PORTUGUESE FEAST
A NOSTALGIC TOUR
PAIRING OYSTERS
In agrarian societies, autumn is the harvesting season when farmers reap the fruits of months of labor, and it is traditionally celebrated with fanfare in vineyards and village squares.

In a metropolis like Hong Kong, we look forward instead to the arrival of freshly harvested seasonal goodies, like the highly sought-after hairy crabs, or Italian truffles. The Chinese also hold to their traditional beliefs, as if they needed any excuse, that as the temperature drops, it’s high time to build up your body’s resistance with nourishing food and some fine, vintage wines.

In recent years, there is even more reason to celebrate with the hosting of the increasingly popular ‘Hong Kong Wine & Dine Festival’. The assembly of wine and spirits merchants from both the old and the new world, and Michelin-starred chefs has lured gourmands and fair-goers to the festival grounds on the waterfront for a jolly good time!

Food pairing with wine has been all the rage for some time now, but in recent years, the pairing has spread to coffee, tea, craft beer, cocktails and even to the realm of art. Traditionally paired with desserts, sweet wines have now spread their sights on oysters as well. Instead of dwelling on Wagyu beef, have you tried the humble pork tenderloin from Okinawa?

It’s Hong Kong’s insatiable desire for experimentation and innovation to seek new ingredients, explore fresh palates, create new menus and devise complementary (or contrasting) pairing that cements our position as the culinary capital of the world.

Food, glorious food! Wine, wonderful wine! Let’s all celebrate the good life at this prime time of the year!
CONTENTS

FOOD & WINE

FOOD & WINE • NOVEMBER 2018

WHAT’S HOT

Gourmets unite!

04

FOODIE HOTSPOTS

The best this season

16

WHAT’S SIZZLING

Simply delicious

26

ASIAN ALLURES

Unforgettable flavors

34

WINE

Cheers!

38

"FOOD & WINE" is published by
Display Advertising Department,
3/F., Sing Tao News Corporation Building, 7 Chun Cheong Street,
Tseung Kwan O Industrial Estate, Tseung Kwan O, New Territories, Hong Kong

Features Editor : Andy Ng
Reporters : Bryan Wong, Frances Lai, Lilian Cheung
Designer : Raymond Wong
Business Director : Irene Chan
Advertising Hotline : 3181 3311
Fax : 2758 3579
Website : www.thestandard.com.hk
Email : advertise@thestandard.com.hk

All rights reserved.
A NOSTALGIC TOUR THAT ENRICHES THE MIND AND PLEASURES THE PALATE

Tai Kwun is the recently opened Centre for Heritage and Arts on vintage Hollywood Road, and that includes the culinary art as well! Writes Andy Ng.

Conserved and revitalized by The Hong Kong Jockey Club in partnership with the government, Tai Kwun is the nick name of the original building of the Central Police Station, which is one of the components of the compound, the other two being the Central Magistracy and Victoria Prison. Needless to say, the place is brimming with an eclectic collection of colonial memorabilia, to the absolute delight of history buffs. While you are immersed in the rich heritage, you will also discover some delightful culinary outlets that bear strange names like The Dispensary, The Chinese Library and Statement, all harking back to the history of Hong Kong's heritage. The philosophy here is all about the provenance of the ingredients, which are carefully sourced from the finest purveyors in the British Isles, and a strong focus on revising and updating some of the cooking techniques for which Britain was historically famous. Roasting, braising and stewing so as to slow-cook ingredients and bring out the best flavors has been a characteristic of British cooking for centuries and is used to great effect at Statement.

On the other end of The Dispensary is Statement, a contemporary British salute to Hong Kong's heritage. The philosophy here is to enrich the mind and please the palate.

Sitting right in the middle of the old Officers' Mess, The Dispensary is a bar that is part of the triology of landmark F&B venues by the Aqua Restaurant Group. It separates Statement, a British restaurant to its west, and The Chinese Library, a Chinese restaurant to its east.

Both restaurants also feature a spacious verandah on both sides, one facing Hollywood Road which is great for people watching, the other facing Tai Kwun's Parade Ground where a 60-year-old mango tree stands to this day.

For a nostalgic and refreshing drink, I recommend the 1997 Punch which features Johnnie Walker Black Label blended with passion fruit, chestnut syrup, lemon juice, egg white and soda water. Briskly shaken in an ornate bronze frame, it is a 60-year-old mango tree stands to this day.

The restaurant's Chief 'Librarian' Chef Junno Li Zhen Long has carefully curated a selection of Hong Kong's best loved Chinese dishes and delivers them with both precision and flair. His 'foreword' includes a much loved Cantonese delicacy - Chrysanthemum ‘Thousand Cut’ silken tofu in chicken broth, which replicates a chrysanthemum flower, the symbol of longevity in Chinese culture. Arguably one of Hong Kong's most famous everyday dishes, char siu, is also on the menu, but here enhanced with premium ingredients as BBQ pork loin with New Zealand Manuka honey.

Shanghai cuisine has become as popular as Cantonese in Hong Kong, and the menu features many Shanghaiese favourites, among them Shanghai Dragon Well tea smoked crystal river shrimp. Another Shanghaiese favourite - xo long bao soup dumpling, receives a unique Singaporean twist, with spicy laksa soup housed inside the delicately pleated wrapper.

For a nostalgic and refreshing drink, I recommend the 1997 Punch which features Johnnie Walker Black Label blended with passion fruit, chestnut syrup, lemon juice, egg white and soda water. Briskly shaken in an ornate bronze frame, it is a moment of the best flavors has been a characteristic of British cooking for centuries and is used to great effect at Statement.

The dessert menu also offers some great British puddings that are equally bursting with rich flavors. Chocolate mousse with British cheddar cheese and a black cherry sorbet indulgently pairs tart cherry flavor against sinfully sweet chocolate, while Cranberry poached pear with buttermilk caramel mouse and Scottish shortbread draws on an original shortbread recipe that has been passed down through generations.

On the other end of The Dispensary is Statement, a contemporary British salute to Hong Kong's heritage. The philosophy here is all about the provenance of the ingredients, which are carefully sourced from the finest purveyors in the British Isles, and a strong focus on revising and updating some of the cooking techniques for which Britain was historically famous. Roasting, braising and stewing so as to slow-cook ingredients and bring out the best flavors has been a characteristic of British cooking for centuries and is used to great effect at Statement.

On the other end of The Dispensary is Statement, a contemporary British salute to Hong Kong's heritage. The philosophy here is all about the provenance of the ingredients, which are carefully sourced from the finest purveyors in the British Isles, and a strong focus on revising and updating some of the cooking techniques for which Britain was historically famous. Roasting, braising and stewing so as to slow-cook ingredients and bring out the best flavors has been a characteristic of British cooking for centuries and is used to great effect at Statement. It is a nostalgic tour that enriches the mind and pleases the palate.
If you’ve been to Machu Picchu, the iconic Inca citadel perched high up on the lofty peaks of the Andes, or have just seen it on television, you may want to take advantage of the latest opening of ICHU, a Peruvian restaurant nestled in the skyscrapers of Central, to revisit or try some exotic taste sensations, writes Andy Ng.

ICHU is the name of a plant found in the Peruvian Andes that only grows in extreme conditions. This rather rare Latin American restaurant is designed to take diners out of their comfort zone by Virgilio Martinez, the celebrated chef behind the award-winning Central Restaurant in Lima, the capital of Peru.

“Our intention is to replicate the atmosphere of Lima’s local cevicherias,” explains Martinez. “We want to honour Peru’s no-fuss dining culture where the atmosphere is relaxed, the dishes are shared, and the recipes highlight fresh ingredients and traditional flavours.”

The lights were turned pretty low when I arrived for dinner, so it took a while for me to appreciate the décor of the place around me. As one would expect, there are wooden carvings and Inca statutes that convey an unmistakable Peruvian flavor. And at our long table which is perfect for a convivial party, the walls are plastered with slabs of stones of varying colours. The rustic ambience matches seamlessly with the relaxed and casual mood.

The restaurant bar features a good selection of premium spirits and wines from South American vineyards that pose a stiff challenge to old world wines. Under the expert guidance of mixologist Massimo Petovello, the cocktail menu is inspired by the varying landscapes of Peru, and is divided into four sections: La Sierra, Costa de Mar, Amazonia and Desierto.

