The GOURMET GUIDE
Classic French Tea Salon in Hong Kong

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The Only 360° Revolving Restaurant in Hong Kong
Well Know for Its “A La Minute Buffet Concept”

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Every cloud has a silver lining

It is with mixed emotions that we compile this year’s edition of The Gourmet Guide.

First, our heart goes out to the many restaurateurs who had to brave the double whammy of last year’s social unrest and this year’s Covid-19 epidemic. They have displayed an admirable level of courage, responsibility and persistence in toughing it out, and deserve our whole-hearted support when circumstances allow.

We were still urging our readers at the beginning of the year to resume dining out in support of the F&B industry, before the onset of the virus threw a spanner in the works.

Both in response to and in anticipation of the pandemic development, government has progressively tightened the precautionary rules and restrictions for the dining scene in consultation with the industry, and our restaurateurs have no option but to comply in the interest of the community at large.

It should be pointed out that, even without the intervention of officialdom, the industry has already taken the initiative to tighten hygienic measures in the interest of patrons’ welfare. It is, of course, still possible to dine out provided you meet the headcount requirements.

Meanwhile, the industry has also come up with innovative ideas to lessen the blow. I don’t know about you, but some of the promotional menus being offered are of such superb value that they are simply irresistible. But if you still want to play safe, the restaurants are all geared up for takeaway and delivery as well.

There is light at the end of the tunnel. China has already led the charge in suppressing the spread of the virus; and we keep reading unconfirmed reports of breakthroughs in medication in various parts of the world. And if the 2003 SARS experience is of any reference value, chances are the virus will dissipate with the arrival of summer’s higher temperatures.

We have prepared for the worst, let’s now hope for the best!

Andy Ng
Features Editor
Eating well and healthy

Dedicated to providing high-quality, safe and innovative products at a reasonable price, German Pool has launched Steam and Grill Oven (SGO-2140M), perfect for those looking for a contemporary and healthy lifestyle.

As an amalgam of the steamer and the oven, the upgraded free-standing Multi-Functional Steam Oven locks the moisture and taste in food with steam, giving it crispiness with the cutting edge 3D Heat Circulation Convection system that evenly distributes heat to every corner inside the oven, ensuring even and thorough cooking, making the food crispy on the outside but tender on the inside.

Using its 8 preset functions, including steaming, baking, steam-baking, oven-frying, pre-heating, fermenting, de-frosting, and de-scaling just with a simple press of a button, along with the 31 recipe presets including pizza, yoghurt, cheesecake, and baguette, you can now make your own artisanal cuisine with ease and convenience.

With the high-precision digital heat control and ultra-wide temperature range (30°C-230°C), this steam oven can cook any type of food at its most suitable temperature, helping you to preserve water content of the food to lock in the nutrients, simultaneously expelling excessive fat, or heat the food thoroughly from all angles at ease.

The matte black oven body has a sleek build but a large capacity of 40L. You can fit whole chicken and fish in the oven easily. Cooking in separate layers is also possible with this large capacity.

The control panel consists of a touch panel and a turn knob. The cooking mode, time and temperature are shown clearly on the display.

The inner walls of the oven are built with quality 304 Food Grade stainless steel making it strong, durable, heat-conductive and easily to clean.

The water tank has a volume of 1.4L. After a full refill, the Steam function can operate for 2 hours continuously.

The intelligent built-in lighting makes monitoring the cooking process easier, while the automatic power-off function helps save electricity.

The 4-tier free height adjustment baking tray slots in the oven allow flexibility in placing food of different amounts and sizes. You can cook numerous dishes at once with these slots.

The oven is also very safe to use. The no-scorch double-glazed oven door is very heat-resistant, and its surface is only 40°C when the oven is cooking. What’s more, the child lock freezes the control panel after activation so that accidental operation and household accidents involving children can be avoided. Cleaning is also made easier with this function.

From Monday Poach To Sunday Roast

ALL NEW 2-IN-1 STEAM & GRILL OVEN

Forever chasing that perfectly plump roast chicken? German Pool 2-in-1 Built-In Steam & Grill Oven with 30°C - 250°C Range Precision Control + 360° Heat Circulation Convection System grills it to a crisp outside, while steaming retains all the nutrients and juiciness inside. 1.3L external water tank lets you add water midway without having to open the heat resistant triple-glazed oven door, avoiding heat loss or scalding. From Monday breakfast poached egg to Sunday roast, this baby does it all!
Earlier last year, Masterchef Angelo Aglianó brings over two decades of experience in culinary arts to the Michelin-starred Tosca di Angelo at The Ritz-Carlton, Hong Kong to satisfy the most discerning palate with Mediterranean-inspired cuisines that feature premium seasonal ingredients sourced from Italy, and executed with precision and finesse.

Growing up in Sicily by the Mediterranean seaside, Chef Angelo found his passion for cooking through catching and preparing fish with his father, a professional fisherman. He entered the culinary scene at a tender age of 14. Such upbringing shaped his strengths which exemplify the umami of the fruits of the sea.

Commenting on his vision for Tosca di Angelo, Chef Angelo underscores the growing recognition for Italian fine dining in Hong Kong. “My vision is to grow Tosca di Angelo into a culture of gastronomic excellence,” he says. “The crux is in magnifying simple dishes into refined and elegant gourmet, all the while highlighting the beauty of Mediterranean ingredients.”

“My culinary philosophy is to stay true to the original tastes and traditional recipes from my childhood and translate them into the elegance of a fine dining restaurant,” Chef Angelo explains.

A bounty of experience

During his prolific career, Chef Angelo has worked at a slew of the world’s most reputable and prestigious restaurants including the prestigious L’Atelier de Joël Robuchon. Since 2008, Chef Angelo has worked closely with culinary maestro Joël Robuchon who cast profound influences on his cooking philosophy and technique. Starting at Joël Robuchon in Monaco, Chef Angelo quickly rose up through the ranks thanks to his immaculate skills and genius. He later helped with L’Atelier de Joël Robuchon’s expansion in Asia. During Chef Angelo’s tenure at L’Atelier de Joël Robuchon in Hong Kong, the restaurant garnered three Michelin stars.

In 2016, Chef Angelo decided to branch out on his own, opening his own restaurants in Taipei and Hong Kong. Fast forward to 2019, Chef Angelo was not about to rest on his laurels. Taking the culinary helm at Tosca di Angelo as the director, he endeavors to elevate the restaurant to new heights.

2020: what’s in store?

As the epitome of Italian fine dining, Tosca di Angelo’s high ceilings, stately fountains, and majestic chandeliers emit a Romanesque and stylish ambience. At the haute restaurant, guests embark on a gastronomic journey that features exceptional food served against the stunning backdrop of Victoria Harbour.

Aside from everyday dining, Tosca di Angelo also offers private dining experiences for special celebrations, with two elegant semi-private rooms, and a cozy private room Floria for more intimate parties.

With a commanding vista of Hong Kong’s skyline, the open kitchen allows guests to see the culinary magicians at work. Drawing inspiration from the local ingredients whilst bringing a host of culinary experience, Chef Angelo creates exciting seasonal menus every three months.

Chef Angelo’s philosophy and savoir-faire are evident in his latest seasonal dishes. The suite of epicurean delights includes Hamachi Carpaccio with Sicilian Condiment and Oscietra Caviar, Spaghetti Mancini with Sea Urchin and Fresh Wasabi, as well as premium Lamb Shoulder and Potato with Provolone Cheese and Truffle Sauce.

With rigorous attention to detail and profound respect for ingredients, Tosca di Angelo, under the helm of virtuoso culinary artist Chef Angelo, is all set to offer inimitable Italian fare that bedazzles, excites and delights.
Hong Kong secures 8 entries on the 2020 list of Asia’s 50 Best Restaurants

Hong Kong is placed second (with 8 entries) among the twelve countries and territories included in the latest list of Asia’s 50 Best Restaurants, closely followed by Singapore and Thailand (both with 7 entries), while Japan tops the league with 12 entries.

The 2020 list of Asia’s 50 Best Restaurants was announced in a virtual event streamed throughout the region. Now in its eighth edition, the 2020 list sees Odette in Singapore secure the No. 1 spot for a second year.

The top honour for Hong Kong goes to The Chairman which rises nine places to No. 2. Other returning favourites include Belon (No. 4); Vea (soaring 22 places to No. 12); Neighborhood (No. 19); Seventh Son (No. 25); Amber (No. 31); 8 1/2 Otto e Mezzo Bombana (No. 32); and Lung King Heen (No. 33).

Belon, SoHo’s neo-Parisian bistro, has continued its climb from No. 40 in 2018 to its latest position at No. 4. Helmed by Chef Daniel Calvert, the restaurant has consistently delighted Hong Kong’s diners with its thoughtful yet unfussy renditions of classic French dishes.

Amber is also the recipient of the Sustainable Restaurant Award in recognition of Chef Richard Ekkebus’s efforts to introduce a progressive, dairy-free menu, explore new ways to minimize waste and limit the restaurant’s carbon footprint.

“Our aim, in a city of over-consumption and over-indulgence, has been to lead the path in a form of sustainable luxury without exhausting our natural resources,” says Ekkebus. “And this has been proved feasible.”

“If we want to protect our planet, its natural resources and safeguard it for the generations to come, immediate action by every single restaurant, bar, hotel is urgently needed,” he adds.

Across the bridge in Macau, Sichuan Moon in Wynn Palace is the recipient of the Highest New Entry Award with its impressive debut on the list at No. 23. It is helmed by Chef Andre Chiang after closing his much-lauded Restaurant Andre in Singapore.

The only other winner in Macau is Wing Lei Palace, climbing 14 places to No. 22.
Opened since August 2019, K11 MUSEA is designed to enrich consumers’ daily lives through the power of creativity, culture and innovation – a combination that also embraces the immersive experience of gastronomy.

