, based on the recommendations of Chef Matsuo.

The Winter dinner menu includes Squid / karasumi, Beef / parsnip, Rice / abalone while the lunch menu has Uni / bread, and Almonds /foie. Both menus include dessert / sweet end, and the dinner menu has the option for an additional wine list pairing by the in-house group sommelier Wallace Lo.



HAKU

- ✉ Shop OT G04B, Ground Floor, Ocean Terminal, Harbour City, Tsim Sha Tsui
- ☎ 2115 9965
- @ dine@haku.com.hk

Opening hours
Lunch: 1200 to 1500
Dinner: 1800 till late

Average price
HK\$250-\$800 per head
Payment method
Cash, Credit cards



Hoi King Heen

Traditional Cantonese fare.



Hong Kong's renowned fine-dining restaurant for traditional Cantonese food has brought back executive chef Leung Fai Hung's crowd-pleasing 40th anniversary menu.

As part of the celebration of Chef Leung's 40 strong years in Hoi King Heen's kitchen, he has designed a menu that pays homage to his fruitful career with the restaurant and popular signature creations over the years.

In response to overwhelming feedback from customers to bring back some of his most loved dishes throughout the years, Chef Leung has made four of these dishes available once again for guests to enjoy on the winter menu.

Perfect to savour during colder winter months, dishes include soothing Double-boiled Sea Conch Soup with Tofu Chrysanthemum, Steamed Spotted Garoupa with Salty Fish and Preserved Meat, Steamed Chicken Fillets with Shrimp Paste (available in either half or whole bird portions), and Sauteed Fox Nuts with Crab Meat.

Hoi King Heen has also taken strides to bring healthier Cantonese dishes with its vegetarian menu, that includes Braised Bean Curd with Eggplant, Braised

Vegetarian Chicken with Taro and Mushrooms and Steamed Winter-Melon with Mushrooms and Bamboo Piths.

Regular menu items include the signature Smoked Vegetarian Goose Wrapped in Bean Curd Sheet, Double-boiled Fish Maw Soup with Chinese mushrooms and Cabbage and Crispy Roasted Chicken. Round off your meal with Chilled Hawthorn Rolls, Steamed Dumplings with Sesame and Peanut, Deep-fried Milk Rolls or Homemade Almond Cream.



HOI KING HEEN

- ✉ Level B2, InterContinental Grand Stanford Hong Kong, 70 Mody Road, Tsimshatsui East, Kowloon
- ☎ 2731 2883
- @ www.hongkong.intercontinental.com

Opening hours
Mon-Sat, 1130 to 1430, 1800 to 2230
Sun & public holidays, 1030 to 1430, 1800 to 2230

Payment method
Cash, Credit cards



Pursuing perfection in simplicity

With over 17 years of experience under his belt, Moroccan chef Faycal El Moujahid is devoted to the pursuance of gastronomic perfection across the globe.

Chef
Faycal El Moujahid



Chef El Moujahid's love of food started at a young age when he would be playing amongst pots and pans. Exposed to the Mediterranean food-loving culture, he has nurtured an unbridled interest in the culinary world.

His career has spanned many Michelin-starred restaurants and luxury hotels across the world, including the luxury Les Jardins De La Medina Hotel in Morocco, the Address Hotel & Resort in Dubai, and The Galaxy Macao Hotel and Casino in Macau. He has been with Hotel Panorama since January 2018 as an Executive Sous Chef.

Constantly seeking perfection in every detail, Chef Faycal firmly believes that simplicity is the key. "People often link simplicity with a lack of effort, when it is, in fact, one of the hardest things to achieve," he says. "My culinary philosophy is based on simplicity, complementarity of ingredients, and balance in flavors."

A firm believer that seasonal and fresh ingredients make the dish, Chef Faycal is always on the lookout for what is available in the market. "While we source fruits and vegetables from local markets, we bring in fresh, authentic ingredients from all over the world in order to come up with the right combination that produces the flavor just the way I want it."



At AVA Restaurant Slash Bar that is perched on the 38th floor of Hotel Panorama and commands a stunning 270-degree view of the harbor, Chef Faycal recommends a number of his signature dishes that have patrons returning for more, time and time again.

Inspired by his love of seafood, he has brought a new twist to his Sepia Ink Risotto which innovatively combines Arborio risotto with sea urchin, yuzu caviar, salmon roe and crispy Parmesan chips.

Another highlight is their Lamb Racks, the childhood favourite of Chef Faycal. By adopting the slow cook method, he preserves the tenderness of the lamb while keeping the skin on, which is not often seen in Western restaurants. This is then served with sheep curd, grilled eggplant puree, and topped with fava beans and rosemary jus.

"My working experience across the globe has sharpened my palate and sensitivity to distinctive flavors," he says. "I have an irrepressible passion for good food, and my reward is simple – to see guests returning."





American Express Icon Award

Inaugural winner, Japanese chef Seiji Yamamoto.

A new addition to the Asia's 50 Best Restaurants 2019 awards programme, the AE Icon Award celebrates individuals who have made an outstanding contribution to the restaurant industry worthy of international recognition, whether over their career to date or in recent years, leading them to reach the status of culinary icons.

The award, voted for by the 300-plus members of the Asia's 50 Best Restaurants 2019 Academy, can be

based on specific projects and achievements, or on an individual's overall influence and cumulative success. The panel in each region is made up of food writers and critics, chefs, restaurateurs and highly regarded 'gastronomes'. Members list their choices in order of preference, based on their best restaurant experiences of the previous 18 months.

Chef Yamamoto is no stranger to success. Already the recipient of multiple honours – including 3-Michelin stars – his restaurant Nihonryori RyuGin also placed No. 41 on The World's 50 Best Restaurants 2018 list. Extending his culinary influence in Asia, Yamamoto opened Tenku RyuGin in Hong Kong in 2012 at the International Commerce Centre in Kowloon, which debuted on the Asia's 50 Best Restaurants list in 2014.

Accepting the honour, Yamamoto said: "Japanese cuisine is a way of celebrating the richness of our culture and the beauty of our natural environment. I am very grateful that the members of the Asia's 50 Best Restaurants Academy have recognised my efforts and honoured me with this prestigious award. I will continue to innovate and introduce Japanese culture and culinary traditions to diners from around the world."



Chef Richard Ekkebus, Culinary Director of The Landmark Mandarin Oriental, Hong Kong, is on a three-month global tour while Amber, the hotel's two Michelin-starred restaurant, undergoes an extensive renovation.

Prior to the restaurant's reopening late Spring 2019, Ekkebus and his team will host a series of pop-ups across Europe, North Africa and Asia, including Amsterdam, Marrakech, Aachen, Tokyo and Taipei. Ekkebus and his culinary team hope that the pop-ups will allow them to examine sustainable practices, exchange ideas with other renowned chefs and offer them inspiration for Amber's reopening.

"Our intention is to visit local markets, discuss best practices and find inspiration in new ingredients," explained Ekkebus. "We'll be travelling to a variety of regions to broaden our exposure to new flavours, innovative cooking

techniques and global culinary trends. Along the way, we'll chronicle our journey and use these discoveries to shape the new Amber menu."

The first pop-up was at RIJKS, the Michelin-starred restaurant at the iconic Rijksmuseum in Amsterdam. The two-day collaboration with Executive Chef Joris Bijdendijk was especially significant for Dutch-born Ekkebus.

"This return to my birthplace will mark the first time I have cooked in my homeland in 33 years," said Ekkebus. "Aside from that, I have the unique opportunity of cooking in the historic Rijksmuseum, one of the most culturally significant buildings in Netherlands."

Another highlight was the pop up at Villa Louise in Aachen, Germany. A historical building dating back to the 19th century, Villa Louis has welcomed celebrated chefs -- such as Frédéric Anton, Rasmus Kofoed and Virgilio Martinez -- to

Award-winning chef returns to native Holland in search of inspiration.



Culinary Director
Richard Ekkebus

demonstrate their culinary creativity.

"Amber has always prided itself on being a forward-thinking restaurant and having an international perspective," explained Ekkebus. "This tour will provide inspiration for the team as we prepare to reopen Amber with a new menu, design and innovative approach to fine dining."



International

J's Bar Bistro

Yesteryear luxury and classic European style.



Offering tapas, yakitori and a selection of specialty cheeses, J's Bar Bistro is now also giving guests a chance to enjoy the Nature Wonderland Afternoon Tea Set. Partnering with APIVITA, a natural cosmetic brand, the new tea set will be available until March 31, 2019.

Guests can get a complimentary gift pack from APIVITA by patronizing one tea set, while stocks last. The gift pack includes four pieces of APIVITA's popular face masks, Foam Cleanser Face & Eye with Olive & Lavender, Caring Lavender Gentle Shower Gel for Sensitive Skin, Caring Lavender Moisturizing & Relaxing Body Oil as well as 2pcs of \$50 cash coupons.

A delightful combination of colourful savouries and sweets, the tea set includes Garlic Shrimp with Pumpkin Puree on Vol Au Vent, Black Truffle Egg Salad with Mini Burger, Lobster Bisque Favor Crème Brulee, Fresh Tuna Tatare Waffle with Cucumber Mousse, Crab Meat and Avocado Sandwich 'Bon-Bon'.