I knew I wouldn’t go wrong with the signature Ichu Pisco Sour, a unique take on the classic South American cocktail with saffron and eucalyptus, which proved to be refreshingly rewarding. My tablemates seemed to be equally carried away with their El Milagro, a punchy dish comprising snapper, choko, red onion and sweet potato. For a signature starter, the flavourful Tartar de Lomo con Maiz features premium wagyu beef striploin and a combination of corn, carob molasses and ocellae, while seafood lovers will revel in the Pez Amazonia which infuses the sea bass with the smoky aroma of ashed leaves.

To ensure their cuisine measures up to standards, Martinez has relocated resident chef Sang Jeong from his kitchen in Lima to Hong Kong. The Korean-born chef has worked alongside Martinez for over three years and collaborated on many of the restaurant’s signature dishes.

The serving staff will be only too happy to explain what you can expect from the dishes which could range from the contemporary that showcases all the colours of a rainbow with 3D twists and turns, to the authentic presented as a black blob that looks more like a volcanic rock. I am pleased to report that aside from being a visual treat, the dishes also bring pleasant surprises.

For appetizers, you would do well with a colourful Quinoa salad, or Ceviche Clasico, a punchy dish comprising snapper, choko, red onion and sweet potato. For a signature starter, the flavoured Tartar de Lomo con Maiz features premium wagyu beef striploin and a combination of corn, carob molasses and ocellae, while seafood lovers will revel in the Pez Amazonia which infuses the sea bass with the smoky aroma of ashed leaves.

The wide selection provides a feast that is best shared amongst family and friends as you compare notes and attempt to identify each and every ingredient. Be bold and venturesome, and your taste buds will be richly rewarded!
A WONDERFUL POTPOURRI OF DELECTABLE TASTES AND ALLURING AROMAS

Designated as an UNESCO Creative City of Gastronomy, Macau has been bestowed with a unique Portuguese heritage that has enriched its gastronomy. On top of its southern China roots and traditions, the infusion of new styles of cooking, ingredients and flavors has resulted in the creation of a new brand of Macanese cooking that boasts an inimitable character, and has proven to be of worldwide appeal.

For a delectable combination of authentic Portuguese and Macanese flavors, look no further than the quaint Gosto Restaurant nestled on the ground floor of Galaxy Macau. It is decorated in traditional Portuguese style with white walls, blue bricks, copper lanterns, colorful plates and wooden floors, oozing an unmistakable Mediterranean ambience from every corner.

The ideal way to start the meal in this authentic, homey setting is to sip a glass of refreshing Sangria, or down a schooner of the Portuguese beer Superbock, as you look around to soak in the Portuguese décor.

To go with the home-baked bread, forget the butter, and prepare for some pleasant surprises with the combination of olive oil (Portuguese, of course) and Gosto’s own specially curated spicy, chili sauce. You’re certain to go back for more!

Chef Joao from Lisbon highly recommends kicking off the culinary extravaganza with a traditional Potato Soup with Green Cabbage – a comfort food that is enjoyed in every Portuguese household for its strong fragrance and soft, smooth texture, with the addition of dashes of Chorizo Oil that adds a touch of spice to the heart-warming starter.

There is no better follow-up than a Gosto Tapas Board featuring an eclectic collection of savory delicacies, peppers and salads to stimulate your taste buds, before we get down to serious business with the selection of mains.

Beginning with seafood, you will enjoy it more applying your fingers on the Sauteed Prawns with Portuguese Beer, Chili and Garlic Butter. But if you thought that was hot, wait till you taste the Macanese Style Roasted African Chicken, believed to have originated from the former Portuguese colony of Mozambique. With a crispyoutside and a soft inside, the chicken is served with a sour and spicy sauce, leaving a lingering flavor between the cheeks.

At some stage in their meal, the Chinese always look for a bit of rice for comfort, and Chef Joao’s Wood Pigeon Rice with Mushrooms fits the bill perfectly, before you tackle the final Roasted Suckling Pig with Black Sausage and Kale.

The dessert is the quintessential Serradura Portuguese pudding based on the humble Marie biscuit, with the combination of whipped cream, condensed milk and white chocolate. The pastry chef has ingeniously added a layer of passion fruit to balance the sweetness of the cake.

Having satisfied your appetite at this multi-award-winning restaurant, you will be ready to take on the fascinating array of entertainment in town!
As one of the most renowned Portuguese chefs in Asia, Martinho Moniz is a familiar face on TV shows and numerous magazines. The Chef has been awarded numerous accolades, including ‘Chef of the Year in Lisbon’ and 2 consecutive awards for ‘European Cuisine Young Chef’, a seal of quality for quality Portuguese delicacies.

Chef Moniz started his culinary journey at a young age. Inspired by his family, and in particular, his grandmother, he quickly developed a strong passion in the kitchen. “I vividly remember how my family use to gather for good old fashion Portuguese feasts when I was young,” says Chef Moniz. “Great food is priceless. It brings blissfulness and joy, and gathers loved ones together for precious moments. This is what food is truly about.”

Chef Moniz’s forte is traditional Portuguese delicacies, producing dishes that are untainted by pretentiousness. The popular Stone Soup at Vic’s is a traditional Portuguese dish that delivers a burst of enticing flavours. Vegetables and meat such as the Portuguese black sausage are incorporated into the soup, which requires around 8 hours to create, sparing not effort.

Seafood is also a must-try at Vic’s. Clams with homemade spicy sauce deliver oceanic flavours that are elevated by freshness and the zestiness of chilli. Another gourmet favourite is the lobster and monkfish dish with freshly stewed lobster and monkfish accompanied by aromatic and creamy rice.

“One of the most important qualities that a great chef should possess is respect,” says Chef Moniz. “Respect food and the ingredients. Never try to run before you can walk. Before a chef is able to create a delectable dish, they must learn about the ingredients to understand their true qualities. Only then will they be able to create flavours that leave an impression.”

Award winning master Chef Martinho Moniz brings an inimitable authentic Portuguese culinary experience to Macau Fisherman’s Wharf Vic’s Portuguese Restaurante at Rocks Hotel.

As one of the most renowned Portuguese chefs in Asia, Martinho Moniz is a familiar face on TV shows and numerous magazines. The Chef has been awarded numerous accolades, including ‘Chef of the Year in Lisbon’ and 2 consecutive awards for ‘European Cuisine Young Chef’, a seal of quality for quality Portuguese delicacies.

Chef Moniz started his culinary journey at a young age. Inspired by his family, and in particular, his grandmother, he quickly developed a strong passion in the kitchen. “I vividly remember how my family use to gather for good old fashion Portuguese feasts when I was young,” says Chef Moniz. “Great food is priceless. It brings blissfulness and joy, and gathers loved ones together for precious moments. This is what food is truly about.”

Chef Moniz’s forte is traditional Portuguese delicacies, producing dishes that are untainted by pretentiousness. The popular Stone Soup at Vic’s is a traditional Portuguese dish that delivers a burst of enticing flavours. Vegetables and meat such as the Portuguese black sausage are incorporated into the soup, which requires around 8 hours to create, sparing not effort.

Seafood is also a must-try at Vic’s. Clams with homemade spicy sauce deliver oceanic flavours that are elevated by freshness and the zestiness of chilli. Another gourmet favourite is the lobster and monkfish dish with freshly stewed lobster and monkfish accompanied by aromatic and creamy rice.

“One of the most important qualities that a great chef should possess is respect,” says Chef Moniz. “Respect food and the ingredients. Never try to run before you can walk. Before a chef is able to create a delectable dish, they must learn about the ingredients to understand their true qualities. Only then will they be able to create flavours that leave an impression.”

Executive Sous Chef of FW Seafood Market Daniel (Ng Chi Hung) started his culinary journey in Hong Kong where he was born and raised. Deeply intrigued by western cuisine, he stopped at nothing in his attempt to master his craft, and have worked for many prestigious Michelin star restaurants in his 20 years in the industry.