A brainchild of entrepreneur Adrian Cheng of the New World Group, K11 MUSEA is the latest cultural-retail destination at Victoria Dockside on the Tsimshatsui waterfront that is designed to incubate creative talents and promote cultural dialogue. A major component is its alluring array of multicultural gastronomic offerings that combine heritage and tradition with modern dining concepts.

Artisan Lounge
Located at the hub of the Opera Theatre at K11 MUSEA, Artisan Lounge offers an all-day afternoon tea experience with its elegant bar and bespoke boutique for premium teas, handcrafted confectioneries and high-quality souvenirs. Its executive lunch menu is inspired by craftsmanship – the Barbecued Iberico Pork is, for example, from the famous ‘Fan Guan’ at the Hong Kong Golf & Tennis Academy.

Ginza
First opened in 1981 at New World Center where K11 MUSEA now stands, Ginza has made a triumphal return to the absolute delight of local foodies. Its signature dishes include Eel Rice, Grilled Silver Cod and Turtle Soup.

Lilium by Gitone
Founded by local artist Terence Lee and wife Clara Chong, the restaurant is an open platform for artisans, offering a unique Art x Dining experience. Its signature dishes include Classic Italia Prochetta; Smoked Hanwoo Beef & Cep Sauce; and Platter of Five comprising Lobster Salad Tartlet, Salmon with Spicy Sauce Tartlet, Drunken Abalones with Urchin and Scallop, and Creamy Crab Tartlet.

IE Sushi & Teppanyaki
Meaning ‘home’ in Japanese, IE aims to make diners feel at home. Its signature dishes include Seared Sole with Black Truffle and Morel Mushroom butter sauce; A5 Hida Wagyu Chateaubriand with Herb-infused sea salt; Crispy Roll with Cod Milt and 24-month Parma Ham; and Torched Spiny Lobster with Nyohou Strawberry and Black Truffle. You can also nip out to the balcony for an exclusive harbour view.

Mr. Ming’s Chinese Dining
An avid fan of Chinese art, a poet, a collector of historical artifacts and a lover of food and wine, the owner shares his collection of secret recipes, artwork, coins and boutique wines in the restaurant. Its signature dishes include Roasted Peking Duck and BBQ Iberico Pork.

TIRPSE
TIRPSE is the French word for ‘spirit’ spelt backwards. Its original branch was the fastest restaurant to be awarded a Michelin star – within two months of its opening in Tokyo in 2015. It has also been named a Diners Club World Best 50 Restaurant in 2017. Its contemporary French-Japanese fusion cuisine boasts signature dishes like Guinea Fowl with carrot and girolle; Branchiostegus with clam and yuzu; and Guinness Ice Cream.

Shu K & K Bar
This bar offers guests a sumptuous space to gather and explore a tantalising world of flavours. Their imaginative cocktails and light bar bites complement the fire of Sichuan cuisine, with inspirations drawn from the Spice Road. Its signature dishes include Kung Pao Prawns, Grilled Beef Ribs, and Baiju Opera Cocktail.

Tominokoji Yamagishi
This Michelin-starred Omakase restaurant hails from Kyoto, offering cuisine based on the spirit of hospitality of tea ceremony meals. Its dishes reflect the changes of the seasons and appeal to diners’ five senses. It specializes in Sushi, and seating is limited to 15 persons.

YumMee
Its 3,000-sq. ft. dining chamber accommodates more than 100 patrons, offering a pan-Asian collection of noodles. Signature dishes include Kuala Lumpur Lobster Seafood Prawn Noodles, Kyoto King Crab Soy Sauce Ramen, and Bangkok Boat Noodle.

Yung’s Bistro
This is the Michelin-starred Yung Kee’s first venture outside of Central, offering classic Cantonese cuisine with a modern touch. Signature dishes include Roasted Whole Goose Leg and White Rabbit Candles Custard.
The restaurant boasts a spacious dining area embedded in an elegant Chinese-style décor, complete with floor-to-ceiling windows for patrons to take in the panoramic view of the Pearl River delta, whilst revelling in an unrivaled dining experience.

**Helmed by Executive Chef Johnny Sin**

As one of the most sought-after chefs in Macau, Chef Johnny Sin has curated a premium Omakase-style Chinese cuisine dining experience for The Legend Palace. In Japanese, Omakase means ‘I will leave it to you’, which entails letting the chefs call the shots in food selection. For those of you who want to go beyond a la carte menu, Omakase allows plenty of room for the chefs to unleash their creativity in coming up with an unforgettable epicurean experience, just for you.

Starting his culinary journey at the tender age of sixteen, Chef Johnny has scaled the ladder to become a multi-awards-winning masterchef. From individual awards to accolades in leadership, his culinary skills and knowledge have been recognized by local and international industry practitioners alike.

By immaculately infusing traditional Chinese gourmet with western aesthetics, Chef Johnny seeks to weave memorable gastronomic experiences for guests, ranging from seasonal offerings, trailblazing dim sum to the chef’s own choice.

**Innovative Chinese fare**

The Legend Palace features a novel menu of groundbreaking dim sum found nowhere else. There is the Stewed Wagyu Pastry sprinkled with golden powder that is tastefully crispy on the outside and overflows with the tangy flavor of Wagyu beef as you bite into it. The Hokkaido Milk Bun, on the other hand, is extremely smooth and milky. If you are going along with kids, the little ones will most definitely fall in love with the Cuttlefish Dumplings in the shape of adorable cuttlefish and served in a rich fish soup.

The restaurant also serves up high-end Chinese cuisine made from the finest, premium ingredients. Boiled for hours till soft and tender, the Braised Fish Maw is ultra-fresh and smooth as silk; whilst the Stir-fried Foie Gras with Scallions is the perfect fusion between the East and West. For a lighter taste, try the vegetarian Braised Soymilk Millie with Semen Coicis that matches the delicious bean flavor with tofu.

**Opening hours**

Mon-Sun, 1100-1500, 1800-2300

**Signature dish**

Spicy and Sour Fish Maw Rich Bone Soup

**Average price**

HK$300-$500

**Payment method**

Cash, Visa, Mastercard, AE, Union Pay

**Wine corkage fee**

HK$300 per bottle
Pizza made from organic heritage grain

A brand new all-day dining pizzeria & café brought to you by the team behind Beef & Liberty has opened in Pacific Place.

Seating as many as 110, Emmer Pizzeria & Café features an iconic rotating steel pizza oven, a deli counter stocked full of freshly-made salads, signature Emmer bread panini and pastries, and has alfresco seating options for an invigorated dining experience.

‘Emmer’ takes its name from an ancient, organic heritage grain eaten by hunter-gatherers for thousands of years before it was first cultivated in the Near East. At Emmer Pizzeria, the same whole grain is hand-milled to preserve the antioxidants and nutrients in the kernels and blended with rye and meticulously-sourced Italian flour. The flour is mixed with water and natural yeast and then left to ferment and rise over two days, allowing the dough to develop complex air bubbles and texture before being baked in the iconic rotating steel oven.

Under the helm of Executive Chef and master pizzaiola Karla Mendoza, Emmer serves up a spectacular pizza pie: 11 inches of crisp-yet-chewy dough, baked to perfect golden brown - light inside, with just the right bite of crunch from the crust.

Apart from its signature pizzas, Emmer offers an all-day dining experience that includes a selection of breakfast items such as Emmer bread panini – rolled and baked from the same emmer pizza dough – house-baked pastries and cakes and locally roasted coffee from Holistic HK.

Lunch options include Emmer’s signature 11” pizzas, a weekly rotating menu of 6 fresh, seasonal vegetarian and vegan salads, 5 daily Emmer bread panini, a signature lasagna, vegan, vegetarian soup and up to 2-3 types of daily blackboard specials.

“Taste is at the heart of every we do here at Emmer,” explains William Bray, Managing Director of The Greater China Restaurants Company which owns Emmer. “We don’t use Emmer grains because they sound good, or just because they are good for us. We choose them because they make every pizza naturally better, and naturally tastier.”

“We’re excited with Emmer as it’s something we have been working on for some time,” he adds. “It’s the culmination of more than a decade of experience and obsession with great pizza and amazing ingredients.”

Emmer is open for breakfast, lunch, happy hour and dinner every day with brunch serving on weekends.
Opened recently at Great Eagle Centre, next to the Hong Kong Convention & Exhibition Centre, Ming Court, Wanchai is part of Langham Hospitality Group’s collection of award-winning Cantonese restaurants which have been awarded Michelin stars both in Hong Kong and Shanghai.

The restaurant is helmed by Culinary Director Tsang Chiu King who led Ming Court at the former Langham Place Hotel (now Cordis, Hong Kong) achieve two Michelin stars. Also working alongside Chef Tsang in the kitchen is Executive Chef, Chan Hon Cheong, who first worked together with Chef Tsang, his mentor, at the start of his culinary career back in 1991.

“At the new Ming Court in Wanchai, we are presenting a more interactive and contemporary dining experience,” says Howard Lam, Global Director of Chinese Cuisine, Langham Hospitality Group. “Diners can expect sake pairing menus, choose to dine more casually over the bar for lunch, enjoy pre-dinner drinks and tapas, or celebrate with a specially curated menu at the Chef’s table.”

One of the key highlights is the restaurant’s interactive, multisensory Chef’s Table experience designed for 8-10 guests in the private dining room. With a large window looking into the kitchen, guests can enjoy live cooking demonstrations by Ming Court’s experienced culinary team, as well as introductions to ingredients and dishes. Seasonal pairings and tailor-made menus are also available.

“I have specially curated the menu where we refresh the popular award-winning classics,” says Chef Tsang. “In keeping the favourites, we have also introduced new dishes that diners can look forward to, whether it’s delicate handmade dim sum, celebratory seasonal menus featuring the best globally sourced produce, or fun-to-eat Chinese tapas.”

