FOOD & WINE

NOVEMBER 2019

AUTUMN DELIGHTS
CRABS GALORE
CALIFORNIAN VINTAGE
Let’s start eating out again!

The local dining scene has been hit hard in the last few months with drastic decline in patronage due to the social unrest. There are reported closures of some 200 outlets, and the prediction of more to come if there are no improvements to the current situation.

Government has already announced relief measures, and the community has responded, notably from the Li Ka Shing Foundation which is donating HK$1 billion of ‘crunch time fund’ to help small and medium-sized enterprises, with a fifth going to the catering industry.

While some may argue the relief measures are too little, too late, others applaud the concerted efforts as a morale-booster that bolsters their will to carry on. Many in the industry have adopted a positive attitude by launching a variety of incentives to woo back customers.

Some 600 restaurants are joining the Hong Kong Great November Feast to boost the struggling industry. Thirty fine-dining restaurants are introducing exclusive menus themed on such delicacies as truffle, oyster, sea urchin, lobster and steak, and 120 are offering up to 30% discounts.

The only missing piece in the jigsaw puzzle is the customer. While we can easily put off the purchase of the latest fashion wear, or delay upgrading our iPhone, there is no reason for depriving our taste buds of delectable autumn offerings all over town.

Hong Kong has faced many obstacles and setbacks in its history, and has always bounced back. Let’s make sure our F&B entrepreneurs and chefs stay with us by eating out once again!

Bon appetit!

Andy Ng
Features Editor
What's hot
Gourmets unite!

Chef's pick
The best there is

Autumn delights
The best this season

Wine & Beverage
Cheers!

The white truffle season is here!

The 20th edition of the Italian Alba White Truffle International Auction will be held on 10 November at 8½ Otto e Mezzo Bombana where a new Alba White Truffle menu will be launched in sync with the white truffle season.

The Italian Alba White Truffle International Auction is an annual event held on the second Sunday of November. The 88-year-old auction held in Castello di Grinzane Cavour, a historic 13th century castle located amidst a UNESCO heritage site, will be streamed in real-time to 8½ Otto e Mezzo Bombana – the only three Michelin-starred ristorante Italiano outside of Italy. All proceeds will go to the beneficiary, Mother’s Choice.

Last year, four separate lots of white truffles went under the hammer, the biggest weighing in at 880 grams, which went to the winning bid of HK$750,000. Complemented with a dinner curated by renowned Italian Chef Umberto Bombana, the culinary gala raised a total of HK$3.53 million for Mother’s Choice in 2018.

This year’s white truffle harvest has been rich and bountiful, courtesy of a warmer climate, more hydrated and humid soils. Executive Chef Umberto Bombana has curated an Alba White Truffle à la carte menu, presenting traditional Italian ways to savour the natural flavour of white truffle, with a contemporary touch of refined ingredients such as rob deers, lobster and other exceptional fare from around the globe.

For the first time Bombana will join hands with Executive Chef Albert Au Kwok Keung from the prestigious China Club to curate multiple dishes imbued with Cantonese culinary influence. “I like the texture of all recipes of Cantonese cuisine,” Bombana says. “Cantonese cuisine has more subtle flavours, and it has a great potential to work with white truffle.”

Fans can anticipate unprecedented delicacies such as the creative coalesce of dried sea cucumber and chicken with porcini, shiitake and brown mushroom, which the chefs have meticulously braised in a supreme broth.

Originated from Alba, Piedmont, Tuber Magnatum Pico is the most fragrant fungus among all varieties. Due to its unique, piquant and stimulating scents, Alba white truffle is often considered as a supreme and delectable ingredient internationally, and is famously crowned as ‘white diamond of the table’. The rare white truffle cannot be cultivated, and can only be foraged in the wild from October to December. The precious ingredient’s scarce and ephemeral qualities make it a rare luxury commodity, and a precious treasure for chefs to appeal epicureans all around the world.

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What a cup of joy!

Freshening up your morning with a nice cup of coffee makes for a propitious start for the day.

On October 25, in association with city’super and two esteemed Japanese companies, Mitsuifoods Co. Ltd and Ajinomoto AGF, Celebrate Club launched Guatemala First Class Grade SHB (Strictly Hard Bean) Blend Coffee Beans at Times Square city’super’s joyous ‘Taste of Autumn’ promotion which is filled with delicacies with authentic Japanese flavors.

“It is our honor to work with two prestigious Japanese companies to craft this nascent coffee bean,“ said Thomas Woo, President of City Super Group. “There is a strong following of Japanese culture in Hong Kong, so I hope this coffee will bring our customers sweet memories of Japan.”

Guatemala First Class Grade SHB (Strictly Hard Bean) Blend Coffee Beans are now available at city’super (HK$78 per pack).

“Hong Kong has a well-developed coffee culture, witnesses the enthusiastic support for the Barista Championship and the many coffee workshops held here in Hong Kong,” said Hidyu Kinishikawa, Deputy General Manager, Products Marketing Div., Food & Retail Management Business Unit of Mitsu & Co. Ltd. “This metropolis has truly reached world top class status in coffee appreciation, that’s why we focus on introducing the premium coffee with strict Japanese quality control.”

As the distributor of the premium coffee bean, Celebrate Club is thrilled to launch this Japanese-styled coffee bean for city’super. “city’super is the best lifestyle store in town,” enthuses Alex Yasumoto, Chairman of Celebrate Club. “We are dedicated to working closely with our Japanese partners to bring in more quality Japanese products for our customers’ enjoyment.” For more, Celebrate Club collaborates with city’super to offer top quality coffee for offices and corporates.

“As a Japanese coffee manufacturer with world-class technology, Ajinomoto AGF has specially blended and roasted these coffee beans for city’super, a company we respect for their high quality goods,” said Hienyuki Kido, General Manager Overseas Business Development Dept.

Guatemala beans are grown at an altitude above 1,350 meters, and exhibit unique qualities like citrus acidity with complex combination of fruit and smooth chocolate notes. As the coffee plants are subject to a huge temperature difference between day time and night time, the beans are harder and denser, and yield a more luxurious taste.

In addition, city’super offers a comprehensive range of coffee-making equipments. Customers can also take advantage of the electronic grinder at city’super to grind coffee beans. Preparing Japanese Style coffee at home will never be easier!

What’s hot

CELEBRATE CLUB
@cs@celebrate.com.hk
655a 7988

CITY’SUPER
@www.citysuper.com.hk
Located on the forefront of Hong Kong’s fabled Victoria Harbour, House 1881 is an easy stroll from the Star Ferry pier. Exuding tranquility and a rich sense of history, this secluded sanctuary, comprising of four restaurants and bars as well as a stylish boutique hotel.

Housed in an iconic 19th-century building, formerly the Marine Police Headquarters, House 1881 is an historical landmark and a superb example of preserved colonial architecture. The property offers sweeping views of the magnificent Hong Kong skyline and picture-perfect Victoria Harbour.

There is always a perfect place at House 1881 to wine and dine for every occasion, from day-to-day dining to every grand occasion, even weddings and corporate events. Want to immerse in the delectable delights paired with 1881’s colonial-era history? Check out four exceptional and Instagrammable dining hotspots at House 1881.