Of course, afternoon tea isn't complete without a set of sweet treats. The Nature Wonderland Afternoon Tea Set includes eye-catching Fresh Pomegranate Cream Cake, Natural Honey Cupcake with Lavender Cream, Baked Alaska, popular Caramel Chocolate Cake with

Hazelnut, J's Salted Egg Macaron and hotel's signature Sesame Butterfly Cookies.

Nature Wonderland Afternoon Tea Set is available daily from 3pm to 5:30pm, and includes a choice of floral tea – Rose Roselle Tea or White Lily Jasmine Tea, illy coffee, fine French Monbana hot chocolate or Dammann Tea. Diners also have the option to upgrade drink choices to a glass of house champagne at an additional cost.



J'S BAR BISTRO

2/F The Royal Garden, 69 Mody Road, Tsimshatsui East, Kowloon
2733 2088
www.rghk.com.hk

Opening hours
Mon-Fri, 1200 to 0100
Sat, Sun & public holidays, 1500 to 0100
Happy Hour, daily, 1600 to 2000

Payment method
Cash, Credit cards



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YOUR ADVENTURE OF CONTEMPORARY DELICACY

Tastings Group

A collection of some of Hong Kong's most acclaimed bars.



A leader in pioneering the modern cocktail experience – led by executive mixologist Antonio Lai – Tastings Group has some interesting concoctions across their award-winning venues.

Quinary

15th on Asia's 50 Best Bars and 40th on World's 50 Best Bars, the home of multisensory mixology takes inspiration from the "Seven Necessities to begin a day" in Chinese culture -- firewood, grain, oil, salt, sauce, vinegar and tea. Foh Maa Yan 火麻仁 features a Michter's Rye whiskey infused with torched coffee beans, hemp seed syrup, grated Tonka bean, cream, Thai tea foam and "bubble" biscuits with crushed hazelnuts – adding a rich and nutty element to the ultra-smooth cocktail.

The Envoy

Must-try libations include Mori-Mori, named after the Japanese phrase for "lots of vitality," and that is the wish of this refreshingly herbaceous and blooming offering. Mori-Mori is an amalgamation of fennel slow-cooked Beefeater gin, St. Germain, Kyoho Murasaki, grapefruit juice, simple syrup, fresh fennel and red grapes.

Ori-gin

A quirky take on an old-school classic, My Milkshake... is a fun and whimsical cocktail that uses milk chocolate re-distilled Tanqueray gin, black sesame re-distilled Tanqueray gin, homemade clove syrup, white crème de cacao, egg white and Angostura aromatic bitters, finished off with chocolate dipped wafer and rainbow sprinkles.

VEA Lounge

A drink as enticing as its name implies, Burnt Butter is served in a classic Martini glass, created with burnt butter fat-washed Chivas whiskey, re-distilled Kahlua, pistachio oil, lemon juice, pear syrup, egg white and dehydrated cucumber skin powder.

TASTINGS GROUP

- ✉ **Quinary** 56-58 Hollywood Road Central
- The Envoy** 3/F, The Pottinger Hong Kong, 74 Queen's Road Central, Central
- Ori-gin** G/F, 48 Wyndham Street, Central
- VEA Lounge** 29/F, The Wellington, 198 Wellington Street, Central

Contact

Quinary 2851 3223
Ori-gin 2668 5583
The Envoy 2850 4022
VEA Lounge 2711 0063

Opening hours

Quinary Mon-Sat 1700 to 0100, Sunday closed
Ori-gin Mon-Thu 1700 to 0100, Fri-Sat 1700 to 0200
The Envoy Sun-Thu 1200 to 0100, Fri-Sat 1200 to 0200
VEA Lounge Mon-Wed 1700 to 0100, Thu-Sat 1700 to 0200

Payment method

Cash, Credit cards



Aulis

Intimate interactions in a development kitchen.



Renowned British chef, Simon Rogan, launched Aulis as his first international restaurant venture, bringing a taste of two-Michelin-starred L'Enclume to Hong Kong.

Aulis Hong Kong invites guests to surrender their senses to the creativity of the chefs. Expect the unexpected; an evening of fast-paced dynamism, entertaining theatrics and intimate interactions, as chefs utilize the world's most advanced kitchen equipment to create highly progressive dishes personalized to the tastes of only 12 guests at a time. The ever-evolving 10 course creative menu (with up to 15 course servings) offers guests the opportunity to immerse themselves in Rogan's unique culinary vision first-hand.

With the goal of maintaining long-term relationships with farms in the New Territories, Aulis Hong Kong's current experience highlights seasonal local ingredients combined with Rogan's savoir faire. A dish that reflects his dedication to local ingredients is the Grilled Salad, which uses vegetables from local farms grilled over cherry-wood embers, resulting in a beautifully charred and smoky flavour. Homemade Soda Bread, a traditional

bread from Ireland not commonly served in Hong Kong is paired with homemade cultured butter.

This season, dessert includes a refreshing British-inspired homemade Stout Ice Cream with chestnut, molasses and burnt milk crisp, with the added touch of a signature Pink Lady Apples Apple Tart to end the Aulis Hong Kong experience.



AULIS

- ✉ Shop 8, UG/F, Sino Plaza, 255 Gloucester Road, Causeway Bay
- ☎ 2817 8383
- 🌐 www.roganic.com.hk/aulis

Opening hours

Wed-Sun only (Mon-Tue closed)
Dinner Commencement at 1930 (1 serving only)
Payment method
Cash, Credit cards

Average price

Current Soft Opening Food Menu: HK\$1480 + 10%
Current Wine Pairing: HK\$680 + 10%
Current Non-Alcoholic Cocktail Pairing: HK\$380 + 10%



The Peninsula Hong Kong

BVLGARI FIOREVER & THE PENINSULA Afternoon Tea.



This co-presented Afternoon Tea is the latest chapter in a more than 20-year long relationship that stretches back to BVLGARI's debut at The Peninsula Arcade. A whimsical combination of the Italian word for flower, FIORE and the English word FOREVER, "FIOREVER" has now become an inseparable element of the magnificent Roman jeweler.

Translating the lustrous sophistication of the BVLGARI jewellery collection into edible form, The Peninsula's culinary team have created a three-tiered tea set that is as tempting as it is indulgent.

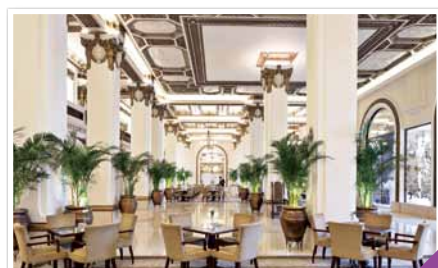
The set includes tiramisu tart with espresso jelly, mini pan d'oro with clementine, panna cotta with mango and almond biscottini with crema di cioccolato. Guests will discover a selection of exquisite desserts capturing the freshness of floral blossom and the Roman passion for life.

For lovers of savoury treats, moreish morsels can be found on the second tier in the form of an egg-shaped Polenta custard with butter-fried sweetcorn and egg-yolk mayonnaise, Smoked salmon with lemon pearls and sour cream, Prosciutto Parma ham with butter choux, crispy quinoa and vinegar pearls as well as the classic dill-marinated cucumber with ricotta cheese sandwiches.

Completing the set are a pair of zesty citrus chocolates and The Peninsula's famous freshly baked, buttery raisin scones served with velvety clotted cream and heavenly organic strawberry jam.

Guests at this unique afternoon tea experience may enjoy shopping privilege BVLGARI Boutique in The Peninsula Arcade with a surprise giveaway.

The Afternoon Tea is served daily from 2pm to 6pm. The Lobby Strings band provides the perfect accompaniment, playing classical music from 12pm to 6:30 pm every day, except Mondays.



THE PENINSULA HONG KONG

✉ 5/F, The Peninsula Hong Kong, Salisbury Road, Kowloon
 ☎ 2696 6772
 @ diningphk@peninsula.com



Opening hours
 Breakfast: Daily 0700 to 1100
 Lunch: Daily 1130 to 1430
 Dinner: Sun-Thu 1830 to 2230, Fri-Sat 1830 to 2330
Payment method Cash, Credit cards

Tea: Daily 1400 to 1800 (First-come, first-served basis)
 *A minimum charge of \$350 applies to each guest
 Drinks: Sun-Thu 2300 to 2330, Fri-Sat 2300 to 2430

The Place

All-day dining in the heart of Kowloon



Situated inside Cordis, Hong Kong – an upscale, 42-story hotel rising above Mong Kok – The Place offers dining options throughout the day, including a variety of popular buffers, a classic all-day a la carte menu, a wellness afternoon tea, plus grab and go choices.

Among these is the "Beef Festival" buffet, on offer until March 31, 2019. The Place serves an array of beef-centric dishes designed to bring meat lovers an array of flavourful beef delicacies around the world.

Indulge with an array of hearty beef creations at a live station featuring Grilled Beef Chopped Salad with Sourdough Bread, and savour the succulent dishes using different cuts of beef and cooking styles, including Beef Wellington, Robatayaki Wagyu Beef, and Korean Barbecued Beef Short Ribs, alongside global beef favourites such as Sichuan Beef Tenderloin, Wagyu Beef Rendang, Taiwanese Beef Noodle Soup, and Thai-style Oxtail Stew with Lemongrass and Ginger, to satisfy the taste buds of every beef lover.