To celebrate the restaurant’s opening, Chef Tsang has come up with new specialities, such as Sautéed Tiger Prawn Slices with Asparagus; Steamed Scallop stuffed with Minced Shrimp and Crab Roe; and Braised Winter Melon, Carrot and White Fungus in Superior Broth – an intricately prepared vegetarian option that’s reminiscent of the smooth texture of bird’s nest.

Guests can also take advantage of the set lunch menu, which starts with a Soup of the Day followed by the Dim Sum Trio; Steamed Garoupa Fillet with Bean Curd in Supreme Soy Sauce, accompanied with seasonal vegetables; and Fried Rice with Shrimps, wrapped in Lotus Leaf. The set lunch concludes with a dessert of Chilled 3.6 Milk Pudding with peach resin and brown sugar in ginger sauce.

Meanwhile, the new bar at Ming Court, Wanchai serves Chinese tapas, such as Suckling Pig with Minced Shrimp and Foie Gras Paste, Pan-Seared Scallops with Ginger and Spring Onion, and Deep-Fried Pumpkin and Pork Jowl Strips in Black Truffle Sauce. These fun bites are perfect for pairing with the bar’s refined range of whiskies, spirits and specially designed tea-based cocktails, like the Pimm’s Forest, which blends Chinese black tea with classic English Pimm’s No. 1, elderflower syrup and lemon juice; and the Oolong Tea Vodka Cooler, crafted with vodka, Chinese five spices with oolong tea.

Offering a more casual counter seating, guests can enjoy the Ming Court bar three-course set lunch menu, priced at HK$198 which includes a choice of soup, main dish accompanied by a mini fried rice and a dessert.

Beautifully accented with Oriental motifs, the restaurant’s elegant and contemporary interiors are the work of award-winning interior designer Steve Leung, while Alia Juma, the design director of JUMA, is responsible for the new sustainable wardrobe collection for the restaurant’s staff, featuring mandarin collars, pankou buttons and fluid fabrics with dark floral prints.

In paying homage to the important role that food plays in bringing family and friends together in Chinese culture, the restaurant is thoughtfully decorated with artworks of people from all walks of life. Complementing the soft tones and minimalistic design of Ming Court, Wanchai, these images reflect the restaurant’s aspiration in becoming the top choice for convivial gatherings.
L’Atelier de Joël Robuchon

Savour authentic French haute cuisine in a contemporary setting trail-blazed by the legendary French chef Joël Robuchon.

Awarded three stars for the ninth consecutive year by the Michelin Guide Hong Kong and Macau since 2012, L’Atelier de Joël Robuchon first made its Asian debut in Tokyo back in 2003. Guests have a choice of innovative French classics served tapas-style at L’Atelier; or gourmet French cuisine at Le Jardin.

Featuring the signature lush red velvet seating complemented by dark wood furniture, the décor of the L’Atelier restaurant series is contemporary and chic, and the restaurant space is divided in two areas according to the innovative concept as devised by Maestro Robuchon. Le Jardin boasts an elegant interior design and looks out to a quaint rooftop garden, along with three private rooms that can host up to 10 guests, whereas L’Atelier is designed with a circular bar enveloping an open kitchen, allowing customers to witness all the action, from food preparation to the plating of dishes.

Looking at the specialties, L’Atelier offers a plethora of great French classics in innovative tapas-style portions, each with its own irresistible appeal. La Caille, for instance, is an exquisite free-range quail and foie gras served with mashed potato, while the Sologne Imperial Caviar is meticulously placed over a crispy poached egg.

Seafood lovers will also have a field day there with the delectable Sea Urchin in Lobster Jelly, topped with cauliflower cream, and the Crispy Langoustine Papillote with Basil. Vegetarians will undoubtedly fall for La Betterave – beetroot and apple salad with avocado, served with green mustard sorbet.

Le Salon de Thé de Joël Robuchon

Relish exquisite French afternoon tea at Le Salon de Thé de Joël Robuchon.

Le Salon de Thé de Joël Robuchon is a French tea salon that offers an excellent selection of sandwiches, bakery products, crêpes, pastries and cakes, coffee and tea for dine-in or takeaway. Established by French iconic chef Joël Robuchon, it is renowned for serving refined and elegant afternoon tea, croissants, as well as macarons in a contemporary, chic décor that features lush red velvet seating complemented by dark wood furniture.

The Afternoon Tea Set for Two encompasses a fine balance of delectable savouries and pastries delicately placed on a 3-tier stand. Starting from the top, you’ll be greeted with the appetizing homemade scones of the day with Devonshire clotted cream and homemade strawberry jam. The middle tier is packed with lip-smacking savouries, including Foie Gras with Caramelized Apple, King Crab and Tomato Mille Feuille, and Mini Croissants with nice and crispy pastry crumbs and a firm texture inside.

Next come the meticulously designed pastries that will have you polish off every last crumb. The Mango Mousse Cake and Blueberry Cheese Mousse are soft and creamy, while the Exotic Bonbons ooze the lusciousness of passion fruits. The Pineapple and Coconut Delight is a brilliant fusion of the two fruits, but a top favourite has to be Chocolate Financier with Passion Fruit – an absolute treat for the eyes and bound with the solid flavours of chocolate, perfectly blended with the slightly tart passion fruit. Simply sensational!

Opening Hours
Lunch: 12:00 noon – 2:30 p.m. (Last Order) Dinner: 6:30 p.m. – 10:30 p.m. (Last Order)

Payment Method
Cash, credit cards

Signature Dishes
Sea urchin in lobster jelly / Crispy langoustine papillote with basil / La Caille / L’œuf de Poule / La Betterave

Le Caviar Imperial - a surprise of Sologne Imperial caviar

Opening Hours
Mon-Sun 8:00 – 22:00
Payment Method
Cash, credit cards

Signature Items:
Afternoon Tea Set / Danish / Croissant / Crêpes / Rose Cake / Cheese Cake

Le Salon de Thé de Joël Robuchon at Elements

Le Salon de Thé de Joël Robuchon

Smoked salmon / Domination of sea urchin / Foie Gras / Glass of wine / Ice cream / Mini Croissants

Afternoon tea set for two

Afternoon tea set for two

Le Caviar imperial - a surprise of Sologne Imperial caviar

Private Room in Le Jardin

Le Jardin boasts an elegant interior design and looks out to a quaint rooftop garden, along with three private rooms that can host up to 10 guests, whereas L’Atelier is designed with a circular bar enveloping an open kitchen, allowing customers to witness all the action, from food preparation to the plating of dishes.

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Opening Hours
Mon-Sun 8:00 – 22:00
Payment Method
Cash, credit cards

Signature Items:
Afternoon Tea Set / Danish / Croissant / Crêpes / Rose Cake / Cheese Cake

Le Salon de Thé de Joël Robuchon at Elements

Le Caviar imperial - a surprise of Sologne Imperial caviar

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Opening Hours
Mon-Sun 8:00 – 22:00
Payment Method
Cash, credit cards

Signature Items:
Afternoon Tea Set / Danish / Croissant / Crêpes / Rose Cake / Cheese Cake
Brasserie de Paris
Located in the 5-star luxe hotel Legend Palace Hotel on Macau Fisherman’s Wharf. Inspired by Monte Carlo, it features high-class international cuisines in both buffet and a la carte menu selections.

Unparalleled freshness from the ocean

The Parisian-themed restaurant Brasserie de Paris is located in the 5-star luxe hotel Legend Palace Hotel on Macau Fisherman’s Wharf. Inspired by Monte Carlo, it features high-class international cuisines in both buffet and a la carte menu selections.

Extravagant buffet
If you’re looking for a sumptuous gastronomic treat, Brasserie de Paris’s buffet is the way to go. Available for lunch and dinner, the buffets serve up a smorgasbord of extravagant delights, from a plethora of international favourites to ultra-fresh seafood.

Highlights include the extremely diverse array of cold seafood, like sea shrimp, mantis shrimp, snails, crab legs, and more; and the salad bar meticulously curated by the culinary team themselves. The tantalizing offer is anything but ordinary – think Marinated Octopus Salad and Salada de Orelha de Porco.

As for hot dishes, they offer the mouth-watering Salt and Peppered Chicken Wings, Steamed Clams in White Wine Butter Sauce, Roasted Lamb Rack with Scallion Crumble, just to name a few! While indulging your palate, also take in the stylish atmosphere of modern Art Deco that Macau is famous for.

Cucina
Harbour-side Italian fine dining.

For authentic Italian fare with stunning views of Victoria Harbour, visit Cucina, a Forbes Travel Guide Four-Star restaurant, led by Chef de Cuisine Andrea Delzanno and Raymond Lo as sommelier.

Located at Marco Polo Hongkong Hotel in the heart of Tsim Sha Tsui, the city’s busiest commercial, shopping and business hub, Cucina offers chef Andrea’s signature dishes from the à la carte menu, including such favourites as Smoked Salmon Loin with Gold Oscietra Caviar, Black Truffle and Dill Sauce; and Grilled Australian Wagyu Beef Tomahawk M5 with Seasonal Vegetables and Roasted Potatoes (42oz), suitable for sharing.

What’s more, Cucina also offers a fabulous Weekend Brunch with highlights including Seafood Tower that comprises oysters, lobsters, crab legs, prawns, whelks and mussels; authentic Italian antipasti; duck liver burgers; cooked-to-order pastas; and a scrumptious selection of hot main dishes.

Promotional menus featuring seasonal ingredients throughout the year – white truffle, white asparagus, black truffle, porcini, artichokes – are also available.

Extraordinaryinderful Sts
If you’re looking for a sumptuous gastronomic treat, Brasserie de Paris’s buffet is the way to go. Available for lunch and dinner, the buffets serve up a smorgasbord of extravagant delights, from a plethora of international favourites to ultra-fresh seafood.

Highlights include the extremely diverse array of cold seafood, like sea shrimp, mantis shrimp, snails, crab legs, and more; and the salad bar meticulously curated by the culinary team themselves. The tantalizing offer is anything but ordinary – think Marinated Octopus Salad and Salada de Orelha de Porco.

