Time for nourishment

Lee Tung Avenue
Omega-3 pork
Chilean food & wine
Join us for Weekend Brunch

Introducing Brunch at Blue – Butcher & Meat Specialist
SATURDAY 12PM – 3PM / SUNDAY 11PM – 3PM

$390 Per Person – Including starter buffet, main & dessert
Signature Cuts from + $250 | Free Flow + $290
Free-flow options include Laurent Perrier Brut Champagne, House Wine, Blue’s Aperol & more

LUNCH NOW AVAILABLE MONDAY TO FRIDAY 12PM – 2:30PM
$198 per person with a starter buffet and your own selection of main course.

Butcher and Meat Specialist

Reservations +852 2613 9286 or reservations@bluebutcher.com
108 Hollywood Road, Central, Hong Kong | www.bluebutcher.com
Time for nourishment

We Chinese have a sagacious saying that when autumn leaves start drifting by your window (I know, that sounds more like Nat King Cole!) with the dry, nippy air, it’s time for some nourishing food to reinforce your body functions in preparation for the onset of wintry weather.

Good advice, that. I’ll drink to it!

It’s been a pleasantly hectic time for foodies and wine connoisseurs, what with the annual Wine & Dine Festival, the Hong Kong International Wine & Spirits Fair, the Italian white truffle season, the Hong Kong Great November Feast, the annual announcements of the Michelin Guide, and other gastronomic events, criss-crossing one another in town.

With no let up in the opening of new restaurants, cafes and specialty eateries, it looks as though we are in for one long tongue-tingling season all the way to Christmas and the New Year!

As a leading culinary capital of the world, Hong Kong is blessed with a plethora of wining and dining hubs scattered all over town, and for this issue, we take a stroll down the quaint Lee Tung Avenue in Wan Chai. The great thing about these hot spots is that they have each developed its own distinctive character and charm to court patronage.

Long live this indomitable epicurean spirit!

Andy Ng
Features Editor
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A foodie foray into Lee Tung Avenue

Lee Tung Avenue, the ever-growing pedestrian precinct where “Wedding Card Street” formerly stood in Wan Chai of Hong Kong Island, is packed with both Asian and Western restaurants, cafes, coffee shops and bakeries.

With excellent public transport access, the chic and trendy open-air mall is merely three minutes’ walk from Wan Chai MTR Station Exit B2. As an urban renewal project, the semi-outdoor mall exudes a relaxed vibe, and brims with retail shops and eateries. It is a popular rendezvous, especially during festive periods. Injecting vitality into the traditional streets which are steeped in history, and opening a new exciting chapter in local culture, The Avenue brings a colorful array of mouth-watering cuisine, drinks and pastries for locals and visitors alike, shaping the area into one of the most exquisite wine-and-dine places in Hong Kong.

Here’s a look at some of the best restaurants, cafes and bakeries in this gentrified landmark.

Le Pain Quotidien

Address: Shop G40-41, G/F, Lee Tung Avenue
Tel: 2520 1801
Opening Time: Mon-Sun: 08:00-21:00
Price: $$
Our favorite picks: Kale Caesar, Cheese Omelette, Frittata, Lemon Tart

Shuang Xi Lou

Address: Shop G32, G/F, Lee Tung Avenue
Tel: 2805 8828
Opening Time: Mon-Sun: 11:00-23:00
Price: $$$
Our favorite picks: Hog Roast, Chiu Chow Oyster Congee, Chinese BBQ Pork Bun

Givrés

Address: G38, G/F, Lee Tung Avenue
Tel: 9659 0816
Opening Time: Mon-Fri: 08:00-19:00; Sat-Sun: 08:00-20:00
Price: $
Our favorite picks: Rose Gelato, Victorian Earl Grey, Ginger & Peach Green Tea

Hei House

Address: Shop G31 & F31A, Lee Tung Avenue
Tel: 3974 5868
Opening Time: Mon-Tue, Sun: 12:00-23:00; Wed-Sat: 12:00-01:00
Price: $$$$ Our favorite picks: Char Kway Teow, Beef Rib Steak Pandan Curry / Turmeric Rice, Tropical Island

Map of Lee Tung Avenue:

(This map is not drawn to scale and is for reference only)

FOOD & WINE - OCTOBER 2016
Blue Brick Bistro

Address: Shop G35, G/F, Lee Tung Avenue
Tel: 2865 0355
Opening Time: Mon-Fri: 11:30-23:00; Sat, Sun & Public Holiday: 10:30-23:00
Price: $$$
Our favorite picks: Smoked Salmon with Red Radish Salad and Honey Mustard Dressing, Pasta with Clam and Sake A.O.P. Sauce, Risotto with Pumpkin, Hazelnut and Parmesan Sauce

omotesando koffee

Address: Shop G24-25, Lee Tung Avenue
Tel: 2601 3323
Opening Time: Mon-Fri: 09:00-20:00, Sat & Sun: 09:00-21:00
Price: $
Our favorite picks: omotesando koffee, cold brew, hand drip koffee

Ginza West

Address: Shop G13, Lee Tung Avenue
Tel: 3974 5888
Opening Time: Mon-Fri: 11:00-21:00, Sat, Sun & Public Holiday: 10:00-22:00
Price: $$
Our favorite picks: Cheese Baton, Butter Baton, Leaves Cake

Bistro Seoul

Address: Shop G22-23, G/F, Lee Tung Avenue
Tel: 3752 2882
Opening Time: Mon-Sun: 11:00-23:00
Price: $$$
Our favorite picks: Steamed Rice Cakes with Cream Cheese Sauce, fresh strawberries & berry compote, Stir-fried Spicy Octopus with cold noodles and water celery, Grilled Prawns with Roe

DJAPA

Address: Shop G18-20 & F18A, G/F, Lee Tung Avenue
Tel: 2617 2900
Opening Time: Sun-Thur: 18:00-02:00, Fri & Sat: 18:00-03:00
Price: $$$$
Our favorite picks: pineapple cabbage, sweet potatoes, Hokkaido scallop

Hay!