As a memorable finale, the dessert counter showcases delightful milk based desserts such as Hokkaido Milk Roulade and Assorted Panna Cotta.

The 8,000 square foot space is styled by the award-winning team at Stickman Design of Dubai and Hong Kong, featuring an interior design and decor in tones of light oak, herringbone patterns and pops of lime and white, conveying a bright and inviting atmosphere for diners.



THE PLACE @ CORDIS

✉ 555 Shanghai Street, Mongkok, Kowloon
 ☎ 3552 3028
 @ cdhkg.restaurants@cordishotels.com

Opening hours
 Lunch buffet, Daily, 1200 to 1430
 Dinner buffet, Daily, 1830 to 2145

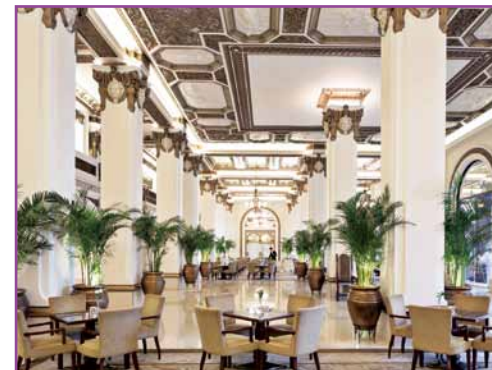
Average price
 HK\$278-658 per head
Payment method
 Cash, Credit cards





J's Bar Bistro

✉ 2/F The Royal Garden, 69 Mody Road, Tsimshatsui East, Kowloon
 ☎ 2733 2088
 🌐 www.rghk.com.hk
Opening hours Mon-Fri, 1200 to 0100
 Sat, Sun & public holidays, 1500 to 0100
 Happy Hour, daily, 1600 to 2000
Payment method Cash, Credit cards



The Peninsula Hong Kong

✉ 5/F, The Peninsula Hong Kong, Salisbury Road, Kowloon
 ☎ 2696 6772
 📧 diningphk@peninsula.com
Opening hours *Breakfast:* Daily 0700 to 1100
Lunch: Daily 1130 to 1430
Tea: Daily 1400 to 1800 (First-come, first-served basis)
 *A minimum charge of \$350 applies to each guest
Dinner: Sun-Thu 1830 to 2230, Fri-Sat 1830 to 2330
Drinks: Sun-Thu 2300 to 2330, Fri-Sat 2300 to 2430
Payment method Cash, Credit cards



Tastings Group

Quinary ✉ 56-58 Hollywood Road Central
 ☎ 2851 3223
The Envoy ✉ 3/F, The Pottinger Hong Kong, 74 Queen's Road Central, Central
 ☎ 2850 4022
Ori-gin ✉ G/F, 48 Wyndham Street, Central
 ☎ 2668 5583
VEA Lounge ✉ 29/F, The Wellington, 198 Wellington Street, Central
 ☎ 2711 0063

Opening hours
Quinary Mon-Sat 1700 to 0100, Sunday closed
Ori-gin Mon-Thu 1700 to 0100, Fri-Sat 1700 to 0200
The Envoy Sun-Thu 1200 to 0100, Fri-Sat 1200 to 0200
VEA Lounge Mon-Wed 1700 to 0100, Thu-Sat 1700 to 0200



The Place @ Cordis

✉ 555 Shanghai Street, Mongkok, Kowloon
 ☎ 3552 3028
 📧 cdhkg.restaurants@cordishotels.com
Opening hours Lunch buffet, Daily, 1200 to 1430
 Dinner buffet, Daily, 1830 to 2145
Average price HK\$278-658 per head
Payment method Cash, Credit cards



CAFÉ KOOL

✉ Mezzanine Level, Kowloon Shangri-La, Hong Kong, 64 Mody Road, Tsim Sha Tsui
 ☎ 2733 8753
 🌐 www.shangri-la.com/hongkong/kowloonshangrila/dining/restaurants/cafe-kool
 📧 cafekool.ksl@shangri-la.com
Opening hours Mon-Sun, 0630 to 1000 (last order at 2130)
 Lunch Buffet, Mon-Thu 1200 to 1430, Fri-Sun & public holidays 1200 to 1500
 Dinner Buffet, Mon-Thu 1830 to 2130, Fri-Sun & public holidays 1800 to 2130
Average price HK\$400 up per head
Payment method Cash, Visa, Master, AE, UnionPay



Aulis

✉ Shop 8, UG/F, Sino Plaza, 255 Gloucester Road, Causeway Bay
 ☎ 2817 8383
 🌐 www.roganic.com.hk/aulis
Opening hours Wed-Sun only (Mon-Tue closed)
 Dinner Commencement at 1930 (1 serving only)
Average price Current Soft Opening Food Menu: HK\$1480 + 10%
 Current Wine Pairing: HK\$680 + 10%
 Current Non-Alcoholic Cocktail Pairing: HK\$380 + 10%
Payment method Cash, Credit cards



AVA Restaurant Slash Bar

✉ 38/F, Hotel Panorama, 8A Hart Avenue, Tsim Sha Tsui, Kowloon
 ☎ 3550 0262
 🌐 www.hotelpanorama.com.hk
 📧 ava@hotelpanorama.com.hk
Opening hours Mon-Thurs & Sun, 0630 to 2400
 Fri-Sat, 0630 to 0100
Payment method Cash, Visa, Master, AE, UnionPay





European

Bread Street Kitchen & Bar

Gordon Ramsay scales new heights in Hong Kong.



Bringing a whole new definition to destination dining at one of Hong Kong's most popular landmarks – Victoria Peak, Gordon Ramsay's world-renowned Bread Street Kitchen & Bar scales new heights as it opens at The Peak Galleria.

Helmed by Head Chef Gareth Packham who has honed his culinary skills at the Gordon Ramsay Group's Savoy Grill in London, this stylish yet casual restaurant and bar plates up honest, contemporary British dishes that embrace seasonal local produce and European influences.

Knowing the maestro's inimitable style, diners can expect unpretentiously simple yet meticulously prepared British comfort fare with European influences in a casual, welcoming hang-out.

Standout dishes include the signature Beef Wellington and Shepherd's Pie. While the Honey Glazed Short Ribs is finger-lickingly yummy, the Fish & Chips is a cut above the rest, and will change your perception of this ever-popular dish. Carnivores will have a field day with the fine selection at the grill, prepared to your specification.

New favourites include a mouth-watering range of flat breads for those looking for a lighter lunch option,

or the Buffalo Chicken Burger that presents a pleasant challenge to the taste buds.

Complete the meal with a selection of British cheese, or opt for the Strawberry Eton Mess, and you're on cloud nine!

With a relaxed atmosphere and décor that incorporates a mix of vintage and modern touches, the family-friendly restaurant flows seamlessly outdoors where you can dine al fresco to your heart's content and soak in the fresh mountain air at the same time.



BREAD STREET KITCHEN & BAR

- ✉ Shop G02, The Peak Galleria, 118 Peak Road, Hong Kong
- ☎ 2350 3888
- @ reservations.bsk@diningconcepts.com
- 🌐 www.diningconcepts.com

Opening hours
 Breakfast, 0800 to 1100
 Lunch, 1130 to 1700
 Dinner, 1730 to 2200
Average price HK\$300 up per head

Signature dish
 Beef Wellington/Shepherd's Pie/
 Fish & Chips/Honey Glazed Short Ribs
Payment method
 Cash, AE, Visa, Mastercard



GORDON RAMSAY
maze
GRILL
 HONG KONG



Enjoy our spectacular views and savour our all-new lunch selection

Tempt your taste buds with the best of British flavours

Lunch from 12.00 noon, dinner from 6.00 pm

Shop OTE401, Level 4, Ocean Terminal, Harbour City, Tsim Sha Tsui, Hong Kong
 T +852 2765 0890 maze grill@diningconcepts.com
 www.diningconcepts.com @mazegrillhk

La Parole

Astonishingly affordable luxury.



Based in the elegant old neighborhood of Sheung Wan, La Parole has been awarded as the 'EatSmart Restaurant' by the Department of Health in the past 4 consecutive years. The restaurant will bring you an unprecedented and exceptional dining experience by merging the concept of high-end French cuisine and Social Enterprise.

Indulge in opulent and extravagant gastronomic wonders prepared by Mr. Benoit Gesrdorff, the consultant chef at La Parole. As one of the top chefs in Europe, Chef Gesrdorff is the only 5-starred chef that has been cooking for the King's travel and catering for banquets over the years. The Executive Chef and Head Chef of La Parole has been trained in Benoit's Michelin-starred restaurants, L'Essentiel and La Plage d'Amee.

Strictly pursuing culinary perfection, all dishes at La Parole are prepared with top fresh & healthy ingredients. While no MSG is used in the process of cooking, all fresh ingredients are carefully selected. All meat is cautiously selected by top butchers while beautifully marbled, tender steak and the entrecote meat in superior quality are provided by few reliable suppliers in America,

Australia and United Kingdom. Seafood of premium quality is flown in daily from Toyosu Market in Japan.

La Parole is highly acclaimed for its incredible array of signature dishes, including Pan Fried French Foie Gras with Fresh Fig ; Pan Fried Hokkaido Scallop and Maine Lobster, with Snow Bean Leek Sauce; French Charolais Tenderloin ; Premium Grade of American Black Angus Rib Eye ; Grilled Black Cod with Saikyo Miso ; and Fresh Sea Fishes from Market.