As for hot dishes, they offer the mouth-watering Salt and Peppered Chicken Wings, Steamed Clams in White Wine Butter Sauce, Roasted Lamb Rack with Scallion Crumble, just to name a few! While indulging your palate, also take in the stylish atmosphere of modern Art Deco that Macau is famous for.

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Eatology’s new Diabetes-Friendly Mediterranean Diet, created by Michelin-starred chefs in collaboration with advice from leading dieticians, is rich in fresh vegetables, fruit, and fish which studies have shown restores a balance of intestinal bacteria linked to all-round good health.

The Mediterranean diet has been much investigated by researchers and linked to numerous health benefits, including a lower risk of cancer, cognitive disease and cardiovascular disease as well as metabolic syndrome, obesity, and type 2 diabetes.

In Hong Kong there are over 500,000 people suffering from type 2 diabetes. Eatology’s Diabetes-Friendly Mediterranean Diet will be the first-of-its-kind for diabetics in Hong Kong offering a delicious, reliable and hassle-free service.

With a focus on improving the overall health of Hongkongers, tailor-made meal specialists Eatology are taking inspiration from a people renowned for their longevity by launching a meal plan based on the traditional Mediterranean diet.

Eatology’s new Diabetes-Friendly Mediterranean Diet rich in important unsaturated fats such as Omega-6 and Omega-3 (and replaces consumption of saturated and trans fats) can help the body maintain healthy cholesterol levels while reducing the risk of high blood pressure and cardiovascular disease.

The science-backed dishes feature organic superfood ingredients that pack a powerful punch of health-promoting nutrients such as fibers from green beans, omega-3s from cold pressed organic olive oil, vitamin A from sweet potatoes, antioxidants from blueberries and many more.

Asides from the Diabetes-Friendly Mediterranean Diet, Eatology offers a range of meal plans catered to individual needs. Every new customer has a one-to-one consultation with Eatology’s in-house dietician to discuss their goals and create a program that is tailor-made to them - whether they want to lose weight, increase energy levels, build muscle, improve general health or follow a specific diet such as ketogenic, paleo or plant-based. While calorie quantities can be tailor-made for each client, Eatology’s delivery service is designed to fit seamlessly into customers’ daily schedule. Fresh meals prepared each morning are delivered to their door within a chosen timeslot free of charge on Hong Kong Island and Kowloon.

A diabetes-friendly Mediterranean meal plan

The Diet consists of large quantities of fresh fruits and vegetables, nuts, fish and olive oil. A Diabetes-Friendly Mediterranean Diet rich in important unsaturated fats such as Omega-6 and Omega-3 (and replaces consumption of saturated and trans fats) can help the body maintain healthy cholesterol levels while reducing the risk of high blood pressure and cardiovascular disease.

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A new refined Saturday lunch experience

TATE Dining Room will introduce its very first Saturday Lunch Menu available every first and last Saturday of each month from noon to 2:30 pm.

Normally open only for dinner, the one-Michelin starred restaurant now offers a six-course Saturday lunch menu with a single-ingredient focus. For the month of March, it will feature refined innovative French Chinese interpretations of the humble egg. Depending on the seasonality and availability of ingredients, every one to two months, Chef-patron Vicky Lau will choose a different single ingredient focus.

This March, TATE Dining Room shines the spotlight on four types of eggs that are used throughout the lunch menu: the Cantonese-style century egg, salted egg yolk, quail egg and Japanese egg, with optional sommelier-led wine pairings.

Chef Vicky Lau takes pride in her talent for visual artistry from her previous life as a graphic designer. Her innate creativity is evident in the seasonally evolving tasting menu of “Edible Stories”, where each course is designed to evoke emotions and stir the imagination with an intriguing play on flavours and textures. Her culinary skill and artistic talent have earned TATE Dining Room a Michelin star every year since 2013. In 2015, she was named Asia’s Best Female Chef by The World’s 50 Best Restaurants.

TATE Dining Room Saturday Lunch Menu

Century Egg and Tofu

Smoked Egg Espuma with Caviar

Cuttlefish Noodle with Warm Egg Yolk

Fried Egg with Black Bean Hollandaise

Steamed Egg with Lobster and Salty Egg Yolk

Jasmine Tea Egg Custard Tart

Chef Vicky Lau
Renowned for reflecting the vibes of the Cote d’Azur, La Petite Maison uses fresh Mediterranean ingredients, such as the ripest red tomatoes and only the best Italian lemons from Amalfi Coast, placed on every table.

Incorporating quality fruit and vegetables, with the health of guests in mind, every lunchtime guest throughout March will be greeted with a complimentary freshly prepared glass of Ultimate Wellness Boost. Packed with vitamins and flavour, the booster contains five major ingredients, blended together to create a fresh and vibrant juice. Sprigs of mint offer anti-inflammatory benefits, while grapefruit juice offers a burst of vitamin for the immune system. Said to work wonders for the respiratory system, fragrant ginger slices have been blended in the mix, followed by cayenne pepper, to aid any aches and pains. The shot is rounded off with a dollop of honey, a natural fighter for all-round health.

Head Chef Maurizio Pace has combined his top nutrient-packed specials with four wholesome dishes, including the Taboulé De Quinoa, made with the superfood gluten-free grain. Containing high-quality protein and all nine essential amino acids, fluffy white quinoa is cooked and combined with goji berries, fresh mint and parsley, golden raisins, spring onions, chopped cherry tomatoes and a touch of coriander. A hint of acidity balances each nutty bite, offering a light and fresh addition to any main course.

Alternatively, guests can choose from the new Salade De Choufleur, a French-inspired cauliflower salad with Fourme D’Ambert cheese. High in fibre, antioxidants and vitamins, cauliflower florets are gently cooked and tossed with small cubes of one of France’s oldest hard cheeses. Drizzled with olive oil and sprinkled with chives, this salad is a warm and nourishing dish with flavours that stand out on its own or shared as part of a springtime feast.

Originating from Dubai, the Salade De Choux et Pommes Fraiches is an innovative take on a raw French slaw. Alongside the shredded red cabbage and juicy apples, orange segments and chopped hazelnuts are used to create a dressing. This dish offers a wealth of health benefits, including protection against illness and disease and rich vitamins and minerals, with the apples promoting good gut bacteria as well as adding a sweet crunch to the colourful salad.

Lastly, the Salade De Haricots Verts et Artichaut is the final special to join the new menu. It’s a French bean and artichoke salad with Dijon mustard, white wine vinegar, maple syrup and shallots to garnish. French runner beans offer a finer flavour, which is enhanced by the fresh artichoke, creating a flavoursome dish that doubles as an immune support boost.

Guests looking to add a touch of protein to their diet can also opt for the Loup De Mer Préparé En Croûte De Sel. Ideal for sharing, the line-caught sea bass is filleted and salt-baked, served in a beautiful dish of artichokes and raw tomatoes.

La Peitite Maison presents fresh and light detox dishes packed with nutrients and Vitamin C, just in time for spring.

Getting a timely wellness boost
**ThinkWine to host ‘Restaurant Takeovers’**

Led by celebrated French sommeliers Romain Loriot and Jean-Benoit Issele, ThinkWine has introduced a brand-new experience of wine and food pairings to the heart of Hong Kong.

ThinkWine has launched a series of one-night-only pop-ups by select restaurants, where chefs will showcase signature and takeover-exclusive snacks to pair with ThinkWine’s selection of wines. The restaurant takeovers offer a fun new way to kick back and relax in a lively ambiance, with the chance to socialise with fellow food and wine lovers.

On 9th April, Oli Marlow of Simon Rogan’s Roganic will take his way to ThinkWine to serve up a menu of innovative farm-to-table fare. After achieving one Michelin star for Roganic’s flagship restaurant in London, Oli led the opening of Roganic Hong Kong, which recently debuted on the Michelin Guide Hong Kong & Macau 2020 with its first star.

On 16th April (Thursday), ThinkWine will welcome Maxime Gilbert of Michelin two-starred Ecriture to showcase exquisite French appetisers. His love for Japanese ingredients shines through in his cooking, which is minimal in style and focuses on enhancing the natural flours of premium produce.

On 17th May (Sunday), ThinkWine will host another restaurant takeover round by Chef Ricardo Chaneton of JIA Group’s newly opened MONO. The hottest new restaurant making waves on Hong Kong’s fine dining scene, MONO reflects Ricardo’s South American upbringing and classical French training as the ex-protégé of legendary chef Mauro Colagreco at the current world’s no.1 restaurant, Mirazur.

On 28th May (Thursday), ThinkWine will welcome globally acclaimed chef Peggy Chan, a pioneering figure in green cuisine. She opened award-winning casual eatery Grassroots Pantry back in 2012, before transitioning it to progressive and high-end dining concept Nectar in 2019. In the same year, Peggy launched Pollen Lab, an educational platform through which she strives to empower chefs and start-ups in F&B with sustainable practices.

Stocking close to 600 different wines, the extensive ‘Château to Table’ wine menu at ThinkWine showcases an alluring diversity of wine terroir, appellations and vintages rarely found in Hong Kong. Its collection from the Burgundy and Languedoc-Roussilon regions of France offers over 250 wines from more than 120 different winemakers. ThinkWine invites guests to taste and experience wines from countries such as Australia, Italy, Spain and Germany; as well as from less-represented countries such as Lebanon and Morocco.

For Italian, Ask for Alonzo!

Treating Hongkongers to the comforting tastes of Mediterranean Italian cuisine at Quarry Bay since 2018, Ask for Alonzo has now opened its second location in Tai Hang.

The cozy 35-seater trattoria brings a chilled-out dining experience to the heart of this dining hotspot neighbourhood. Sharing family recipes, Ask for Alonzo offers a menu packed with generations’ worth of secrets, with each delicious dish telling a different story from Alonzo’s life. The hearty menu features a variety of quintessentially Italian recipes inspired by home-cooking, presenting diners with a huge selection of delicious pasta creations to feast on.