Address: Shop G01, G/F, Lee Tung Avenue
Tel: 2797 9967
Opening Time: Mon-Sun: 10:00-22:00
Price: $
Our favorite picks: Typhoon Shelter Spicy Potato Chips + Soft Ice Cream, Original Potato Chips + Chocolate Sauce + Soft Ice Cream, Four Seas Non-Sugar Oolong Tea

Okashi Galleria X Calbee Plus

Address: Shop G14-15, G/F, Lee Tung Avenue
Tel: 2797 9967
Opening Time: Mon-Sun: 10:00-22:00
Price: $
Our favorite picks: Typhoon Shelter Spicy Potato Chips + Soft Ice Cream, Original Potato Chips + Chocolate Sauce + Soft Ice Cream, Four Seas Non-Sugar Oolong Tea
Passion by Gerard Dubois

Address: Shop G11, G12 & F12A, Lee Tung Avenue
Tel: 2833 6778
Opening Time: Mon-Sun: 08:00-22:00
Price: $$
Our favorite picks:
Strawberry on Vanilla La Palette, Salami Sour Dough Pizza, Speck Ham Tye Sour Dough Pizza

lá bò lá

Address: Shop G02-03, G/F, Lee Tung Avenue
Tel: 2871 1711
Opening Time:
Mon-Thu: 12:00-00:00; Fri & Sat: 12:00-02:00; Sun: 14:30-00:00
Price: $$$
Our favorite picks:
Short Shell Crab Salad, Grilled Lamb Rack, Rich Oxtail and Bread Dip

Brook’s Café

Address: Shop B14, B1/F, Lee Tung Avenue
Tel: 2793 0028
Opening Time: Mon-Sun: 10:00-20:00
Price: $
Our favorite picks: Dripesso, Hand Drip Coffee, Japanese Tea

Ophelia

Address: Shop F39A & F41A, 1/F, Lee Tung Avenue
Tel: 2520 1117
Opening Time:
Tue-Thu: 18:00-02:00; Fri-Sat: 18:00-04:00; Mon, Sun: Closed
Price: $$$$ Our favorite picks:
The Jade Cat, Le Plumage, Cheongsam

Gu Fah Bakery

Address: Shop B30, B/F, Lee Tung Avenue
Tel: 6387 0874
Opening Time: Mon-Sun: 12:00-22:00
Price: $
Our favorite picks: Coffee Cookies, Strawberry Cookies, Raisin Oat Cookies
Gong Fu Teahouse

Address: Shop B08-09, Basement, Lee Tung Avenue
Tel: 2668 2269
Our favorite picks: Gong Fu Tea, White Tea, Rose Tea

Tai Tung Bakery

Address: Shop B02-03, B/F, Lee Tung Avenue
Tel: 2497 2166
Opening Time: Mon-Sun: 10:00-19:00
Price: $
Our favorite picks: Phoenix Cookies, Preserved Egg Pastry, Walnut Cakes

Vive Cake Boutique

Address: Shop 05-06, B/F, Lee Tung Avenue
Tel: 5111 4895
Opening Time: Mon-Sun: 11:00-20:00
Price: $
Our favorite picks: Uni-cone Tiffany & Yellow, Summer Flourish, Chiffon Cake

OAK

Address: Shop B33, B1/F, Lee Tung Avenue
Tel: 2758 3428
Opening Time: Mon-Sun: 11:00-20:00
Price: $
Our favorite picks: Hong Kong Milk Tea Chocolate Ganache, Choco Choco Fine Chocolate
When food and family take center stage

As a time-honored tradition that first started out in North America, Thanksgiving is an intrinsically western event. But not wanting to be left out in the cold, the rest of the world is rapidly catching on with gusto in the festive fun.

Classic Holiday Feast

Exclusively from November 21 to 27, traditional American food joint, Stone Nullah Tavern will be serving a special Thanksgiving dinner menu crafted by New England born Executive Chef Vinny Lauria.

The hearty menu includes a ‘Seafood Platter’ accompanied by a choice of ‘Garlic Butter Roasted Turkey’ or ‘Southern Fried Turkey’ with savoys black pepper and Bourbon gravy. On the side, there is a yummy combination of ‘Caramelized Onion’, ‘Apple & Cheddar Stuffing’ and ‘Skillet Smores’. To fully embrace the holiday spirit, the restaurant will be offering free-flow drink options at $198 per head for Prosecco, red/white wines and house spirits with mixers, or $308 per head for champagne, red/white wines and house spirits with mixers.

For those that prefer to celebrate Thanksgiving in the comfort of their own home, Stone Nullah Tavern has also prepared a Thanksgiving TV Dinner for one that is served hot, but can be reheated if you decide to dine later.

Start your meal with a ‘Cheddar Biscuit’ and continue feasting with the restaurant’s ‘Garlic Butter Roasted Turkey with black pepper & bourbon gravy and cranberry marmalade’. You also have the chance to indulge in the same delicious sides offered to guests when they dine at Stone Nullah Tavern. Finally, cap off your meal at home with a warm and luxurious homemade ‘Apple Crumble’.

Festive Menus

Originally an occasion for family to get together and celebrate the harvest of the year, Thanksgiving has happily evolved into an auspicious day when the most scrumptious meals are offered to those who seek them. This year, The Peak Lookout and both locations of Jimmy’s Kitchen proudly present two all-day gourmet menus on 24th November.

At Jimmy’s Kitchen, their Thanksgiving menu starts off with a refreshing ‘Cobb Salad’ made up of roasted chicken, avocado, bacon, boiled egg and cheese, followed by the ‘Cream of Pumpkin Soup’, a smooth broth that features the most recognized of all autumn fruits, the pumpkin. The star of the evening is the ‘Thanksgiving Turkey’ that comes with classic stuffing, mashed potato, grilled sweet corn, garden peas, maple-roasted yams, cranberry sauce and Jimmy’s gravy. For dessert, diners are treated to an irresistible slice of Pecan Pie topped with vanilla ice cream.

The menu at The Peak Lookout begins with their ‘Crab & Avocado Salad’, created using mesclun, pommery & orange vinaigrette. The soup is a seasonal ‘Chestnut Soup’ sprinkled with crispy Parma ham. As for the piece de resistance, the ‘Roasted Turkey Roulade’ is cooked with duck mousse, gammon ham, roasted yams, and turkey sauce. The sweet conclusion to the evening comes in a wedge of Pumpkin pie topped with Bourbon ice cream.

Seasonal Delicacies

Harbour Plaza 8 Degrees is inviting guests to celebrate Thanksgiving at Café 8 Degrees from November 18 to 24. The restaurant is recognizing the spirit of the holiday with a traditional menu that is topped up with unlimited servings of live stir-fried lobster and an array of delicacies.