In his earnest pursuit for excellence, Chef Ng has been exposed to a range of different western cuisines, but is particularly drawn to the Italian and French genres due to their uniqueness and finesse. Over the years, he has painstakingly accumulated a reservoir of epicurean knowledge and honed his cooking skills, resulting in a dramatic transformation of his culinary style.

“Having been in the industry for so long, there are times when I feel I have reached a plateau and lack what it takes to progress further; it is crucial for chefs that face the same dilemma to persevere and always look for new inspiration, otherwise mundanity will start to show in their dishes,” says Chef Ng.

It is also through his tireless culinary ventures that Chef Ng discovered his passion for seafood. “I have always loved seafood. I was exposed to a bewildering range of different seafood that really inspired me; it never occurred to me that there could be that many different possibilities and variations when it comes to creating new dishes,” he says.

Some seafood highly recommended by the chef to try at the FW Seafood Market include Caribbean Red Prawns and Japanese Amadai. The former is meaty with a great texture, firm but not overly so, delectable whether it is stir-fried, baked, or steamed. The latter is lean with a delicate and sweet flavour, a great choice for the main course.

Let the seafood feast begin!
As one of Macau Fisherman’s Wharf’s most popular Lusophone Country Restaurant outlets, Vic’s gives diners a taste of vanishing traditional Portuguese flavors. Helmed by fabled Portuguese Chef Martinho Moniz, Vic’s is a place where traditional Portuguese delicacies are created with a modern twist. Some must-try dishes include the hearty Whole Seabass Roasted in Figueira Salt Crust 3kg which serves 6 – 8, mouth-watering Beco do Rouxinol Style Traditional Duck Rice, and Casa da Barreira Style Baked Salted Codfish and Octopus which delivers alluring oceanic flavors. Vic’s has its own organic herbal garden to provide the freshest and most aromatic herbs to diners, and its Bacalhau (salted codfish) are all self-dried, sparing no effort for quality.

Portugal is a coastal nation found in Southern Europe, and as such, its culture and cuisine are both highly influenced by its location. Vic’s embraces these elements with its panoramic waterfront view that its charming alfresco dining terrace has access to. It also has a cozy indoor dining venue decorated with traditional Portuguese features.

The semi-open kitchen of Vic’s offers executive lunch, English afternoon tea and international à la carte delicacies. Guests can choose to dine in the European-decorated restaurant or on the breezy terrace while observing the professional culinary team in action. Whether it is a private family feast with loved ones or a formal business gathering, they will surely have a memorable experience.

Vic’s Portuguese Restaurante
G/F, Rocks Hotel (853) 8595 6580 Mon-sun 07:00-23:00

A traditional Portuguese culinary experience you will not forget

Enjoy stunning authentic Portuguese delicacies at Macau Fisherman’s Wharf’s Vic’s Portuguese Restaurante

Fresh Abalone Delicacy
Until 2018/11/30

$52 Each
$18 Each

*Offer available while stocks last. All Prices are in MOP and subject to 10% service charge. Terms & Conditions apply.
A contemporary take on classic seafood and barbecue

To the delight of gourmands, Macau Fisherman’s Wharf has come up with an excitingly new gastronomic concept in its FW Rio Grill and Seafood Market. It’s a 2-level hip-urban-casual restaurant that offers a unique and brand new dining experience for meat and seafood lovers alike.

At the waterfront Seafood Market, the ground floor showcases a large selection of seafood where patrons can pick and choose their favorites, and then stipulate the way they want them prepared. They can also freely browse the oyster bar and chilled seafood bar for starters. At the cozy dining area and seaside terrace, their delectable food can be paired with exotic concoctions from the cocktail bar, a decent selection of wines, and premium brews from the stand-alone coffee shop.

When it comes to innovative dishes, there are myriad possibilities with seafood. Try Japanese Amadai or Caribbean Red Prawns as highly recommended by the FW Seafood Market Executive Sous Chef Daniel Ng Chi Hung. The former is a popular choice for its appealing and sweet flavor, while the latter is meaty with a firm texture that goes well with stir-frying, boiling or steaming.

Preserving the original barbecue tradition of the Gauchos (cowboys) of South America, the upper-level Rio Grill’s Brazilian-Churrascaria (Steakhouse) serves up to 15 different cuts of mouth-watering roasted meats. FW Rio Grill is designed in a southern Brazilian vintage style, serving authentic Brazilian cuisines. It also features expertly prepared gourmet salads and classic drinks.

Focusing on simplicity, Gaucho food is based on a unique Brazilian barbecue style of cooking. Using only salt to season with no sauce or pepper, steaks are grilled to allow natural flavors of the meat to come through. Chefs highly recommend the Filet Mignon and the Costela Beef Ribs. Their butter-like consistency creates a soft texture, which allows the meat to melt in the mouth as it is savored. It’s a wonderful Brazilian traditional ‘rodizio’ experience that is not to be missed.

FW RIO GRILL AND SEAFOOD MARKET

(853) 8799 6338

Cape Town, Macau Fisherman’s Wharf
G/F, Cape Town
Located in IFC, Dear Lilly presents an array of Mediterranean-inspired contemporary European delicacies under the direction of Chef Bhupendra Singh.

Inspired by the dreamy hole-in-the-wall florists along beautiful boulevards in Paris, the restaurant and lounge bar feature an elegant décor with a touch of French romanticism. The warm and stylish environment makes it an idyllic place for lunch, leisurely dinners, cocktails with friends or a relaxing drink.

Dear Lilly offers a set lunch which is especially popular among business executives. What better way to start the meal than the sumptuous Scallop Carpaccio with Blood Orange and Yuzu Dressing? The sweet and sour yuzu dressing delivers a delightful hint of freshness.

Mains include Seafood Pappardelle, which comprises shrimp, calamari, octopus, mussels and lobster butter, an absolute thrill for seafood lovers. One of the must-try items is the Seaweed & Sumac Roasted Salmon with Grilled Asparagus, Pea Puree and Olive Tapenade. The mouthwatering dish gives a burst of alluring flavours that will make a memorable impression on the taste buds.

For a delicate, sweet note to complete the meal, Chef Bhupendra recommends Exotic Carpaccio, an innovative and hearty dessert with lemongrass marinated pineapple, fresh mango coriander salsa and coconut sorbet, that is certain to please the palate.

Looking for a place for an afternoon escape? Dear Lilly now launches high tea sets. While food is always accorded its rightful priority, the restaurant also places great emphasis on the art of mixology, serving a selection of signature cocktails.

Go for the Green Fairy, a wondrous concoction of Matusalem Platino Rum, green Chartreuse, yuzu juice, pineapple juice and coconut water. It’s an aromatic and fruity drink that is guaranteed to make a remarkable afternoon.

DEAR LILLY

Shop 4010, Podium Level 4, IFC Mall, 8 Finance Street, Central 2771 6060 www.diningconcepts.com/restaurants/Dear-Lilly
Food & beverage

Food & beverage galore at Tong Chong Street Market

Co-presented by Taikoo Place and social enterprise Honestly Green, Tong Chong Street Market proudly makes its yearly return, this time round with a brand new theme: Explore New Levels of Taste.

Running from November till February next year, Tong Chong Street Market features everything from fresh farmers’ produce to creative dishes, cooking tips, and the latest food and beverage trends. This year, the market is getting bigger and better, and it welcomes 40 stalls helmed by the region’s culinary trailblazers.

Every few weeks, the market will have a dedicated mini-theme. For November, there’s a “Coffee Festival”, in December “Snowy Christmas” and finally “Healthy Eating” from January through February.

Each Sunday at TCSM, you can expect to come across homegrown food stalls, unconventional packaged food vendors and local farmers, offering a sumptuous and exciting selection of creative food, high-quality packaged, preserved and baked goods, as well as fresh seasonal organic fruits, vegetables and more.

The market proudly teamed up with “Hong Kong Farmers Pride Association” representing close to 20 farmers, in supplying organic meat in the market. TCSM has been working hand in hand with local organic farmers to introduce the freshest seasonal produce to all market goers and integrate them into the exclusive TCSM dishes.

To kick off exploring New Levels of Taste, November’s Coffee Festival will take market-goers on an aromatic tasting journey with twenty coffee vendors. The public can also get to learn more about the coffee culture and participating coffee vendors through the new e-coffee guide.