**A one-stop gastronomic hub on a heritage site**

**Café Parlour**
Immerse in colonial elegance with the signature afternoon tea, homemade cakes and pastry treats at Café Parlour, the all-day-dining restaurant in House 1881. Located in the main heritage building and boasting Victorian style architecture, the elegant café offers a refined gastronomic experience with classic international favourites, such as Indian Chicken Jalfrezi, lobster bisque and fish & chips. Best enjoyed al fresco. Perfect for family and friends gatherings, Café Parlour has something available for everyone.

(852) 3988 0088

**Fortune Villa**
This Cantonese fine-dining restaurant serves authentic dim sum crafted from traditional recipes with a modern twist. Boasting an opulent old-world environment with a hint of contemporary flair, Fortune Villa creates a memorable dining experience within a heritage setting. Guests will be impressed by the immaculate skill and innovative flair of the chefs in their presentation of exquisite dishes using locally sourced artisanal ingredients.

(852) 3988 0123

**The Sergeant’s Bar**
The Sergeant’s Bar is formerly a watering hole for police officers and visiting sailors; The Sergeant’s Bar is a laid-back sports bar for casual beverages. Sporting generous pourings of craft beer and cocktails alongside delicious bar snacks, it’s now House 1881’s signature sports bar, with live sports screenings available.

(852) 3988 0138

**Stable Steak House**
Stable Steak House is a romantic chalet for steak connoisseurs. Located on the first floor of the main heritage building, the elegantly rustic restaurant is a premium dining destination serving selectively sourced cuts of meat, premium seafood and award-winning wines. Home to a unique variety of 30 different types of gourmet salt, the chefs at Stable Steak House offer salt pairing suggestions to best complement the steaks, seafood and flavours in each dish. Selections include Vanilla Bean salt, Smoked Serrano salt, Lime Fresco salt and Espresso Brava salt. Revel in a selection of global premium steaks and specially selected wine collections. Bon appetit!

(852) 3988 0288

**Events & Banquets**
Let House 1881 take care of your upcoming functions and events with its array of venues that can be tailor-made for you. If you are searching for an outdoor venue, check out Courtyard and The Lawn. Capable of holding up to 200 people seated or standing, Courtyard offers an al fresco setting for large-scale events such as gala dinners, award ceremonies, product launches, press conferences, celebrations and glitzy parties. Meanwhile, The Lawn is an outdoor space ideal for cocktails, wedding receptions, celebrations and outdoor parties, catering up to 90 people.

For medium-size events, you have the wonderful choice between Champagne Gallery and Royal. Available for up to 40 guests, Champagne Gallery is made for intimate events, ceremonies, wedding photo shoots, small business meetings and gatherings; whilst Royal’s in-room facilities are great for entertainment. Featuring a balcony looking out onto the picturesque courtyard and the erstwhile pigeon house, Royal is available for up to 28 guests.

Tea Room is ideal for your corporate events. Boasting a 3.7m high ceiling, it features exquisite Chinese elements perfect for intimate dinners, presentations and creative meetings. It can hold up to 48 guests.

For small gatherings, visit the Stable Bar. With the largest gin collection in Kowloon, Stable Bar features over 110 gin brands from all around the globe. Artisanal and rare spirits and wine are also available. As a hideaway for guests to unwind while enjoying live music, it is the perfect place for all your private gatherings.

(852) 3988 0188

www.house1881.com
Gourmet Tour
Sunday Brunch with Jak

A New York-inspired culinary journey of imagination awaits every Sunday with a spectacular Gourmet Tour Sunday Brunch at The Manor featuring the St. Regis’ very own Jak.

In true St. Regis style, Sunday Brunch guests can indulge in an endless array of the freshest seafood, succulent prime meats and a live-teppanyaki station, a selection of pass-around signature dishes, and then finish off with an assortment of decadent French-themed desserts.

Guests are invited to immerse themselves in Jak’s stories while enjoying the lavish brunch, with the dining areas of The Manor transformed into a New York theme inspired by Jak’s hometown. New York is home to the first St. Regis founded in 1904, where Jak grew up and heard all the fascinating stories about the founder of the original St. Regis hotel, John Jacob Astor IV, after whom Jak is named.

To spark imagination, children receive an exquisite Jak cookie decorating kit that includes a Jak-shaped cookie and frosting that they can bring home as a keepsake to play with during the brunch.

Every Sunday, from 12:00 NOON - 3:30 PM
MOP$598+ per adult
includes unlimited non-alcoholic Champagne, fruit punches and cold-infused tea

50% discount for children under 13 years and complimentary for 3 years and below, including an exquisite Pajama cookie decorating kit for each child

The Manor
55 First Floor, The St. Regis Macao, Cotai Central
Cotai St. 3800, Macau SAR, P.R. China
+853 2875 8338
themancnaks@stregis.com
themancnaks.com
An ode to romance

A tribute to love and romance, Dear Lilly is a floral wonderland of a restaurant on the roof of IFC mall with sweeping views of Victoria Harbour.

Conceptualized by Ashley Sutton, Dear Lilly brings to life the award-winning designer’s dream of re-creating in Hong Kong the ambience of charming boulevards in Paris. The floor-to-ceiling shelves in the restaurant are crammed with vintage perfume bottles brimming with flowers, while hundreds of bouquets hang from the kinetic ceiling, which gently sways the garlands.

As guests are led to their table, they will see striking heart-shaped marble inlays set into the floor, which are engraved with excerpts from touching love letters sent by soldiers to their sweethearts during the two world wars. The name of Dear Lilly came from one of these heart-warming letters.

For romantic meals and private tête-à-têtes, diners can request to be seated in one of the intimate booths which resemble supersized versions of vintage jewellery boxes, and feature sumptuous seats wrapped in luxurious velvet.

The cocktails and food at Dear Lilly are just as impressive as the décor. There is a subtle French influence as it incoroprates French spirits and liqueurs like Lillet Blanc and Lillet Rouge, Domaine Canton and Pere Magloire VSOP Calvados. But you should definitely try the signature cocktail Mademoiselle Lilly which is a refreshing concoction of vodka, Kwi Feh Liquer, Lillet Blanc, cranberry juice, lime juice, raspberry purée and homemade hibiscus.

The restaurant serves contemporary European cuisine with a Mediterranean bent. Highlights of the a la carte menu include Prime Beef Short Ribs with Honey Glaze and Sesame Seeds, and the sumptuous Mix Grill Meat Platter featuring Japanese Wagyu, Tiger Prawns, Lamb Chops, Half Corn-fed Baby Chicken, and Baby Pork Ribs, while salad selections include the chef’s favourite of Falafel & Quinoa Tabbouleh Salad.

Concluding the meal on a sweet note, you can choose between a decadent Nuts Brownie with Milk Chocolate Whip Ganache and Caramel Lemon Sauce, and Dear Lilly Heart, an indulgent raspberry and white chocolate dish.

