HIGH TEA ANYONE?
SHANGHAI OR CHENGDU
GRILLS GALORE
The local F&B industry declared last month’s Father’s Day as a historic landmark in that turnover exceeded, for the first time, the traditionally much more popular Mother’s Day.

Happy days are here again!

The robust celebrations were a direct result of the progressive easing in social distancing rules and headcount regulations that have hit the trade hard since the onset of the coronavirus. Indeed, if we all collectively maintain our vigilance on sanitation and toe the line on preventive measures, we shall sooner emerge from the tunnel.

Many restaurants and bars have already set in motion promotional menus to lure customers as they make the comeback with a vengeance. To welcome in the summer vacation, many hotels have launched the increasingly popular afternoon tea for which we are featuring a selection in this edition. It’s such a deluxe style of indulgence that we should all try to savour more often!

With the imminent receipt of the $10,000 government cash handout designed to spur retail spending, there is every hope for the return of the good old days.

Informed sources tell me that there will be a flurry of new restaurant openings and old restaurant re-openings in July. Indeed, everyone in the F&B trade is looking up for the first time in many months.

Our restaurant and bar owners have gone through a rough patch and deserve our support for their perseverance and professionalism. So let’s all starting eating out again! Bon appétit!
FOOD & WINE
JUL/AUG 2020

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Reporters : Gigi Wong, Christie Cheung
Designer : Jackson Leung
Business Director : Irene Chan
Advertising Hotline : 3181 3311
Fax : 2758 3579
Website : www.thestandard.com.hk
Email : advertise@thestandard.com.hk
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I	's 3:00 pm on Thursday, and the grand semi-private dining room of Tosca di Angelo is abuzz with chefs and assistants in their carefully-ironed uniforms, putting the final touches to the new summer menu dishes for a photoshoot. All of a sudden, a hush descends on the room and everyone stops their tasks at hand, as a father figure makes his entrance. Commanding respect rather than fear, it’s Angelo Agliano – the celebrated protégé of Joël Robuchon, ‘the chef of the century’, and the Director of Tosca di Angelo. Sporting his signature chef whites with his hair swept back neatly away from his face, the 43-year-old brings in the preserve the authenticity of the dish.

Having practiced under the tutelage of culinary maestro Joël Robuchon and launched his own restaurants, celebrity Italian chef Angelo Agliano is well placed to lead the Michelin-starred Tosca di Angelo at The Ritz-Carlton, Hong Kong to new culinary heights, writes Gigi Wong.

A major turning point occurred in 2006 when he met the French maestro Robuchon – the bridge that connected the two culinary artists was Agliano’s signature risotto, which was regarded by Robuchon as “the best risotto I’ve ever tasted in my life”.

Agliano’s cooking style echoes his personality. Simple but impressive, it’s rooted in an appreciation for the purer things in life. “Robuchon has taught me to respect the probity of our ingredients,” he says, adding that it’s more difficult to come up with simple dishes than elaborate ones. “When you rid of the fanciness and gimmicks, what remains is the natural taste, so the ingredient must speak for itself.”

His affinity for fresh, seasonal produce is a particularly important aspect of his culinary style and creates the backbone of many dishes, such as the signature risotto that mingles the cross-cultural experiences he has gathered over the years; and the Matalotta Fish Soup based on a recipe handed down in the family. That being said, Agliano is not of the camp that insists on employing ingredients, and that a chef must cook from the heart with the utmost sincerity. “I cook and serve the same dishes for guests at the restaurant as though they are my closest family and friends,” he emphasizes.

But Agliano is not of the camp that insists on employing only the highest pedigree products imported from Europe. In fact, one of his favorite ingredient-shopping destinations is the local wet market, where he “feels like a child in a toy shop.” Then, of course, there are ingredients that he insists on importing from Sicily, his homeland, like the quintessential olive oil, oregano and sun-dried tomatoes, in order to ”From the table flower to the booking procedure, you have to attend to every minutia.”

Having launched his own brand and worked in the dining industry for more than two decades, the restaurateur has developed personal qualities like rigorous attention to detail and a high sense of responsibility, as his staffs relate how the affable chef values frank exchanges with his team, and always stays back at the restaurant till very late at night to coordinate everything.

Fast forward to 2019, Agliano is not about to rest on his laurels. Now helming the Michelin-starred Italian fine dining restaurant Tosca di Angelo as the Director, he endeavors to elevate the restaurant to new heights. “The Ritz-Carlton is the paragon of luxury, and I aspire to give Tosca what it deserves – that entails a magical combination of premium-quality food, attentive service and congenial atmosphere,” he says.

What’s impressive about Agliano is the consistent quality that runs through all his work, which is no small feat in the fickle dining industry. “Customers in Hong Kong are especially educated about food, so it is crucial for us to deliver and maintain that caliber, while adapting to local tastes,” he notes. As an Italian, he couldn’t help drawing a comparison with soccer: “For chefs, being able to satisfy the most discerning, picky palate in the restaurant is the equivalent of scoring a goal in the World Cup.”

If not for his talent, sheer hard work and commitment to excellence, he wouldn’t be where he is today, and his advice to budding, young chefs is that “anything can be possible if you believe in yourself and are passionate about what you do.”

With his Sicilian heritage, perhaps it’s little wonder that our conversation came to touch upon The Godfather – the seminal film that makes famous the Italian mobster image the world over. “What mesmerizes me the most is how Vito Corleone (played magnificently by Marlon Brando), otherwise known as the Godfather, started from a humble beginning in a small town of Sicily to become the leader of one of the most powerful Italian families in America,” he shares.

Could it be that the plot resembles some facets of his life journeys? And so Angelo Agliano’s incredible story continues in the fascinating culinary world.
Summer time, when the living is easy

Savor the flavors of summer with Michelin-starred Tosca di Angelo's newest seasonal menu that feature premium seafood, grilled meats, just-picked produce, decadent desserts and more!

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 spectacular backdrop of Victoria Harbour.

At the helm of Tosca di Angelo is Director Chef Angelo Aglianó, whose upbringing in Sicily has shaped his strengths in exemplifying the umami of seafood. Drawing inspiration from local ingredients and prime Italian gourmet dishes, the chef is set to bring a plethora of gourmet dishes to discerning patrons.

With exciting seasonal menus created every three months, the culinary virtuoso’s philosophy and savoir-faire are evident in his latest summer menu dishes.

An extravagant seafood feast

Nothing says summer like fresh seafood. With the weather heating up, Tosca di Angelo has curated a range of summer-perfect seafood dishes.

Available in the Dinner Signature Menu, the sophisticated Trapanese Busiate with ‘Sicily & Spain’ Red Prawns – served with Swiss chard and chive – oozes Mediterranean flair. Featuring the unique Sicilian pasta, it presents both the Sicilian and Spain red prawns within one dish. While the Sicilian version of red prawns boasts a melt-in-your-mouth texture and rich creamy flavor, the Spain version is known for its intense flavor where the head is an exquisite treasure of goodness. The unique juxtaposition creates a taste sensation that is second to none.

Another highlight on the menu is the Pan Seared Turbot Fillet served with Fava Beans Purée, Spring Onions and Cherry Tomatoes Confit. The meticulous pan-frying technique gets the most out of the princely fish, resulting in its buttery, soft but firm flesh, and crispy skin.

Elsewhere on the Piccola Degustazione Dinner Menu, Chef Aglianó is at his best when he slightly poaches the Blue Lobster with Sicilian Peach, Cherry Tomatoes Confit and Kaluga Caviar – an absolute luxury treat for seafood fanatics.