While dining at Café 8 Degrees, patrons will be able to taste classic Thanksgiving delicacies such as ‘Roasted Turkey’, ‘Grilled Pumpkin and Chicken Salad’, ‘Mixed Vegetables ‘Au Gratin’ with Pumpkin Puree’, ‘Corn Chowder Soup’, ‘Pumpkin Pie’ and ‘Pumpkin Cheese Cake’. All items on the menu enrich the buffet line to make the harvest even more fruitful for buffet lovers. Diners can also upgrade their celebration with free-flow of wine and beer with the add-on Beverage Package.
The Piquant Turkey Feast

Christmas is not Christmas without sharing a turkey around the table with your beloved family. For this special occasion, the Maximal Group is featuring the savoury Hunter Valley free-range turkey in a variety of recipes in four of its restaurants.

The Hunter Valley free-range turkeys are raised on the banks of the Hunter River in Australia, known for its rich and famous fertile red soil. Fed on the organic sorghum grain grown in the area, the turkeys are high in protein, amino acids and iron. All of these elements give the turkeys their unique premium taste and texture.

Blue Butcher and Meat Specialist

Cooked with chorizo, Brussels sprouts, gravy and cranberry sauce, the restaurant brings good tidings to meat-lovers by coupling the well-seasoned turkey with Butcher homemade pork stuffing. This gastronomic dish make true heaven on a plate, tempting food-lovers to ingest every bit of it.

Fish & Meat

To celebrate Thanksgiving, the restaurant offers a special menu available from 24 Nov to 30 Dec courtesy of Executive Chef Russell Doctrove’s unique menu. With the freshest and finest ingredient, Hunter Valley Free-Range Turkey Roulade is served with creamed sprouts and chestnuts, salted maple roasted parsnips and served braised red cabbage, to bring an absolute sensation for your taste buds.
Sustainable wild-caught seafood – an important point of differentiation

Local gourmands are renowned for their addiction to seafood, and their highly sensitive taste buds can readily tell whether the ingredient is wild-caught or farm-fed. At Fishteria, they can rest assured that the restaurant rigorously safeguards its reputation of sustainable sourcing of quality seafood of the highest order from Europe’s best waters.

Located at the Admiralty end of Queen’s Road East in Wan Chai, Fishteria is operated by its founder, Chef Gianni Caprioli, a Hong Kong-based Italian chef who has made a name for his single-minded dedication to quality in his offerings. And he has travelled and worked extensively all over the world to add an international dimension to his culinary skills and his innovative menu.

Fishteria sports a nautical-inspired décor, with many memorabilia sourced by Gianni himself. Spanning two floors, the restaurant is surprisingly spacious. The ground floor bar offers an array of innovative cocktails, fresh oysters, and a selection of seafood bread rolls, making it an ideal venue for after-work gatherings and laid-back get-togethers with friends. Meanwhile, the first floor bathes guests in the casual elegance of white table linens, and allows them to peek into the fiery action of a semi-open kitchen.

Personally, my appetite intensifies with the drop of every degree in temperature, coinciding very well indeed with the taste of luxury being offered with Fishteria’s new 4-course menus. Crab is the star for weekdays (Mon to Thu), while lobster rules in the weekend (Fri to Sun).

The beauty of the multicourse feast is that you are treated to either ingredient in its varied manifestations, and the courses are so swimmingly balanced that you neither want a smaller portion nor pine for more.

For the crab menu, diners will indulge, for starters, in a Crab Stracciatella Salad, complemented by fresh crushed tomatoes and featuring succulent New Zealand snow crab, before continuing on to Crab Risotto with saffron and herbs. I am normally slightly averse to risotto for fear that it may be overladen with butter, but in this case, Chef Gianni has exercised judicious discretion!

The main course comprises the winning duo of Baked Alaskan King Crab Leg and Crispy Soft Crab with black truffle. The sweet conclusion comes in the form of a decadent, creamy (and wobbling) White Chocolate Panna Cotta with cherry sauce and toasted almonds.

To pair with these delicacies, you can’t go wrong with Fishteria’s recommendation of a New Zealand Sauvignon Blanc from Misha’s Vineyard in Central Otago. Served slightly chilled, the crisp, dry wine retains a fine and elegant palate, with a fresh citrus acidity that reacts particularly well with the deep-fried soft-shell crab. It’s a marriage made in heaven!

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Text & photos: Andy Ng
A scrumptious breakfast can delight you to no end and energize your whole day. For the Tsim Sha Tsui crowd, here are five recommendations to start the day on the right epicurean note.

**Advocating the philosophy of simple and comfortable living, Café&Meal MUJI serves healthy delis and beverages of original natural flavour. Its all-day breakfast set comprises the quintessential comfort food of Eggs Benedict served with grilled chicken breast and German sausage. Garnished with fresh vegetables and served with fruit cereal and fruit juice on the side, the ingredients form a nutritionally balanced breakfast.**

**Café&Meal MUJI**  
Shop 407 & 415-419, 4/F, Ocean Centre, Harbour City  
3971 3220  
10:00am - 10:00pm

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Longing for an authentic British breakfast? The world renowned chef Jamie Oliver offers you a superb option in Harbour City. The English breakfast set includes: grilled free-range pork sausages, crispy bacon, black pudding, free-range eggs, garnished with grilled tomato and baked beans on the side – all designed to deliver the big energy boost that you need!

**Jamie’s Italian**  
Shop 412, 4/F, Ocean Centre, Harbour City  
3758 3333  
Available weekdays from 9:00am - 12:00nn

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Traditional Cantonese dim-sum is never far from the local breakfast table. Aside from conventional dim sums such as steamed buns, congee, noodles and steamed rice flour rolls, Dim Sum Bar serves also exclusive creative treats like Baked Bird’s Nest Egg Tart, Baked Barbecued Pork Cream Bun and King’s Dumplings in Lobster Bisque to get your taste buds titillated.

**Dim Sum Bar**  
Shop G103, G/F, Gateway Arcade, Harbour City  
2175 3100  
Available daily from 8:00am

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Egg is definitely the staple item for a hearty breakfast. Serving a breakfast menu featuring 12 variations of eggs, niji bistro’s Spanish Omelette with Baked Beans and Salad, Udon in Tonkotsu Broth with Onsen Egg and Barbecued Pork, Smoked Salmon and Egg Salad Open Sandwich with Salad, or Eggs Benedict with Salad, and all the exciting breakfast variations will reinforce your understanding about eggs.

**niji Bistro**  
Shop 3208, 3/F, Gateway Arcade, Harbour City  
2175 0203  
Available weekdays from 8:00am - 10:50am

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Shop 3208, 3/F, Gateway Arcade, Harbour City  
2175 0203  
Available weekdays from 8:00am - 10:50am
Le Pain Quotidien - The goodness in simplicity

With a portfolio of more than 240 restaurants in 18 countries, Le Pain Quotidien has opened its second Hong Kong restaurant at Pacific Place.