To celebrate the opening of the Tai Hang restaurant, Alonzo has been busy perfecting some new recipes and personal favourites, which are exclusively available at Ask for Alonzo, Tai Hang. Dreamy pasta dishes have been re-imagined with new ingredients and guests can experience a brand-new take on a boozu South Italian favourite. The traditional Spaghetti Carbonara has been transformed into an epic Tai Hang signature, named the Deluxe Spaghetti Carbonara. Served with premium Italian wheat pasta, the dish is topped with wholesome shavings of Roman guanciale pork, brought from Italy by Alonzo himself. With each twirl of the fork, spaghetti is coated in a smooth carbonara sauce and finished with an authentic grind of black pepper.

Revamping another best-seller, Ask for Alonzo does not hold back with the Deluxe Rigatoni Amatriciana - a recipe tried and tested by the man himself, featuring a homemade Amatriciana Sauce made from fresh tomatoes blended with chopped onion to complement the thinly sliced guanciale pork.

Each week, Ask for Alonzo announces one dish from the ‘Specials Bible’, a place where Alonzo hides his best original recipes, including the infamous TLC selection of heart-warming dishes, featuring panini, linguine, and more, all filled with yummy goodies. Other soul-satisfying dishes that Alonzo is known for include; the Roasted Italian Suckling Pig, and the Baked Mushroom and Cheese Fondue Rigatoni.

You must also try the well-crafted selection of cocktails and Italian wines. Happy hour is not to be missed, from 3 – 8pm when glasses are reduced to HK$38 daily.

Capturing the standard of fine dining cuisine in a friendly, casual - and most importantly - fun atmosphere, the restaurant is open to guests for lunch and dinner.

Ask for Alonzo’s Tai Hang restaurant is located at 134 Wing Yip Street, Tai Hang, Hong Kong.
Pizza perfect

The pizza is such a heart-warming comfort food that it should be served in a homey environment without any pretentious trimmings. And that's precisely how The Pizza Project serves this all-time global favourite!

The Rustica (HKD95) is a pizza not to be missed with pancetta, baked potato and seasoned with rosemary, while meat lovers will devour the Salsiccia E Friarielli (HKD110) generously garnished with spicy sausage. The guests crave a pizza with additional toppings from the list of Condimenti that tickle their fancy, the team will gladly whip up a custom pizza for their enjoyment.

For those with a sweet tooth, The Pizza Project’s Dolci section features mouth-watering homemade desserts while the Limoncello for Two (HKD300) is the perfect digestif to conclude a visit to the restaurant.

There’s no better way to enjoy pizza than with a glass of quality wine. At The Pizza Project, all wines are priced equally and served in three formats - HKD300 per bottle, HKD220 per carafe and HKD70 per glass - to ensure that guests forget about the price and focus on the wine that they would like to enjoy.

Perched on Peel Street, a trendy gastronomic destination in the central business district, the eatery features traditional Italian style furniture with wooden accents and exposed brick floors. There is a warm, inviting ambience thanks to its hues of warm cream, plum, mustard and light walnut timber. Designer Samantha Eades sums it up: “There is a spot for everyone and any occasion.”

Boasting a one-page menu that is easy to digest and make selections from, The Pizza Project serves handmade pizzas that are fluffy on the inside while remaining crispy on the outside. The no-reservations joint strives to include everyone and anyone, with vegetarian selections and gluten free dishes.

Beginning with an eclectic Antipasti offering, guests can nibble on favourites such as the Mozzarella Fritta (HKD95) accompanied by a pesto dip and the vegetarian Ruchetta Salads (HKD80). A classic Italian treat originating from Emilia, a variety of Gnocco Fritto is on offer, including the Mortadella (HKD65) with ricotta and pistachios, the Porchetta Tonnata (HKD85) topped with ricotta and prized black truffle.

Selections on the menu’s Le Pizze section range from iconic styles such as the vegetarian Margherita (HKD70) with tomato sauce, DOP mozzarella and fresh basil to creative renditions like the Carbonara (HKD120) topped with pancetta, quail eggs, tomato sauce and fior di latte.

THE PIZZA PROJECT

THE DIPLOMAT

Speakeasy pub opens in Central

The Diplomat, the first speakeasy concept by award-winning mixologist John Nugent, has now opened in Hong Kong’s trendy lifestyle complex H Code, Central.

Presented with an opportunity to sit down and create his dream bar, Nugent envisioned an inviting place to share his passion for classic, reimagined cocktails and their history. This gradually paved the way for the 18-seat speakeasy that is The Diplomat – a high energy space to entertain parties, but also elusive enough for the cocktail enthusiast and small get togethers.

Stocking a range of small batch produced wines and vintage liquors, The Diplomat’s cocktail menu draws from the experience of influential state leaders, ambassadors, and historical figures.

Pearl is inspired by the late American socialite and renowned US Ambassador to Luxembourg, Perle Reid Mesta. Known for her lavish parties for the political elite, Mesta was the inspiration behind the first ever Black Russian. Consisting of black coffee amaro, Campari, green chartreuse, pineapple, ginger, and almonds, this classic cocktail pairing vodka with coffee liqueur is elevated at The Diplomat, with a deceptively simple infusion of herbaceous and bitter elements for a sophisticated finish.

Tarring references the 20th Century cocktail, created by trailblazers such as Ryan McGinley and Josh Sperling. Mesta was the inspiration behind the first ever Black Russian. Consisting of black coffee amaro, Campari, green chartreuse, pineapple, ginger, and almonds, this classic cocktail pairing vodka with coffee liqueur is elevated at The Diplomat, with a deceptively simple infusion of herbaceous and bitter elements for a sophisticated finish.

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The Diplomat’s interiors are reminiscent of a cozy gastropub, featuring a curved exterior of speckled stone and tinted glass, sleek brown leather banquettes, motif ceiling tiles, and custom brass finishes. Eclectic artwork by trailblazers such as Ryan McGinley and Josh Sperling convey an exuberant mood while doubling as a prelude to the convivial personality of Hong Kong.

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THE DIPLOMAT

www.diplomat.hk
**Ecriture**
- 26/F, H Queen's, 80 Queen's Road Central, Central
- 2795 3996
- www.ecriture.hk

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

*Payment Method*
- Cash, Credit cards

**L’Atelier de Joël Robuchon**
- Shop 401, Landmark Atrium 4F, Central
- 2166 9000
- www.robuchon.hk

*Opening Hours*
- Lunch: 12:00 noon - 2:30 p.m. (Last Order)
- Dinner: 6:30 p.m. - 10:30 p.m. (Last Order)

*Payment Method*
- Cash, credit cards

*Signature Dishes*
- Sea urchin in lobster jelly
- Crispy langoustine papillote with basil
- La Caille
- L’œuf de Poule
- La Betterave

**Brasserie de Paris**
- G/F, Legend Palace Hotel, Macau Fisherman’s Wharf, Avenida da Amizade
- (853) 8801 8001
- legendpalace.com.mo

*Opening Hours*
- Mon-Sun, 0700-2300

*Average price*
- HK$300-5500

*Payment method*
- Cash, Visa, Mastercard, AE, Union Pay

*Wine corkage fee*
- HK$300 per bottle

**Tosca Di Angelo**
- International Commerce Centre (ICC), 1 Austin Rd W, Tsim Sha Tsui
- 2263 2270

*Opening hours*
- 1200-1430, 1830-2230

*Closed on Mondays and Tuesdays until further notice.*

*Please check with Restaurant Reservation prior to visiting.*

*Payment method*
- Cash, credit cards, Alipay

**Cucina**
- Level 6, Marco Polo Hongkong Hotel, Harbour City, Tsim Sha Tsui
- 2113 0808

*Opening hours*
- Mon-Sun, 1200 to 0100

*Average price*
- HK$500 up per head

*Payment method*
- Cash, Credit cards, Alipay, WeChat Pay

**Picci**
- G/F, No. 16 St. Francis Yard, Wanchai
- 2795 5523
- info@picci.hk

*Opening hours*
- Mon-Thurs, 1200 to 2300
- Fri, 1200 to 2300
- Sat - Sun, 1130 to 2300

*Average price*
- HK$200 up per head

*Payment method*
- Cash, Visa, Master, AE

**Scarlett Cafe & Wine Bar**
- Residence G Hong Kong, 2 Austin Avenue, TST, Kowloon
- 3565 6513
- www.randblab.com/scarlett-hk
- mkg@gcphospitality.com

*Opening hours*
- Mon-Fri, 1500 to 0100
- Sat-Sun, 1100 to 0100

*Signature dish*
- Jos Mahrouse / Chicken Elmina / Samke Hamra

*Average price*
- HK$200 up per head

*Payment method*
- Cash, Visa, Master, AE, UnionPay
Let's start with the basics: Churrascaria is the name used to describe a steakhouse that serves meat, mostly grilled; and Rodizio – originated from the south of Brazil in the early 1800’s – is a method of serving different cuts of meat carved right at the guests’ table from sword-like skewers.

The concept is to serve a wide variety of different cuts of meat in succession straight from the charcoal grill to each diner’s table individually.

Fun-filled and authentic churrasco-style

While you’re at BRAZA Churrascaria, turn your table card to green and prepare to be attended to by the carvers, who will be serving up various cuts of grilled meats on sword-like skewers including beef, pork, chicken, and Brazilian sausage, all accompanied by traditional side items and house-baked Brazilian bread.

Until you turn your indicator card back to red – indicating no more, thank you! – you’ll have carvers serving endless mouthwatering meat to your table.

In the meantime, you can rely on one of the in-house wine connoisseurs to select the perfect pairing from the restaurant’s award-winning wine list; or sip on the signature cocktail the Caipirinha.

Finally, go for the decadent dessert selection and then kick back with an after-dinner drink or a steaming espresso. Now is there a better way to round off a perfect evening?

Located at the heart of Central, BRAZA Churrascaria is all about the good life - eating, drinking and unwinding.