Deluxe Italian set lunches

For those who find it difficult to make decisions, Tosca di Angelo presents a Set Lunch Menu that starts with an irresistible selection of appetizers, including Fassona Beef Carpaccio with Light Mustard, Artichokes and Arugula, and Seared Mediterranean Cuttlefish with Thyme and Corzito, White Beans Purée, Ink Sauce.

You can then savor Chef Angelo’s signature risotto ‘Acquerello’ with Hokkaido Sea Urchin, Wasabi and Broccoli Rabe in the first course.

Carnivores will adore the diverse offering of premium meats available in the main courses, ranging from the hearty Red Star Grouper in Mafalotta Fish Soup with Olives, Capers and Cherry Tomatoes; the smoky and sublimely fresh Seared Line Caught Sea Bream served with Mixed Vegetables Caponata and Basil; to the sophisticated Australian Wagyu Ringer Beef served with Shallot, Sautéed Chard and Tomatoes Confit.

As for the Weekend Set Lunch, anticipate a spread of quality seafood executed with precision and finesse, like the aforementioned Blue Lobster Slightly Poached with Sicilian Peach, Cherry Tomatoes Confit and Kaluga Caviar; and the Risotto Aquerello with ‘Sicily & Spain’ Red Prawns, Swiss Chard and Chive.

The main courses are also stunning. You can choose the Teppanyaki Kiwami Wagyu Beef Sirloin that is grilled to perfection and served with Basil Pipérade and Mashed Potatoes; or if you prefer a touch of Mediterranean flavor, the prized Seared Mediterranean Seabass served with Fennel Purée, Fresh Orange and Tangerine Olives is perfect for you.

Make sure to leave room for the alluring desserts. The Almond Cake with Symphony of Peach and White Chocolate is an unmissable one. Not overly sweet, the taste of the almond cake mixes incredibly well with the fragrant and juicy Sicilian peach; the addition of white chocolate, coupled with a dollop of ice-cream made from Sicilian peach, is just the icing-on-the-cake.

Alternatively, you can opt for the most iconic of Sicilian desserts, cannoli. The variety Tosca di Angelo serves is filled with creamy ricotta, and served with candied fruits and refreshing chocolate sorbet.

Buon appetito!
For starters, you probably won’t forsake those piping-hot flame-grilled satay skewers of chicken, beef or mutton. They are a cut above others who try but fail to reach the level of excellence that is only achieved by traditional marinades and an aromatic peanut sauce based on a secret formula. But for a summery touch, you should definitely go for Pie Tee. It’s a Peranakan (Nyonya) snack of crispy pastry cups filled with stewed yam beans and carrots, with toppings of prawn, Chinese parsley and homemade chilli sauce. Aside from being eminently Instagrammable, it also instantly wakes up those sleepy taste buds.

Another delectable starter is the homely Chwee Kueh. A breakfast favourite in Singapore, these steamed rice cakes of Teochew origin are topped with a savoury and sweet stewed chopped radish, and served with homemade chilli sauce. Who needs caviar or truffles when there is so much beauty in simplicity?

Think Singapore, and chilli crab immediately comes to mind. But the next time you order this seasonal delicacy, try the black pepper alternative. It’s spicy, yes, but not so hot as to numb your palate. Crab aficionados know just what to do with the yummy gravy – wipe the dish clean with the crispy bun, and you’ll be smiling from ear to ear!

Come noodle time, and most people turn on the autopilot mode and go for their favourites of Penang Assam Laksa or Penang Prawn Noodles. Nothing wrong with that as both dishes boast a bewildering array of ingredients in a yummy soup. But trust Café Malacca to come up with some brilliant suggestions. You don’t know what you’re missing until you’ve tried Mee Siam, a thin rice vermicelli that Singaporeans can’t get enough of. The dish is served in a spicy and tangy gravy, topped with sliced prawns, eggs, fried bean curd, and not forgetting that essential wedge of lime. It’s simply love at first sight.

You would also do well with Bak Chor Mee (Mee Pok), a Singaporean Teochew dish of flat egg noodles. Tossed in black vinegar, chilli, oil and soy sauce, the noodles are topped with minced pork, sliced pork liver, stewed sliced mushrooms, lettuce and crispy lard, and accompanied by pork ball soup. It’s the complementarity of the rich collection of ingredients that makes this dish so special.

Lip-smackingly good as the traditional Penang Char Koay Teow is, you won’t regret trying the KL Wantan Mee for a pleasant change. A popular all-day favourite in Malaysia and Singapore, the egg noodles are tossed in dark soy sauce, topped with slices of homemade KL-style Char Siew and Choi Sum, and served with a bowl of wantan soup. It’s a winner in anybody’s language.

After all the epicurean exhilaration, it’s time to settle back and let some delectable desserts massage your tired taste buds. Penang Ice Kacang tops my list of favourites as I count the goodies embedded in the shaved ice: red beans, grass jelly, agar-agar, sweet corn and attap chendol. Condol, on the other hand, features the pandan-flavoured green jelly that is actually made from mung-bean starch. But never mind the details, just enjoy the soothing sweetness that completes a perfect meal.
French Chef Laurent Tourondel is a man of many titles – celebrity consultant chef, cookbook author and a former American Bon Appetit Restaurateur of the Year. The restaurateur first opened BLT Steak in New York back in 2004, and now brings to Hong Kong his adaptation of the American Steakhouse with his signature flair, traditional French technique and contemporary finesse.

“I created BLT Steak as a modern steakhouse – one that focuses on the finest locally and internationally-sourced ingredients cooked with the most precise techniques,” says Chef Laurent.

BLT Steak’s menu features the premium USDA-approved Angus Beef and Australian 90-day grain-fed beef that includes Filet, New York Strip, Rib Eye, Porterhouse and Sirloin cuts. But why limit yourself to just steaks, juicy as they are?

Expect also signature dishes ranging from the seriously succulent Black Garlic Charred Short Ribs with jalepeño chimichurri and grated horseradish; smoky Grilled Red Snapper; to Roasted Free Range Chicken with preserved lemon, rosemary stuffing and Sautéed Dover Sole, with Meyer lemon butter broth.

Interior-wise, BLT Steak is a contemporary rendition of the classic Big Apple steakhouse. Finished with reclaimed timber, chocolate and coffee-hued leather, antique mirrors and walnut floors, the beautifully-appointed dining room maintains elements of both a classic French bistro and the traditional steakhouse restaurants made famous in New York City.

For those who seek a more airy dining environment, the ever-popular alfresco patio that can cater for up to 28 guests offers the lip-smacking steak against some of the world’s most panoramic cityscapes. Don’t miss out on the celebrated daily lunch buffet menu offered in BLT Steak, or the popular Weekend Brunch on the waterfront that encompasses a tempting selection of wines from Napa Valley and some of the world’s finest vineyards.

**BLT STEAKHOUSE**

**Address:** Shop G62, G/F, Ocean Terminal, Harbour City, Tsim Sha Tsui, Hong Kong

**Tel:** (852) 2730 3508

**E-mail:** info.bltsteak@diningconcepts.com

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‘April in Portugal’ is an enchanting melody I used to listen to on the radio in my childhood. We’ve all missed this laid-back Mediterranean gem this April because of the epidemic, but thankfully Casa Lisboa has come to the rescue, writes Andy Ng.

Helmed by Chef Jesus Pascual, the Portuguese restaurant is welcoming back gourmands who have longed for its traditional authentic cuisines with a ‘Taste of Portugal’ 6-course menu at a groundbreaking price of $380 per person.