The vendors hail from all over the world, and include Taiwanese All Day Roasting Coffee, hailed as one of the most instagrammable coffee shops and the talk-of-the-town Coffee Awake.

Elixir will team up with Australian independent coffee roaster Coffee Supreme and TEEMTONE. They will be offering hand-drip Supreme Coffee, and together with TEEMTONE, tantalizing sea salt caramel and honeycomb Affogato as their exclusive treats.

ACT focuses on high quality African Coffee and Tea with the aim to give back to women working in the production process. Their exclusive houseblend just for Tong Chong Street Market, It is Colombian, brings you very rare and exclusive specialty coffees.

The market is also offering a great variety of gourmet food.

KONG by Bread and Beast will launch Mapo Cheung Fun exclusively for the market, crisp cheung fun with mapo tomato chilli sauce, a combination of two Cantonese dishes into one.

For a quick bite to eat, stop over at Wingman, whose wings are developed from endless research and traditional recipes. They want to infuse local flavors to create something exciting, wonderful and unique.

Apart from coffee offerings and sumptuous food, other entertainment includes giant games, classic arcade games and other music shows by PROJECT AFTER 6: Busking musicians.

Tong Chong Street Market is committed to promoting sustainability in Hong Kong. This year a coffee cup rental scheme will be introduced to reduce the use of disposable coffee cups.

The market is also teaming up with Eco-Greenergy to launch the “Coffee Ground Collection” Campaign, where all remaining coffee grounds from vendors will be collected and upcycled into coffee ground plant pots and soaps.

Tong Chong Street Market will take place at Tong Chong Street, Taikoo Place in Quarry Bay, from 11am to 5pm. Upon any purchase made at TCSM, market goers can enjoy 2 hours of parking for HK$20.
A SENSORY FEAST FOR CHRISTMAS

It’s that special time of the year again when you indulge your loved ones not only with some luxury haute cuisine, but also to get them involved in an array of fun-filled festive activities. This Christmas, World Dream makes sure you enjoy a magical retreat against a stunning ocean backdrop.

A FESTIVE GOURMET CELEBRATION

During the Christmas period, from November 30 to January 4, World Dream will present the Christmas & New Year Eve offers with exclusive Christmas Menus and Christmas Dessert Making Classes.

What's more, Inclusive Restaurant (Lido & DDR Lower), The Palace, and Silk Road Restaurant, will feature limited menus that filled with classic dishes such as Roast Whole Turkey with Stuffing, as well as Honey Glazed Ham on Christmas Eve and Christmas Day (December 24 to 25), whilst Prime Steak House & Seafood Grill, together with Uni Uni will offer special Christmas Set Menus to impress diners. Don’t forget to look out for Santa when he drops by at your meal time!

Stepping into the Lobby Café, you will be welcomed by a variety of mouth-watering Christmas pastry, including Christmas Stollen, Italian Panettone, Christmas pudding, Christmas Gingerbread House, and more that bring you infinite happiness.

Culinary experience onboard World Dream is going beyond your taste buds, passengers onboard designated 2-night cruises can participate in the hands-on Christmas Pop Cake Making Class or Christmas Cookies Decoration Class to have fun in the kitchen, and share your homemade sweet blessings with family and friends. All with no additional charges and remember to sign-up for a place as early as possible!

CHRISTMAS ENTERTAINMENT HIGHLIGHTS

Commemorate the most festive season of the year, World Dream features a wonderful line-up of exciting ‘Christmas’ themed celebration fleet wide to enhance the guests’ holiday experience.

Christmas Themed Party will celebrate the festival with excitement packed with treats, surprises and games happening on every destination of World Dream in December; How can a Christmas be completed without Frosty the Snowman? Get ready for an adventure by finding all Frosty’s parts along the way; last but not the least, join the Christmas Grand Parade to meet Frosty the Snowman, Santa Claus with his Santarina and Elves in an exhilarating spectacle around the ship, they are going to surprise everyone with gifts and candy canes on every destination and high sea cruises this December.

On December 24, there will be a live firework display on the 5-night sailing that departs on the day before. Go find a good and unobstructed spot to immerse yourself in this breathtaking performance!

LITTLE KIDS, BIG DREAMS

Little Dreamers offers a dream journey where activities are designed to inspire and encourage kids to open up their minds to endless possibilities.

All kids aged 2-12 years old are welcome to join the new Little Dreamers program, which includes a plethora of educational workshops for them to experience a unique voyage. Participants can get a set of gift and jointly autographed commemorative certificate by Captain and Cruise Director.

Starting from the sailings on December 14 to February 15 next year, World Dream will introduce an exclusive Little Dreamers program, which features STEAM education on its 2-night and 4-night journeys.

STEAM is an educational approach to learn Science, Technology, Engineering, Arts and Mathematics as access points for guiding one’s inquiry, dialogue, and critical thinking.

Participants will be guided to take thoughtful risks, engage in experiential learning, persist in problem-solving, embrace collaboration, and work with creativity. These are the characteristics of innovators, educators, leaders, and learners of the 21st century!

Creative STEAM Project based learning Program will develop your kids with building skills, interdisciplinary thinking, creativity, perseverance, and courage.

Photos are for reference only

DREAM CRUISES

www.dreamcruiseline.com
(852) 2317 7711

Photos are for reference only
LET THE FLAVORS FLOOD OUT
Embark on the most delectable gastronomic journey onboard World Dream.

CHEF CHRISTIAN YANG
Born in Mauritius, raised in Hong Kong and educated in Europe, Chef Christian Yang has been exposed to different cultures that sparked his creative genius to pave the way towards becoming a Culinary Magician. He is known for his talent to experiment with textures and flavors, following a specialty set of principles of mixing and matching.

“Flavors come first at all times,” stresses Chef Yang. “Then respect the ingredient. They taste that way for a reason, don’t go about changing it. Flavor combinations are gifts to our diners, not bragging rights, and I always love what I’m cooking in my own style.”

Being a TV host of local and international culinary programs, Chef Yang recognizes the opportunity to cook with a narrative so he can connect with people – and have FUN. “Have fun in the kitchen and hopefully this will help homemakers feel less pressure when it comes to cooking the family meal, and I found STRESS to be somewhat of a silent crippler. So I cook what I like to call ‘FUN DINING’, my little way to help others stress less and I turn, enjoy more.”

The Lobster Sacha Millefeuille with Champagne White Truffle Sabayon is one of Chef Yang’s masterpieces in which he casts magic to fit bold flavors together. Fine form pasta rolled over herb butter-grilled lobster are built into layers that are immersed in champagne white truffle sabayon and Sacha bacon jam, getting the taste buds excited with every bite.

CHEF MARTIN YAN
“Food is for the body and soul. The food I prepare is not just meeting the basic culinary attributes - being delicious and appealing. It should be fresh and healthy,” says Chef Martin Yan, a celebrated international food ambassador with close to 40 years of cooking experience. He roams the world representing different commercial and social concerns to entertain and educate the public, sharing with them his unique sense of humor and exceptional passion for Chinese cooking. Chef Yan is also known as the host of the famous cooking show “Yan Can Cook”, which won the James Beard Award for Best Food Documentary Show for two consecutive seasons.

The selected 4-hand menu that was curated by Chef Yan and the culinary team of Dream Cruises has a wide range of flavors that go well with wine. “We have many of my favorite ingredients, such as Hokkaido scallop, Kobe beef, Spanish Iberian pork, Black Caviar, fresh crab and black truffle,” Chef Yan enthuses. “All in all, it’s a familiar flavor profile with a unique combination of culinary choices.”

For him, cooking should be fun and enjoyable as it is the most creative form of personal expression. “I believe people who cook together, stay together. Nothing’s better than having food as the focal point of a conversation.”

CHEF SUPACHAI SAI SOIGEON
Dubbed the specialist of ‘East meets West’ cuisine, Chef Supachai Saisoigeon has worked in many countries around Asia, but he takes western cuisine as the fundamental as he was trained in western way, which allowed him to seize the opportunity to adapt western and Asian cuisines, and concoct into his original dishes.

“Use the best ingredients; pay attention to the process with authentic taste are elements of my culinary philosophy,” Chef Supachai insists.