Le Pain Quotidien, which means “the daily bread” in French, invites guests to escape from their hectic urban lifestyles and savor the simplicity of piquant delicacies in the new restaurant. Alain Coumont, the soul of this internationally renowned group, has been dedicating all his efforts and passions in pursuit of excellent food quality.

Adopting an uncompromising attitude towards the quality of bread, Coumont first opened the bakery La Pain Quotidien in Brussels to serve a kind of rustic bread of his childhood, and the Belgian capital quickly took to the taste of this traditional bread. Coumont later extended his offering to include simple salads and tartines, but still keeping bread as the cornerstone of the menu.

As the bakery gained popularity and began setting up branches across the world, Coumont traveled around the world to spread his belief in organic ingredients to different countries and regions. Partnering with natural wine maker Philippe Formentin, the company produces a line of natural organic wines with no added sulfites. Together with organic ingredients, Le Pain Quotidien offers a real refreshing taste to its customers.

Providing a casual home-like environment at Pacific Place, Le Pain Quotidien provides a haven of peace and tranquility for guests to savor wholesome food and enjoy good company around the communal table. On top of the signature tartines, homemade pastries and artisanal bread, look out for new, innovative dishes like Breakfast Tartine Set, Pineapple Croque-Monsieur, Red Beetroot Hummus and Banoffee Crumble.

Le Pain Quotidien
Shop 008, LG1, Pacific Place, 88 Queensway, Admiralty 2808 1837
www.lepainquotidien.com.hk

THE BUTCHER’S BLOCK ROAST & EGG’CELLENT BRUNCH MENU

Get going ’chop-chop’ as The Chop House in TST is guaranteed to satisfy your cravings with an Egg’cellent brunch. Available on weekends and public holidays until 5pm, you can choose to enjoy the brunch feast in our intimate indoor dining room or the outdoor garden oasis in the cool autumn weather.

#ChopnCheers
Shop 3013C, 3/F Miramar Shopping Centre, Tsim Sha Tsui, Hong Kong
Tel: +852 2295 3200
www.chothouse.com
Finding your Malaysian and Singaporean favorites under one roof

As the season shifts and temperature starts to dip, the perfect opportunity arises for food connoisseurs to pursue the spicy foods. Café Malacca prides itself in being able to fulfill all their cravings for Malaysian and Singaporean food under one roof.

For Malaysian and Singaporean cuisines, local gourmands can simply nip down to Café Malacca without the need to travel to the origins to revel in true gastronomic creations that come from the Straits of Malacca. When eating at Café Malacca, you'll feel like having been transported to the hawker stalls of Malaysia and Singapore.

Café Malacca prepares every dish with fresh ingredients and aromatic spices, with certain ones like bean sprouts imported straight from Ipoh, and coffee and tea from Penang. The ‘Penang Char Koay Teow’, is a regular Penang favorite among those that come to Café Malacca. Following the spirit and tradition presentation found in Penang, Café Malacca serves the dish on a piece of banana leaf on a plate, so as to enhance the aroma on the noodles.

For an after-meal dessert, Ice Kacang will cleanse your taste buds of spices. Ice Kacang, meaning ‘ice bean’, is very popular in Malaysia & Singapore. It is a refreshing mix of shaved ice, red beans, sweet corn, “attap chee” and jelly, topped with syrup, and an option of ice-cream.

Popular authentic dishes from Penang include the hearty Penang Assam Laksa, the flavorsome Penang Prawn Noodle, and the smooth savory Penang Chee Cheong Fun.

Known as one of the most iconic dishes of Singapore, Café Malacca’s ‘Chee Kueh’ features steamed rice cakes, served with diced preserved radish, sesame seeds and chili sauce.

Beside this notable dish, Café Malacca also serves Hainanese Chicken Rice and Mee Siam, both named as famous dishes from the island republic for connoisseurs as well as those keen on exploring new taste sensations.
Knutsford Steak Chop & Oyster Bar is continuing to serve time-honored fine American cuisine in Hong Kong. Among its Signature Chef Specials, the Ha Long soft-shell crabs are a rare take on a classic treat. The crustaceans are imported from Vietnam and prepared using balsamic vinegar in Ha Long Bay style. Unlike hard-shell crabs, everything except for the mouth parts, gills and abdomen of a soft-shell crab is edible and is cooked to a golden crisp in the fryer. The crispy on the outside, juicy on the inside crab comes with a side dish of freshly-prepared Vietnamese rice paper salad roll with avocado, mint leaves and vermicelli noodles. The crab meat complements the accompanying dip made up of lime, garlic and fish sauce. Another special on the menu is the Iowa jumbo mojo BBQ ribs. All meat items are hand-picked, prime cut organic premium grade steaks, and are locker-aged to the right tenderness. To get the best out of the meat, the ribs are marinated for 10 hours and then cooked until it is 90 percent done. The ribs are served with coleslaw and pickled grape salad, highlighted with the restaurant’s own special creamy mashed potatoes. The ribs are soft and have a smoky flavor thanks to the exclusive BBQ sauce. To help diners really enjoy this special meal, chefs at Knutsford separate the meat from the rib bones before serving. The meat contains just the right amount of fat for a balance of juicy and meaty essence. The pickled grape salad goes well with the ribs, as it features a sweet, fruity taste that brings a sense of freshness to the heavy flavors of the main dish. The mashed potatoes, likewise, mixes well with the BBQ sauce. Apart from the specials, Knutsford features an oyster display bar loaded with fresh seasonal harvest flown in daily from different regions of the continent and European bays. To round off a fine Knutsford meal, diners can choose from an extensive selection of fine and aged bourbon whisky. The wine selection includes Old World vintages. All prices are subject to 10% service charge.

Knutsford Steak Chop & Oyster Bar

Level 1, 15 Knutsford Terrace, Tsim Sha Tsui, Kowloon
2316 2381
www.mhihk.com

For lovers of American cuisine, Knutsford Steak Chop & Oyster Bar, puts big, meaty and rich flavors on the menu.
Exclusive brunch on offer

ZUMA is partnering with the largest family-owned Champagne house Louis Roederer to bring the ultimate ZUMA cuisine and Champagne experience to Hong Kong.