DEAR LILLY

88 Shop 4010, Level 4, IFC Mall, 8 Finance Street, Central

www.diningconcepts.com/restaurants/Deer-Lilly

(852) 2771 6060

Sunday to Thursday 11:30 am - 11:00 pm

Friday & Saturday 11:30 am - 12:00 pm
An amazing feast of Italian delights

Once you step inside Capriccio, you will immediately be greeted by an elegant and cozy Italian décor that is coupled with an outdoor seaside dining area which boasts a stunning view of the harbor.

Head chef Gianni Innocenti and his team of Italian chefs bring guests a myriad of authentic Italian cuisine, immersing them in a culinary experience that is full of love and passion. The tasting menu for 2 is highly recommended, featuring signature dishes such as PASSATELLI AL BRODO DI CAPPONE E GALLINA, which is a Passatelli dish made with eggs, parmesan and bread crumbs cooked and served in chicken stock, homely and delicious.

TAGLIATELE DI SALUMI E FORMAGGI ITALIANI is a classic Italian dish, and includes a selection of Parma raw ham, Salami Milano, Mortadella, Pecorino cheese and grana padano which gives a variety of flavors, a great choice for fickle minded foodies. Fancy something Italian with a twist of American nostalgia? SPAGHETTI ALL AMERICANA is the choice, with spaghetti served with tomato sauce and sumptuous beef meatballs.

Before ending the meal with a scrumptious tiramisu, remember to savour the MOSCARDINI IN ZIMINO, a refreshing baby octopus salad with chopped tomato, celery, carrot, onion and olive oil. Healthy eating definitely does not conflict with great flavour!

Six tips to enjoy a truly Italian meal

An Italian native, Chef Gianni gives diners 6 recommendations on how to eat like an Italian.

- “It is very classic for Italians to share their food on the same table, if you decide to share the dishes you have ordered please don’t hesitate to inform our staff!”
- “If you have ordered multiple kinds of dishes, it will be better to eat them one plate at a time.”
- “If you decide to order all at once and want it delivered at the same time, try not to mix the various flavors as this will defeat the purpose to experience the true taste of Italian dishes.”
- “If you have ordered pasta, make sure to eat it right away as temperature greatly affects its quality.”
- “If you still have room for dessert, kindly order after you have finished all your first and second courses first, and we will be more than happy to prepare something tantalizing afterwards.”
- “Good Italian food goes well with a glass of wine and we will help you to choose the most appropriate combination for your dishes.”

Take note foodies!

Italy is hailed as the culinary capital of the world, harbouring a plethora of lip-smacking culinary treasures. At Capriccio, Macau Fisherman’s Wharf, foodies will be able to savour all these amazing dishes and more.

Capriccio
Cape Town, Macau Fisherman’s Wharf
ring4r.capriccio@fishermanswharf.com.mo
(853) 8799 6338
12:00pm-15:00pm / 18:00pm-00:00am

Minchi Pizza
The Flavors of Macau in an Italian Pizza

(853) 8799 6338
Business Hours : 12:00 - 00:00
Cape Town, Macau Fisherman’s Wharf
In response to rising market demands for fresh and high quality products, South Stream Market offers a wide variety of handpicked products including meat, seafood, veggies, fruit, bakery, dairy, eggs, drinks & beverages, groceries, home products, personal care, pet foods and much more.

Priding itself in maintaining the highest standard of quality and freshness to make better eating every day, the brand sources the globe for organic, gluten-free, halal, paleo and baby products. It only imports wholesome, safe products from places with strict monitoring of health regulations, such as offering wild catch fish from the cleanest environments in the world and sustainably sourced.

The brand makes it easy for customers as all fresh meat and fish can be cut to your specifications and vacuum packed for your convenience. 100g packs tailor-made for babies are also available for sale.

Celebrating the premium products from around the world, South Stream Market has launched an artisan section with products such as Premium Organic Tea, Freshly Roasted Coffee, Locally baked Sourdough, Dry Aged Scottish Beef and unpasteurized aged cheese.

For over 25 years, the brand’s butchers have served the city’s top hotels and restaurants, and are now offering equally wonderful choices of food and delivery service, directly to your doorstep. There are shipments every week from New Zealand, Australia and Europe providing you daily with fresh products.

In view of the perishable nature of fresh and frozen foods, the brand maintains a cool chain at all times. To ensure that food is kept in its best condition, the brand has its own delivery team to do all the deliveries, 6 days a week, with cut off at 2pm for next-day deliveries.

In addition to selling the best quality foods, South Stream Market also helps you prepare, cook and serve. No matter if you are hosting a small intimate gathering, setting up a Pop-Up market, or organizing a large outdoor event, the brand’s professional catering team and private chefs have everything covered just for you!

That’s not all South Stream Market is now offering a generous discount for new customers. Enter promo code “FNW10D” during checkout of your first-time purchase and receive a 10% discount for 3 months. The code will expire on 30/11/2019. More delicious deals are also available on site.
As autumn comes and temperature drops, it is hotpot season again. Hotpots are easy to prepare, and can be enjoyed at many places, but we don’t want to settle for average do we?

At Seasons Hot Pot, you will find a variety of hotpots that are simply mouth-watering. Apart from the regular hotpot set menu which you can fully tailor what you want to include from fresh seafood such as giant grouper, shrimp and clams, to US Angus beef, fresh free ranch chicken, and seasonal vegetables, there is also the ‘Emperor Feast’ especially made for gourmets.

For this option, guests can enjoy assorted Japanese sashimi, and the popular stir-fried live Boston Lobster with garlic & chilli (3 pcs). This dish combines self-made garlic and pepper seasoning mixed with shrimp, dried squid, fresh chilli, and a total of over 10 herbs and spices, giving diners zesty and savoury flavours with every bite of the sumptuous lobster meat.

The highlight of the feast however is definitely the 4 catty ‘Gourmet Crab Cooked in 3 ways’, featuring Steamed Crab Body, Stir-Fried Crab Claws with Salt and Pepper, and Fried Rice with Crab Shell, utilizing the whole crab and making sure that every part can be thoroughly enjoyed.

When choosing the broth which is the heart and soul of any hotpot, the Macau Pork Bone Broth is highly recommended. It strictly uses the freshost pork drum which is rich in collagen, pork rib bones, pork skin, and chicken, and is boiled for at least 8 hours, making sure that every drop of essence and flavour is captured. White radish is added for added texture while the parsley helps bring out the flavours, simply the ultimate broth.

For those who would like to try out other dishes besides hotpots, there are a range of lip-smacking house specialities such as Roasted Chicken, Wok-Fried Beef or Lamb with Scallion, Stir-fried Lamb with Cumin, Sweet & Sour Pork, and more. Clay Pot rice is also a unique Chinese delicacy that must be tried. Choices include Red Jujube and Sliced Eel Clay Pot Rice, Black Bean Sauce Crispy Grass Carp Clay Pot Rice, Chicken and Mushroom Clay Pot Rice, and more.

Seasons Hot Pot at Macau Fisherman’s Wharf is the place to be to enjoy fantastic hotpots this fall.
Spreading joy with food

Chef Tiger Chan of Seasons Hot Pot at Macau Fisherman’s Wharf shares his secret to success.