Indulge to your heart’s content

Cinnabon®, the iconic bakery and purveyor of cinnamon rolls, has opened its first store in Hong Kong in Olympian City, Tai Kok Tsui.

Cinnabon® makes its Hong Kong debut

Founded in Seattle in 1985 by father-and-son duo Rich and Greg Komen, and now based in Atlanta, Cinnabon serves fresh, aromatic, oven-hot cinnamon rolls, as well as a variety of other baked goods and specialty beverages.

With a big presence in the US, and over 1,200 locations worldwide, the brand has also captured the attention of Asian countries. After recently opening its first store in Australia and building a passionate fan base in Japan and Korea, it’s now time for Cinnabon to introduce its famous rolls to Hong Kong.

Cinnabon’s signature Cinnamon Rolls® are the brand’s most popular products. It is the classic roll that launched the brand in 1985. They offer the perfect combination of superior flavor and the unmistakable, far-reaching aroma of Makara® Cinnamon. This originates in the mountains of West Sumatra, and combines perfectly with the smooth, tender dough and fluffy signature frosting.

Caramel lovers are passionate about the Caramel Pecanbon which offers layers of Makara® Cinnamon topped with pecans for a truly Classic Roll, while chocolate cravers gravitate to the Chocobon with chocolate layered inside and on top of the roll, together with an unbeatable and unique frosting of Cinnabon.

Cinnabon also offers three sizes to satisfy every craving level. The regular size Classic roll fully satisfies cinnamon fans with its signature fresh-baked dough, while the Minibon offers the decadence of the classic cinnamon roll in a smaller-portioned treat that is perfect for teatime. Finally, the bite-size, BonBite is small in size, but big in flavor. These tiny, delectable treats are easy to share with loved ones and colleagues or even easier to keep all to yourself!!

Coffee and dessert are always a good pairing. And Cinnabon also brings a specially blended coffee by a famous Japanese coffee roaster to Hong Kong, to make a satisfying taste partnership with the cinnamon rolls. The superior quality of Arabica coffee imported from Japan is guaranteed to have fans coming back for more.

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Infinite? What a name for a restaurant! Well, that’s because it is open 24 hours a day, offering a selection of Asian delicacies around the clock.

Located in the 5-star luxurious hotel The Legend Palace, Infinite provides convenient and exciting gourmet choices for night owls returning from the club, for early risers wanting to catch the sun’s first rays, or simply gourmands who like indulging in fine food irrespective of the hour.

Boasting a chic and roomy interior, the all-day dining menu offers a variety of appetizing dishes. Those who prefer a lighter taste will love the Okra and Black Fungus served in Light Soup, which makes a flavorful appetizer.

Aside from the popular Supreme Soup Lobster Noodles, and the elevated Hainanese Chicken Rice, you wouldn’t want to miss the quintessentially Mecanese Crab Congee – a heavenly combination of crab and scented broth that is cooked to perfection!

Located in the 5-star luxurious hotel The Legend Palace, Infinite provides convenient and exciting gourmet choices for night owls returning from the club, for early risers wanting to catch the sun’s first rays, or simply gourmands who like indulging in fine food irrespective of the hour.

Heralding its comeback with a bang, Executive Chef Sai Hsu has come up with a new a la carte menu that emphasizes the gastronomic delights from the ocean.

As you watch the sampans bobbing up and down in the bay, it’s hard to resist such delectable appetizer as the Smoked Salmon Carpaccio. Together with capers, orange relish, orange, salmon roe and citrus dressing, those almost transparent slices of smoked salmon will be bursting with umami in your mouth.

Another equally extravagant treat would be the Spanner Crab Crostini which combines the divine crab flavor with crab mayonnaise, ricotta salata cheese and chives.

Topping the menu is the signature dish Chilled Seafood Platter that is perfect for convivial gatherings. If you’re ready, let’s start counting: crab legs, prawns, crayfish, mussels, clams, sea whelk and scallops. This seafood extravaganza is paired with a refreshing shallot vinaigrette, cocktail sauce or lemon.

Moving on, let’s turn our focus on Gambas, a spicy hot pick that features king prawns with fermented chili butter, or the Baked Half Shell Scallops which are topped with chorizo, parsley and almond crust, and then baked to perfection.

To take on the palate, consider the African Chicken for example, it is skillfully roasted and glazed with a home-made sauce that comprises coconut milk, peanuts, ginger and a host of herbs. Carnivores won’t go wrong with the good, old Black Angus Ribeye Steak either. The 10 oz steak is grilled to medium and topped with a piece of melting horseradish butter for a long-lasting taste sensation. Nothing beats it when you pair it with a glass of Penfolds Bin 389 Cabernet Shiraz, and stretch your eyes on the sweeping vista of Stanley Bay.

But why limit yourself to seafood when there are so many other attractions to tantalize your taste buds? Take the African Chicken for example, it is skillfully roasted and glazed with a home-made sauce that comprises coconut milk, peanuts, ginger and a host of herbs. Carnivores won’t go wrong with the good, old Black Angus Ribeye Steak either. The 10 oz steak is grilled to medium and topped with a piece of melting horseradish butter for a long-lasting taste sensation. Nothing beats it when you pair it with a glass of Penfolds Bin 389 Cabernet Shiraz, and stretch your eyes on the sweeping vista of Stanley Bay.

From a prime spot overlooking the picturesque Stanley Bay, The Boathouse is back in action after a period of closure for refurbishment.

The Boathouse is back for business

Topping the menu is the signature dish Chilled Seafood Platter that is perfect for convivial gatherings. If you’re ready, let’s start counting: crab legs, prawns, crayfish, mussels, clams, sea whelk and scallops. This seafood extravaganza is paired with a refreshing shallot vinaigrette, cocktail sauce or lemon.
**A British-style retreat**

Whether it’s for a reassuring taste of British comfort food, or a cheeky cocktail or two out on the spacious terrace, The Leah offers guests a welcoming retreat from the busy streets of Causeway Bay.

Inspired by an old English word meaning ‘meadow’, The Leah invites diners to enjoy British comfort food crafted by Creative Director James Sharman. Tucked away in Lee Garden Two, this hidden oasis offers an expansive terrace catering to a fun-loving evening crowd with its British favourites, enticing drinks and lively setting.

Although known as ‘the world’s most adventurous chef’, Creative Director James Sharman is going back to basics at The Leah and channeling the culinary traditions of his native England, including Fish and Chips, Beef Wellington and Scotch Eggs.

**An English garden party**

By day, the restaurant caters to guests of the British family members club, Maggie & Rose; after the kids go home, the party begins. Every evening after the club closes at 7 pm, the restaurant transforms into The Leah, welcoming the public through a dedicated entrance which opens onto an exquisite terrace with lush greenery and a rustic outdoor bar, where draught beers, wines and cocktails are served up.

Inside, the dining room transports diners to a honey British conservatory with large windows looking out on the terrace, and an abundance of plants hanging from the ceiling to create a serene setting for patrons’ indulgence.

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**Casual dining at its best**

Borne of the popular demand for the pies at The Leah, which serves dinner only, Leah Café integrates an all-day concept to serve up enticing pies of the highest quality.

Leah Café, the sister concept of The Leah, offers all-day dine-in or take-out for those looking for hearty cakes, sandwiches, and most importantly, The Leah’s signature pies. The restaurant’s décor resembles a traditional English home, offering a dining spot where customers can settle in and relax.

Whether it’s to quickly grab lunch for the office, plan for a private party and event, or take home some favourite items, Leah Café offers convenience and delicacies that all guests can appreciate.

**Hearty fares**

To ensure the highest and freshest quality, all the pies are handmade daily with flavours ranging from The Leah’s British traditional to unique Asian-inspired ones – all in muffin size and perfect as gifts.

Diners can enjoy Creative Director James Sharman’s signature pies during the day, including Chicken, Leek & Bacon, Beef, Ale & Black Pepper and Granny Smith Apple Pie & Nutmeg Custard; as well as the unique Asian-inspired pies like Roast Sichuan Chicken Pie, inspired by the popular Sichuan spicy chicken dish, and Pork, Chili & Eggplant Pie – Sharman’s ode to the cha chaan teng favourite eggplant with minced pork.

Besides, Leah Café is the perfect place to enjoy an afternoon pick-me-up with a cup of tea or organic coffee and freshly-made selection of cakes which rotate daily. Highlights include the luscious Chocolate Gluten-Free Cake, Rose Chiffon Cake, and Marshmallow Cheesecake.

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**THE LEAH**

- **Signature dish:** Fish and Chips / Beef Wellington / Scotch Eggs
- **Average price:** HK$100-$150
- **Payment method:** Cash, Visa, Mastercard, AE, Union Pay
- **Wine corkage fee:** HK$350 per bottle
- **Cake cutting charge:** HK$350

**Opening Hours**

- **Open Tuesdays to Sundays:** Dinner & Drinks 7:30pm – 11pm (last order: dinner at 10:30pm)

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**LEAH CAFÉ**

- **Signature dish:** British-style pies and homemade cakes
- **Average price:** HK$100-$150
- **Payment method:** Cash, Visa, Mastercard, AE, Union Pay, Octopus
- **Wine corkage fee:** HK$350 per bottle
- **Cake cutting charge:** HK$350

**Opening Hours**

- **Open daily:** 9am - 7pm
- **Pies available from:** 11am
- **Last order at:** 6pm

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Based on fresh, quality produce, and the passion of innovative chefs and dedicated winemakers, Australia’s food and wine culture is fast gaining appreciation from gourmands. The newly-opened Hue Restaurant at the Tsimshatsui cultural precinct has made it easier for your culinary indulgence.