LA PAROLE

✉ 3 Floor, The Pemberton, 22-26 Bonham Strand, Sheung Wan
 ☎ 2436 4099
 🌐 www.laparole.com.hk

Opening hours
 Mon-Sat, 1200 to 1500, 1800 to 2300

Average price
 Lunch, HK\$200-260; Dinner, HK\$360-450

Payment method Visa, Master, AE, Union pay, Cash

Signature dish

Pan Fried French Foie Gras with Fresh Fig / Pan Fried Hokkaido Scallop and Maine Lobster, with Snow Bean Leek Sauce / French Charolais Tenderloin / Premium Grade of American Black Angus Rib Eye / Grilled Black Cod with Saikyo Miso / Fresh Sea Fishes from Market



Reservation Free Parking Vegetarian Menu VIP Rooms

LA PAROLE

2014-2018

*EatSmart Restaurant
 by the Department of Health*



3 Floor, The Pemberton,
 22-26 Bonham Strand, Sheung Wan

2436 4099

www.laparole.com.hk

Écriture

French-Japanese fine dining.



This 2-Michelin-star fine dining restaurant by Le Comptoir is named after a series of groundbreaking paintings by celebrated Korean artist Park Seo Bo. Led by executive chef Maxime Gilbert, Écriture aims to emulate Park's bold expressionist style from the food to the striking interior design, treating guests and food lovers to spectacular views of the Hong Kong skyline coupled with exquisite French culinary art.

Écriture is a space in which French cuisine is elevated to new heights by uniting it with exceptional Japanese produce to explore the endless possibilities that occur when Western craftsmanship meets Eastern philosophies. The East and the West have long held a mutual fascination and respect for one another, and at Écriture this comes together not only on the plate, but also in the effortlessly understated interiors.

The a la carte menu is seasonal and guests are advised to call in ahead of time to ensure they have the best possible experience at Écriture. For lunch, there is the Calligraphy 3-course as well as the Calligraphy 5-course menu that allows for choices between Amaebi (spot prawn), Shiitake mushrooms, Uni, John Dory,

Game pie, Common Teal, Persimmon and Cocoa dishes. There is an additional Library of Flavours that has Caviar, Scallop, Akamutsu (very fine white meat fish), White Truffle, Ammo Strawberry and Chestnut dishes as well.

Round off the gastronomic adventure with Écriture's cake catalogue: Chocolate hazelnut, Écriture 'Signature', Chiffon, Cheesecake and Millefeuille, available at 500g or 1kg.



ÉCRITURE

📍 26/F, H Queen's, 80 Queen's Road Central, Central
 ☎ 2795 5996
 🌐 www.ecriture.hk

Opening hours
 Mon-Sat, 1200 to 1430, 1830 to 2230
 Closed on Sunday

Payment method
 Cash, Credit cards



Cucina

Harbour-side Italian dining.



For authentic Italian fare with stunning views of the Victoria Harbour, visit Cucina, led by Chef de Cuisine Andrea Delzanno.

Located at Marco Polo Hongkong Hotel in the heart of busy shopping district Tsim Sha Tsui, Cucina offers chef Andrea's signature dishes from the a la carte menu, such as the Linguine with Sicilian Red Prawns with Fresh Cherry Tomatoes and Grilled Australian Wagyu Beef Tomahawk with Seasonal Vegetables, suitable for sharing.

Cucina also offers a Be Fabulous Afternoon Tea set that includes Marinated Gold Salmon with Caviar, Duck Liver Macaron, Pink Tiramisu and surprise edible 'cosmetics' like chocolate lipstick, black truffle powder and rose water perfume.

Italian style 'Aperitivo' is also served at Cucina's stylish bar and terrace between 5:30pm and 8:00pm from Mondays to Fridays. Chef Andrea offers a selection of Italian charcuterie, excellent cheeses and desserts accompanied by a free-flow of fine wines, beer, spirits and cocktails, making Cucina an ideal place to chill out with friends and colleagues after a busy work day.

As if that's not enticing enough, Cucina also offers a Weekend Brunch with highlights including complimentary seafood tower with oysters, lobsters, crab legs, prawns, whelks and mussels; authentic Italian antipasti, cooked-to-order pastas and freshly-made Crêpe Suzette. Promotional menus featuring seasonal ingredients throughout the year – white truffle, white asparagus, black truffle, porcini, artichokes – are also available.



CUCINA

📍 Level 6, Marco Polo Hongkong Hotel, Harbour City, Tsim Sha Tsui
 ☎ 2113 0808

Opening hours
 Mon-Sun, 1200 to 0100
Average price
 HK\$500 up per head

Payment method
 Cash, Credit cards, Alipay, WeChat Pay



CE LA VI

A new collection of signature dishes catered to Hong Kong tastebuds.



Group executive chef, Joey Sergentakis, presents eight new a la carte creations available for lunch and dinner at CE LA VI's stylish restaurant on the 25th floor of California Tower.

Ideal for sharing, the new appetizers are a mix of rich and light dishes, bursting with distinctive tastes. The Black Truffle Marinated Tuna with Foie Gras Mousse is compiled of three sizeable stacks of tuna tartare served on crispy rice cakes with a layer of foie gras mousse. The tuna is marinated in black truffle vinegar to add a tart - yet sweet - richness to the fish, perfectly accentuated by the foie gras finish.

On to the mains is the Steamed Garoupa in Tom Kloong Broth, influenced by Thai cooking. Topped with shredded Thai basil, a large portion of fish sits in the warm Thai broth of coconut milk and tomato. Vegetables within the dish include Thai eggplant, pea eggplant, mushroom, cherry tomato, okra and a subtle pineapple kaffir lime dressing.

The Slow Roasted Rangers Valley Beef Tomahawk is recommended for tables of three or four. Rangers Valley

is famed for its perfectly marbled beef and the premium bone-in steak is slow roasted for four hours, before adding a secret Asian-style, aromatic, garlic glaze, which enhances the natural beef flavours. The dish is served with a pop of colour - rosemary, roasted tomatoes, garlic and shallots, the Instagrammable winner of the menu.



CE LA VI

✉ 25/F California Tower, 30-32 D'Aguilar Street, Lan Kwai Fong, Central
 ☎ 3700 2300
 @ reservation-hk@celavi.com

Opening hours
 Lunch, Daily, 1200 to 1500
 Dinner, Daily, 1800 to 2300

Average price
 HK\$800-996 per head
Payment method
 Cash, Credit cards



Le Blanc

Dine in Le Blanc for an authentic French indulgence in a private and romantic ambience.



Whether it's for a special occasion or simply a relaxing night out, the candlelight at Le Blanc instantly puts you in the right mood for some outstanding culinary delights.

The thoughtfully curated dinner menu starts with a selection of ten appetizers, enough to make you play Hamlet in terms of making a decision. Each with its own irresistible appeal, there is the Jambon Iberian, which has gone through 36 months of drying, served with melon, cheese, olives and gherkin (\$178); smoked scallop roll with crab mousse and orange caviar (\$178); or the signature Sauté Foie Gras with apples and grapes for that superb feel of the soft crumbly fat melting in your mouth.

After a fruit sorbet to cleanse your taste buds, the sumptuous feast resumes with an array of tempting offers. For beef-lovers, munch on the Languedoc braised Beef Angus (\$338) or the US Prime milk-fed rib eye (\$388). Berkshire rack of Pork with truffle and grilled pineapple and port sauce is another succulent

alternative. To seal the juice within the meat, Le Blanc chooses expensive aseptic pork to make medium-well pork dish possible and hygienic enough to savor.

Finish with 9 choices of home-made desserts, such as Earl Grey Crème brulee, platter of 5 mixed cheeses with dried fruits, for a fulfilling evening.



LE BLANC

✉ 6th Floor, 83 Wanchai Road, Wanchai
 ☎ 3428 5824
 f www.facebook.com/ALeBlancLtd

Opening hours
 Mon-Sat, 1200 to 1500, 1830 to 0000
 Sun, 1830-0000
Signature dish
 Rack of Pork / Foie Gras / Seafood Plate

Average price
 HK\$500 up per head
Payment method
 Cash, Credit cards





BREAD STREET KITCHEN & BAR

✉ Shop G02, The Peak Galleria, 118 Peak Road, Hong Kong
 ☎ 2350 3888
 @ reservations.bsk@diningconcepts.com
 🌐 www.diningconcepts.com
Opening hours Breakfast, 0800 to 1100 (Sat, Sun & public holidays)
 Lunch, 1130 to 1700; Dinner, 1730 to 2200
Average price HK\$300 up per head
Signature dish Beef Wellington/Shepherd's Pie/
 Fish & Chips/Honey Glazed Short Ribs
Payment method Cash, AE, Visa, Mastercard



CE LA VI

✉ 25/F California Tower, 30-32 D'Aguilar Street, Lan Kwai Fong, Central
 ☎ 3700 2300
 @ reservation-hk@celavi.com
Opening hours Lunch, Daily, 1200 to 1500
 Dinner, Daily, 1800 to 2300
Average price HK\$800-996 per head
Payment method Cash, Credit cards