Perhaps one of the most important things that a truly exceptional chef should possess is a love for food. Succeeding in the culinary world is a long and winded path with harsh competition, and it is this love that helped Chef Chan rise above adversity.

Chef Chan’s culinary journey began when he was only a child. He developed a natural interest for all kinds of great food that he encountered and savoured, and slowly but surely, this manifested into a passion for the culinary arts.

“Growing up, I’ve always loved trying different kinds of foods and am a big foodie. I discovered great joy when tasting exceptional dishes, and wanted to spread this joy to others, which ultimately led me to begin my journey as a Chef,” said Chef Chan.

Having been in the culinary world for over 20 years, Chef Chan still constantly look for ways to take his cooking to new heights. “Every time I travel, the first thing I do is to sample the local delicacies. I always have my camera with me when I eat, so I can capture the aesthetics of the dishes and how they are constructed as well as their taste to help inspire me in my own creations,” said Chef Chan.

Signature dishes of the chef include his coveted Huadiao Crab dish, perfect for November as it is a popular season to savour crab dishes. Only the highest quality Chinese mitten crabs are used, with each one precisely at 4 tael heavy. Then, the star of the show is added - a 20 year old Huadiao wine, which is coupled with other ingredients such as tangerine peel and licorice to be soaked with the crab for over 5 hours to capture the best flavours, making the dish one of customers’ absolute favourites.

“As a chef, one thing that I constantly remind myself is that there is always room for improvement,” said Chef Chan. “To be a better chef, one must never be content with the success they have and always look for ways to elevate themselves. Only through perseverance can greatness be achieved.”
Recognized as one of the ‘Top 10 Large Resort Ships’ by the Berlitz Guide to Cruising 2019-2020, World Dream is, by popular demand, bringing back its signature culinary program ‘Taste the Dream – Wine and Dine at Sea’. Redefining haute cuisine whilst reimagining the enjoyment of food and wine at sea, this culinary extravaganza of Dream Cruises will return this year with the launch of ‘A Taste of the Palace’, as it will take place at ‘The Palace’ onboard World Dream. Former British Royal Family chef to Queen Elizabeth II, Diana, Princess of Wales, as well as the Dukes of Cambridge and Sussex, Chef Darren McGrady will make his culinary debut at sea with Dream Cruises.

The Queen’s Feast
Chef McGrady was the former British Royal Family chef to Queen Elizabeth II, Diana, Princess of Wales, and Princes William and Harry. During Chef McGrady’s 15-year tenure at Buckingham Palace and Kensington Palace, he cooked for the Queen and the Duke of Edinburgh and their guests on a regular basis, and curated banquets for foreign heads of state. He also travelled with the royal family on tours around the world. As he does not own any restaurant, his collaboration with Dream Cruises is a dream-come-true for gourmands who long to experience his culinary expertise.

Chef McGrady will present the British Royal Family’s favorite dishes, including some of Princess Diana’s favourite courses: tomato and dill mouse, stuffed aubergine with a roasted rosemary bell pepper sauce, as well as Chef McGrady’s bread and butter pudding; Juniper Crusted Venison which is one of Queen Elizabeth II’s favourite entrees; as well as Supreme of Salmon Glamis, which is frequently served at Buckingham Palace State Banquets.

Guests would also be able to have a taste of Queen Elizabeth II’s favorite cocktail and Princess Diana’s preferred brand of white wine at Bar City on World Dream. What’s more, vegetarian options are available for The Queen’s Feast.

With over 140 suites, ‘The Palace’ of World Dream is the largest, dedicated ‘Luxury ship-within-a-ship’ area at sea, featuring the ‘all-inclusive, all-suite’ luxury concept onboard. Enjoy special privileges including priority check-in; dedicated service counter; free Wi-Fi access; complimentary set meal at selected specialty restaurants; and complimentary premium beverage package, alongside a 24-hour European butler concierge service, dedicated to providing you limitless fun and leisure time. On board The Palace, all guests can enjoy complimentary dishes available at selected inclusive restaurant, and a delectable array of chargeable à la carte dishes, vegetarian dishes and favorite wine tasting of the Queen and Princess Diana.

In addition to savouring gastronomic wonders, ‘Taste the Dream’ guests can rewind and have fun at exclusive themed workshops and captivating, exclusively arranged entertainments, including British garden party, British music night, millinery workshop, and ‘Make Your Own Blend’ workshop.

Dream Cruises
The Queen’s Feast
29 December 2019 - 3 January 2020
(5-night – Manila, Subic Bay)
3 - 5 January 2020
(2-night – Weekend Getaway)
(+852) 2317 7711
dreamcruiseline.com
As the weather turns and brings in a bit of chill in the morning, our taste buds start to awaken from the summer doldrums. With patrons’ epicurean welfare in mind, L’hotel Causeway Bay is celebrating the arrival of autumn with a Crabtastic Dinner Buffet at its Corner 18 restaurant. Sourcing crabs from around the globe, the chef team presents a kaleidoscope of hearty and irresistible crab dishes.

After a strategic reconnoitering stroll, I made a bee line for the Avocado and Green Mango Crab Meat Salad. The buttery avocado and the slightly spicy crab meat are a match made in heaven, with the taste sensation lifted further by the combination of green mango strips, onion and bell pepper. One simply couldn’t ask for a better start to a gourmet meal!

Then there is a whole series of crab delights to keep you busy. For an exquisite entree, you simply can’t go past the Steamed Egg White with Alaskan King Crab in Shaoxing Wine. It’s a sophisticated dish that should be consumed slowly in small bites in order to appreciate the finesse in its creation.

Next, the Singaporean Black Pepper Crab raises the spiciness up a notch, but is not too overpowering as to make the tongue feel numb. The black pepper serves to highlight the sweetness of the crab meat, and it does its job so well that once I delved into the dish, it was impossible to put on the brakes as I started with the shell and switched to the claws before finishing with the body and the legs. I am pleased to report there was zero wastage in the end.

As summer winds down, it’s the season crab aficionados have been pining for, and L’hotel Causeway Bay Harbour View has it all laid out for you, writes Andy Ng.

If you’ve missed any of these yummy starters, don’t worry, because every buffet patron would be served a complimentary dish of Deep-fried Alaskan King Crab stuffed with Salted Egg Yolk Lava. Deep-fried to golden brown and crispy on the outside, it makes an intriguing contrast with the texture of the molten lava inside.

Coming to the business end of the Crabtastic Buffet, we have specialty crab dishes offered on rotation. The Singaporean Chilli Crab and the Typhoon Shelter Steamed Crab were not featured for the evening, but I was just as happy with what’s on offer.

First, the Braised Crab with Ginger and Spring Onion is among the most popular choices for Hongkongers as it tantalizes the taste buds, but is not overly spicy. The crabs are underlain by some winter melon cubes which have absorbed all the goodness of the star attraction, and make a perfect complement for the dish.

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I decided to skip other crab dishes like the Steamed Glutinous Rice with Alaskan Crab Meat, and the Thai Style Crab Curry, as I was fast approaching full capacity, but there was no way that I would miss the Crab Congee. It’s a wonderful wrap-up for a most satisfying crab feast!