Quality and consistency are ideals shared by both ZUMA and Louis Roederer. The natural synergy between the champagnes produced from the exclusive and biodynamic old vines of the Louis Roederer house and ZUMA’s full-flavored cuisine has inspired the creation of two new brunch packages that are set to transform the ZUMA culinary experience.

The exclusive and limited edition ‘Cristal Brunch’ comes with a free flow of Louis Roederer Cristal 2009, the champagne house’s premium champagne. Exhibiting well-rounded acidity and elegance, the new champagne has inspired the creation of two new brunch menus which will be offered free flow of Louis Roederer Brut Premier Champagne’ that serves free flow champagne.

Guests will also be able to opt for a ‘Brut Champagne package’ that serves free flow champagne along with a ‘Spicy lamb cutlets with hatcho miso’ and ‘Japanese eggplant with miso and chili’ among the stand-out options.

In order to enhance their servicing capabilities, ZUMA is overhauling their weekend brunch format by doing away with their timing structure. Instead, they welcome guests to book two-hour table sittings anytime between 11.00am and 3.00pm, enabling more flexibility and a higher level of customer service akin to their weekday a la carte lunch service.

Branded menu

By partnering with renowned shoemaker Birkenstock, The Chop House is proudly presenting both new menu items. The ‘Tower of London – English breakfast stacks’ and ‘London iced berry tea’ to commemorate Birkenstock’s launch of its new “London” range. The items are available exclusively throughout November.

Private pampering

Located in the basement at The Charterhouse Causway Bay, The Secret Gallery is a newly-renovated private room designed to impress. Guests will be able to savour the finest wines as well as canapes and drinks in a comfortable, convivial environment.

The three individual private rooms at The Secret Gallery provide a modern, intimate space for small groups, casual drinking and cocktails. The rooms feature bright-white walls and tastefully-decorated tables that can seat up to six people.

Each private room can be closed off with glazed sliding doors for privacy, yet allow for a degree of visibility through to the outside areas. With its own secluded terrace, guests can fully relax in this private area under the sparkle of a contemporary chandelier, which ensures the guest’s occasion is personalized and unforgettable.

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Also located within The Charterhouse is the Champs Bar where one can find the best value semi-lunch on Hong Kong Island.

Diners can put together their ideal lunch with the mix and match formula. The bar offers an extensive choice of delicious dishes, such as a cold cuts platter, mixed fresh salad, and German potato salad. And for dessert, choices include Dreyer’s ice cream, mango pudding and others.

All drinks including ice-tea, coffee and tea come with unlimited refills.

ZUMA

A brunch worth craving for

The Chop House in Tsim Sha Tsui is promising to satisfy the cravings for a hearty brunch through its butcher’s block roast and eggplant brunch.

For starters there’s a selection of baked omelettes, made with free-range eggs and a well-dressed rocket salad. The omelettes can be ordered with three, six or nine eggs - ideal for a quick nibble or an omelette feast.

The restaurant’s rich and fluffy buttermilk pancake stacks are served with either an assortment of seasonal fruit, fruit compote and vanilla ice cream, or a savory side of grilled bacon and maple syrup.

Signature roasts at The Chop House include the ‘beef tenderloin’, a whole ‘rotisserie chicken’ and the ‘beast of the day’. Each roast comes with an assortment of ‘pigs in blanket’, Yorkshire pudding, herb stuffing, rosemary roast potatoes, buttered seasonal vegetables and lashings of delicious gravy.

The Chop House in Tsim Sha Tsui is promising to satisfy the cravings for a hearty brunch through its butcher’s block roast and eggplant brunch.

For starters there’s a selection of baked omelettes, made with free-range eggs and a well-dressed rocket salad. The omelettes can be ordered with three, six or nine eggs - ideal for a quick nibble or an omelette feast.

The restaurant’s rich and fluffy buttermilk pancake stacks are served with either an assortment of seasonal fruit, fruit compote and vanilla ice cream, or a savory side of grilled bacon and maple syrup.

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Branded menu

By partnering with renowned shoemaker Birkenstock, The Chop House is proudly presenting both new menu items. The ‘Tower of London – English breakfast stacks’ and ‘London iced berry tea’ to commemorate Birkenstock’s launch of its new “London” range. The items are available exclusively throughout November.

Private pampering

Located in the basement at The Charterhouse Causway Bay, The Secret Gallery is a newly-renovated private room designed to impress. Guests will be able to savour the finest wines as well as canapes and drinks in a comfortable, convivial environment.

The three individual private rooms at The Secret Gallery provide a modern, intimate space for small groups, casual drinking and cocktails. The rooms feature bright-white walls and tastefully-decorated tables that can seat up to six people.

Each private room can be closed off with glazed sliding doors for privacy, yet allow for a degree of visibility through to the outside areas. With its own secluded terrace, guests can fully relax in this private area under the sparkle of a contemporary chandelier, which ensures the guest’s occasion is personalized and unforgettable.

Also located within The Charterhouse is the Champs Bar where one can find the best value semi-lunch on Hong Kong Island.

Diners can put together their ideal lunch with the mix and match formula. The bar offers an extensive choice of delicious dishes, such as a cold cuts platter, mixed fresh salad, and German potato salad. And for dessert, choices include Dreyer’s ice cream, mango pudding and others.

All drinks including ice-tea, coffee and tea come with unlimited refills.

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Following its successful Hong Kong debut last year at IFC Central, La Maison du French Burger has extended its winning formula to a street-level store in the heart of the city’s premier shopping district at Causeway Bay. Big Fernand’s signature dish, “Le Bartholomé” is made from premium cuts of Grade A Australian Angus beef, fresh French fries that are cooked in-house daily, and sprinkled with secret seasoning. The signature ‘elixir’ lemonades are developed in a small workshop in eastern France with exclusive ingredients and pure mountain water that are bound to refresh you and delight your day.

Since Tiger Curry’s successful June launch of the Sumo-San challenge in both Harbour City and Pennington Street locations, over 800 warriors have taken the challenge and one of them set an all-time record by finishing his plate in just 12 minutes! Tiger Curry has now upped the game by introducing The Fire Dancer to its menu, a plate that features all of Tiger Curry’s signature proteins, including scrambled egg, golden pork nugget, grilled pork sausage, pork katsu and Japanese-style hamburger steak. Osaka Curry with Trinidad Scorpion Chili – a chili ranked with the highest heat units on the Scoville Pepper Scale - will burn your stomach in hell fire but make a heaven on your taste buds. Knowing the Japanese palate, you wouldn’t expect Sriracha to dominate and wipe out the intended flavors of the dish. Applied in optimum doses, the very inviting orange-colored sauce underlines rather than overpowers other ingredients. So full marks to the chef for maintaining such a delicate balance!