I’d have gladly paid the price just for the four delectable starters, commencing with the refreshing Algarvia Salad which comprises diced beetroot and carrot in a honey-mustard vinaigrette, complemented by an avocado puree and goat cheese.

Next comes the seafood onslaught. Naturally, one couldn’t go past Bacalhau, a dried salted cod that is quintessentially Portuguese. Chef Jesus has increased the Bacalhau proportion to 60%, making the Codfish Cake that much silkier. Dip the deep-fried balls in the homemade garlic mayonnaise, and you’re on cloud nine!

The other seafood dish is Clams Bulhão Pato. The ultra-fresh, sweet clams are panfried in olive oil with a dash of white wine. The addition of butter, lemon juice and coriander completes the sauce which you can soak up with bread for a lip-smacking sensation.

Last but by no means the least is Pica-Pau made up of premium beef tenderloin cubes. What brings them to life is the heavenly sauce prepared with mustard, olives, white wine, pickles and garlic in accordance with traditional Portuguese cooking methods.

I’m already a very happy man up to this stage of the evening, but there is still a Main to choose from. They include Duck Rice Lisboa style; Leitao a Bairrada (slow roasted suckling pig); Bacalhau A Lagareiro (baked cod). But it’s the Bochechas de Vaca that I opted for, and I’m glad I did because the slow-cooked A3 beef cheek has been cooked with herbs and port, resulting in a smooth, delicate texture that melts in your mouth.

And finally for the dessert, I absolutely revelled in the Pera Bebeda which is sweet pear cooked in red wine and port, with added cinnamon, granulated sugar and lemon peel. What a sweet conclusion to a wonderful meal!

Getting its inspiration from the street side bistros of Paris’s iconic 8th arrondissement, District 8 serves breakfast, weekend brunch, lunch and dinner seven days a week, with menus laced with French classics and comfort food, and features both indoor and alfresco seating.

Guests can commence their gastronomic indulgence by sampling its comprehensive cocktail, mocktail and wine lists. If you’re ordering steak, go for Beef It - a marriage of Wagyu beef fat-washed bourbon, smoky whisky, burnt honey syrup, and bitters, garnished with house-made Wagyu jelly. But you can’t get more French than Vin de France - a balanced wine based cocktail with Dopff Au Moulin Riesling, Mirabeau Eau-De-Vie, Citric Acid, and a touch of orange bitter.

Bar snacks include such delectable delicacies as skewers of calamari with fermented corn and chilli and baby beets with black garlic glaze; salt fish croquette with mayonnaise; and the absolutely exquisite Roast Bone Marrow with Anchovy, Capers and Parsley, served with house-baked baguette.

Helmed by Executive Chef Anthony Hammel, the restaurant is dedicated to an elevated steak and frites experience by offering its signature premium steak cuts from various free-range farms in Australia. All steaks are served with Café de Paris sauce, charred onions and frites.

My favourite is undoubtedly the hanger steak from Ranger Valley Farm in New South Wales, Australia, which specializes in long fed pure Black Angus and Wagyu cross breeds. With less marbling, the cut is tender and flavoursome, without the excess fat that curdles at the throat. It went down like a dream with the Bodega Vina Cobos Gramare ‘Valle De Uco’ 2015 Malbec from Argentina.

For diners with a sweet tooth, don’t miss out on the likes of chocolate tart; zesty lemon tart; fig and frangipane cake; cheese platters served with quince puree and house-baked baguettes, and a selection of daily cake specials served by the slice with Crème Fraiche.
A touch of class and finesse
Fondly known as the birthplace of the traditional British afternoon tea, The Langham launches its Chillax Afternoon Tea as it celebrates its 155th anniversary, writes Andy Ng.

In fast becoming the trendy do in town these days, the British afternoon tea actually dates back to 1865 in the Victorian era. It is credited to the 7th Duchess of Bedford, the lady-in-waiting to Queen Victoria, who asked for tea-making equipment with some butter and bread in her private room in the middle of the afternoon to relieve her ‘sinking feeling’. The Duchess found the meal so satisfying that she started inviting her friends for afternoon tea.

Since then, the simple bread and butter treat has developed into a much more elaborate selection of sandwiches, scones, muffins, cakes, biscuits, gateaux and other desserts.

As Europe’s first ‘Grand Hotel’ and now a fashionable choice for those in pursuit of the finer things in life, The Langham at Tsimshatsui is currently serving an exquisite Afternoon Tea at the Palm Court lobby lounge where guests unwind in capacious ambience, under elaborate chandeliers, with attentive but unobtrusive service that focuses on details.

To start the afternoon indulgence, you will be presented with a difficult choice among the many special beverages on offer: Langham Silk Road; English flower blend; The Langham classic; Summer fruit tea; 155th Gin & Tonic; and 1865 Champagne. By all means, ask for introduction and recommendations.

For that extra personal touch, the chef will serve two savouries tableside, placing the Oscietra Royal Caviar and Gin marinated Scottish salmon onto mini-pancakes for your tasting pleasure. For something a bit more filling, you’ll love the Mini Burger that features slow-cooked ox tail and black truffle sauce – now that’s what I call sophistication!

The thing I love about afternoon teas is that you can take your time and move at a leisurely pace up and down the stand for whatever meets the eye, free from regimentation, and in just the right bite-size proportions!

Every now and then, I guess we all deserve a bit of aristocratic indulgence!

THE LANGHAM, HONG KONG
Address: 8 Pei Fung Road, Tsim Sha Tsui, Kowloon
Tel: (852) 2132 2898
Website: www.langhamhotels.com/en/the-langham/hong-kong/

Summer picnic afternoon tea
Kerry Hotel, Hong Kong invites guests to celebrate the season in the sun with the latest Summer Picnic Afternoon Tea set from now until 30 August 2020.

The afternoon tea set presents a unique ‘rooted in nature’ concept that echoes the season while using sustainable, locally grown and organic produce. It is served at the Lobby Lounge, a peaceful sanctuary that looks onto a lush garden with water features.

Topping off this delightful afternoon enjoyment, each diner can enjoy a complimentary summer mocktail when sharing their luxurious afternoon tea experience on their social media.

Drawing inspiration from the eight most significant industries from the 60’s to the 80’s, the eleven new cocktails present key elements from these industries, as well as a few nostalgic icons of old Hong Kong. Talented mixologist, Simon Kong, is the brain behind this playfully artisanal cocktail menu.

Highlights of the menu includes:
A Golden Age, a reinterpreted Bee’s Knees, that is a comforting family dish of Red Sea Bream with Tomato Sauce that represents the fishery and agriculture root of Hong Kong. This cocktail is crafted with Sichuan Green Pepper Infused Gin, Lychee Liqueur, Tomato Water, Lemon Juice, Honey and topped with Dried Squid Shreds, a popular local snack.

Eau De Red Sugar is an elegant cocktail resembling the fragrance of Two Girls Perfume, Hong Kong’s first ever cosmetic brand’s version of Eau de Cologne. The key aromas of rose, orange and lemon in the perfume are interpreted with Gin and Green Chartreuse Liqueur.

‘Our Little Time’ cocktails
The hotel’s popular garden rooftop bar, Red Sugar, has launched a new cocktail menu ‘Our Little Time’, showcasing a collection of concoctions harking back to the post-war era of Hong Kong.