For the record, I should perhaps point out that, in addition to the above highlights, the dinner buffet also features a wide range of other delicacies, from appetizers, cold cuts, chilled seafood to hot dishes and Japanese favourites, not to mention the daily roast and the desserts!
The first surprise is that it's not easy to locate the restaurant, hidden as it is from the street frontage. So make sure you check your Google map carefully beforehand for Lyndhurst Terrace, which is a street, and not a terrace as the name implies.

You can probably deduce from the name TokyoLima that the restaurant serves a Japanese and Peruvian fusion cuisine, named Nikkei cuisine. This is not surprising considering that there has long been a sizable Japanese population in South America, dating back for more than a century.

Nikkei cuisine brings together Japan's love for fresh seafood and fresh, delicate flavours with the punchy heat and colourful zest of Peru. First-timers would do well to heed the restaurant's recommendations: you can choose from the list of Small Plates if you want a light bite; for those with a big appetite, go for the Larger section of the menu. The decision-phobic lot can always opt for the Chef's 'Feed Me Menu' @$490 per head, and all your troubles are over!

To make sure everybody is in a jovial mood, there is an array of intriguing signature cocktails, from Tokyo Affair to the quintessential Pisco Sour, not to mention sakes, wines, champagnes, beers, and mocktails for non-alcoholics.

Executive Chef Arturo Melendez has recently crafted the Henko (meaning 'change' in Japanese) Collection comprising more than 15 new dishes to add to the list of traditional favourites.

Peruvians love their raw fish as much as the Japanese, so you should definitely try their Akami Tiradito, which is Maguro (lean blufin tuna) served with sesame crackers, wakabi tobiko and black sesame citrus sauce, although just as refreshing is the Tuna & Watermelon Tartare which is accompanied by a soy citrus, sweet potato chips and avocado.

And of course, you can’t go past the quintessential Peruvian seafood dish of Ceviche. Go for the Ceviche Mixto, and you’ll enjoy the combination of the freshest Galician octopus, blanced prawn, seared scallop and crispy squid, all bathed in coriander tiger’s milk.

Switching from surf to turf, the Beef Tataki is a winner featuring thin slices of beef tenderloin with the perfect complement of a green mango salad and an aji amarillo emulsion. But for cooked meat, you should definitely go for the Pork Roll which comprises slow cook pork belly together with sweet potato, chalapayla and aji Amarillo sauce.

Finally, the sweet intoxication of the night comes in the form of Open Alfajor – a South American signature dessert that features an Alfajor cookie complemented with cream caramel pisco mousse and blueberry sorbet. Cool!

Nobody seems to be aware of the time as the evening progresses, and everybody is scaling new heights in their party spirits. That’s the vibe you get at TokyoLima!
New culinary chief at Island Shangri-La

Island Shangri-La, Hong Kong has appointed Uwe Opocensky as Executive Chef to oversee daily kitchen operations and spearheads the culinary direction of Restaurant Petrus, the hotel’s acclaimed contemporary French restaurant.

Uwe brings with him over 33 years of experience as a chef and in managing some of the very best kitchen brigades around the world. He is responsible for the culinary offerings and daily operations of the hotel’s eight restaurants and bar, including the Michelin-starred Summer Palace, the award-winning Lobster Bar & Grill and Nadaman, in addition to the hotel’s banquets and private events.

He also plays a leading role within the culinary team at Restaurant Petrus. With a complete conviction in modernising Petrus while maintaining its heritage charm, he is also keen on using innovative techniques, exclusively sourced ingredients and seasonal organic flavours to impress his loyal patrons.

“Food, to me, is more of an experience than just a meal,” says Uwe, “That’s why I like to encourage interaction with guests through gueridon service and a personal introduction of my dishes to excite their senses.”

To bring diners an elevated experience, Uwe will be crafting a new menu that houses heavily on seasonal ingredients imported from all over the world, while incorporating fresh produce from local farms as well.

A sought-after chef in the Hong Kong dining scene, Uwe is no stranger to the industry. He was previously the owner and executive chef of his eponymous restaurant, UWE, in tandem with his successful brand of restaurants, UWE by Uwe Opocensky.

Earlier in his career in Europe, he had the opportunity to cook for the likes of HrH The Queen, Prince Charles, former President Clinton and various other noted heads of state.

Uwe started his tenure with the Shangri-La Group in 2004 and 2006. During that time, he went on a six-month stage at the exclusive Aberdeen Marina Club in Hong Kong between 2006 and 2007. Before that, he held the same position from 2004 to 2006. He was the executive chef of ShangriLa Hotel, Kuala Lumpur from 2007 to 2016.

In celebration of its 50th anniversary, Hugo, the Hyatt Regency’s renowned European fine-dining restaurant, is presenting a 4-course Golden Classics Dinner.

From old to current classics meticulously crafted by Executive Sous Chef Josef Gallenberger, guests can opt for specialties of their choice and experience Hugo’s 50-year journey of excellence. For starters, there is the old classic: Baked Oyster Rockefeller with spinach, tarragon and parsley, or the Caesar Salad with romaine, crouton, parmesan, lemon, egg, olive oil and bacon, a current classic with the restaurant’s iconic table-side service, tailor-made to guests’ own preferences.

Then take a sip of Pigeon Consomme under the puff pastry dome, an old classic specialty with diced pigeon meat, celery root, carrot and sherry, which serves as a perfect palate cleanser prior to mains.

For mains, choose between the old classic Pheasant Souvarov, a whole pheasant marinated in cognac and filet gras truffle sauce, served table-side, or the current classic Whole Dover Sole Meuniere with brown butter, lemon and white wine, together with two side dishes.

Finish the dinner on a high note with the signature Crepes Suzette, flamed table-side with caramelised orange sauce, Grand Marnier and French vanilla ice cream; Hamachi from Kyushu freshly carved, not to mention the Tuna and salmon Roe Gunkan Sushi.

Other highlights include Double-boiled abalone, red dates and wolfberry soup and Soft shell crab tempura, while buttery Foie Gras and Traditional beef Wellington are served at the Western hot station and teppan station.
Located in the heart of Central, one-Michelin starred Duddell’s Hong Kong serves authentic Cantonese cuisine within a beautiful art space. This autumn, Executive Chef Li Man-Lung has crafted a special menu for the hairy crab season.

The coveted hairy crab is renowned for its sweet flesh and buttery roe, and is now available at Duddell’s within a six-course tasting menu and limited-time a la carte dish options.

Guests will be able to savour Hokkaido hairy crab in myriad forms, thanks to Chef Li’s seasoned hand. A total of 8 new Hairy Crab Dishes will be on offer, including crowd-pleasers such as Xiaolongbao with Hairy Crab Coral; classic hairy crab pairings such as Scrambled Eggs with Hairy Crab Coral, Hairy Crab Leg Meat and Conpoy and Crispy Rice with Hairy Crab Coral; and dishes that showcase Chef Li’s technique, such as Steamed Grouper Roll with Hairy Crab Coral and Asparagus and Pan-fried Tiger Prawn stuffed with Hairy Crab Coral.