Here’s a selection from the Sriracha Specials menu:

- **Tofu Sarada $160**
  Deep fried tofu & mixed salad with Sriracha ginger dressing
- **Tori Sriracha Yaki $140**
  Grilled chicken served on vegetable roll of matsutake mushroom, papaya, carrot and cucumber with Sriracha sauce
- **Hotategai Imo $160**
  Grilled scallop on top of duo potatoes, served with Sriracha & sea urchin sauce
- **Tori Maru Yaki $160**
  Slow cooked chicken roll served with Sriracha, garlic & sesame sauce
- **Gyuniku Sriracha $230**
  Seared sliced beef sirloin with Srirachanaise
- **Karifurawa Tempura $100**
  Lightly-fried cauliflower with sweet & Sriracha sauce

**Tiger Curry**

G/F, 14 Pennington Street, Causeway Bay

2511 1051

**Kyoto Joe**

2/F, 1 Lan Kwai Fong, Central

2804 6800

Chef’s Pick

La Maison du French Burger opens in Causeway Bay

**CAUTION: NOT FOR THE FAINT-HEARTED!**

Test your limits with “The Fire Dancer”

Spice warriors, are you ready for Hong Kong’s most epic curry challenge? Demonstrate your courage and win a free meal at Tiger Curry and a HK$150 worth dining voucher for your next visit.

Since Tiger Curry’s successful June launch of the Sumo-San challenge in both Harbour City and Pennington Street locations, over 800 warriors have taken the challenge and one of them set an all-time record by finishing his plate in just 12 minutes!

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The traditionally light and simple flavors of Japanese cuisine are set to change forever with the introduction of the uniquely delicious sauce of Sriracha.

If you thought Wasabi were the only ingredient that fires up Japanese cuisine, think again. Because here comes Sriracha!

While Sriracha is a staple condiment in Southeast Asian cuisine, rarely does it ever appear on a Japanese menu. Made with chilli pepper paste, distilled vinegar, garlic, sugar and salt, the delicious sauce is famously versatile in its use and is named after the eastern Thai coastal city of Siracha.

It takes Kyoto Joe, a contemporary Japanese restaurant that has stood the test of time in Lan Kwai Fong, to come up with this original concept of injecting some pizzazz into the normally traditional Japanese cuisine. Coinciding with a dip in the temperature, they have come up with an innovative menu that is targeted at rousing your taste-buds.

Knowing the Japanese palate, you wouldn’t expect Sriracha to dominate and wipe out the intended flavors of the dish. Applied in optimum doses, the very inviting orange-colored sauce underlines rather than overpowers other ingredients. So full marks to the chef for maintaining such a delicate balance!
**Don't worry, be crabby**

The gentle autumn breeze marks the start of the hairy crab season - a crustacean notable for its rich creamy roe. If you're too lazy to pick at the meat yourself, check out the nine special hairy crab dishes available until November 27 at One Harbour Road in the Grand Hyatt.

Shanghainese chef Yuen Kwok-hing hand-picked the freshest hairy crabs to use in the delicate dishes.

The dishes focus strongly on hairy crab meat and roe, which are known to encapsulate the freshness of a crab. They are paired with ingredients that have less complex flavors, so as to accentuate the sweetness, Yuen said.

As with any Shanghainese cuisine, a lot of effort has gone into seemingly simple dishes. Take the baked bean curd filled with pork and hairy crab meat (HK$188 per person), for example.

The pork-filled tofu is pan-fried until golden, topped with hairy crab meat and roe, then placed in an oven to bake until it exudes a mouthwatering aroma.

For the braised bamboo pith filled with shrimp mousse with hairy crab meat (HK$398), a long cooking time infuses the sweetness of the crab meat into the rest of the ingredients.

Other highlights include steamed hairy crab claw with egg white and ginger (HK$138), braised fish maw with hairy crab meat (HK$288) and hairy crab meat wonton in consomme.

Other dishes include steamed fresh hairy crab with brown bean sauce (HK$398) and hairy crab meat and crab roe (HK$108) for a balanced flavor of pork and crab meat.

The crispy rice crackers give an extra sweetness while the crackers give the dish an added crunch.

The Shanghai noodles with hairy crab meat and crab roe (HK$88) showcase a perfect combination when the thin and smooth noodles soak up the fresh chicken consomme.

**From the farm to the fork: Omega-3 pork**

Jet-fresh from Finland, a superior pork has landed on select supermarket shelves for discerning gourmands who care about their palate and health.

Flodins® Omega-3 pork is the result of four years of research in Finland, where extensive R&D and farm testing was carried out with the intent of producing pork meat with a healthier fat composition than normal pork products already on the market.

The Omega-3 pigs follow a special GMO-free diet consisting of domestically grown grain and Brassica napus oil seeds (also known as rapessed oil seeds), supplemented with home-grown sources of protein such as peas and barded herbs. This sophisticated diet results in a softer-textured, tenderer and ultimately tastier meat.

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The Agriculture & Horticulture Development Board, an organization representing the beef and lamb levy payers in England, is launching “A Beefeater’s Delight” promotion in six eminent Hong Kong restaurants, featuring tasty English beef dishes carefully paired with the finest UK craft beers from today till November 21, 2016.

During the launch at The Globe restaurant, famous BBC TV Chef Ken Hom along with The Globe’s Chef Patrick Barrett demonstrated a fusion dish called “savory beef with asparagus.”

Diners at these six establishments can snap a photo of the tasty dishes and upload to the English beef Facebook site www.facebook.com/englishbeef to be eligible to win prizes. The three contestants attracting the most ‘likes’ will receive restaurant vouchers valued at HK$1,000 for the winner, HK$500 for the runner-up and HK$300 for the 2nd runner-up.

Wine pairing for local cuisine

Oriental Pearl (H.K.) Ltd. (OPL), a company dedicated to promoting a food and wine pairing culture in Hong Kong, was recently invited by a magazine to pose as a mystery customer for food and wine pairing at a restaurant in Tsim Sha Tsui East.

The 6-course dinner was matched with four different kinds of wine, and the favorable response surpassed all expectations. The big challenge started with the Lobster Bisque paired with a Californian Chardonnay. The fruity and nut-dominated Chardonnay absolutely matches the creamy soup. The main dish of Sea Bass marinated in ginger sauce was another perfect match when paired with the high-acidity Pino Grigio from Italy.