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THE LANGLEY, LONDON
Address: 8 Peking Road, Tsim Sha Tsui, Kowloon
Tel: (852) 2132 2898
Website: www.langhamhotels.com/en/the-langham/hong-kong/
Co-branding is a marketing ploy whereby two or more companies form an alliance to create synergy. The strategy seems to be gathering momentum in the local F&B scene as players aim for a higher degree of differentiation from their competitors, writes Andy Ng.

A shining example is seen in the latest launch by Hotel ICON of a sublime afternoon tea experience in association with Baileys and Haagen-Dazs, which should please dessert lovers and cocktail aficionados alike.

Discerning diners looking for an exquisite selection of delicacies will delight in the canapés, desserts and cocktails made with luscious Baileys Original Irish Cream, Baileys Chocolat Luxe and Haagen-Dazs Ice Cream.

The venue is the icing on the cake as the afternoon tea is served in the bright, airy dining room of Green—a bustling brasserie flanked by the city's largest vertical garden. The ultra-high ceiling, thick carpet and spacious seating ensure that patrons can unwind and converse in a congenial environment.

The epicurean extravaganza starts with Hotel ICON's Traditional Scones with Clotted Cream and Jam and a glass of Baileys Soft Serve Ice Cream per person. Up next is an artisanal 'Baileys Treat Bar' serving board laden with exclusive desserts created by Executive Pastry Chef Danny Ho. Highlights include Baileys Chocolate Fondue made with a blend of rich milk chocolate, Baileys Original Irish Cream and Baileys Chocolat Luxe, served with Haagen-Dazs Ice Cream, along with Fresh Berries, Marshmallows, Almonds and Durian Egg Rolls for the ultimate dipping indulgence.

Gourmet savouries like Scottish Smoked Salmon with Honey Mustard Dressing, Deep-Fried Oysters with Flying Fish Roe, and Duck Liver Terrine with Blueberry Jam round out the afternoon treat, at HK$328 per person or HK$598 for two.

As afternoon turns to early evening, chill out with icy-cool hand-shaken Baileys Nutterlicious, made with Baileys Original Irish Cream, Chocolate, Peanuts, Almond Milk and Bananas, or the Baileys Coconut Frappé, made with Baileys Original Irish Cream, Rum, Milk, and Toasted Coconut.

Book direct via Hotel ICON's Restaurant Reservations Centre quoting “ICON20%” to enjoy a 20% discount. First sitting is from 3 to 5 pm; and second sitting from 5 to 7 pm. Bookings at 3400 1300.

For a post-lockdown afternoon tea that energizes your body, cleanses the soul, and gives you a healthy glow, rendezvous at WOOBAR, W Hotel.

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For a post-lockdown afternoon tea that energizes your body, cleanses the soul, and gives you a healthy glow, rendezvous at WOOBAR, W Hotel.
Curated for the busy woman to sit back and take a pause from her busy schedules, the T1 afternoon tea set wakes up the taste buds with refreshing sweet treats. The fruity White Peach Paano Corta features the red grape kombucha jelly and red currants, while the sweet and sour Goji Berry Strawberry is made with strawberry gateau and fresh goji berries. Other sweet morsels include the Rose Gateau filled with floral notes, Coffee Opera and Tiffany Bird’s Nest with marshmallow chocolate eggs in the brand’s signature colour.

Relish the delectable savouries including the Queen Crab Meat Toast with succulent Japanese fruit tomatoes, deep-fried Risotto Ball with chorizo, pimenton, green zucchini and mozzarella, the silky-smooth Foie Gras Terrine with glazed hazelnuts and dark chocolate; the lavish Shrimp Dorayaki with caviar and Hokkaido sea urchin; and simple, yet delicious Egg Salad Sandwich with pesto bread.

Last but not least, pamper yourself with the Lemon Poppy Seed Scone, as well as the Brown Butter Madeleine and Earl Grey Madeleine paired with clotted cream, seasonal jam and chocolate Nutella for an impeccable end.

Tiffany T1 Afternoon Tea is priced at HK$ 688 for two guests (HK$ 358 for an additional guest), served with selected coffee or tea. Elevate the tea time experience by sipping on a glass of signature Tiffany Blue cocktail (HK$ 88) or a glass of Perrier-Jouët Champagne (HK$ 150).

Guests are welcome to experience the new T1 style by trying on the stylish jewelry and take a photo at the T1 installation at Tiffany & Co. One Peking Flagship. There is a chance to receive a Tiffany T1 special dessert voucher by sharing the photo to social media.

What better way is there to while away a lazy summer afternoon than nipping on delectable tapas against a picture-perfect harbour backdrop?

Inspired by the culinary traditions of Catalunya, La Rambla by Catalunya introduces a new Spanish afternoon tea experience featuring a selection of sweet and savoury tapas by Chef Ferran Tadeo. Available from 3pm till 5pm every Monday – Saturday, the afternoon tea can be enjoyed in the sleek interior or on the harbour-facing terrace of the restaurant at the ifc mall.

Paired with freshly brewed loose-leaf teas or coffee, the tea set comprises some of La Rambla by Catalunya’s most popular signature tapas such as Avocado Lobster, a visually stunning dish of paper-thin avocado slices, lobster salad, salmon roe and ponzu; the classic Pan de Cristal Con Jamon or toasted crystal bread with fresh tomatoes and Iberico ham; Truffle Bikini grilled sandwich with Iberico ham and cheese; and irresistible Jamon Croquetas, Spanish croquettes filled with creamy béchamel and Iberico ham.

There is also a selection of Spanish Cheeses such as Idiazabal, Mahon and Manchego, among other tasty bites. For sweets, guests can choose between traditional desserts Churro Sundae with vanilla ice cream and caramel sauce, or Torrija toasted brioche with vanilla ice cream.

The selection of teas covers a specially curated list of loose-leaf brews with a story – such as the Bi Luo Chun Green Tea, Arabian Mint, Jasmine Tie Guan Yin, Chamomile or English Breakfast. The coffee option uses the Elephant Grounds ‘OG’ Blend, made of specialty-grade Arábica beans from Papua New Guinea and Brazil, combined with the robust nature of Supremo Colombian beans for extra body.

You can choose to upgrade your afternoon tea experience with the selection of wines available by the glass or a refreshing La Rambla G&T (HK$110). The highly-rated wines on offer include Agusti Torello Mata Trepat 2015 “Rose” (HK$310), Agusti Torello Mata Brut Reserva 2015 (HK$310) and a bubbling glass of Krug Grande Cuvée (HK$590) champagne.

For the empowered woman

Tiffany & Co. has introduced the Tiffany T1 collection for the empowered woman who embraces the core values of being strong, powerful and independent. To celebrate the occasion, the Tiffany Blue Box Café offers a new T1 afternoon tea set that focuses on healthy ingredients.

Curated for the busy woman to sit back and take a pause from her busy schedules, the Tiffany T1 afternoon tea set wakes up the taste buds with refreshing sweet treats. The fruity White Peach Paano Corta features the red grape kombucha jelly and red currants, while the sweet and sour Goji Berry Strawberry is made with strawberry gateau and fresh goji berries. Other sweet morsels include the Rose Gateau filled with floral notes, Coffee Opera and Tiffany Bird’s Nest with marshmallow chocolate eggs in the brand’s signature colour.

Relish the delectable savouries including the Queen Crab Meat Toast with succulent Japanese fruit tomatoes, deep-fried Risotto Ball with chorizo, pimenton, green zucchini and mozzarella, the silky-smooth Foie Gras Terrine with glazed hazelnuts and dark chocolate; the lavish Shrimp Dorayaki with caviar and Hokkaido sea urchin; and simple, yet delicious Egg Salad Sandwich with pesto bread.