La Parole

✉ 3 Floor, The Pemberton, 22-26 Bonham Strand, Sheung Wan
 ☎ 2436 4099
 🌐 www.laparole.com.hk

Opening hours Mon-Sat, 1200 to 1500, 1800 to 2300
Average price Lunch, HK\$200-260; Dinner, HK\$360-450
Payment method Visa, Master, AE, Union pay, Cash
Signature dish Pan Fried French Foie Gras with Fresh Fig / Pan Fried Hokkaido Scallop and Maine Lobster, with Snow Bean Leek Sauce / French Charolais Tenderloin / Premium Grade of American Black Angus Rib Eye / Grilled Black Cod with Saikyo Miso / Fresh Sea Fishes from Market



Le Blanc

✉ 6th Floor, 83 Wanchai Road, Wanchai
 ☎ 3428 5824
 🌐 www.facebook.com/ALeBlancLtd

Opening hours Mon-Sat, 1200 to 1500, 1830 to 0000
 Sun, 1830-0000
Signature dish Rack of Pork / Foie Gras / Seafood Plate
Average price HK\$500 up per head
Payment method Cash, Credit cards



Écriture

✉ 26/F, H Queen's, 80 Queen's Road Central, Central
 ☎ 2795 5996
 🌐 www.ecriture.hk

Opening hours Mon-Sat, 1200 to 1430, 1830 to 2230
 Closed on Sunday
Payment method Cash, Credit cards



Pici

✉ G/F, No. 16 St. Francis Yard, Wanchai
 ☎ 2755 5523
 🌐 pici.hk
 📧 info@pici.hk

Opening hours Mon-Thurs, 1200 to 2230
 Fri, 1200 to 2300
 Sat - Sun, 1130 to 2300
Average price HK\$200 up per head
Payment method Cash, Visa, Master, AE



Cucina

✉ Level 6, Marco Polo Hongkong Hotel, Harbour City, Tsim Sha Tsui
 ☎ 2113 0808

Opening hours Mon-Sun, 1200 to 0100
Average price HK\$500 up per head
Payment method Cash, Credit cards, Alipay, WeChat Pay



Scarlett Cafe & Wine Bar

✉ Residence G Hong Kong, 2 Austin Avenue, TST, Kowloon
 ☎ 3565 6513
 🌐 www.randblab.com/scarlett-hk
 🌐 mkg@gcphospitality.com

Opening hours Mon-Fri, 1500 to 0100
 Sat-Sun, 1100 to 0100
Signature dish Jos Mahrouse / Chicken Elmina / Samke Harra
Average price HK\$200 up per head
Payment method Cash, Visa, Master, AE, UnionPay





American

Bistro East

Enliven your palate and savour tastes of Latin America and France.



Located in the heart of Soho East in Sai Wan Ho, Bistro East has reopened under new ownership with a brand new menu that brings modern French and Latin American flavors to the table.

The new menu offers classic French bistro fare such as French Burgundy Snails, Confit Duck Leg and Salad Nicoise, as well as Latin American favourites Beef Tostadas, and a wide selection of classic steaks, which come from grass-fed Black Angus cattle bred in farms in La Pampa, Argentina. The choice of steaks range from Premium Rib Eye, Tenderloin to Outskirt. Other meat available are the Roasted Pero-Pero Chicken (Half) and Baby Back Ribs.

“Diners in Hong Kong these days are becoming more health conscious, and this is the reason why we serve grass-fed free range beef to our customers,” said Raaj Gurung, Executive Chef of Bistro East.

Under Chef Raaj’s direction, guests need look no further than the brand new tea set menu for a flavourful afternoon bite. The menu features savoury French galettes, including Grilled Chicken and Bistro East Signature Galette, and sweet French crepes including

Dirty Banana and Confit Combo that are sure to whet your appetite.

Bistro East is also big on celebrating occasions -- over the Christmas, Chinese New Year seasons and even on Valentine’s Day, they have come up with specially-curated set menus designed to maximise your culinary enjoyment on these special events.

Look out for new menus soon to be available for all the upcoming special events, public holidays and occasions!



BISTRO EAST

- ✉ Shop A, G/F, 55 Tai Hong Street, Site A, Soho East, Lei King Wan, Sai Wan Ho
- ☎ 2699 9300

Opening hours
Mon-Fri, 1200 to 2300
Sat-Sun, 1200 to 2400

Average price
HK\$200-400 per head
Payment method
Cash, Credit cards



Draft Land

Hong Kong’s first “cocktails on tap” bar concept.



Draft Land – first established in Taiwan – is a concept by innovative beverage research and development company Drinks Lab, and carries out the brand spirit of “to be free” through the offering of everyday, fuss-free cocktails. The Hong Kong branch is a collaboration between Taiwanese drink maestro Angus Zou and Hong Kong’s Antonio Lai of Tastings Group, as they seek to simplify the bar-going experience down to the essentials, starting with serving everything on tap.

With the ability to pour and sample different flavours before picking a favourite drink, and the replacement of bartenders with engineering and consistency-focused “Draftenders”, an innovative new drinking experience awaits guests at Draft Land Hong Kong.

Signature flavours include Angus Zou’s Silver Fizz, which is a simple infusion of gin, dill and citrus. Made to imitate the flavours of egg yolk and genever, the bright, refreshing aroma of orange translates in to the palate with a creamy pandan finish. Refreshing spirit-free options include Hibiscus Fizz with honey, hibiscus, pineapple and soda, and Ginger Lemonade made with ginger, lime and soda.

In keeping with the core values of convenience and sustainability, all snacks at Draft Land are designed for easy consumption and do not require the use of cutlery. Delicious and fuss-free bites include Parmesan Tornado Fries with the choice of Masala Spice or Seaweed Togarashi flavours, “Veget-a-Bowl” for a vegetarian bowl of okra, Thai eggplant, pickled onion and crispy potato sprinkles, and Char-Siu Pork Neck tossed with “typhoon shelter” garlic, chilli and pea shoots.



DRAFT LAND

- ✉ 63 Wyndham Street, Central
- ☎ 2711 8809
- @ info@draftland.hk

Opening hours
Mon-Thu, 1700 to 0100
Fri-Sat, 1700 to 0200
Closed on Sundays

Average price
HK\$70-180 per head
Payment method
Cash, Credit cards



ThirtySix Bar & Co

Art-Deco cocktail bar glamour.



Hong Kong's newest destination cocktail bar taps into the rich heritage of the Highball and the sensory journey this timeless libation affords today's cocktail consumer. Located on Hollywood Road, the bar pays homage to the simplicity of a drink that defined the early cocktail era.

Eclectic yet chic – elegant Art Deco décor punctuated with touches of nostalgic Japanese pop culture – the new bar's interiors were created by hospitality industry veteran and owner Philippe Nguyen and designed by Louis Chon.

With a collection of fine and rare premium spirits, The ThirtySix Bar & Co's drink menu features both classic elixirs given a modern twist and a series of elevated Highballs, many of which have fascinating stories behind them.

The B for Mayor's Boilermaker, with Becherovka herbal liqueur, Rebel Yell Kentucky straight bourbon, thyme syrup, lemon juice and beer foam, is an elegant take on the heady favourite drink of Antonín Josef Čermák, Chicago's 34th and also the first foreign-born mayor, who loved to drink the bitter liqueur from his native Czechoslovakia paired with a beer.

For guests who would like to create their own Highball recipe, The Vault offers fine and rare spirits by both the bottle and the shot, allowing for unprecedented access to some of the world's most sought-after whiskies and boutique spirits.

If you're looking for an intimate space to savour your bespoke cocktail, ThirtySix Bar & Co is the place to be.



THIRTYSIX BAR & CO

✉ 2/F, 23 Hollywood Road, Central
 ☎ 2336 4498 / 2336 1411
 @ enquiry@thethirtysix.hk

Opening hours
 Mon-Thur, 1700 to 0100
 Fri-Sat, 1700 to 0200
 Sunday Closed

Payment method
 Cash, Credit cards



Bistro East

✉ Shop A, G/F, 55 Tai Hong Street, Site A, Soho East, Lei King Wan, Sai Wan Ho

☎ 2699 9300

Opening hours
 Mon-Fri, 1200 to 2300
 Sat-Sun, 1200 to 2400

Average price
Payment method
 HK\$200-400 per head
 Cash, Credit cards



Draft Land

✉ 63 Wyndham Street, Central

☎ 2711 8809

@ info@draftland.hk

Opening hours
 Mon-Thu, 1700 to 0100; Fri-Sat, 1700 to 0200
 Closed on Sundays

Average price
Payment method
 HK\$70-180 per head
 Cash, Credit cards



ThirtySix Bar & Co

✉ 2/F, 23 Hollywood Road, Central

☎ 2336 4498 / 2336 1411

@ enquiry@thethirtysix.hk

Opening hours
 Mon-Thur, 1700 to 0100
 Fri-Sat, 1700 to 0200
 Sunday Closed

Payment method
 Cash, Credit cards



Burgerroom

✉ Shop D, G/F, 50-56 Paterson Street, Fashion Walk, Causeway Bay

☎ 2890 9130

🌐 www.burgerroom.com

📧 info@burgerroom.com

Opening hours
Average price
Payment method
 Mon-Sun, 1100-0000
 HK\$100 up per head
 Cash, Visa, Master, UnionPay, Octopus card, Apple Pay, Android Pay, AlipayHK





Asian

TokyoLima

Late-night Nikkei restaurant and bar.