For the ultimate hairy crab experience, opt for the chef’s six-course degustation menu priced at HK$1,688+10% per person. Comprising select seasonal dishes, the menu surprises and delights with courses such as Double-boiled Black Goat Soup with Kanto Sea Cucumber and Steamed whole Hokkaido Hairy Crab (210g), among others. Additional steamed fresh Hokkaido hairy crab is priced at +HK$728 per 260g, and may be requested upon ordering the hairy crab set menu.

According to Chinese traditional beliefs, crab is considered part of the ‘cold’ category of foods, and must be balanced with ‘hot’ elements such as Chinese rice wine and ginger. Guests may opt for three pairing choices of yellow wine flights for an additional HK$588+10% per person.

Duddell’s Hong Kong unveils a menu featuring seasonal Shanghainese hairy crabs farmed in Hokkaido, Japan.

Duddell’s Hong Kong
3/F, Shanghai Tang Mansion, 1 Duddell Street, Central
2525 9191

6-Course Hokkaido Hairy Coral Crab Tasting Menu

Hairy Coral Crab Appetiser Combination
Xiaolongbao, hairy crab coral, chilled yam, Japanese sesame sauce, crispy rice, hairy crab coral
Steamed whole Hokkaido Hairy Crab (210g)
Double-boiled Black Goat Soup with Kanto Sea Cucumber
Steamed Grouper Roll with Hairy Crab Coral, Asparagus
Fried Glutinous Rice, Hairy Crab Coral, Hairy Crab Leg Meat
Duddell’s dessert selection

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Steamed Grouper Roll with Hairy Crab Coral, Asparagus
Fried Glutinous Rice, Hairy Crab Coral, Hairy Crab Leg Meat
Duddell’s dessert selection

Other oyster dishes include
Baked US oyster with port wine
Sautéed US oyster with crab meat and sea urchin
Crispy US oyster with spicy sauce
Crispy US oyster with garlic and red chilli
Braised US oyster with ginger and onion in casserole
Baked US oyster with Sing Yin signature XO chilli sauce

SING YIN CANTONENSE DINING
1/F, W Hong Kong, Kowloon MTR Station
1 Austin Road West, Tsim Sha Tsui
3717 2848
Andrew Lau, Group Pastry Chef at Mina House, has a feverish passion for recreating classic desserts and baking sweet delights for his own daughter at home. With the launch of this new initiative every Saturday from 4 to 5:30 pm, families can roll up their sleeves and have a fabulous time in the afternoon learning to make cupcakes and chocolate oats cookies, before turning their attention to the scrumptious free-flow dessert trolleys.

The decorated trolleys feature a delightful selection of homemade desserts, including earl grey opera cake, green tea shiso layer cake, rose strawberry cupcakes and mini lemon tarts.

The 3,000 sq.ft. Mina House takes its name from the Japanese word for ‘everyone’, and offers diners of all persuasions and appetites an innovative and enticing menu of thoroughly Instagrammable creations. Designed by acclaimed Japanese artist Yasumichi Morita, the dining room is aglow in honey-hued timber, with touches of ivy green, and caters to 70 guests.

The baking workshop is priced at HK$258 + 10% per person or HK$358 + 10% for one adult and one child. Remember to book in advance as the workshop will happen ONLY if there are at least four attendees to join each Saturday. For reservation and inquiries, please call 2885 3320 during opening hours.

Mina House up at The Peak Galleria is hosting a special Baking Workshop every Saturday for adults and kids, followed by a yummy dessert free-flow session.

FRANCIS Galleria is hosting a special Baking Workshop every Saturday for adults and kids, followed by a yummy dessert free-flow session.

Shakshuka your way into the weekend!

With hearty Israeli favourites like Shakshuka and Sabich on the brunch, this is one neighborhood eatery determined to add a touch of Middle Eastern autumnal flair to weekends.

Shakshuka – meaning all mixed up – is a classic Israeli dish combining much-loved brunch hero ingredients including poached eggs, tomatoes, green peppers and harissa. Served three ways, Chef Asher has reinvented the Shakshuka wheel and catered for lovers of the dish in its traditional form, along with green (creamy yogurt, rich feta and zingy silverbeet) and spicy shakshuka (delicious lamb kofta and fermented chilli) variations, answering the prayers of veggies and carnivores on the brunch boat.

Available on Saturdays, Sundays and Public Holidays, the new brunch menu is available from 12 to 3pm, and includes a selection of four mezze for sharing, a choice of main and dessert. If you are on the hunt for a healthy high protein and low calorie lunch or a hangover bite later in the day, FRANCIS will serve up the lot.

The meze to share includes hummus, beef cigars, halloumi and avocado salad with shanklish – a dried yogurt topped with grated za’atar.

For mains, Chef Asher has taken inspiration from a Saturday favourite in his hometown of Tel-Aviv with the sabich – a sandwich based on a traditional Iraqi Jewish recipe.

FRANCIS has recreated the tantalizing flavours of this street food favourite in a contemporary way consisting of a floury pita, fried eggplant, hard-boiled egg, Israeli salad, parsley and tahini sauce. This pita is served amba, a Middle Eastern spiced mango sauce.

For mains, guests can also enjoy the grilled wagyu skewers with pomegranate, freekeh and caramelised onion.

The meal comes to an end with a chef’s choice dessert and guests can expect creative Middle Eastern sweet treats like tahini mousse and malabi – a traditional Israeli milk pudding, served with a variety of fruits.

A delicious selection of light refreshing spritzers will be served throughout the brunch and a 30 day claypot aged pomegranate negroni made up of grapefruit gin, vermouth, campari and fresh pomegranate seeds.

FRANCIS

G/F, 4-6 St. Francis Street, Wan Chai

3101 9521
Ovaltine treats are back!

The nutritious malt beverage Ovaltine is a well-known drink that many Hongkongers grew up with. With its delicious chocolatey malt taste and nutrition, it is one of the favourite everyday drinks of Hongkongers without a doubt.

Churros with Dips is creatively crafted with the inspiration from the Chinese fried dough and Spanish churros. It is freshly prepared by mixing flour, baking powder and salt until smooth, which is then cut into strips and fried until golden brown for a crispy sensation. The assortment of dipping sauces includes Ovaltine sauce, Ovaltine malted milk sauce and dried strawberries. Ovaltine malted milk sauce is simply divine, and complements the churros so well.

Jörn Henninger, Executive Chef of ZERO, brings Ovaltine into this classic cheesecake. The hollowed cheesecake is filled with melting Ovaltine sauce, making it Instagram-worthy! It is topped off with raspberry, blueberry, silver leaf and popping candies.

At Made in HK, Executive Chef Kevin Chan combines Ovaltine with lamb rack, making a perfect combination of local specialties! To give the lamb rack a unique Ovaltine flavor, he seasons it with coffee ground and Ovaltine sauce before they are gently baked. It creates an incredible fragrance that stimulates your senses. Bringing a tangy feel on the palate, the Ovaltine gravy sauce takes the dish to the next level!