Last but not least, pamper yourself with the Lemon Poppy Seed Scone, as well as the Brown Butter Madeleine and Earl Grey Madeleine paired with clotted cream, seasonal jam and chocolate Nutella for an impeccable end.

Tiffany T1 Afternoon Tea is priced at HK$ 688 for two guests (HK$ 358 for an additional guest), served with selected coffee or tea. Elevate the tea time experience by sipping on a glass of signature Tiffany Blue cocktail (HK$ 88) or a glass of Perrier-Jouët Champagne (HK$ 150).

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Sichuan cuisine with a twist

As one of the eight major strands of cooking in China, Sichuan cuisine is notorious for its fiery hot dishes. But at the newly-opened Fu Rong Restaurant, expect the unexpected.

Situated in the southwestern region of China, Sichuan boasts a distinct cooking style that produces bold, deep and rich flavours, especially the pungency and spiciness resulting from the liberal use of garlic and chili peppers. Sichuan peppercorn (or huajiao) in particular, has an intense fragrant, citrus-like flavor that produces a tingly-numbing effect on the taste buds.

The Chongqing style of Sichuan cuisine is characterized by its tangy spiciness, while the Chengdu style emphasizes elegance and sophistication. Chengdu was, in fact, named a UNESCO City of Gastronomy in 2011 in recognition of its epicurean excellence. Fu Rong follows the Chengdu style.

Knowing southern Chinese palates, Fu Rong chefs make a point of maintaining a fine balance when it comes to the use of hot spices, sparing diners the throat-burning experience and allowing them to appreciate the umami of the dish.

Fu Rong's Chengdu banquet menu upgrades traditional recipes with fresh seafood that can rarely be found in Sichuan, being an inland province. Shining examples include such exquisite dishes as Poached Lobster with Sichuan pepper sauce, and Abalone with green Sichuan peppercorn sauce. It's yummy for sure, but also look out for that numbing sensation!

The restaurant also brings in luxury ingredients from all over the world, like using Japanese Satsuma A5 Wagyu in Seared A5 Wagyu beef with green Sichuan peppercorn sauce and Chongqing Noodle; or Braised Iberico pork cheek with spicy gravy coupled with giant grouper skin.

Fu Rong masters have also brought back assorted Sichuan skewers with vegetables, a traditional Sichuan street food; and Hot & Sour Soup that wakes the taste buds instead of destroying them.

A benchmark of Argentinian gastronomic delights

Steeped in seductive and rustic traditions, Tango Argentinian Steak House serves prime cuts of beef over a sizzling grill, and paired with an impressive Argentinian wine list across its Central and Tsim Sha Tsui outposts.

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Argentina, long under strong European influences, has made a simple but profound contribution to the global gastronomy with its uncomplicated flavours, natural ingredients and arguably the world's most famous beef from La Pampa.

With Corporate Chef Alfredo Perez Tango at the helm, Tango Argentinian Steak House brings an authentic Argentinian dining experience to Hong Kong at 77 Wyndham Street, Central and Roof Top Garden at Elements, Tsim Sha Tsui.

Perfectly prepared steaks and meats are grilled in a large sizzling open cooking station as mouth-watering aromas waft over the area. The delicious variety of meat range from prime quality Argentinian rump, fillet, sirloin, rib eye, skirt to ribs, from grass-fed sustainable beef and hand-selected from a source ranch; alongside lamb, chicken and salmon options.

Mains are complemented by quintessential Argentinian empanada, appetizers, salads and pasta, including a selection of zesty seafood ceviche and unashamedly self-indulgent desserts. An extensive selection of vegetarian side dishes is also on offer.

Be sure to match the premium meat with some of the world’s finest wines served at the restaurant, including the classic Argentine Malbecs, and an exquisite selection of cocktails in Buenos Aires style.

The interior design of Tango revolves entirely around customer ease and comfort, with traditional Argentinian elements like distressed timber tables, dimpled bricks, cream ceramics and dusty blue trimmings, conjuring a truly rustic ambience.

On top of the convivial mood, the restaurant at Elements, Tsim Sha Tsui also features an alfresco patio and casual ground-floor bar for patrons to while away the evenings.

Tango Argentinian Steak House serves prime cuts of beef over a sizzling grill, and paired with an impressive Argentinian wine list across its Central and Tsim Sha Tsui outposts.
**Dining under the Pillars of Hercules**

At the newly-opened Harbourside Grill at the very tip of Ocean Terminal, you can choose to dine al fresco with the towering IFC and ICC guarding you on either side of the harbour, writes Andy Ng.

**Whether you choose to dine in air-conditioned comfort, or enjoy the soft sea breeze out on the terrace, you will be able to take in the many-splendoured views of the harbour. It’s best to arrive early at dusk to catch the last rays of the sun as you sip a delightful cocktail. Otherwise, you can still catch up with the glittering harbour light show that begins on the dot at 8 every night.**

Boasting a grill-centric menu with a French touch, Harbourside Grill is helmed by British Executive Chef Armand Sablon, a recipient of the coveted Roux Scholarship. His accents in gastronomy are quality ingredients and seasonality.

Steak-lovers are in for a thrill as the restaurant serves some of the finest cuts of meat, cooked in a Spanish Josper Grill, a specialist oven that achieves extremely high temperatures, forming an instantaneous crust around the meat while trapping in natural juices to enrich the flavour.

The restaurant’s beef range includes U.S.D.A certified premium ribeye from Creekstone Farms and sirloin from Snake River Farms, Argentinian sirloin and Japanese A5 Wagyu sirloin from Kagoshima. Other cuts include dry-aged fillets, T-bones and cote de boeuf, while quality beef will also be presented as steak tartare prepared tableside, and Angus beef carpaccio with aged parmesan and rocket, dressed with truffle aioli.

My top choice for the evening was the wet-aged US Sirloin from Snake River. The steak was well-flavoured, lean and featured the moderate tenderness that is the hallmark of sirloin cuts created by crossing Wagyu with high-quality Black Angus. It went down so well with the sommelier’s recommendation of a full-bodied Malbec from Argentina!

The restaurant also offers a selection of refreshing salads, delectable starters, and innovative seafood and poultry dishes. But nothing completes a meal better than a decadent dessert, and the winner for the night was definitely the apple tarte tatin served with creme fraiche. Just heavenly!

**Ye shanghai opens in K11 Musea**

Strictly speaking, Shanghai cuisine does not make up one of the eight main strands of cooking styles in China, but it has developed under the profound influence of cuisines of the surrounding provinces of Jiangsu and Zhejiang. Its accents on colour, aroma and taste are fully reflected in the cooking style one finds at ye shanghai.

With various new a la carte signature dishes, the 150-seat restaurant showcases the authentic tastes of Shanghai, blended with modern Western elements and tastes of Hong Kong. Embracing culinary styles of braising, roasting, quick-frying and steaming, long-standing Head Chef Sze Man Sui serves modern interpretations of Chinese signature delicacies.

For starters, try the innovative Bean Curd Skin with avocado, the Tea Leaf Smoked egg, or the King Oyster Mushrooms with Spring Onion Sauce. They open a new chapter in summer appetizer delights.

Gourmands will revel in all the old favourites: Sauteed Shredded Mandarin Fish; Sliced Pork Terrine served with Zhejiang Black Vinegar; and Stir-fried River Shrimps. But there are also some new creations like the Shanghai Rice Cake with Eight Treasures. In addition to pork and chicken, you’ll find such complementary ingredients that make for a distinguished dish: water chestnuts, sea cucumbers, bamboo shoots, mushrooms and dried shrimp.