Modern Australian cuisine is winning fans galore

With the completion of a four-year complete makeover of the Hong Kong Museum of Art (right next to the Hong Kong Cultural centre), Hue, an Aussie restaurant, has also made its debut on the first floor of this cultural landmark. Modern Australian cuisine has always been close to the heart of husband-and-wife team Chris Woodyard and Bronwyn Cheung, the creative force behind Woolly Pig Hong Kong, a group renowned for its Hong Kong restaurants, which include Soho’s Big Sur, Lantau’s Bathers and Madam S’ate at Elements Mall.

Chris Woodyard comes from a strong background in haute cuisine, scaling the ranks of Michelin-starred restaurants in both the United Kingdom and Australia, including heading up his own award-winning Sydney eatery. Chris moved to Hong Kong in 2008 to take up the role of Culinary Director at W Hotel, Hong Kong. Two years later, he turned his talents and focus to his first restaurant concept with Bronwyn, Wan Chai’s Madam Sixty Ate.

The duo’s newest creation offers a refreshing dining experience for up to 130 guests with uniquely tiered leather banquette seating - so that every diner can enjoy the sweeping harbour views. Hue also features two private dining rooms, which cater to 26 diners, and an elegant lounge area with floor-to-ceiling windows that caters for 35 guests.

The spacious interiors are dressed in forest green and honey-hued birch, accentuated with cooling ceramic tiles. Other design highlights include brass cage pendant ceiling light fixtures, timber pillars adorned with eye-catching undulating motifs, a bar counter in polished marble, a dramatic wine wall that serves as the restaurant’s cellar, and captivating wallpaper designs.

Hue marries the gastronomic innovation of Down Under with down-to-earth hospitality. Its menus are laced with ingredients sourced from producers from around the globe. With seasonality and freshness at the forefront of menus executed by Australian Executive Chef Anthony Hammel, diners can expect a culinary showcase of Modern Australian fare, paired with a wine list spanning Old and New World favourites.

Highlights of Chef Hammel’s seasonal menu include beetroot salad with goats curd and smoked eel; raw Mayura Wagyu from Australia with yuzukosho cream and nori crisp; Hue’s Caesar with anchovies, smoked egg and vadouvan; and Carabinero prawns with smoked herring butter sauce.

For something more substantial, look out for the succulent pork loin with radicchio puree and fermented blue berries; aged duck breast with quince puree and black garlic sauce; fresh market fish with abalone, served with crustacean dashi and poached winter melon; and made to share, a perfectly slow-cooked New Zealand lamb shoulder dressed with smoked yoghurt and green harissa, and served with long beans with a touch of fermented chilli for a kick.

For diners with a sweet tooth, look out for crème fraîche mousse with fresh raspberry, rhubarb and Earl Grey ice cream; or yoghurt ice cream with yuzu curd, oat crumb and fresh mango. And you certainly wouldn’t want to miss out on the classic 72% bitter chocolate tart served with vanilla cream and hazelnut ganache – it’s an ode to Chef Hammel’s mentor, Chef Mark Best.

Hue is music to the ears of oenophiles, with over 100 labels – many hard to source or from boutique producers – gracing the wine list, 70 of which are available by the glass. By working directly with producers and boutique importers, Hue prides itself on offering significantly better wine value than many other restaurants in town.
**Infinite**  
G/F, Legend Palace Hotel, Macau Fisherman’s Wharf, Avenida da Amizade  
(853) 8801 8002  
www.legendpalace.com.mo  
Opening hours: 24 hours  
Signature dish: Crab with Fried Rice  
Payment method: Cash, Visa, Mastercard, AE, Union Pay  
Wine corkage fee: HK$300 per bottle  

**Braza**  
3/F, Grand Progress Building, 15 Lan Kwai Fong, Central, Hong Kong  
2890 9268  
www.braza.com.hk  
Opening hours: Sun-Thurs: Lunch 1200-1500, Dinner 1800-2300  
Signature dish: Slow-roasted cuts of meat, served from skewers at the table  
Payment method: Amex, VISA, Mastercard, Diners  
Wine corkage fee: $300 bottle, $400 Champagne  

**The Leah**  
308 & 311, 3/F, Lee Garden Two, 28 Yun Ping Road, Causeway Bay  
(852) 2337 7651  
https://www.instagram.com/theleahco  
https://www.facebook.com/TheLeahHK/  
Opening hours: Open Tuesdays to Sundays  
Signature dish: Fish and Chips / Beef Wellington / Scottish Eggs  
Average price: HK$100-200  
Payment method: Cash, Visa, Mastercard, AE, Union Pay  
Wine corkage fee: HK$300 per bottle  

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

**Aulis**  
Shop 8, U/G/F, Sino Plaza, 255 Gloucester Road, Causeway Bay  
2817 8383  
www.roganic.com.hk/aulis  
Opening hours: Wed-Sun only (Mon-Tue closed)  
Dinner: Commencement at 1930 (1 serving only)  
Average price: Current Soft Opening Food Menu: HK$1480 + 10%  
Current Wine Pairing: HK$680 + 10%  
Current Non-Alcoholic Cocktail Pairing: HK$380 + 10%  
Payment method: Cash, Credit cards  
Wine corkage fee: HK$350 per bottle  

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

**Leah Café**  
307, Lee Gardens Two, 28 Yun Ping Road, Causeway Bay  
(852) 2337 7571  
hello@leahcafe.co  
https://www.instagram.com/hkleahcafe/  
https://www.facebook.com/leahcafehk  
Opening hours: Open daily 9am - 7pm  
Signature dish: British style pies and homemade cakes  
Average price: HK$100-200  
Payment method: Cash, Visa, Mastercard, AE, Union Pay, Octopus  
Wine corkage fee: HK$350 per bottle  
Cake cutting charge: HK$350  

**J’s Bar Bistro**  
2/F The Royal Garden, 69 Mody Road, Tsimshatsui East, Kowloon  
2733 2088  
www.rghk.com.hk  
Opening hours: Mon-Fri, 1200 to 0100  
Sat, Sun & public holidays, 1500 to 0100  
Happy Hour, daily, 1600 to 2000  
Payment method: Cash, Credit cards  
Wine corkage fee: HK$300 per bottle  
Cake cutting charge: HK$350  

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A Thai buffet to titillate your palate

Just when your palate is starting to turn numb with the spring weather, Novotel Citygate at Tung Chung has come up with a spicy buffet to liven it up.

Held at lunch time as well as for dinner, the buffet at the Essence Restaurant is named ‘A Taste of Thailand’, and what’s made it even more appetising is they are offering a promotional discount of 30%.

Gourmands will find a smorgasbord of Thai specialties and traditional favourites. To make it easier with the selection, look for the Traditional Thai Appetizer Platter first, which comprise such authentic delicacies as Grilled Squid & Chicken Satay, Thai Fish Cakes & Prawn Cakes, Grilled Pork Neck, Chicken Fingers with Thai spicy dipping sauce, Shrimp & Mango rice paper rolls with avocado, and more. If you can’t resist the allure, try them all!

Curry is found all over southeast Asia, but brown curry, also known as Massaman curry, is unique to Thailand. So make sure you go for the Beef Cheek with Brown Curry which is cooked together with coconut sugar, coconut milk and veggies, for a mild, satisfying taste sensation.

If you like pork ribs (and who doesn’t?), you’ll drool over the Roasted Crispy Baby Pork Ribs with Tamarind Jam. This is a yummy fusion dish which combines the classic Texas Ribs recipe with tamarind jam. The ribs are first prepared with garlic cloves, cayenne pepper, paprika and tamarind jam, and then grilled while being basted with the exquisite juices and seasoning. It’s finger-lickingly good!

When you’ve covered all the goodies on display, make sure you reserve room for desserts. The platter comprises such iconic items as Mango Sticky Rice, Thai Coconut & Sago pudding, Thai Coconut Pandan layer cake, and Lemongrass Lime Jelly with Chia Seeds.

One final bonus: A complimentary bowl of Seafood Tom Yum Kung soup will be served during the dinner buffet for every two guests. I’ll drink to that!
The other day, I was surfing youtube and came across a 1953 movie named ‘King of the Kyber Rifles’ starring Tyrone Power, a heartthrob of the 50s in the golden age of Hollywood. I was intrigued as to what the then colonial masters were served at meal time, and the answers can be found at Rajasthan Rifles, a new member of the Black Sheep Restaurant group.

The restaurant has just announced the introduction of breakfast service from 8 to 11 am on weekends and public holiday, bringing an all-day service of a distinctive Anglo-Indian fare.

Fulfill those New Year’s resolutions and jump-start your year by exercising more and eating well with an early morning menu inspired by the culinary union of two nations. Kick-off your day with the officer favourite Rifle’s Rolls, tandoor-baked naan wraps brimming with spicy cheese, tomato chutney and stuffed with a filling of your choice or, for lighter fare, try the Company Grade A Granola, a paleo muesli blend served with fresh fruit, natural yoghurt and manuka honey.

For a more nostalgic breakfast dish, try Bhurjee, Executive Chef Palash Mitra’s rendition of the classic scrambled eggs piled up on sweet milk buns and served with a masala-roasted tomato.

Visitors and residents of The Peak are invited in from the early morning hours to late in the evenings, to dine on the open terrace overlooking the best views of the city while nestled under blankets and outdoor heaters, or to cosy up inside the main dining room with a warm cuppa Masala Chai.

Here, the space evokes a sense of nostalgia with deep wooden accents, rich and vibrant decor, and floor-to-ceiling windows.

Infusing afternoon tea with the spirit of Pu’er tea

Kerry Hotel, Hong Kong has partnered with Cha Ling, a French cosmetic brand, to present Spirit of Pu’er – a delicious and rejuvenating afternoon tea at the Lobby Lounge.

Premium Pu’er Tea-based Parisian skincare brand Cha Ling offers a holistic product line to harness the antioxidant powers of the tea plant to revitalise skin. This exquisite afternoon tea draws inspiration from Cha Ling’s signature Four Seasons face masks and its premium ingredient, the precious forest Pu’er tea.