Tucked away on Lyndhurst Terrace, TokyoLima has an inviting atmosphere as a place to escape to, right in the heart of Central. Featuring an expansive bar, a restaurant area for groups large or small, casual counter dining that overlooks the open kitchen and a private dining room, the space perfectly captures Japan's famous izakaya drinking hangouts.

According to Executive Chef Arturo Melendez, TokyoLima's interpretation of Nikkei cuisine is unique as they focus on their delicate and refined Japanese ingredients and prepare them with Peruvian techniques to ensure dishes are packed with punch.

Among these is the Hotate Maki, one of the TokyoLima Rolls; a mouth-watering creation inspired by Chef Arturo's love of the French dish coquilles St-Jacques, with seared Hokkaido scallops with parmesan cheese, avocado, kiuri-infused lime butter and a delicious secret sauce.

Made for sharing, Salmon & Glaze is a Larger plate, accompanied by zesty yellow chili and miso and a red pepper puree; Chef Arturo experimented with a variety of seasonings to ensure the salmon exudes an equilibrium of tasty Japanese and Peruvian flavours.

On a sweet note, Free 4 You is an ambrosial orange and almond gluten-free cake served with orange jam and a generous portion of Latin America's delicious interpretation of dulce de leche, manjar blanco.

The dishes on TokyoLima's menu are sure to be memorable, as they charm and satisfy diners with their imaginative combination of bold flavours evoked from Chef Arturo's exotic, cultural exposure.



TOKYOLIMA

✉ G/F, 18-20 Lyndhurst Terrace, Central
 ☎ 2811 1152
 @ info@tokyolima.hk

Opening hours
Restaurant: Mon-Sun, 1800 to 2400
Brunch: Sat-Sun & public holidays,
 1200 to 1430 (drinks until 1500)
Bar: Sun-Thur, 1700 to 0100; Fri-Sat, 1700 to 0200

Payment method
 Cash, Credit cards



Café Malacca

For some authentic and hearty Malaysian and Singaporean hawker fare in a relaxed, yet stylish dining room, Café Malacca at Hotel Jen is hard to beat.



Malaysian and Singaporean cuisines reflect the multicultural society of these countries as their food bear unmistakable influence of their Malay, Chinese and Indian communities, not to mention the unique Peranakan or Nonya cuisine.

Aromatic, tangy, spicy and herbal, Nonya cooking blends Chinese ingredients with various distinct spices and local herbs, and with traditional cooking techniques of the local community. A shining example is the Penang Assam Laksa, which consists of white rice noodles served in a spicy fish soup with tamarind, with toppings that include onion, mint, ginger flower, shredded cucumber, pineapple, and accompanied by shrimp paste. It's a healthy dish with authentic flavors meticulously prepared just the way the locals like it.

Among its popular list of lip-smacking dishes, is Satay (skewers of chicken, beef or mutton) in traditional Malay marinade, served with an aromatic peanut sauce, rice cakes, cucumber and onion wedges.

Gourmands who love their food spicy will not go past the Black Pepper Crab (pre-order required) which is finger-lickingly good. Alternatively, you would do well to try the Sambal Petai (Stink Bean) with prawns, or Chwee Kueh which is a steamed rice cake with a savory and

sweet radish topping, served with homemade chilli sauce.

You have been forewarned to make room for Café Malacca's irresistible desserts, like the Kuih Dadar, a rolled pandan-flavored crepe filled with grated coconut in palm sugar. If you're a durian fan, go for the Durian Pudding made with the famed D24 or Musang King durian, that rounds off the meal very nicely indeed!



CAFÉ MALACCA

✉ Level 2, Hotel Jen Hong Kong,
 508 Queen's Road West, Hong Kong
 (MTR HKU station, Exit B2)
 ☎ 2213 6613
 🌐 www.hoteljen.com/hongkong
 @ Café.malacca@hoteljen.com

Opening hours
 Mon-Sun, 1130 to 2230
Signature dish
 Penang Assam Laksa / Satay /
 Hainanese Chicken Rice

Average price
 HK\$150 per head
Payment method
 Cash, Visa, Mastercard, AE, UnionPay,
 JCB, WeChat Pay, AliPay



Shou Zen Japanese Cuisine

Symphony of delicate Japanese cuisine and Social Enterprise.



Have an urge to indulge in high-class Japanese dining experience at Hong Kong Island district? Spoil yourself at Shou Zen Japanese Cuisine for an extraordinary culinary indulgence at an affordable price.

Based in Sheung Wan, the quirky district just off Central, Shou Zen Japanese Cuisine sports a spacious and neat dining room alongside an exceptional menu, joining Social Enterprise with authentic Japanese delicacies.

Helmed by experienced chefs that had worked in Japan for years, Shou Zen Japanese Cuisine offers Japanese delicacies made with fresh ingredients. Premium ingredients, including fishes and urchin, are directly exported from Toyosu Market in Japan on a daily basis. Meanwhile, sushi are skillfully handcrafted with seasonally harvested rice from Hokkaido.

Some all time favorites are highly recommended, including luxurious Hokkaido urchin complemented with South Africa Abalone, delicate Nigiri sushi, drooling stone grilled wagyu and fresh sushi exported from Japan.

Looking for an extra surprise? The restaurant offers exclusive special dinner and weekend menus, including

a bounty of fresh sashimi, sushi, Japanese delicacies and dessert.

Shou Zen Japanese Cuisine is the first restaurant employed by social enterprise, Confiserie Benji Limited. Established in 2011, Confiserie Benji Limited is recognized by the HKSAR government as a social enterprise. Money will be donated to the Benji's Centre which provides speech therapy services.

Make reservations a week ahead if you wish to have lunch at Shou Zen Japanese Cuisine.



SHOU ZEN JAPANESE CUISINE

📍 7/F, The Pemberton, 22-26 Bonham Strand, Sheung Wan
 📞 2851 9883
 🌐 www.shouzen.com.hk

Opening hours Mon-Sun, 1200 to 1500, 1800 to 2300
Average price Lunch, HK\$200-300; Dinner, HK\$300-5000
Payment method Visa, Master, AE, Union pay, Cash
Signature dish Hokkaido Urchin, Scallop, Toro and Akamutsu / Stone Grilled Wagyu Beef / Grilled Black Cod with Saikyo Miso / Hand-grasped Sushi



SHOU ZEN JAPANESE CUISINE

Ethical Japanese cuisine

7/F, The Pemberton, 22-26 Bonham Strand, Sheung Wan
 2851 9883
 www.shouzen.com.hk





Ryota Kappou Modern

Indulge in traditional Japanese culinary excellence.



Based in the heart of the bustling metropolis, Central, Ryota Kappou Modern engages you in an oriental ambience with their astonishing traditional dishes. The high-end Japanese Seasonal Cuisine restaurant strictly pursues the art of the traditional culinary skill – Kappou. Synonymous with the sophisticated Nippon cuisine, Kappou was first emerged in Osaka in the 19th century and became popular in Kanto region in the late 20th century.

Having fresh ingredients is the key of Nippon Cuisine, with their scrumptious yet healthy dishes. Curated with fresh ingredients and particularly treated seasonal ingredients are imported from Japan and carefully selected by chef Ryota Kaneshawa, who unleashes the beauty of the ingredients with creativity and exemplifies the traditional yet contemporary culinary to excellence.

On the menu are luxurious sets with diverse choices, including Foie Gras Pistachio Cream Monaka, Omi Wagyu Katsu with Sukiyaki Purée, Chargrilled Pork Apple Miso with Seasonal Vegetables.

The restaurant as well offers the Seasonal Premium Tasting Menu and the Signature Tasting Menu to cater to your savoury taste buds. The two menus end on a sweet note of seasonal dessert.

An open bar design is adopted at the center of the

restaurant, bringing an exceptional sensation for guests to enjoy the artistic cooking process whilst dining. Designed by Louie Shum, a renowned and award-winning interior designer in Hong Kong and one of the founders of the restaurant, the restaurant oozes the sophisticated and conventional charm of Japan.

Stepping into the restaurant, you will find yourself surrounded by contemporary design which resonates with the utensils. The pottery used for serving are made by Japanese pottery masters and specially brought from Osaka and Kyoto. The chef's knives are from a traditional Japanese kitchen brand which is over hundreds of years old.



RYOTA KAPPOU MODERN

📍 21/F, 18 On Lan Street, Central
☎ 2628 1899
🌐 www.ryota.hk

Opening hours
Mon-Sun, 1200 to 1500, 1800 to 2300
Average price
HK\$800 up per head

Payment method
Cash, Visa, Master, AE, WeChat Pay



RYOTA KAPPOU MODERN

Blending tradition with a modern twist, Ryota Kappou Modern is the perfect place for you to spoil yourself and your beloved with a bounty of exquisite Japanese delicacies.

📍 21/F, 18 On Lan Street, Central ☎ 2628 1899 🌐 www.ryota.hk

Daarukhana

Modern Indian Cuisine on Wan Chai's Thomson Road



Located in Wan Chai on Hong Kong Island, Daarukhana is a contemporary concept delivering a dazzling new take on Indian food. The daring restaurant boasts lofty interiors defined by luxe finishes including brushed metal and gleaming marble, while the kitchen shrugs off convention by using ingredients rarely seen in Indian cooking.