You should also definitely try the succulent Braised Beef Ribs with Special Sauce. When a sauce is labeled ‘special’, you bet it’s a complex concoction that has been refined and handed down the generations under lock and key!

It wouldn’t be a Shanghainese dining experience if you didn’t order the quintessential Crab Roe Meat Bun – a traditional Chinese bun filled with all the natural goodness from a simple mixture of pork and fresh Shanghai hairy crab.

**Located on the 7th floor of K11 Musea at Victoria Dockside, ye Shanghai is actually not easy to find. On the sprawling ground level where a plethora of retail shops compete for attention, you’ll have to locate the rather insignificant lifts first. And then, you’ll have to find the lift buttons which are embedded in an open book decoration!**
Opening its first international outpost in Hong Kong, the famed Yakinikumafia by Wagyumafia in Sheung Wan is home to an extensive array of premium wagyu beef cuts from Japan.

With the launch of Yakinikumafia in Hong Kong, the entire hand-selected whole cows are delivered directly from auction houses in Japan to Hong Kong, allowing the Hong Kong branch to sync its offerings with Japan’s Yakinikumafia in menu offerings.

The new establishment highlights quality wagyu, where guests can sample different cuts in the restaurant’s signature Yakinikumafia barbecue plate combo set menu, featuring three wagyu cuts ranging from fatty, medium fatty, and lean; coupled with wagyu bone broth, a signature ‘big eye’ barbecue sauce, cucumber pickle and daikon with yuzu.

The beverage selection, on the other hand, is curated by Beverage Director John Nugent – the man behind one of Hong Kong’s hottest speakeasy The Diplomat. Patrons can savor everything from small-batched produced sake, highball on tap, destination-inspired cocktails, Shari cocktails to Wagymafia’s own yuzu IPA.

Unlike Wagyumafia in Japan which is open for members only, Yakinikumafia is open to the public and online reservations commence on the 15th of each month. Eager gourmands should make haste because the restaurant only takes 250 bookings per month.

Co-founders Christopher Mark and Syed Asim Hussain stress that although there is no shortage of teppanyaki restaurants in the city, Crown Super Deluxe shines as it offers the best of both worlds, all the refinement and luxury of a Kobe teppanyaki but with a dash of Rocky Aoki’s American dream.

While every teppan is manned by at least one chef, heading up the team is Chef Toru Takano, a teppanyaki veteran originally from Niigata, along with his wife Chef Ami Hamasaki. Expect all the teppanyaki classics but with a focus on beef, showcasing the best grain-fed steaks from USDA Prime, to Australian Wagyu and a rotating premium selection from small Japanese farmers specialising in well-marbled cuts of beef.

A la carte options are available, but the best way to experience teppanyaki is to pick a pre fixed menu, of which there are three to choose from. The Deluxe meal starts with a selection of Toyosu Market Sashimi, Tokushima Fruit Tomato with Japanese Sea Salt, and Teppan Spiny Lobster in Coral Butter. This is followed by A5 Kagoshima Wagyu Beef served with signature Crown Sauces, but each bite is best tried solo to get the full robust flavour of the cut cooked on the teppan. And of course, the meal is rounded out by Lobster Miso Soup and Wagyu & Garlic Fried Rice.

After the main event, guests are invited to settle into the 30-seat dessert and whisky lounge with comfortable low seating where French Nouvelle Cuisine classics, all but forgotten in modern bakeries, meet vintage pours. Elegantly retro French patisseries are served on antique china plates. Expect long-established hits like Croquembouche, a luxurious pyramid of French Vanilla Diplomat cream-filled choux puffs and swirls of caramel threads dusted with icing sugar and crushed rose petals, or go for the vibrant Coconut Tart Shell, a creamy custard tart baked until slightly golden on top and served with whipped coconut cream and shredded coconut for a textural coating.

Tel: (852) 3105 1250
Website: www.yakinikumafia.hk

YAKINIKUMAFIA HONG KONG

Crown Super Deluxe is a lavish teppanyaki affair on Wyndham Street.

Fresh Japanese seasonal fruits are excellent companions to the lounge’s selection of signature Japanese whiskies and American bourbons. Try the Bushmills Single Malt 10Y, known for its elegant tasting notes, or vintages with vanilla and caramel hints, like Kentucky’s Woodford Reserve Double Oaked. Or for Japanese whisky lovers a dram of the fresh, foresty Hakushu 12y, or the nutty Ichiro’s Malt Double Distilleries to end the night on a high.

Crown Super Deluxe is the latest addition to Black Sheep Restaurants’ family, located on Wyndham Street.
Land & Sea Fiesta

Come summer, buffet hotspot The Place is serving up a smorgasbord of international delights for discerning gourmards, writes Gigi Wong.

We arrive at The Place at Cordis, Hong Kong at 6:40 pm, and the reception counter is already thronged with patrons eager to pig out for a good few hours. A long time favorite buffet spot for locals, The Place has recently rolled out a new lunch and dinner buffet themed ‘Land and Sea Fiesta’.

“The idea is to offer an internationally authentic buffet that gathers the very best of jet-fresh seafood and sumptuous meat specialties,” says Desmond Shiu, Executive Sous Chef (Western Kitchen) of Cordis, Hong Kong.

The seafood sideboard is where we start with. There are Seasonal Fresh Oysters, Blue Mussels, Shrimps and Crayfish, but it’s the Canadian Sea Whelk that stands out – mildly sweet with a pleasantly chewy mouthfeel, and without a sight of sand.

The quality is no fortune, as Shiu tells us, “Before the whelks are served, we remove the meat from each shell, cut out the inedible parts and rinse it to preserve the freshness of the meat.”

Such rigorous attention to detail and thoughtful execution is sustained at the hot apps station. The plethora of meaty offerings range from the semi-open kitchen. More enjoyable is the buzz of happy diners, together with the sizzle from the variety of hot dishes. What makes the experience that keeps caressing their stomach. All in all, ‘Land and Sea Fiesta’ covers a nice spread of international delicacies. What makes the experience that more enjoyable is the buzz of happy diners, together with the sizzle from the semi-open kitchen.

Having a sweet tooth? For those craving a bit of choco, the creamy Chocolate Molten Cake is a hearty choice with a meticulous, molten paste.

The Wok-fried Tiger Prawns in Thai Egg Cream Curry – pairing the bouncy, juicy and Green Peppercorn Fish – which is meticulously cooked so that the fish skin is crispy and yet maintains its succulent meat; the lip-smacking Fried Rice with Pork Minced Preserved Olives; as well as the Sichuan-style Wok-fried Chicken Fillet with Dried Chilli permeating a boniness that isn’t too overwhelming. If you want a touch of Southeast Asian flavors, the Hainanese Chicken Rice and Chicken Shawarma are equally savory.

Soup-lovers will find comfort in the hearty Double Boiled Soup, made of pork bone with longan, fungus and cordyceps flower. Drink-wise, each seat comes with one complimentary drink; you can also add $30/$48 for free-flow soft drink, fresh orange juice, house wine and beer.

When it comes to Thai gourmet, very few flavors are as distinctive as curry. The Wok-fried Tiger Prawns in Thai Egg Cream Curry – pairing the bouncy, juicy and aromatic curry, as well as red bell pepper and onion – is a piquant delight.