At Made in HK X Ovaltine

Pizzeria ZErO and Made in HK Restaurant are collaborating with Ovaltine again and present a series of playful yet scrumptious treats.

Ovaltine Lamb Rack

Made in HK X Ovaltine

With a new look and exciting new menus, LEE Lo Mei has taken inspiration from the roaring 1960’s. The restaurant’s signature turquoise exterior framing remains, whilst an interior pallet of yellow, green and beige complements the时空复古 style furnishings. Upholstered old-school booths and porch round bar tables, ideal for sociable meal times, complete the retro vibe.

Shaking up Central’s lunch time scene is a new star-studded set-lunch menu, inspired by classic Hong Kong movies and actors. Every set is served with Floating Scholar Soup based on Stephen Chow’s film ‘Flirting Scholar’ which he directed and starred in, and Justice Bao named after the TV soap opera.

The main courses ensure there’s something for everyone with meat, fish, seafood, and vegetarian choices. Highlights include Wagyu Rouge, named after 1980’s romantic film ‘Rouge’, a sizzling steak with slow cooked Wagyu cheek in a punchy black pepper sauce. Another highlight is Veggie Together, named after the TV soap opera.

With a new look and exciting new menus, LEE Lo Mei epitomises the retro dining trend through vibrant old-school-style interiors, and nostalgic foods that tell the stories of Hong Kong’s past by recreating the city’s favourite flavours.

Ushering in a new interior look and feel, LEE Lo Mei has taken inspiration from the roaring 1960’s. The restaurant’s signature turquoise exterior framing remains, whilst an interior pallet of yellow, green and beige complements the时空复古 style furnishings. Upholstered old-school booths and porch round bar tables, ideal for sociable meal times, complete the retro vibe.

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Celebrity Master Baker debuts in Hong Kong

Gontran Cherrier, the fourth generation French baker and globally recognised pastry chef has opened his first boulangerie and restaurant in Hong Kong’s newest retail destination, K11 MUSEA.

Famed for the freshest and crunchiest baguettes along with perfectly crisy yet moist croissants, Gontran Cherrier is set to bring an elevated baking experience to the Hong Kong scene.

Born into a family of passionate bakers, Gontran’s love of baking began when his family opened a boulangerie in Paris when he was just eight years old. Honing his talent alongside some of the best in the business, Gontran has built a pastry empire including over 50 stores worldwide with numerous cook books and TV appearances thanks to his passion, natural skill and love of re-working classic creations with a fresh, French twist.

Across K11 MUSEA’s Food Playground, the 3,500 square ft. Gontran Cherrier space encompasses an open bakery emitting aromas of freshly baked goods, an 80-seat restaurant along with a comfortable communal table, a café area with seating as well take-away coffee, and a retail space for take-home baked goods.

Every day, guests can see Gontran’s team of bakers in a state-of-the-art, open-plan kitchen prepare and knead dough, create mini-masterpieces and put finishing touches to baked fineries, spanning croissants, patisserie cakes and cookies.

Breads are baked daily on the premises using flour and butter imported directly from France, ensuring the bread tasted in Hong Kong, is identical to those from the original concept in Montmartre, Paris. Old artisan favourites are nestled alongside revisited colourful and spicy breads with surprising flavours, aromas and textures blending together. Like the cuttlefish ink and black sesame seed bread, using natural black hue ingredients, a trademark of Gontran; and spicy curry cereal bread, using a homemade curry powder of turmeric, cinnamon and dry mustard seeds.

The quartet of outlets also includes a pastry pairing with premium GC Signature Blend coffee, roasted from 100% Arabica beans, with soft acidity, syrup like sweetness and a nutty finish.

Savoury dishes include classics like French Onion Soup (HKD78) accompanied by a crunchy baguette – just like in Paris. For a lighter lunch guests can try the freshest Tomato Salad (HKD128) with creamy burrata. Taking inspiration from the famed squid ink bread in the bakery is the Squid Ink Risotto and Seafood (HKD120), a rich and warming dish.

In an exclusive collaboration with My Melody, the beloved white bunny best known as Hello Kitty’s best friend from the Sanrio universe, Vive Cake Boutique unveils a whimsical cake collection and high tea set.

In an exclusive collaboration with My Melody, the beloved white bunny best known as Hello Kitty’s best friend from the Sanrio universe, Vive Cake Boutique unveils a whimsical cake collection and high tea set.

“Sanrio’s brand philosophy of Small Gift, Big Smile is one that I most admire,” shares Vivien Lau, Founder of Vive Cake Boutique. “It is our pleasure to extend this philosophy to share with Hong Kong’s dessert lovers.”

Comprising a two-tier tea-platter, My Melody Tea Party Afternoon Tea features sweet favourites such as Marshmallow Pop, Lemon Curd Macaron, Apple Tart topped with My Melody Butter Cookie, Vanilla Sponge, Strawberry and Mascarpone Mousse Cake and Scones with Clotted Cream and Jam, as well as savoury delights such as Garbanzo Bean Spread with Smoked Salmon Toast and Mentai Spaghetti. The tea experience is complemented with tea or coffee—embracing the My Melody design on the milk foam of the coffee.

For an indulgent celebration with family and friends, My Melody Uni-cone is the perfect treat. It is coated in a pastel pink and yellow buttercream, topped with a My Melody and heart-shaped watercolour sugar print, floating amidst a ‘cloud’ of meringue treats, macaron, cotton candies, and topped with a signature upside-down ice cream cone.

Available in 7 flavours, My Melody Uni-cone can be enjoyed in Red Velvet Buttercake with Cream Cheese, Earl Grey Cake with Earl Grey Cream Cheese, Banana Cake with Chocolate Buttercream & Crunchies, Hazelnut Cake with Hazelnut Buttercream with Chopped Hazelnut, Vanilla Sponge Cake with Mango and Yuzu Mousse, Rich Chocolate Cake with Chocolate Ganache, and Pistachio Cake with Pistachio Buttercream with Chopped Pistachio.

Vive’s signature ‘handmade with love’ cupcakes, macarons, cookies, confections and tailor-made cakes for weddings and special occasions, are all made from scratch with less sugar and finest ingredients sourced from all over the world.

Gontran Cherrier space encompasses an open bakery emitting aromas of freshly baked goods.
Whiskies from long-closed ‘ghost’ distilleries

Johnnie Walker has announced the release of Johnnie Walker Blue Label Ghost and Rare Glenury Royal.

This latest launch marks the third in the series of special releases crafted using irreplaceable ‘ghost’ whiskies from a small number of iconic distilleries that closed many years ago. “Shining a light on this hidden treasure of the whisky world is something we’ve wanted to do for some time,” said Johnnie Walker Master Blender Jim Beveridge. “This indulgent new limited edition provides us with a wonderful opportunity to explore the remarkable layers of rich fruit found in every drop of Johnnie Walker Blue Label.”

At the heart of this whisky lies the Highland single malt Glenury Royal, from the distillery of the same name that shut its doors in 1985. Its colourful history is as exceptional as its uniquely rich and fruity whiskies.