Intended for sharing, the adventurous menu has an abundant selection of Not Very Small Plates from Garlic Pepper Crab with Cauliflower Flowerets and 'Thayir Sadam' Foam, to Amaranth Avocado & Corn Bhel with Tamarind and Mint Chutney, to even Modern Dosai with curry leaf, mustard, tempered potato foam and "Podi" masala. Premium seafood and luxurious cuts of meat, such as the 48 hours slow cooked U.S.D.A Prime Short Ribs and roasted to perfection Radhuni Black Cod, are served with flavourful homemade condiments that you will want to jar up and take home.

Main Courses are a heartier affair with impressive dishes like Dum Ke Chaap, lamb chops prepared in the traditional North Indian way — slow cooked in a spicy saffron flavoured gravy.

Outstanding vegetarian dishes, such as roasted Baingan (Aubergine) Cooked Two Ways, are present throughout the impressive menu, ensuring that herbivores and carnivores alike will enjoy an exceptional

dining experience at Daarukhana.

The menu is supported by a neat selection of creative sides that range from the Daal Daarukhana, to imaginatively stuffed Kulchas (stuffed baby breads) and Barberry Pulao.

Chef's Special Set Lunch is available at Daarukhana from Monday to Friday.

Apart from delicious food, a wide range of spirits, fine wines and bespoke cocktails are available at Daarukhana.



DAARUKHANA

- ✉ Portion of G/F and Whole 1/F, Tai Yip Building, 141 Thomson Road, Wan Chai
- ☎ 2771 1112
- 🌐 www.daarukhana.com
- 📌 [daarukhanahk](https://www.facebook.com/daarukhanahk)

Opening hours
 Mon-Fri, 1200 to 1430, 1700 to 2300
 Sat-Sun, 1700 to 2300
Average price
 HK\$200-500 per head

Payment method
 Cash, Credit Cards
Signature dish
 Burra Short Rib / Garlic Pepper Crab /
 Modern Dosai



RE-IMAGINING INDIAN CUISINE

DAARUKHANA IS AN ORIGINAL CONCEPT THAT SERVES UP MODERN INDIAN CUISINE, DELIVERING A DAZZLING NEW TAKE ON INDIAN FOOD

Located in the heart of Wan Chai on Hong Kong Island, our interiors are warm, inviting yet bold and contemporary - a perfect setting not just for evening drinks and dinner but lunch as well.

Daarukhana
 Portion of G/F and Whole 1/F
 Tai Yip Building
 141 Thomson Road
 Wan Chai, Hong Kong

Reservations
 ☎ +852 9889 9768
 ☎ +852 2771 1112
reservations@daarukhana.com

📌 [daarukhanahk](https://www.facebook.com/daarukhanahk) 📍 [daarukhana](https://www.instagram.com/daarukhana)
www.daarukhana.com

A nostalgic reincarnation



Hongkongers seem to have, in recent years, developed a mood for nostalgia. They are keener than ever to preserve their heritage, and the social movement has certainly covered the foodie scene as well.

Established by a group of university graduates dedicated to heritage protection, Tea Master is a re-invented vintage café that has chosen the Hong Kong-style milk tea as their signature offering.

Millennials may not be familiar with the old Hong Kong style of cafes. Literally meaning 'Ice Parlours', cafes were all the rage in the post-war 1950s when refrigerators were a luxury household item. Back then,

people craving for cold drinks flocked to cafes for the novelty. With the passage of time, cafes have lost their sheen and are at risk of extinction.

The hero behind the Hong Kong-style milk tea is multi-award-winning Master Chan Chee Ping who led the team to Sri Lanka to source their ingredients. After a careful selection process, they finally ended up with six types of leaves to brew their signature tea.

With twenty years of experience under his belt, Master Chan has come up with the perfect brew after numerous trials, and he personally handles the complex process to maintain the consistency in the quality of the tea. The result is a gem of a tea that sparkles with a golden hue, soothes the palate with its smooth texture, tickles the taste buds with its balanced tannins, and leaves a long-lasting fragrant after-taste in the mouth.

The café also serves traditional delicacies with a twist. Take the humble egg sandwich for instance, instead of simply embedding scrambled egg between slices, they have added some lip-smacking Satay beef to enhance the overall taste sensation, while the toasted bread is covered by a mound of scrambled egg specially sourced from Hubei province for its outstanding quality. Needless to say, you must take an Instagram shot before delving in!



TEA MASTER CAFÉ

113 Sai Yee Street, Mongkok
2556 6077

Opening hours Mon-Sun, 0800 to 2000

SHÈ

Contemporary Asian fare.

A dining concept derived from the Chinese character “舍” for a place of rest, tranquillity and hospitality, SHÈ mirrors its namesake as the first gourmet sanctuary within Lane Crawford at ifc mall.

Portrayed as an elegant and fashionable lady with a strong character, SHÈ represents a convergence between Asian and Western cultures. The food and drinks follow suit; a refreshingly modern take on traditional Chinese culinary elements with a healthy twist. The aesthetic sharing-style dishes are driven by ingredients, showcasing fresh and nutrient-rich produce sourced from reputable local suppliers.

From the a la carte menu is the irresistibly succulent Honey-Glazed BBQ Iberico Char Siu marinated overnight with a hoi sin and barbecue sauce is one not to miss.

For lunch only, signature bites include the Rose Gold Har Gao, tinted a pretty pink with beetroot sauce, and sprayed with champagne to bring out the fresh flavours of the prawns and Stuffed Truffle Balls with Minced Meat and Mushrooms, which was inspired by real truffle and made with 3 types of mushrooms, Iberico pork and bacon.

Other dishes include Iberico Pork Siu Mai with Caviar, SHÈ Bao Bao with the choice of roast duck, BBQ pork or pork belly, Purple Lava Buns made with Japanese sweet purple potato and glutinous rice flour for the mochi-like texture.

SHÈ also offers up a Shanghai-inspired cocktail menu, with notes from the city's golden age of French, British and American cultures.

SHÈ's tea-tails are inspired by the glamorous bars and lounges of Shanghai and include Bitter Surprise, an infusion of Campari Bitter, Amaretto Pronol and Champagne and the refreshing Geisha Punch, with Hendricks Gin, Elderflower Liqueur, Maraschino Liqueur, Organic Apple Juice and theatrical smoky dry ice.

For non-alcoholic options, guests will be able to savour carefully sourced premium tea and coffees, as well as freshly blended healthy juice selections. Drinks will be served indoors and at the alfresco lounge with a spectacular view of the Victoria Harbour.



As a trendsetter and an avid protector of the environment, SHÈ has taken a sustainability pledge with hopes to pave a greener path for Hong Kong's dining scene. On a mission to reduce single-use plastics, SHÈ only serves drinks with paper straws, and ensures all take-away bags are 100% biodegradable.



SHÈ

Portion A of Shop 3025-3026 & 3031-3066, Level 3, IFC Mall, 8 Finance Street, Central

2110 0153

shehongkong

SHEhongkongifc

Opening hours
Mon-Sun, 1000 to 2300

Payment method
Cash, Credit cards





TokyoLima

📍 G/F, 18-20 Lyndhurst Terrace, Central
☎ 2811 1152
📧 info@tokyolima.hk

Opening hours *Restaurant:* Mon-Sun, 1800 to 2400
Brunch: Sat-Sun & public holidays, 1200 to 1430 (drinks until 1500)
Bar: Sun-Thur, 1700 to 0100; Fri-Sat, 1700 to 0200

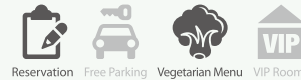
Payment method Cash, Credit cards



DAARUKHANA

📍 Portion of G/F and Whole 1/F, Tai Yip Building, 141 Thomson Road, Wan Chai
☎ 2771 1112
🌐 www.daarukhana.com
📱 daarukhanahk

Opening hours Mon-Fri, 1200 to 1430, 1700 to 2300
Sat-Sun, 1700 to 2300
Signature dish Burra Short Rib / Garlic Pepper Crab / Modern Dosai
Average price HK\$200-500 per head
Payment method Cash, Credit Cards



Café Malacca

📍 Level 2, Hotel Jen Hong Kong, 508 Queen's Road West, Hong Kong (MTR HKU station, Exit B2)

☎ 2213 6613
🌐 www.hoteljen.com/hongkong
📧 Café.malacca@hoteljen.com

Opening hours Mon-Sun, 1130 to 2230
Signature dish Penang Assam Laksa / Satay / Hainanese Chicken Rice
Average price HK\$150 per head
Payment method Cash, Visa, Mastercard, AE, UnionPay, JCB, WeChat Pay, AliPay



Loong Yuen

📍 Level B1, Holiday Inn Golden Mile, 50 Nathan Road, Tsim Sha Tsui
☎ 2315 1006
🌐 www.holidayinn.com/hongkong-gldn

Opening hours Mon-Sun, 1100-1500, 1800-2300
Signature dish Deep-fried Crispy Chicken / Braised Ox Tail in Tomato and Red Wine Sauce / Pan-fried Fresh Shrimps with Premium Soy Sauce

Average price HK\$200-\$350 per head
Payment method Cash, Visa, Mastercard, AE, Diners Club, JCB
Wine corkage fee HK\$300 per bottle