The Plum & Tamarind Pork Ribs, on the other hand, are slow-cooked in a Western style at 68 degree Celsius for 24 hours, then seasoned with plum and tamarind sauce to conjure up the fragrant scent. And the result is the lip-smacking, melt-in-the-mouth meaty texture!

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The Place

The Place
Tel 852 3552 3028
Website www.cordishotels.com/en/hong-kong
What’s new at the Lobster Bar & Grill?

Lobster Bar and Grill at Island Shangri-La has come up with not only an innovative cocktail menu, but also a scrumptious à la carte menu.

Bar Manager Bob Louison has delved through the history books and his library of cocktails to create a unique cocktail menu, ‘THE ARCHIVIST’, that takes guests on an adventurous journey through centuries of cocktail renaissance. Inspired by classic cocktails from bygone eras, the team of cocktailians has given each of the drinks a modern twist to reinterpret classics from around the world and throughout history.

The Archivist begins the historical narrative of cocktail formation from the ‘Age of Punch’, a period when English sailors found new ways to replace their expired wines and beers. First travelling from India to Great Britain, cocktails later made their way to America for the rest of that era. The concept of mixing various ingredients in alcoholic drinks became a cultural obsession, a work of art and a passion, and eventually an industry on its own. Thus began the concoction of classic cocktails such as the “Prescription Julep” and “Little Egypt”.

However, a thirteen-year prohibition came about in America and forced the industry to completely migrate or to go underground in order to survive. Iconic cocktails from this era such as the ‘El Presidente’ marked its legacy as invented in the neighbouring country of Cuba. Lobster Bar takes on the pursuit to preserve the cocktail’s history and build their brand new à la carte menu showcasing authentic Cantonese cuisine and the culinary team’s craftsmanship.

New specialty appetizers include the creative Crispy cordyceps Mushrooms with Honey and Chili. A careful selection of even-sized cordyceps mushrooms ensures each piece is deep-fried under even heat. Another dish not to be missed is the Marinated abalone with black fungus and sake - an appetizing treat to start a meal.

Deluxe ingredients such as abalone and sea cucumber are popularly used in Cantonese cuisine. The sizzling and boiling South African abalone is served in a stone bowl with layered bean curd, while the Stuffed Sea Cucumber with Shrimp and Shrimp Roe sauce is a divine delicacy made of large, high-quality sea cucumbers from the Kanto region of Japan cooked in a rich abalone sauce comprising Tai O shrimp roe and chicken feet.

There are more than 15 types of seafood and shellfish dishes introduced on the new à la carte menu. Steamed Lobster with Egg White boasts a silky smooth texture, and comes alive with the addition of 10-year-old Hua Diao rice wine. The Crispy Smoked Chicken with Jasmine Tea. The Lung Kong Chicken is slow-roasted before being smoked in a mixture of Japanese brown rice, jasmine tea and pu’er tea for 10 minutes.

Vegetarians could go for Stir-fried Assorted Vegetables in a crispy basket. Mushrooms, black fungus, celery, carrots and green peas are sautéed and placed nicely on a warm and crunchy basket made of Vietnamese rice paper.

A nostalgic touch of the 1920s

The Chinese Restaurant at Hyatt Regency Hong Kong, Tsim Sha Tsui has recently reopened with a brand new à la carte menu showcasing authentic Cantonese cuisine and the culinary team’s craftsmanship.

Some of The Chinese Restaurant’s previous signature dishes, such as Double-boiled crab meat soup with bamboo pith and young papaya, Barbecued pork and Fried prawn in a clay pot with vermicelli and ginger, will remain on the new à la carte menu

into the shape of a ball with choy sum stalks. Stir-fried Prawn with Choy Sum and Yunnan Ham is elegantly presented, with the diced Yunnan ham enriching the dish with its sumptuous flavours. Another standout dish on the new à la carte menu is the Crispy Smoked Chicken with Jasmine Tea.

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Accredited Fish Farm Scheme (AFFS) -
Ensuring the safety of local aquaculture products

This comprehensive scheme includes Farm Registration System, Fish Fry Registration System and Quality Assurance System, ensuring that good aquaculture practices are performed in registered farms and aquaculture products are up to the prescribed food safety standards. Currently, there are over 100 local fish farms registered under the scheme.

MAJOR FEATURES OF AFFS

• Food safety
Consumers can expect AFFS products to be free of drug residues, malachite greens and excessive levels of heavy metals, as AFCD regularly inspects and monitors farm hygiene, management practices, the use of drugs, fish health and water quality of registered fish farms. All registered aquaculture products marketed under the "Accredited Fish Farm" brand name have to undergo quality assurance tests to ensure compliance with the relevant statutory safety standards on the levels of heavy metals (including arsenic, antimony, cadmium, chromium, lead, mercury and tin); drug residues (including malachite green and antibiotics); and the microbial quality of water (including Escherichia coli and Vibrio cholera). Freshwater fish products must pass the tests for muddy smell.

• Sustainability
To enhance the sustainability of local aquaculture products, the scheme aims to reduce energy consumption, water wastage and carbon emission in the production, transportation and storage processes of AFFS products.

The aquaculture practices regulated by AFCD also promote the sustainable development of the local aquaculture industry by providing quality and safe aquaculture products to the public, as well as assisting local fish farmers to increase the competitiveness of their aquaculture products.

For more information, please check www.hkaffs.org.

Retailers of Accredited Fish Farm Products

WEBSITE: www.hkaffs.org

Follow us on Facebook (Chinese only)
In response to rising market demands for fresh, 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 on 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, ketogenic 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.

By sourcing premium products from around the world, South Stream Market offers a bounty of all natural, organic and fresh food, including fresh, frozen and organic imported fruit and vegetables; L’abruzzese Pasta made with 100% natural ingredients with no artificial colours, preservatives or flavours added; and Jensen’s Organic Pasta Sauces free of pesticides.

In addition to natural and quality ingredients, South Stream Market is also your destination for premium cold cuts, antipasti and ready-to-eat delights as it provides a large selection, ranging from hand carved ham, healthy, free of added sugar, gluten-free meals from Celebrate Health; tasty and gluten-free Asia, India and street kitchen sauces from Passage Foods; to soups made with 100% organic and made-in-Australia ingredients from Australian Organic Factory Co.

South Stream Market also features a delectable range of convenience food. If you are craving for Halal certified food, don’t miss out on the products from Habibi, as not only are they Halal certified, they are also of restaurant quality and can be ready in as short a time as 10 to 20 minutes. Or immerse in the taste of real authentic Neapolitan Pizza which can be ready in 15 minutes.

Premium cold cuts imported from Italy, Austrian styled sausage and meat; and a range of gluten-free desserts are also available for your choice.

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, direct to your doorstep. There are shipments every week from New Zealand and Australia for guaranteed freshness.

Bring the finest foods direct to your home

South Stream Market has been a Hong Kong-based importer of quality foods and groceries since 1992. Upholding a quality-first philosophy, the company works diligently to bring the finest foods and products direct from the source to local homes.

All fresh meat and fish can be cut to your specifications and vacuum packed for your convenience. To ensure that food is kept in its best condition, South Stream Market delivers your order 7 days a week, giving you the wonderful experience of savoring quality food at home. Enjoy a free delivery for orders over $500. What’s more, South Stream Market offers a reward program for loyal customers.
T o celebrate the designation of Macao as a UNESCO Creative City of Gastronomy, the Macao SAR Government has devised plans both locally and internationally to raise awareness of the designation, as well as to inherit the city’s gourmet culture and boost creativity locally. Its strategies include vocational training to nurture F&B expertise, and hosting an annual international gastronomy forum to facilitate exchanges.