“Eating is a huge part of everyday life, and being a chef is therefore a big responsibility. We are providing meals for literally hundreds to thousands of people a day,” he notes. “I see food as a tool to make people happy, and I love to imagine how many guests have worn a contented smile on their faces with my culinary creations. It’s very gratifying!”

Mini Pineapple Bun with Foie Gras and Stewed Cherries in Merlot

Lobster Sacha Millefeuille with Champagne White Truffle Sabayon

Lobster Medallion with Beluga Caviar and Sweet Peas Puree

Jerusalem Artichoke Potage with Seared Hokkaido Scallop with White Truffle Oil

Appetizer by Chef Martin Yan

Mandarin Fish with Pineapple and Mint Leaf Sauce

DREAM CRUISES
www.dreamcruiseline.com
(852) 2317 7711
AWARD-WINNING PIZZAS COME TO TOWN

Under the leadership of pizza master Franco Pepe, the award-winning Geneva-based Italian restaurant Kytaly has officially opened its doors in Hong Kong. Born from the perfect harmony between “ki”, the Japanese symbol of life’s energy and “Italy”, Kytaly strives to serve the best pizza in the world.

Raved by countless pizza lovers all over the world, chef Pepe currently enjoys the #1 position for Top 50 Best Pizza in Italy 2018 and received the most nominations for The Guardian’s expert guide on the best pizzas in the world.

A menu showcase on November 2-3 featured some the finest pizzas in the world as well as some new dishes that have never been introduced outside of Italy before. Chef Pepe’s signature creation is Margherita Sbagliata. The Margherita “gone wrong” is famous for being Pepe’s favorite “mistake”, made with 100% buffalo mozzarella sourced from Caserta, Riccio tomato sauce and basil. This pizza was crowned the award for “The Best Pizza in the World” in 2016. One of the exclusive dishes, the simple yet detectable Pizza Fritta Ciro, is served as a cone with the cream of Grana Padano DOP 12-month-aged cheese, homemade pesto sauce and black olives from Caiazzo.

Other mouthwatering dishes include savoury pizza Sole Nel Piatto, served with mozzarella di Bufala Campana DOP, small Piennolo tomatoes, black olives from Caiazzo, Cetara anchovies, oregano and basil. Another exquisite choice is the flavorful pizza Alletterata, served with mozzarella di Bufala Campana DOP, Ate onion cream, Tuna Alletterato, and ice-cooked celery.

The restaurant is equipped with an open kitchen, which allows guests to observe the meticulous work of chefs in action, and a bar that offers a range of cocktail specialties that will guarantee an unforgettable pizza night.

KYTALY HONG KONG
www.kytaly.hk

Le Blanc - From France with love

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 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 Argus ($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 savour.

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

KytaLy Hong Kong
WWW.KYTALY.HK

Le Blanc
6th Floor, 83 Wanchai Road, Wanchai
3428 5824
LeBlancLid
THINK PINK FOR YOUR AFTERNOON INDULGENCE

The Langham, Hong Kong joins hands with the Hong Kong Breast Cancer Foundation in presenting the Think Pink Afternoon Tea, a delicious medley of fancy pink sweet treats meticulously crafted by Executive Pastry Chef David Puig.

Start off with the Pink Ribbon Macaron with Jasmine tea and delicious white chocolate ganache which is decorated with the symbolic pink ribbon to raise awareness on breast cancer. Next up is the Pink Sphere, a rose-infused lychee mousse with raspberry confit, dried rose petals and sable, allowing guests to immerse in the aromatic floral bloom. Also delightful in Pinkalicious, an almond financier topped with namelaka and raspberry, while falling in love with the Pink Garden, a baked pistachio cream tartlet with strawberry compote and crèmeux.

To deliver the important message of sharing love and support to those who suffer from the disease, Chef Puig has created The Power of Love, a pink heart-shaped white peach mousse with refreshing peach filling, a glistening artistry to satisfy the palate.

Available till November 18, the afternoon tea also presents a wide range of sumptuous and pink-infused savouries, including Pacific prawns and organic egg salad with crab roe and mini bun; Tomato bread with pomegranate cream cheese and applewood smoked salmon; Chicken, leeks and red pepper mini quiche; and the Vienna bread with roasted beetroot and goat cheese layer.

All tea sets come with warm plain and raisin scones fresh from Palm Court’s very own bakery served with Devonshire clotted cream, strawberry jam and rose preserve.

As the official Pink Partner, The Langham, Hong Kong is donating HK$10 for every afternoon tea set sold during the promotional period to the Hong Kong Breast Cancer Foundation, to support their dedicated effort in mitigating the threat of breast cancer in the local community through screening services and education, patient support, research and advocacy.

A STANDOUT CULINARY EXPERIENCE

A dining hotspot in Lan Kwai Fong, Tokio Joe offers both traditional Japanese cuisine and contemporary fare with an innovative twist, and has ascended to the Hall of Fame of Tripadvisor.

CLASSIC DISHES
Creating an extravaganza of sashimi and sushi at the central sushi counter, Chef Wah uses ingredients sourced from all over the world. Among the many sushi combinations, the special deluxe set is the signature dish consisting of uni, spicy tuna crunch and chopped scallop sushi, along with California and Dynamite rolls.

High on any gourmand’s list of priorities are the house special rolls made with deep-fried soft shell crab, avocado, cucumber, crab roe and mayonnaise, and rainbow rolls made with aomi uni, crabstick, egg, avocado and mayonnaise wrapped with sliced fish.

Joe’s omakase is a highly recommended. Chef Wah will personally select lip-smacking delicacies for guests to savor while Manager Jimmy will hand-pick the best beverages.

For wine pairing, the wide selection includes champagne, red wine, white wine, Ginjo, Daiginjo and Joe’s special cocktails.

HOLIDAY MENUS
Joe’s appetizer trio leads its Christmas menu (HK$750/person), a tastefully spicy salmon tempura with crab leg and abalone. Follow it up with Hamachi Usu-Zukuri, which is finely sliced yellowtail sashimi served with jalapeño ponzu sauce; Wagyu Tataki, thinly sliced Japanese beef tartare, or Kelp-Grilled Sea Bass, served with mayonnaise.

As for the New Year’s Eve selection (HK$800/person), start off with the Spicy Seabass Salad made of a mix of tuna, salmon, crabmeat and jalapeño peppers with tossed salad and a carrot ginger miso dressing. Try the Tempura Mornaise – deep-fried prawns, hirame and sweet potato – or if you prefer, the succulent Tuna Suteki grilled tuna steaks with apple teriyaki sauce.

For a marvelous, warm night out with family and friends, Tokio Joe has the perfect ambience on top of good food.
Located in Wanchai, FRANCIS specialises in the ingredients and flavours of the Middle East. Chef Asher Goldstein draws upon childhood memories of the vibrant streets of Israel and offers a rotating selection of mezze and hearty grilled plates.

He is now offering a new take on the traditional Middle Eastern skewers, inspired by the bustling shiurim restaurants of Tel Aviv where diners feast on grilled meat skewers alongside small, tasty sides and homemade breads.

The new Skew It Sunday sharing menu (HK$180 per person) features four skewers and ten flavourful mezze dishes, best enjoyed by a group of 2-10 people.

Each guest can choose two skewers from the juicy and tender baharat-spiced chicken thigh, dried aged Wagyu rump roast, succulent Iberico pork and lamb kafta.

To pair with the skewers, FRANCIS presents a selection of 10 flavourful homemade mezze dishes for the whole table to share in good company, including Baba Ganoush, mashed, cooked eggplant mixed with tahini that offers a hint of smoky taste; and Muhammara, a hot pepper and walnut dip that gives a spicy delight. Also try out Dolma, a stuffed vegetable dish made of silverbeet, rice and preserved lemon.

FRANCIS promises food and wine that are taken seriously at honest price every last Sunday of the month from noon until 10.30pm.

Located in Wanchai, FRANCIS specialises in the ingredients and flavours of the Middle East. Chef Asher Goldstein draws upon childhood memories of the vibrant streets of Israel and offers a rotating selection of mezze and hearty grilled plates.