Founded in 1825 by Captain Robert Barclay - a Member of the British Parliament and the first man to walk one thousand miles in one thousand hours - the distillery was destroyed by a devastating fire only two years after it opened. Under Barclays tenacious leadership, it flourished to become one of only three Scottish distilleries to enjoy a royal title. Today’s range of award-winning whiskies includes Johnnie Walker Red Label, Black Label, Double Black, Green Label, Gold Label Reserve, Aged 18 Years and Blue Label. Together they account for over 10 million maturing Scotch whiskies has the richness and character required to intricately craft Johnnie Walker Blue Label.

At the time was right to explore its exceptionally rare whisky, carefully watching over our dwindling stocks of this incredible ‘ghost’ whisky. Only 1 in 10,000 casks in the distillery’s unparalleled reserves of over 10 million maturing Scotch whiskies has the richness and character required to intricately craft Johnnie Walker Blue Label.

Today’s range of award-winning whiskies includes Johnnie Walker Red Label, Black Label, Double Black, Green Label, Gold Label Reserve, Aged 18 Years and Blue Label. Together they account for over 18 million cases sold annually (IWSR, 2017). Johnnie Walker Blue Label Ghost and Rare Glenury Royal is bottled at an ABV of 43.8%, and is available in Hong Kong from November 2019 onwards at a RRP 2,988 HKD for an 750ml bottle. Each bottle in this special release is individually numbered.

Shen pointed out that around eighty parcels of wine were tasted by the Cloudy Bay blending committee, with only the very best parcels chosen for the blend. “This vintage is likely to be remembered as one of the great Marlborough vintages, as we have created a Sauvignon Blanc that perfectly balances ripeness and freshness,” said Shen. “The quality is a testament to our great vineyards, our hardworking teams and a season where everything just came together.”

Cloudy Bay is a foundation member of Appellation Marlborough Wine (AMW), an organisation designed to protect the integrity, authenticity and brand value of wines produced in Marlborough. Sauvignon made under the AMW banner must be 100% from Marlborough, be made from lower-yielding vines, and be made and bottled in New Zealand. Cloudy Bay’s 2019 Sauvignon carries the AMW logo on its label.

Cloudy Bay has recently released its 2019 Sauvignon Blanc, an excellent vintage from Marlborough, New Zealand.

At a tasting event at Popinjays of The Murray Hotel, Yang Shen, Estate Director of Cloudy Bay, explained the weather conditions that contributed to this expressive yet characteristic vintage. The season started with an early budburst after a mild winter and warm early spring. Cool and unsettled weather came through the region in late spring, around the time of flowering, leading to lower yields than average. This unsettled weather was replaced after Christmas with consistently warm and dry conditions, which extended all the way into the harvest, allowing fruits to ripen evenly on the vines. With almost perfect conditions over harvest, the grapes were picked at ideal maturity, proving concentrated and complex.

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Cloudy Bay has recently released its 2019 Sauvignon Blanc, an excellent vintage from Marlborough, New Zealand.

At a tasting event at Popinjays of The Murray Hotel, Yang Shen, Estate Director of Cloudy Bay, explained the weather conditions that contributed to this expressive yet characteristic vintage. The season started with an early budburst after a mild winter and warm early spring. Cool and unsettled weather came through the region in late spring, around the time of flowering, leading to lower yields than average. This unsettled weather was replaced after Christmas with consistently warm and dry conditions, which extended all the way into the harvest, allowing fruits to ripen evenly on the vines. With almost perfect conditions over harvest, the grapes were picked at ideal maturity, proving concentrated and complex.

Shen pointed out that around eighty parcels of wine were tasted by the Cloudy Bay blending committee, with only the very best parcels chosen for the blend. “This vintage is likely to be remembered as one of the great Marlborough vintages, as we have created a Sauvignon Blanc that perfectly balances ripeness and freshness,” said Shen. “The quality is a testament to our great vineyards, our hardworking teams and a season where everything just came together.”

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Wine & Beverage

Under the Californian sun

The 2016 vintages of Jackson Family Wines’ Californian wineries, Verite and Cardinale, were so distinguished that Christopher Jackson, Proprietor, has made a special trip to Hong Kong to introduce them.

From its collection of more than 50 renowned brands, Verite and Cardinale represent two of the most prestigious Californian wineries. Jackson is pleased to point out that their 2016 vintages were rated between 97 and 100 points from preeminent wine critic Lisa Perrotti-Brown, Master of Wine and Editor-in-Chief of Robert Parker Wine Advocate.

At a wine pairing dinner held at The Legacy House in Rosewood Hotel, guests were treated to three blends of Verite: La Musse (Merlot-based), La Joie (Cabernet Sauvignon-based) and Le Desir (Cabernet Franc-based), and Cardinale 2016 Cabernet Sauvignon.

Verite

Founded in 1998 to embody the timeless traditions of France and the limitless possibilities of California, Verite is located in Sonoma County, California where vigneron Pierre Seillan carefully crafts each of the winery’s three distinctive blends from a mosaic of more than 50 micro-crus.

In 2016, Seillan worked with nature by carefully adapting pruning techniques to each micro-cru to develop grapes that would produce elegant and age-worthy wines. With a moderate summer growing season aided by some cooler late August days, 2016 provided the ideal conditions for slower ripening grapes, resulting in less sugar accumulation and good acidity levels. The two-week cultivation process at Verite has delivered a 2016 vintage where sophistication and finesse shine through.

Cardinale

Cardinale was born in 1982, with a mission to produce a singular Cabernet Sauvignon from the highest-quality vineyards in Napa Valley. Mountain-grown grapes have increasingly emerged as the foundation for the Cardinale blend – particularly those from Mount Veeder and Howell Mountain. All sub-appellations of the region are considered, and grape sources could change from year to year, to create the most distinctive wine from each vintage.

Today, Cardinale has surpassed all expectations. Limited in production, it is a powerful and seamless Cabernet Sauvignon, with a track record for drinking deliciously upon release and maturing beautifully in the cellar.

"With every vintage I strive to find the balance points across an artist’s palette of appellations and vineyards and the flavors that define them," notes Christopher Carpenter, winemaker at Cardinale. "This is the promise of Cardinale – a wine that delivers a unique signature and expression that is defined and driven by the vintage rather than any singular vineyard."

The 2016 is, says Carpenter, a melange of blackberry, dark cherry, blueberry pie, mocha, slate, graphite, and toasted vanilla that will awaken you to the incredible vintage that was and is the vintage.

My top choice

My favourite of the evening has to be the Cardinale 2016 Cabernet Sauvignon, a deep garnet-purple coloured 2016 Proprietary Red Wine that is blended of 89% Cabernet Sauvignon and 11% Merlot.

The wine notes say: “It opens with compelling chocolate box and licorice scents over a core of black and red currants, warm plums and baking spices with hints of cedar chest and pencil lead. The palate is full-bodied with layers of cassis and kirsch flavours framed by firm, gravelly tannins and fabulous freshness, finishing long and spicy.”

I must confess my inability to detect all these nuances, but the wine certainly pairs well with the exquisitely roast, and especially the delectable Deep-fried Duck with Mashed Taro. And that’s all that matters!

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