The Macao SAR Government has also set up a management unit that comprises both the public and private sector to implement and supervise all the initiatives and projects undertaken. All actions and initiatives will correspond to the UNESCO Creative Cities Network’s mission of using creativity to boost sustainable urban development.

Culinary extravaganza

Inscribed on the Macao Intangible Cultural Heritage List in 2012, Macanese cuisine is cooked with bountiful ingredients, and summons the memory of the unique history of Macao and its Portuguese maritime culture. Infusing Portuguese cuisine, spices and ingredients from Africa, Southeast Asia, and India, together with Chinese culinary skills, Macanese cuisine is a wonderful blend of unique and delicious flavors. Signature dishes include Galinha à Africana (African chicken) and Macanese Chilli Shrimps.

As a Special Administrative Region of the People’s Republic of China, Macao features a wide variety of food from various provinces in China, including Peking duck from Beijing; steamed buns with minced pork filling, wontons and freshwater hairy crabs from Shanghai; and spicy soups and hotpots from Sichuan.

For those who like to yum cha, hotels and restaurants in Macao often offers a gastronomic extravaganza including famous dishes such as steamed dumplings stuffed with shrimp, siu mai and spring rolls. You can also enjoy Guangdong dishes including roasted meats, seafood and other delicate dishes in Macao.

Macao also presents some of the best dishes around the world with its excellent range of international cuisine. Major hotels and upscale malls offer a diverse array of cuisines, often featuring buffets, Michelin starred restaurants, and international dishes prepared by world-class chefs. Macao also offers Japanese cuisine, Korean barbecue, and specialties from the United States, France, Italy, India as well as from Southeast Asia. The Rua de Abreu Nunes (Thailand Street) houses many Thai restaurants. The Rotunda de Carlos da Maia (Three Lamps District) has become a magnet for a number of overseas Chinese from Myanmar over the years, who have brought the secrets of Myanmar cuisine to Macao with them, while Rua do Cunha in Taipa and Senado Square on the Macao Peninsula is reputed as Food Street with its great diversity of restaurants and eateries in streets and squares. Some must-trys include Portuguese egg tarts and pork chop buns.

For those who want to buy exquisite gifts for their dearest, visit Rua de S. Paulo, Avenida de Almeida Ribeiro (popularly known as ‘San Ma Lo’), Rua da Felicidade, Travessa do Auto Novo near Senado Square and Rua do Cunha in Taipa Village as local snacks including almond cookies, egg rolls, peanut candies, sliced roasted meat and many more can be found in the areas.

For more information, please visit: https://www.gastronomy.gov.mo/
**Beef spearheads the next Korean craze**

Korean culture and products have built up a strong following in recent years, and the next wave is likely to be led by Hanwoo (Korean beef) due to its high quality and health benefits.

As a key component of Korean premium foods, Korean beef comes from a pure breed of cattle that is native to Korea, and is traditionally served to royalties and celebrities only. Along with such national specialties as kimchi and bibimbap, it is a signature dish in Korean cuisine. Korean beef is rich in high quality protein essential for the human body. It contains Vitamin B12, which helps prevent anemia and neurological disorders. Also, in comparison to beef from other countries, Korean beef contains greater amounts of oleic acid, a type of unsaturated fatty acid, and essential amino acid. Aside from its outstanding taste, it is proven effective in lowering blood pressure, and forms an integral part of a healthy and balanced diet.

Korean beef prides itself on the highest level of health standards and sanitation as it is produced only from slaughterhouses certified by the Hazard Analysis & Critical Control Point (HACCP) of the the Korean government. Consumers have ready access to information related to its manufacture, transport and distribution through the Beef Traceability System.

The Beef Rating System provides useful reference to consumers as it differentiates quality of the beef by classifying it into five levels (1++, 1+, 1, 2, and 3) according to the grade of meat. Korean beef is prized for its wonderful flavors and texture. Chefs recommend simply grilling the beef and dipping it in salt to enjoy its original taste, without the need for any additional seasoning.

As the official body responsible for promoting Korean beef, Hanwoo Board delivers Hong Kong-style Korean beef recipes every week through SNS (Social Networking Services) to consumers. It also regularly participates in various expositions and cultural events, and organizes tasting functions often in partnership with the Korean Consulate in Hong Kong.

Korean beef has gained widespread recognition, especially among gourmands whereby animal and plant nourish each other in a closed ecosystem, thanks to which Ao Yun is fully sustainable. The team refers to this phenomenon as the virtuous circle. Farming is done 100% by hand, without the use of machines.

In 2016, Ao Yun released its first vintage, Ao Yun 2013, to high critical acclaim, re-writing the rules of modern winemaking and for the very first time, bringing Shangri-La, Yunnan to the winemaking map. The latest vintage of 2016 has been launched in 2020. A blend of 74% Cabernet Sauvignon, 20% Cabernet Franc, 4% Syrah and 2% Petit Verdot, the 2016 vintage exudes a deep, dark colour, and aromas on the nose, consisting of smoke, cedar wood, yellow and exotic fruits mixed with red fruits. The palate is persistent with extremely soft and dense tannins, followed by Ao Yun’s signature long and salty mineral finish. To help compensate for the lack of oxygen in such high altitudes, malolactic fermentation took place over 3 months in 32% barrels and 68% clay jars. Barrel ageing occurred over 14 months in 32% new oak and 68% 1-year-old barrels.

Ao Yun 2016 pairs well with ingredients and dishes such as prime beef rib-eye cap, tuna steak, porcini mushroom caserole, fingerling smashed potatoes and more.

**Postponement of wine events**

Owing to border closures and health hazards caused by Covid-19, two wine events have been re-scheduled to 2021. Vinexpo originally scheduled for July 2020 will now take place from 23 to 25 February 2021 as part of the 2020-2021 Vinexpo Tour. The new dates come as a response to the major objectives which help to support the wine and spirits industry as the economy recovers.

The annual Italian Wine celebration originally scheduled for November in Hong Kong has now been postponed to next year due to the Covid-19 pandemic, according to organizer J.C. Viens. Last year’s edition gathered over 250 top sommeliers and importers in Hong Kong.

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commissioned by Estates & Wines, Dr. Tony Jordan embarked on a journey into the unknown and after four years of scouting the vast terrain of China, he eventually made it to North Yunnan, where he observed an ideal microclimate for a fine cabernet.

Ao Yun’s vineyards are on the banks of the Mekong River, in the UNESCO-protected area of the Three Parallel Rivers. Each of the four villages is spread over complementary altitudes from 2200m to 2600m and has different soils, sun exposure and microclimate.

Ao Yun has adopted the way of life of the 120 local Chinese families of farmers whereby animal and plant nourish each other in a closed ecosystem, thanks to which Ao Yun is fully sustainable. The team refers to this phenomenon as the virtuous circle. Farming is done 100% by hand, without the use of machines.

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**Ao Yun** (meaning ‘flying above the clouds’ in Chinese) is the first wine estate of the Himalayas, born from a dream that began in 2008: to create a unique, world-class fine wine in China.
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Address: Level 2, JEN Hong Kong by Shangri-La, 508 Queen’s Road West, Hong Kong (MTR HKU station, Exit B2)
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Website: contactus@cafe-malacca.com

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SOUTH STREAM MARKET
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Website: www.southstreammarket.com
E-mail: cs@southstreammarket.com

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