He is now offering a new take on the traditional Middle Eastern skewers, inspired by the bustling shiurim restaurants of Tel Aviv where diners feast on grilled meat skewers alongside small, tasty sides and homemade breads.

The new Skew It Sunday sharing menu (HK$180 per person) features four skewers and ten flavourful mezze dishes, best enjoyed by a group of 2-10 people.

Each guest can choose two skewers from the juicy and tender baharat-spiced chicken thigh, dried aged Wagyu rump roast, succulent Iberico pork and lamb kafta.

To pair with the skewers, FRANCIS presents a selection of 10 flavourful homemade mezze dishes for the whole table to share in good company, including Baba Ganoush, mashed, cooked eggplant mixed with tahini that offers a hint of smoky taste; and Muhammara, a hot pepper and walnut dip that gives a spicy delight. Also try out Dolma, a stuffed vegetable dish made of silverbeet, rice and preserved lemon.

FRANCIS promises food and wine that are taken seriously at honest price every last Sunday of the month from noon until 10.30pm.

Helmed by executive chef Felipe Lopez, the restaurant delivers American bistro classics with a touch of the Southern influence. Dishes range from light and breezy - like Prawn Ceviche with avocado, coriander and lime, served with house-made tortilla strips - to crowd-pleasers, like the Clam Linguini with saffron and bottarga.

French Dip Sandwiches served with light gravy ‘Au Jus’ is one of the highlights, ranging from Roast Beef Sandwich with caramelised onion and horseradish crème fraîche, to the succulent Rotisserie Chicken Sandwich, and the House-smoked Pastrami Sandwich. Another favorite is the Cheese Burger with double-patties, sweet onion marmalade, cheddar cheese and bacon.

More substantial dishes include Pan-Fried Mackerel served with black-eyed peas and sautéed kale; Mushroom-rubbed Steak Frites; or the Fried Fish Tacos with house-fermented pickles.

More casual-chic and playful, The Chase is spacious and welcoming, with little nooks and corners to discover. It comprises an elegant long bar, a dedicated cheese counter, and a pleasant al fresco backyard, complete with stylish outdoor furniture in earthy hues, forest green and tan.

Be sure to check out its Ralphie’s Cheese Bar, home to over 18 sublime artisanal cheeses, all of which are available for the first time in Hong Kong. Selections include the buttery and earthy semi-firm Old Kentucky Tomme, or the soft and tangy Cow’s Milk Recotta.

An imaginative selection of contemporary cocktail comes season-inspired, including the low-alcohol yet aromatic ‘liquid fruit salad’ Raspberry Cobbler which is a combination of Pinot Noir, raspberry, Crème de Framboise and mixed citrus, or the spicy and fruity Fuego Manzana, the perfect outdoor cocktail with Tequila, Manzana Verde, lime and red chilli.
Meltly Place, a patisserie that offers a sumptuous selection of mouth-watering desserts, is unveiling a new collection of delectable Italian-inspired cakes. Meltly Place is the brainchild of Louie Ma, former Executive Pastry Chef at The Royal Garden Hotel. To kick start the winter season, he has crafted a classic combination of coffee and cake that are uniquely styled, and come with rich and delicate flavors that are truly unforgettable.

The three exclusive creations include Orange Latte Cake, Mocha Cake and Caramel Coffee Cake, all made from LAVAZZA coffee beans from Italy, delivering a richer taste while lessening the bitterness, and satisfying the palate of even the most discerning coffee-lovers.

Best suited for light coffee drinkers, the Orange Latte Cake features orange jelly and coffee cake encased in coffee mouse, along with a coffee crisp base that adds the perfect amount of texture as well as aroma. Next is the Mocha Cake featuring a coffee mouse shell with chocolate cake filling, topped with chocolate ganache. The cake is extremely satisfying for both chocolate and coffee lovers as the flavorful coffee and creamy chocolate blends perfectly.

For the Caramel Coffee Cake, it is topped with silky rich chocolate truffle, and layered with smooth chocolate ganache and delicious caramel mousse. A great selection for tea-time indulgence!

Available until the end of November, all three cakes come in the two sizes: small (HK$48/pc) and large (HK$380/lb)

A DESSERT BOUTIQUE MAKES ITS DEBUT

A brand new designer boutique, Sweet Fashion House is launching in Lee Gardens Three and Ritz Carlton Hong Kong. It features handcrafted cakes, chocolates and pastries that aims to delight and surprise customers, while also inspiring moments of joy and optimism with each bite. Sweet Fashion House always create with respect towards the multicultural Hong Kong roots and draws upon the tradition.

Inspired by Feng Shui, cakes are made with the concept of Yin Yang. The center represents Yang whilst the circumference represents Yin, creating a delicate balance between each flavour. The desserts comes in four flavours. Dragon, refreshing dragon fruit with coffee and brown rice genoise cake, velvet, a perfect blend of lychee, orange blossom and Matcha tea, Ydille, a romance between sweet osmanthus flower and crimson blood orange, and Fizzy, orange zest flavour with cinnamon biscuit.

A must-try is Millesimes. With hints of smoky dark chocolate, the light and airy dessert infused with Grand Cru Pu-erh flavours from Yunnan regions is enhanced with notes of rose aroma to give a delicious finishing taste. Also indulge in Bajiao. The innovative combination of anise-flavoured mousse and vanilla sponge cake takes dessert lovers onto a wonderful taste journey.

Sweet Fashion House always has a desire to shake up the dessert industry by crafting the unexpected and challenging the limits of imagination with each unique design. “The creation of our cakes can be born from one idea; whether that’s a seductive colour, an enticing smell, an ingredient, or an emotion. Balance is key to our collection, both in terms of colour, silhouette, and richness of flavour.” said Gail, the master patissier of Sweet Fashion House.
In a Spanish bull ring, when a toreador outmanoeuvres the bull with a smart, stylish move, the crowd instantly responds with a rousing ‘Ole’. Here in Ice House Street in Central, gourmands have been voicing the same expression of approval of the authentic gourmet food and wines at the Ole Spanish Restaurant & Wine Bar for the last two decades!

At a cocktail reception last month, owner Carmelo Lopez wholeheartedly thanked his many loyal patrons, faithful staff, friends, suppliers, and not forgetting his landlord, for their staunch support throughout the years, as the restaurant successfully weathered a succession of economic storms. Newcomers have joined old patrons as they all luxuriate in the friendly, attentive service, and indulge in the Latin ambience oozing from the vintage décor and every nook and cranny.

Helmed by Executive Chef Jesus Pascual, Ole boasts a long list of signature dishes that gourmands crave for - Spanish Iberico Ham, Garlic Shrimps, Lobster Paella, Slow-roasted Suckling Pig Segovia Style, and more – not to mention seasonal specialties and the ever-popular oceanic delicacies.

What better entertainment for a night out when aside from the scrumptious culinary fare, you will be serenaded by a duo from the Philippines with a string of golden oldies!

Van Gogh SENSES takes guests on a ‘A heartful journey of SENSES’ that brings Van Gogh’s art into everyday life, including indulging in a range of exclusive teas crafted with the illustrious artist’s work in mind and special offers.

Van Gogh SENSES is celebrating its first anniversary.

NEW GENUINE IVORYS

www.olespanishrestaurant.com.hk

OLE CELEBRATES ITS 20TH ANNIVERSARY

In a Spanish bull ring, when a toreador outmanoeuvres the bull with a smart, stylish move, the crowd instantly responds with a rousing ‘Ole’. Here in Ice House Street in Central, gourmands have been voicing the same expression of approval of the authentic gourmet food and wines at the Ole Spanish Restaurant & Wine Bar for the last two decades!

At a cocktail reception last month, owner Carmelo Lopez wholeheartedly thanked his many loyal patrons, faithful staff, friends, suppliers, and not forgetting his landlord, for their staunch support throughout the years, as the restaurant successfully weathered a succession of economic storms. Newcomers have joined old patrons as they all luxuriate in the friendly, attentive service, and indulge in the Latin ambience oozing from the vintage décor and every nook and cranny.

Helmed by Executive Chef Jesus Pascual, Ole boasts a long list of signature dishes that gourmands crave for - Spanish Iberico Ham, Garlic Shrimps, Lobster Paella, Slow-roasted Suckling Pig Segovia Style, and more – not to mention seasonal specialties and the ever-popular oceanic delicacies.