A frequent organizer of wine-related events, as well as serving on wine judging panels, OPL recently came up with the novel idea of holding a wine dinner in a traditional Hong Kong-style restaurant – Tsui Wah. The function demonstrated to customers that local food such as instant noodles, buttered bread rolls and beef curry go down extremely well with wine.

Another recent trial at the Tak Lung Restaurant in San Po Kong which serves traditional Chinese cuisine was also well received as customers discovered how wine could enhance their epicurean enjoyment.
In a recent cooking show at Salon No. 10 hosted by the Chile Trade Commission, Mr. Cristian Miguel Ahumada, Trade and Investment Commissioner, quoted some surprising but impressive statistics on Chilean food exports. The country scores top world rankings in fresh blueberries, cherries, mussels and frozen salmon fillet; second in fresh avocados; third in raisins; and fourth in red wine.

Ahumada highlights the combination of geography, climate, experience and professionalism which enables Chile to become a prime wine and fruit exporter. “Protected by the Andes mountain chain and nurtured by the cold Humboldt current of the Pacific Ocean, together with a broad variety of soils, the aromas and flavors of wine can be further enhanced by such Mediterranean-like climate, making Chilean wine the favorite choice in over 150 countries,” he notes.

The premium wines served at the function are strong testament to the undisputed quality of Chilean wines. They included the Quintay Q aromatic Sauvignon Blanc, and the absolutely delightful Pinot Noir, both from the Casablanca Valley.

The quality of Chilean produce is augmented by the natural phytosanitary barriers that have safeguarded the country from the ravages of pests and diseases that have plagued many other countries. For example, Foot and Mouth Disease and Bovine Spongiform Encephalopathy have had no effect on Chilean livestock; Fruit Flies and Phylloxera have not impacted on Chilean fruits and vines. The Chilean winemaking industry, therefore, enjoys an unrivalled growing environment.

Chile’s extensive Pacific Ocean coastline lends it unrivalled natural advantages for producing fresh, pure, healthy and good quality food and wine that are appreciated worldwide.

Ahumada points out that valuation and recognition from global markets have been awarded to Chile’s endeavors in bringing the best in food exports. For instance, because of the cutting-edge technology adopted in handling olive, 95% of the production is categorized as “Extra Virgin Olive Oil” internationally.

“Our technology and 500-year experience in Pisco (A quintessential Chilean distilled high-quality wine) has even helped Chile bag awards from Vinalies Internationales in France and San Francisco World Spirits Competition,” he enthuses.

Advocating authenticity, purity and freshness in organic products, Chile’s plantation of certified organic crops has grown drastically by 43% to 19,932 hectares in 2015. If wild harvest in certified areas is taken into account, the organic area totals over 100,000 hectares - almost the size of New York City – and provides wine grapes, kiwis, blueberries, kiwis, etc.

Ahumada emphasizes that comprehensive monitoring of production process in accordance with strict quality control standards differentiates Chilean seafood from the rest of the world. Notable for its long coastline, pure water and highly nutritional marine resources, Chilean seafood commands a high world reputation.

“To bring it up to the next level, the industry follows a system that monitors products from dispatch to destination, ensuring that the highest international sanitary standards are adhered to,” says Ahumada.

“Currently, Chile has become the world’s biggest producer of salmon, parading Norway,” he adds.

The catering for the cooking show was undertaken by Invisible Kitchen, with Chef Tom Burney working wonders with the seafood provided by Seabo International Ltd.
What wine pairs best with Char Siu?

If you have always thought that the Cantonese delicacy of Char Siu (barbecued pork) should find a perfect companion in wine, you will be pleased to know that there is now an authoritative recommendation, courtesy of the Cathay Pacific Hong Kong International Wine & Spirit Competition (HKIWSC).

The judges have named Yealands Estate Single Vineyard Pinot Noir 2015 from New Zealand as the best pairing wine with Char Siu. Panel Chair Timothy Goh has this to say about the winner: “Like the Char Siu, it has complexity on its own and is nicely knitted. It pairs well with the dish and elevates it by giving freshness and balance.”

Now in its 8th year, HKIWSC is widely regarded as the benchmark for quality wines and spirits for the Asian market. This year, the organizer has assembled a record-breaking panel of 40 judges to assess thousands of entries from 30+ countries and come up with their top choice for Asia.

The team of Asian born, Asian-based judges ensure the results are genuinely suited to local tastes, while the guidance of an International VIP Wine and Spirit Judge each year offers an international perspective and renowned mentor to the judging team.

In 2016, the VIP International Spirit Judge David Stewart MBE, The Balvenie Malt Master, is the longest serving malt master in the Scotch whisky industry, while Patrick Materman, Chief Winemaker of Brancott Estate in New Zealand, is the VIP International Wine Judge.

Key to the HKIWSC line-up is the Asian food and wine pairing award categories. Aside from the perennial favorite of Char Siu, this year’s new dishes include such regional picks as Singapore Chili Crab, Smoked Pigeon with Oolong Tea Leaves, Murg Makhani (Butter Chicken), and Tod Man Pla (Thai Fish Cakes with Sweet Chili Sauce).

The hotly-anticipated Best of Asia award categories recognize quality locally-produced wines, with a number of regional trophies on offer, such as Best Wines from China, Japan, Thailand and beyond. Also forming part of the Best of Asia category is a trophy for Best Value Wines in Hong Kong.

“Wine culture is stronger than ever in Asia, which makes the Competition even more relevant today,” says Founder Director Debra Meiburg, Master of Wine. “The increase in judges was initiated to ensure quality results by lessening judge fatigue, while also helping to cater to the large number of entries in 2016.”

Results of the Cathay Pacific HKIWSC will be announced at a gala awards ceremony and dinner on the opening night of the Hong Kong International Wine & Spirits Fair.

Everyone is an optimist at the Bombana Bar

If the volatility of the stock market drags down your spirits, there is no better remedy than a glass of ‘The Optimist’ right at the heart of the CBD.

Text: Andy Ng

8½ Otto e Mezzo
202, 2/F, Landmark Alexandra, 18 Chater Road, Central
2537 8859

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Sharing a common spirit of daring, Maison Mumm joined hands with the FIA Formula E Championship as its official Champagne partner, and unveiled its Mumm Grand Cordon for the first time in Asia.

New Mumm Grand Cordon debuts at Hong Kong’s inaugural ePrix

With its revolutionary new Champagne bottle, the Mumm Grand Cordon aims to become the ultimate icon of celebration. After the inaugural race, the winner of the Hong Kong ePrix race Sebastien Buemi took to the podium at Victoria Harbourfront to celebrate their victory with the traditional spray moment featuring Mumm Grand Cordon.