A Pu’er tea-infused scone is an acknowledgement to the spirit of Cha Ling, the rare and precious Pu’er Tea from the thousand-year-old tea forest. The Spirit of the Pu’er Tea set denotes a vision of artistic gastronomy by presenting the delicious bites in a custom-made wooden ‘treasure box’ that is unlocked in front of guests when served.

The splendid afternoon tea presents decadent sweet pastries that echo the unique, buttery texture of the refreshing sensation of Cha Ling’s Four Seasons masks. These delightful pastries are Hello Spring – Peach Blossom Curd on Almond Madeleine; Happy Summer Time – Strawberry and Poppy Seed Mousse on Coconut Dacquoise; Hello Autumn – Pear Infused Caramel Tartin; and When Winter is Here – Maple Syrup Sabayon with Chestnut and Caramelised Pine Nuts.

Executive Chef Matthew Woolford has crafted a series of Chinese-influenced tea savouries with premium ingredients. They include Abalone Salad with Crispy Wonton; Poached Chicken ‘Lo Mai Gai’ with Morel and Truffle Sticky Rice; Pu’er Tea Marbled Quail Egg topped with W3 Oscetria Caviar; and Osmanthus Blossom Sprinkled Braised Iberian Pork Cheek with Red Dates and Pu’er Tea.

Each tea set comes with an exclusive Cha Ling gift set, including a 7.5ml Cha Ling fragrance, a scented camellia brooch, a can of Cha Ling young Pu’er tea and a complimentary Cha Ling facial Experience Voucher. Upon presentation of the voucher at any of Cha Ling boutiques, guests can enjoy a 30-minute complimentary Gua Sha facial service and shopping privilege.
All-day art and epicurean appreciation

Duddell’s, the restaurant-cum-art gallery in town, is launching two brand-new all-day modern Cantonese set menus for connoisseurs.

With Executive Chef Li Man-lung at the helm, the 1-Michelin starred Duddell’s is launching the All-day Dim Sum Set Menu and the All-day Set Menu at the chic and casual 4/F salon of the restaurant. They are available on weekdays from 12pm onwards, and weekends from 3pm onwards.

For the Dim Sum Set Menu, gourmands can look forward to one piece each of Duddell’s signature Shrimp dumpling; Pork & shrimp dumpling with Conpoy; Spinach dumpling with fungus; Crispy barbecued pork bun; Truffle fried pork dumpling; Shrimp spring roll with garlic; plus Steamed fried rice wrapped in lotus leaf, or Braised Chinese cabbage with Shiitake mushrooms.

Serving a minimum of two persons, the Set Menu comprises such popular dishes as Barbecued pork and crispy pork belly; Crispy prawn with salted egg yolk; Diced crispy chicken with chilli; Sautéed seasonal vegetable in garlic; and Fried noodle with supreme soy sauce.

“I hope to introduce a new dimension to the kind of food we’re all familiar with,” says Chef Li. “I’d inject a new level of energy, modernity and finesse to the cuisine at Duddell’s Hong Kong, while harnessing all that I’ve learned through my past experiences.”

Duddell’s is part of the JIA Group, and, aside from its epicurean attractions, features a year-round art programme of world-class exhibitions, discussions and social events that are open to art enthusiasts.

All-You-Can-Eat Dim Sum

At China Tang Harbour City, savour all kinds of dim sums and bite-sized Cantonese delicacies, made-to-order coming straight out of the kitchen and elegantly served with a touch of modernism at HK$138 on weekdays, and $168 on weekends and public holidays on an all-you-can-eat basis during lunch session.

Highlights include ‘Meat sauce and Japanese Wagyu buns’, made of A5 Saga Japanese Wagyu mixed with secret brine and rich mozzarella cheese. The hand-made pickled seafood dumpling, tangy and hot, packed with shrimps, scallops, pickles and other palatable ingredients, is also stunning.

Great deals at China Tang

All-You-Can-Eat Dim Sum

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Traditional Beijing Roasted Duck

At China Tang Landmark, the ‘Traditional Beijing Roasted Duck’ is roasted in traditional Beijing oven style. The lip-smacking dish features succulent and tender meat wrapped in thin and crispy skin, and rewards gourmands with an exuberant yet traditional flavour. Book one day in advance and you can enjoy the deliciously roasted duck feast at HK $198 (original price HK $698).

There is a further 30% discount on all delicacies and wines.
Vinexpo announces joint venture with Comexposium

Vinexpo Holding, a leading organizer of events for the wine and spirits industry including Vinexpo Hong Kong, Asia’s premier wine event, and Comexposium, a global event organizer, have entered into exclusive negotiations to create a new joint venture entity.

This new JV responds to the constantly changing and developing global wine and spirits industry and would create the foremost global organizer dedicated to the industry.

The new entity will boast a portfolio of 10 iconic events: Vinexpo (Bordeaux, Paris, Hong Kong, Shanghai and New York) as well as the Vinexpo Explorer events from Vinexpo Holding, Wine Paris (Vinsud/Vinovision Paris), World Wine Meetings and World Bulk Wine Exhibition (Amsterdam and Asia) from Comexposium.

“In a global economic environment, this commitment to working together is a significant step to serve the development of businesses in the wine and spirits sector. Thanks to this alliance, the Bordeaux-Gironde Chamber of Commerce and Industry intends to create a powerful flagship brand which will proudly defend French colours abroad,” said CCIBG President Patrick Seguin.

“The alliance we are building marks a significant turning point for the world of wines and spirits. It will allow us to extend our influence, develop a portfolio of must-attend events and meet the expectations of markets throughout the world,” confirmed Vinexpo Board Chairman Christophe Navarre.

Vinexpo Hong Kong 2020

Originally scheduled from May 26-28 this year, Vinexpo Hong Kong has now been postponed until 8-10 July, in view of the current COVID-19 situation, and in response to exhibitor feedback. This continues a tradition dating back to 1998 since when the show has been held in Hong Kong every two years.

For the first time this year, Vinexpo Hong Kong will also host the ‘Be Spirits’ area dedicated to spirits and mixology launched last month at Vinexpo Paris. There will also be an enhanced programme of conferences, masterclasses and tastings, as well as its WOW! World of Organic Wines theme, which features organic and biodynamically certified wines in a single area.

To be held at the Hong Kong Convention and Exhibition Centre, the three-day show will be punctuated by meetings, innovative ideas and networking opportunities between importers, sommeliers and producers from all over the world.

Loong Yuen

2/F, Legend Palace Hotel, Macau Fisherman’s Wharf, Avenida da Amizade

(853) 8501 8008  legendpalace.com.mo

Opening hours: Mon-Sun, 1100-1500, 1800-2300

Signature dish: Deep-fried Crispy Chicken / Braised Ox Tail in Tomato and Red Wine Sauce / Pan-fried Fresh Shrimps with Premium Soy Sauce

Average price: HK$200-$350 per head

Payment method: Cash, Visa, Mastercard, AE, Diners Club, JCB

Wine corkage fee: HK$300 per bottle

THE GRAND PALACE

2/F, Legend Palace Hotel, Macau Fisherman’s Wharf, Avenida da Amizade

Opening hours: Mon-Sun, 1100-1500, 1800-2300

Signature dish: Spicy and Sour Fish Maw Rich Bone Soup

Average price: HK$300-$500

Payment method: Cash, Credit cards

Wine corkage fee: HK$300 per bottle

Mama San

1/F, Winning Centre, 46 Wyndham Street, Central, Hong Kong

2881 8901  mamasan@diningconcepts.com

Opening hours: Mon-Sun, 1000 to 2300

Signature dish: South East Asia

Average price: Hong Kong $300-$500

Payment method: Amex, VISA, Mastercard, Diners, Citibank, Union Pay

Wine corkage fee: $250 bottle; $400 Champagne

SHE

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

2110 0153  shehongkong

Opening hours: Mon-Sun, 1000 to 2300

Payment method: Cash, Credit cards
TokyoLima

G/F, 18-20 Lyndhurst Terrace, Central

2811 1152 info@tokyolima.hk

Opening hours
Restaurant: Mon-Sun, 1100 to 2400
Brunch: Sat-Sun & public holidays, 1200 to 1430 (drinks until 1500)
Bar: Sun-Thur, 1700 to 0100; Fri-Sat, 1700 to 0200

Payment method
Cash, Credit cards

Café Malacca

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

2213 6613 www.hoteljen.com/hongkong

Café.malacca@hoteljen.com

Opening hours Mon-Sun, 1130 to 2230

Signature dish Penang Assam Laksa / Satay / Hainanese Chicken Rice

Average price HK$150 per head

Payment method
Cash, Visa, Mastercard, AE, UnionPay, JCB, WeChat Pay, Alipay

Shou Zen Japanese Cuisine

7/F, The Pemberton, 22-26 Bonham Strand, Sheung Wan

2851 9883 www.shouzen.com.hk

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

Signature dish Hokkaido Urchin, Scallop, Toro and Akamutsu / Stone Grilled Wagyu Beef / Grilled Black Cod with Saikyo Miso / Hand-grasped Sushi

Average price Lunch, HK$200-300; Dinner, HK$300-500

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

Ryota Kappou Modern

21/F, 18 On Lan Street, Central

2628 1899 www.ryota.hk

Opening hours
T/ Mon-Sun, 1200 to 1500, 1800 to 2100

Average price HK$800 up per head

Payment method
Cash, Visa, Master, AE, WeChat Pay
ALL DAY DINING

Inside, tempt your taste buds with the best of British flavours featuring a menu of Gordon Ramsay’s signature dishes.

Lunch from 12.00 noon
Dinner from 6.00 pm

STUNNING TERRACE

Enjoy the spectacular views across Victoria Harbour. Sensational summer sunsets Sip a cocktail from our mixologist’s hand-crafted selection. The perfect location to relax and unwind.

Shop OTE401, Level 4, Ocean Terminal, Harbour City, Tsim Sha Tsui, Hong Kong
Reservation: +852 2765 0890  |  diningconcepts.com  |  mazegrillhk