What better entertainment for a night out when aside from the scrumptious culinary fare, you will be serenaded by a duo from the Philippines with a string of golden oldies!

Van Gogh SENSES takes guests on a ‘A heartful journey of SENSES’ that brings Van Gogh’s art into everyday life, including indulging in a range of exclusive teas crafted with the illustrious artist’s work in mind and special offers.

Van Gogh SENSES takes guests on a ‘A heartful journey of SENSES’ that brings Van Gogh’s art into everyday life, including indulging in a range of exclusive teas crafted with the illustrious artist’s work in mind and special offers.

Available every Friday from 3.00 to 5.30pm in October, the tea tasting experience is inspired by a selection of eight pieces out of Van Gogh’s many notable artworks, including ‘Daubigny’s Garden’, ‘Sunflowers’, ‘Almond Blossom’, and more. The unified final theme of the artwork has inspired eight signature cold brew teas served in distinctive wine glasses, and thoughtfully paired with eight delicacies from the ‘Daubigny’s Garden Tea Set’ (HK$ 698 for two guests).

Emerald Green is a calming blend of Jasmine Flowers, Lavender and Pearl Chrysanthemum tea that refreshes customers’ mind and body, perfectly balanced with Duck Egg & Fava Beans Frittata served with Italian Caviar.

Blueberry Kiss is a healthy herbal green tea boasting a mix of Rooibos, Blueberries and Cornflower Blossoms, which goes well with the Sea Salt Butter Scone with Raspberry Bell Pepper Jam. The tea offers rich antioxidants.

Another delight is the passion Fruit oolong Tea Kuzukiri, a Japanese-style dessert that pays tribute to how Van Gogh was once fascinated and inspired by delicate Japanese print to create the famous ‘The Courtesan (after Eisen)’ and ‘Flowering Plum Tree (After Hiroshige)’.

A unique serving method is applied as guests enjoy the teas while being introduced to the remarkable health benefits through dedicated tea cards. QR codes and LED screens around the store are also available for art-lovers to learn more about the iconic paintings printed on the tea packages.

Patrons can expect special discounts and privileges during the month-long anniversary celebration.

Van Gogh SENSES

Van Gogh SENSES is celebrating its first anniversary.
CELEBRATING 40 YEARS OF DEVOTION TO CANTONESE DELICACIES

Hoi King Heen has been a renowned fine-dining restaurant famous for traditional Cantonese cuisine. It is now celebrating its 1-Michelin-star executive Chinese chef, Leung Fai Hung’s 40th year in the kitchen with a special 8-course tasting menu which takes guests on a gastronomic journey through rare regional Chinese ingredients. (HK$ 1,088 per person, limited to 20 guests per night)

Menu highlights include crispy rolls filled with pork brain, liver and fungus, served with caul fat, a thin and lacy membrane of pork fat created through an often-arduous process. The once popular dish is barely served nowadays because of the complexity of the cooking process, as well as the fact that only a handful master chefs are capable of crafting the dish. Under the guidance of chef Leung, gourmets will be able to have a taste of this intricate dish.

Next is the steamed spotted garoupa with salted fish and preserved meat. The dish gives the perfect balance of flavor as salted fish symbolises “scarcity” and garoupa symbolises “abundance.” Apart from that, guests get to taste preserved meat, a delicacy that is no longer offered on menus in Hong Kong due to its long preparation time and craftsmanship.

Simmered chicken fillets with shrimp paste is another disappearing classic dish. This is a dish that requires high technical skill through deboning a cooked chicken and stuffing with a mixture of prawns including Argentinian Red Prawns that enhance the flavor. Chef Leung takes on the challenge and dedicates to guests the finest of culinary experiences.

To end the meal with something sweet, try some deep-fried milk rolls and mandarin with milk tea custard. Originating in Shunde, a place close to chef Leung’s hometown, the dish was reinvented with the idea of milk tea custard. The menu is paired with some fine beverages including premium Chinese tea and wine that will impress diners throughout the meal.

JAPANESE CUISINE WITH A MODERN TWIST

As a long-established contemporary Japanese restaurant in Lan Kwai Fong, Kyoto Joe is renowned for its freshest and finest authentic traditional dishes that come with a modern twist.

REGULAR OFFERINGS
Starting with the appetizer, Chef Dow recommends the Angel Salmon Tartare. Seasoned with spicy mayonnaise, the chopped salmon is given a creamy savoury taste which matches and contrasts with the seaweed rice crackers’ crunchiness.

Kobe Gyu rolls are a must-try item, according to Chef Dow. The creative and spicy dish gives regular sashimi an innovative twist and a fusion with other Asian cuisines.

While most Japanese restaurants feature meaty dishes such as wagyu and sashimi, Kyoto Joe provides a wide variety of options available, including various veggie tempuras, hot dishes such as veggie gyoza, yaki mono such as gingko, tofu with sweet and spicy sauce, eggplant topped with black miso, as well as hearty vegetable fried rice and udon.

SEASONAL MENUS
For Christmas, Kyoto Joe is offering a special menu (HK$490/person) which include the delectable Seafood Hiyayako – succulent chopped sashimi, salmon roe and sea urchin on chilled tofu – as well as Kurogi Yaki, Robatayaki (a form of Japanese barbecue style of cooking) of tonjiru boneless beef ribs. Other offerings include a sashimi platter, sushi rolls and udon.

You can also ring in the New Year at Kyoto Joe with a select menu (HK$520/person) of Miyazaki Wagyu Tartar, served with apple yuzu ponzu sauce, grilled sea bass with sea urchin sauce and Tori Kyameru, or caramelized chicken rolls, among others.

Back a private room now and celebrate the holidays gourmet style!
The idea is not that far-fetched or difficult to achieve as the Michelin- starred restaurant Takumi by Daisuke Mori caters for a maximum clientele of 12 persons only.

Hidden away on Wan Chai’s Wood Road is an elegant open-kitchen dining room in an intimate setting that ensures a memorable and captivating atmosphere for personal celebration, VIP entertainment or corporate events.

At the helm of Takumi (meaning “Master” in Japanese) is Executive Chef Daisuke Mori who boasts a unique international culinary background. A graduate from the intensive vocational training program at Osaka’s famed Tsuji Culinary Institute, Mori-san then forged his career in the kitchens in the likes of 3 Michelin-starred Château Restaurant Joel Robuchon in Tokyo, 2-starred Restaurant Taillevent in Paris, and one-starred Restaurant Signature at the Mandarin Oriental Tokyo.

Now in Hong Kong, he is able to capitalise on his extensive experience to marry the finest Japanese ingredients with timeless French technique in innovative menus executed with flair and finesse. Aside from the sumptuous tasting menu, the restaurant can also organize an interactive meal that sees Chef Mori guide guests through the intricate art of plating some of the restaurant’s signature dishes, before they sit down to enjoy the fruits of their labors.

“As if any high-end restaurant, we are happy to serve such luxury ingredients as lobster, abalone and Wagyu beef,” says Chef Mori. “But we would also like to widen our client’s culinary appreciation by introducing them to such delicacies as the Okinawa Sangen pork tenderloin cutlet. Once they’ve tasted it, they all come back for more!”

Whilst the concept of the private dining room has gained momentum with Hong Kong food connoisseurs, you can now privatise an entire restaurant to hold your own celebration for family and friends, or a corporate event to impress your clients and partners.
PAIR YOUR OYSTERS WITH SOME GOLDEN DROPS THIS AUTUMN

Returning to Hong Kong for the increasingly popular annual Wine & Dine Festival, Sweet Bordeaux has come up with the novel idea of pairing your oysters with their iconic sweet white wines, writes Andy Ng.

Business France recently organized a Sweet Bordeaux Wine & Oyster Pairing lunch at Ambrosia Oyster Bar & Grill for the trade and media to discover the exquisite flavors and pairing fun of this distinctive French sweet wine.

The idea may seem odd at first, because Sweet Bordeaux is famously sweet while oysters are briny. But as Emma Baudry, Coordinator of Sweet Bordeaux, points out, wine pairing can be based not only on complementarity, but also on contrasts.