“Perhaps the most eye-catching feature of the Mumm Grand Cordon bottle is its reinterpretation of the famous Cordon Rouge red sash, which is celebrating its 140th anniversary this year,” says Louis de Fautereau, Mumm’s Global Brand Director.

Indeed, this emblem of excellence dates back to 1876, when Mumm founder Georges Hermann Mumm had the idea of decorating selected champagnes with the red ribbon of the Légion d’Honneur, France’s highest civilian award. On Mumm Grand Cordon, the red sash is transformed into a genuine red ribbon, which – in a feat of technology – is actually indented in the glass.

True to its motto “Dare. Win. Celebrate.” Maison Mumm has always been associated with audacious challenges and ground-breaking endeavours—right back to 1904, when it supported the explorer Jean-Baptiste Charcot during the first French Arctic expedition. Its partnership with Formula E is the latest in a series of high-profile sporting sponsorships, which include, in horse racing, the Melbourne Cup and the Kentucky Derby and, in sailing, the Jules Verne Trophy and the Admiral’s Cup.

The bottle of Mumm Grand Cordon was created by multi-award-winning designer Ross Lovegrove who rose to international prominence with designs for Sony and Apple, and his work is exhibited in major museums throughout the world.

Of Mumm Grand Cordon he says: “Mumm wanted to break the champagne codes. To me, design should always push barriers and challenge tradition, and as a Welsh guy I wanted to shake up an icon of French luxury.”

Blending Baileys with Belgian chocolate

Baileys, the brand that brought about an innovation in Irish whiskey with cream, has announced the arrival of their newest innovation for Hong Kong drinkers: Baileys Chocolat Luxe.

A new drink in 50cl bottles only, Baileys Chocolat Luxe is a rich molten chocolate drink experience that brings together never-before-paired flavors into a single decadent treat—just in time for the festive season ahead.

A breakthrough in drinks alchemy, Baileys Chocolat Luxe combines luxurious ingredients which include Madagascar vanilla and over 30 grams of real Belgian chocolate per bottle, marrying rich, creamy caramel tones of a traditional Baileys with the smooth taste of the highest quality chocolate.

Baileys was the world’s first Irish Cream Liqueur and is the top seller of liqueurs globally. Baileys Chocolat Luxe was created by Anthony Wilson, son of the creator of Baileys Original Irish Cream. Anthony traveled to over three continents to personally taste the world’s finest chocolate—200 varieties in all. Together with his team, he developed over 850 recipes in his pursuit of the chocolate lover’s ticket to paradise and worked tirelessly to crack the previously unfathomable code to create a fusion that would see chocolate perfectly mixed with Baileys Original Irish Cream.

Anthony Wilson said of his unique creation, “For the first time, real Belgian chocolate has been fused with alcohol in a way that delivers the multi-sensory experience of chocolate in a glass.”

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German Pool’s new multifunctional Jet Steamer works like a magic box to meet your various needs for easy healthy cooking.

Whether it is steaming seafood, chicken, fish, vegetables, rice or desserts, German Pool Jet Steamer will turn a wide-range of ingredients into delectable dishes that stimulate your senses.

The new Foldable Jet Steamer can preserve the freshness of ingredients and retain nourishing nutrients and moisture. Graceless cooking and less seasoning means a wholesome diet low in salt, fat and sugar. As such, steaming is the best choice for you to stay fit and healthy.

Revolutionary steaming technology
Patented steaming technology enables the Jet Steamer to rapidly produce steam in 30 seconds, which is twice as fast as common steamers available in the market. Meanwhile, 360° multidirectional heating allows speedy and uniform heat dispersion. The expeditious culinary process will translate into cost effectiveness and energy efficiency.

Premium functions and protection
Made of heat-resistant and sturdy materials, the Steamer comes with 4-tier fail-safe functions – dry heat protection, automatic power cut-off, temperature sensor and automatic shutdown, ensuring a robustly safe and reliable culinary experience. Simplifying the preparation of meals, rapid steam generation and easy operation enable you to effortlessly prepare a scrumptious dinner for your family and friends.

User-friendly design
The foldable design of the Jet Steamer makes storage easy and convenient. Upon unfolding the steamer, it will expand to an enormous capacity of 10.5L. This, together with the double basket stackable design and steaming rack, allows for accommodation of a large quantity of food – even an entire chicken. With this multifunctional Jet Steamer, all you need to do is set the timer. The transparent baskets let you monitor the entire cooking process and make any adjustments as necessary.

Aside from its culinary functions, German Pool Jet Steamer is also capable of disinfecting items such as baby accessories, drinking glasses and small towels. Made of heat-resistant and sturdy materials, the Steamer comes with 4-tier failsafe functions – dry heat protection, automatic power cut-off, temperature sensor and automatic shutdown, ensuring a robustly safe and reliable culinary experience.

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Exquisite Cuisine Begins with the Perfect Gadgets
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Tel 3157 6028

- DIM SUM BAR -
Address: Shop G103, G/F Gateway Arcade, Harbour City, Tsim Sha Tsui
Tel 2175 3100

- GERMAN POOL KOWLOON FLAGSHIP STORE -
Address: Shop 412, 4/F Ocean Centre, Harbour City, Tsim Sha Tsui
Tel 3756 3333

- JAMIE’S ITALIAN -
Address: Shop 3220, 3/F Gateway Arcade, Harbour City, Tsim Sha Tsui
Tel 3185 8330

- KNOTSFORD STEAK CHOP & OYSTER BAR -
Address: Shop 303, 3/F Gateway Arcade, Harbour City, Tsim Sha Tsui
Tel 2316 2381

- JIMMY’S KITCHEN KOWLOON -
Address: Shop G103, G/F Gateway Arcade, Harbour City, Tsim Sha Tsui
Tel 2175 3100

- KNUTSFORD STEAK CHOP & OYSTER BAR -
Address: Shop G103, G/F Gateway Arcade, Harbour City, Tsim Sha Tsui
Tel 2175 3100

- NIIJ BISTRO -
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Tel 2316 2381

- SNKRHOLIC -
Address: Shop 303, 3/F Gateway Arcade, Harbour City, Tsim Sha Tsui
Tel 2316 2381

- THE CHIP HOUSE - TSM SHA TSUI -
Address: Shop 3031C, 3/F Miramar Shopping Centre, 132 Nathan Road, Tsim Sha Tsui
Tel 2295 3200

- WOODBAR -
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