Shou Zen Japanese Cuisine

📍 7/F, The Pemberton, 22-26 Bonham Strand, Sheung Wan
☎ 2851 9883
🌐 www.shouzen.com.hk

Opening hours Mon-Sun, 1200 to 1500, 1800 to 2300
Signature dish Hokkaido Urchin, Scallop, Toro and Akamutsu / Stone Grilled Wagyu Beef / Grilled Black Cod with Saikyo Miso / Hand-grasped Sushi

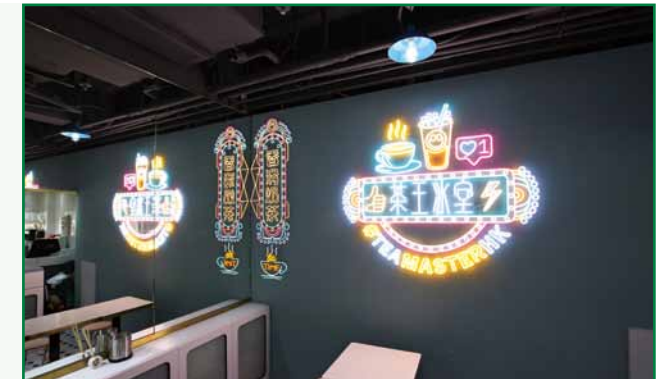
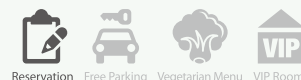
Average price Lunch, HK\$200-300; Dinner, HK\$300-5000
Payment method Visa, Master, AE, Union pay, Cash



Tea Master Café

📍 113 Sai Yee Street, Mongkok
☎ 2556 6077

Opening hours Mon-Sun, 0800 to 2000



Ryota Kappou Modern

📍 21/F, 18 On Lan Street, Central
☎ 2628 1899
🌐 www.ryota.hk

Opening hours TMon-Sun, 1200 to 1500, 1800 to 2300
Average price HK\$800 up per head
Payment method Cash, Visa, Master, AE, WeChat Pay



SHE

📍 Portion A of Shop 3025-3026 & 3031-3066, Level 3, IFC Mall, 8 Finance Street, Central

☎ 2110 0153
🌐 shehongkong
📱 SHEhongkongifc

Opening hours Mon-Sun, 1000 to 2300
Payment method Cash, Credit cards





Wine 

Spanning the old and new world

Famed for its artisan winemaking, Jackson Family Wines is a family-owned company with a collection of 40 wineries that span significant winegrowing regions across the globe, from California and Oregon in the US to France and Italy in the northern hemisphere, and to Australia, Chile and South Africa in the southern hemisphere.

Led by Pierre Pattieu, Prestige Accounts Manager, a wine tasting event was recently organized at the Park Lane Hong Kong to present the breadth of his award-winning wines, each reflecting the distinctive character and pedigree that is a hallmark of Jackson Family Wines.

Starting from California, Pattieu introduced Jackson's pride and joy, the Vintner's Reserve Chardonnay, which has topped the US selling league for the past 25 years. Based on vines that are sustainably farmed using one-third less water than industry standard, the grapes are whole cluster pressed and then fermented in eco-friendly certified French Oak barrels. Its 2016 vintage carries rich undertones of vanilla and toast, vibrant tropical aromas and flavors of pineapple, mango and papaya.

Not to be outshone is the Cambria Benchbreak Chardonnay from the



famed Santa Maria Valley in California's Santa Barbara County. Its 2015 vintage is medium-bodied with a creamy texture. With notes of ripe apricots, honeydew melon and grapefruit with brioche and toasted almonds, it pairs beautifully with shellfish such as crab and scallop, or with poultry such as roasted or grilled chicken.

For an artisanal experience, you should go for the Hartford Court Russian River Valley Chardonnay from Northern California where the grapes

are all harvested at night or early morning. It goes through minimal filtration to promote fruit intensity and greater complexity, resulting in a wine with balance and elegance. Pattieu says the 2016 vintage is 'intense and thought-provoking'. It has a fruit-focused mid-palate followed by subtle mineral notes and a hint of crystallized ginger in the finish.

Showcasing Sonoma County Cabernet at its very best is the Arrowood Knights Valley Cabernet Sauvignon. Sparsely planted, the vines experience a longer, later and more even growing season. The vineyard site combined with longer barrel aging (24 months) produces a uniquely dark and aromatic Cabernet Sauvignon. Pattieu points out that the 2014 vintage is bold with black forest fruit and fresh plum, offering undertones of cherry fruit leather and crushed rock.



Next in line is the Cabernet Sauvignon from Freemark Abbey's pedigreed vineyards. Pattieu points out its 2014 vintage is full-bodied, rich and opulent, with great texture and mouthfeel. Connoisseurs will be able to detect nuances of dark chocolate, chocolate berry truffle dusted with cocoa powder, cola, aromatic cedar, cinnamon, clove, graham crackers and a hint of tobacco.

Heading north to the state of Oregon, the Willamette Valley has a cool climate and sedimentary-based soils that bring out the very best in Pinot Noir. Due to the slightly warmer than average weather in 2014, the

fruit for the Gran Moraine Pinot Noir Yamhill Carlton was harvested at the peak of maturity and before any fall rains. With huckleberry, bright red cherry and wild strawberry notes, the 2014 vintage is heavy on the fruit, followed by mushroom, red cedar, and exotic spices flavors such as allspice and mace.

Across the Atlantic, Jackson Family Wines owns Chateau Lassegue on the Cote de Saint-Emillion in Bordeaux. Here the perennially sun-drenched vineyards and diverse soils produce a beautiful, dark ruby-red Lassegue Grand Cru that is 60% merlot, 25% cabernet franc, and 15% cabernet sauvignon. Its 2008

vintage has plenty of fruit and spices that balance well with finely-grained tannins, with a lingering minerality on the finish.

Last but not least, winemaker Peter Fraser runs Yangarra, a certified biodynamic wine farm under the Jackson banner in the McLaren Vale region of South Australia. Using compost and sheep to graze under its 70-year-old vines, the 2016 vintage of the Yangarra Old Vine Grenache is a complex, perfumed and elegant wine with a trademark tannin structure, highlighted by notes of dried blueberries, tar, brambleberries and spices.



Sharing moments of *happiness*

In launching its first ever global corporate campaign – Be a Convivialist – Pernod Ricard, the world's second largest wine and spirits seller, has announced the findings of a worldwide study on how different cultures and communities connect with one another.

Philippe Guettat, Chairman and CEO of Pernod Ricard Asia, says that although conviviality takes on many forms and expressions, he is delighted that 9 in 10 people associate it with 'moments of happiness'.

"It's incredible to know that no matter where we're from, we have this shared value of connection, through meeting together to share moments of happiness," says Guettat. "Conviviality is at the core of our business and is what truly unites us all across the world."

The Survey OpinionWay for Pernod Ricard polled 11,487 respondents in November and December 2018, in 11 countries - Australia, Brazil, China, France, Germany, India, Mexico, South Africa, Spain, the UK and the US. The key findings include:

- Although 78% of countries consider that their country is convivial, 61% of respondents think the world is less convivial nowadays than five years ago with Asian countries as the exception: India (53%) and China (52%) consider that the world is more convivial nowadays than five years ago;
- China is the only country demonstrating greater confidence in a positive evolution for conviviality worldwide (52%) than in their own country (43%);
- Sharing meals and drinks are deemed the ultimate emblem of conviviality especially among the French (91%), reputed to enjoy the good things in life, as well as the Chinese (86%) and Australians (84%);
- Technology, social media are perceived to attenuate conviviality, 60% meet up with their friends less and less while 55% would like to be less addicted, freeing them to see their friends more;
- China and India are where most people state that new technology has a negative impact on their friendships – in fact the Chinese are logically those who have met their contacts on social media the least (25% have met the majority of their Facebook friends, as opposed to 46% on average).

The corporate launch was held at Bibo restaurant and bar on Hollywood Road where award-winning international mixologist Antonio Lai has created four bespoke cocktails to personify different 'convivialist' personality traits of people – Wild and Free, Joyful Enthusiast, Trusted Companion and Warm and Kindred Spirit.

A ten-minute short film - 'The Power of Convivialité' - has also been produced that showcases testimonies of people from all walks of life from around the world who embody the spirit of Convivialité (available to view at www.theconvivialists.com).

Frantz Hotton, Managing Director of Pernod Ricard Hong Kong, says that the film shows how Convivialité is a common language we share that is simple, genuine, direct, transparent and authentic.

"As ambassadors of conviviality in Hong Kong for over 35 years, Pernod Ricard embraces the territory as a shining example of a community where experiences are celebrated with old friends and shared with new ones," says Hotton. "This revealing short film and our partnership with Bibo will give people in Hong Kong the chance to experience and enjoy our global vision first hand."





Le Blanc

French Private Kitchen since 2002

Party | Private Room | Anniversary

Free Corkage

Tel: (852) 3428 5824

WhatsApp Booking: (852) 9282 7383

Address: 6th Floor, 83 Wanchai Road, Wanchai, Hong Kong

2010 Hong Kong
Best Restaurant selected
by Hong Kong Tatler

2011 Top 10 Romantic
Restaurants selected
by HK Magazine