From pale yellow through golden highlights to deeper topaz hues, Sweet Bordeaux can even deepen to lovely amber tones with age, Baudry explains. On the nose and in the mouth, it also exhibits an incredibly rich aromatic character.

“Whether it’s aperitif cheese, spicy Chinese noodles or chocolate cake, Sweet Bordeaux wines have the potential to bring gourmets heavenly matches,” she adds. “The golden sweet wines make an especially bold and adventurous pair with seafood.”

Sweet Bordeaux wines display various levels of sweetness, and can pair admirably with oysters from different countries with varying tastes and textures. So we experimented with oysters from South Africa, Ireland, France, Australia and Spain – some served au naturel, others baked in Rockefeller style or with Crab Hollandaise.

Putting sweetness aside and concentrating on texture and flavor, I decided that my ideal pairing would have to be the Chateau Tanessou 2016 with the Ostra Regal Gold No.1 oyster from France. The wine is complex, layered and balanced, and brings out all the outstanding qualities of the oyster which is plump and fleshy with a soft and creamy texture, and a nice balance between sweetness, brininess and mineral flavors.

SWEET BORDEAUX

Located on both sides of River Garonne, about 20 km south of Bordeaux in southwestern France is a terroir that is unique in the world, as the soils here are perfectly drained, sun-drenched and exalted by ancestral skills.

The ten appellations that make up Sweet Bordeaux include Sauternes, Barsac, Graves Supérieures and Cérons on the left bank, and Loupiac, Sainte-Croix-du-Mont, Cadillac, Premières Côtes de Bordeaux, and Côtes de Bordeaux Saint-Macaire on the right bank of the Garonne river, and Bordeaux Supérieurs that covers the entire Grande area.

The wines are based on three grape varieties, principally Semillon, but also Sauvignon and Muscadelle, that grow on 3,000 hectares of land. The secret formula lies in the unique micro-climate. As the cold water of the river tributary of the Ciron crosses with the warmer water of the Garonne, the morning fog formed is conducive to the development of a fungus called Botrytis Cinerea, commonly referred to as ‘the noble rot’.

The fungus grows on ripe berries and concentrates their juice into nectar. The grape berry wrinkles and its color changes to red-violet, which is a sure sign of quality for the wines.

The wine ages well in a cool, dark place, and is best served between 8 and 10 degrees Centigrade. It also makes a good mixer for cocktails. About 30% of Sweet Bordeaux’s annual production (10 million bottles; 70,000 hectolitres) is exported. In 2017, the strongest growth in exports was recorded in China and Hong Kong, with an increase of 57% and 47% respectively.
**Directory**

- **DEAR LILLY**
  - Address: Shop 40/10, Pedestrian Level 4, IFC Mall, 8 Finance Street, Central
  - Tel: 2711 0000

- **DREAM CRUISES**
  - Website: www.dreamcruises.com
  - Tel: 2317 7711

- **FRANCIS**
  - Address: 4 & 6 St. Francis Street, Wan Chai
  - Tel: 3101 9521

- **FW RIO GRILL AND SEAFOOD MARKET**
  - Address: Cape Town, Macau Fisherman’s Wharf
  - Tel: (853) 8799 6338

- **HUNTER & THE CHASE**
  - Address: 3/F and 4/F, The 1, Place, 107/9 Queen’s Road Central, Central
  - Tel: 2915 1638

- **ICHI RESTAURANT & BAR**
  - Address: 3/F, H Queen’s, 80 Queen’s Road Central, Central
  - Tel: 2477 7717

- **KYOTO JOE**
  - Address: 1/F and 2/F, 1 Lan Kwai Fong, Central
  - Tel: 2344 2366

- **LE BLANC**
  - Address: Shop 208, 1881 Heritage, 2A Canton Road, Tsim Sha Tsui
  - Tel: 2622 2887

- **TOKIO JOE**
  - Address: Shop 208, 1881 Heritage, 2A Canton Road, Tsim Sha Tsui
  - Tel: 2622 2887

- **TOKYO JOE**
  - Address: Shop 208, 1881 Heritage, 2A Canton Road, Tsim Sha Tsui
  - Tel: 2622 2887

- **VAN GOGH SENSES**
  - Address: Shop 208, 1881 Heritage, 2A Canton Road, Tsim Sha Tsui
  - Tel: 2622 2887

- **VIC’S RESTAURANTE**
  - Address: 1/F, Rocks Hotel
  - Tel: (853) 8295 6580

- **TAKUMI**
  - Address: Shop 208, 1881 Heritage, 2A Canton Road, Tsim Sha Tsui
  - Tel: 2622 2887

- **ICHO RESTAURANT & BAR**
  - Address: Shop 208, 1881 Heritage, 2A Canton Road, Tsim Sha Tsui
  - Tel: 2622 2887

- **Le BLANC**
  - Address: 3/F, H Queen’s, 80 Queen’s Road Central, Central
  - Tel: 2477 7717

- **icHu restaurant & Bar**
  - Address: Cape Town, Macau Fisherman’s Wharf
  - Tel: (853) 8799 6338

- **FW RIO GRILL and Seafood Market**
  - Address: Cape Town, Macau Fisherman’s Wharf
  - Tel: (853) 8799 6338

- **CULINARY MAGICIAN**
  - Presenting Unique Selection of Asian Flavours
  - Martin Yan
  - TV Host of ‘Can I Get A Taste?’

- **INTERNATIONAL FOODIE**
  - Infinite Surprises with Brand New Mix and Match Recipes
  - Christian Yang
  - First of Popular Chinese and Chinese TV cooking Shows

- **The Palace**
  - Dream Cruises cordially invites you to set sail on your very own dream journey.
  - Discover The Palace, a ‘ship-with-a-ship’ comprising of elegant suites, private balconies, special suites, complimentary drinks, and the incomparable hospitality of the on board Dream Bars. For bookings and more information contact Mr. Tan on board Dream Cruise.
  - From the moment you arrive, be prepared to be pampered as you revolve in sumptuous opulence in The Palace – only on Dream Cruises.

- **Taste the Dream**
  - 2-Night Weekend Escape
  - Luxuriate in The Palace and savour an exquisitely curated 6-hand menu by World Dream’s Executive Chef Supachai Saisong and Celebrity Chef Martin Yan
  - Additional: Cooking demo led by Celebrity Chefs
  - Christian Yang – 9 – 11 Nov
  - Martin Yan – 23 – 25 Nov
  - Executive Chef – Supachai Saisong
  - Served to the Palace’s in-house, available to all passengers and to the hotel guests around the world

  **Your exclusive offer**
  - From HK$4,596 per person
  - (Original Price from HK$7,050 per person)

- **Dessert Workshop**
  - Disciples Escoffier International Asia
  - ASEAN AMBASSADOR
  - Hilda Chan
  - 23 – 25 Nov

- **A la Carte Menu of celebrity chefs Martin Yan, KK Chan & Wei Tat Kong are available on World Dream**

**FOOD & WINE • NOVEMBER 2018**

- **NOVEMBER 2018**
  - Scan Now
  - Savour ‘Taste the Dream’
  - Win a trip to Vietnam, 14 days, 2 persons
  - Entry closes 7th Jan
  - dreamtaste.com

- **BUSINESS & COMMUNITY**
  - *The Dream Cruise* operated by Dream Cruises B.V. is a registered trademark in the Netherlands, and is a member of the World Dream, a new cruise line from Dream Cruises B.V. The Dream Cruise operates under a licence issued by the Hong Kong Tourism Board. The Dream Cruise offers cruises to Hong Kong, Macau, and other destinations around the world. The Dream Cruise is operated by Dream Cruises B.V., a subsidiary of Genting Hong Kong Limited. All rights reserved. Dream Cruises B.V. reserves all rights to modify the programme and the contents thereof, or to cancel travel plans due to unforeseen circumstances. The final decision rests with the Dream Cruise operator. The Dream Cruise operator shall not be held liable for any claims that might arise from the said circumstances. The Dream Cruise operator reserves the right to change without prior notice the venue and the contents of the menu as well as the prices of the products. Dream Cruises B.V. reserves the right to withdraw without prior notice any item from the programme. The Dream Cruise operator shall not be held liable for any claims that might arise from the said circumstances.
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