FOOD & WINE

NOVEMBER 2020

AUTUMNAL DELIGHTS
TRUFFLE SEASON
COOL COMFORT FOOD
It has been an unprecedented year for everyone with the coronavirus lasting longer than anticipated. Restaurants and bars have been doing it tough for an extended period of time, and gourmands have also suffered the misery of being starved of their culinary delights.

We should be thankful that Hong Kong has, by and large, fared better than comparable cities in other parts of the world. The rules and regulations on social distancing and headcounts have progressively changed in response to the latest evolution of the pandemic, and the sporadic better days have shown that the local F&B industry still enjoys a staunch support from patrons.

Hong Kong will stay the culinary capital of the world as the rich pool of local talents is augmented by a constant free flow of masterchefs from all over the world. We also have an excellent logistics infrastructure in place, putting our chefs in touch with the finest ingredients from source countries.

But let’s heed medical experts’ warning of a possible fourth wave of the virus come winter. If we collectively maintain our vigilance on sanitation and personal hygiene, we shall be able to free ourselves sooner from the restrictive shackles and return to the old normal of epicurean indulgence!

Andy Ng
Features Editor
**FOOD & WINE**

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Opulent Cantonese Delights

Tin Lung Heen at The Ritz-Carlton, Hong Kong

combines an extravagant, sky-high setting with premium Cantonese cuisines.

Perched on the 102nd floor of Kowloon’s ICC, Tin Lung Heen celebrates traditional Cantonese cuisine in an exquisite fine dining setting. Set in contemporary oriental décor with a dramatic backdrop of Victoria Harbour and the city skyline, the two-star Michelin restaurant serves up refined, authentic Cantonese cuisine at its very best. These include traditional dim sum, alongside a comprehensive selection of the world’s finest teas. Private dining rooms are conveniently available for business entertainment and special family celebrations.

Helmed by Chef Paul Lau Ping Lui, highly regarded as one of the top Cantonese chefs in Hong Kong, the restaurant brings to guests an exceptional epicurean experience that’s second-to-none. An expert in top Cantonese chefs in Hong Kong, the restaurant brings to guests an exceptional epicurean experience that’s second-to-none. An expert in Chinese culinary arts with over 40 years of experience working for leading hotel chains the world over, Chef Lau has, since 2001, garnered numerous Best of the Best Culinary Awards organized by the Hong Kong Tourism Board. At Tin Lung Heen, he melds traditional and contemporary finesse to create his unique culinary style.

“I keep myself abreast of emerging trends in Cantonese cuisine, and draw inspiration from everything around me,” he says. “My cooking philosophy is simple and straightforward: while the presentation can be innovative, you must always respect the traditional cooking methods and techniques. Ultimately, what I want to see are the smiling faces of the diners.”

Barbecued Iberian Pork with Honey is one of the signature dishes of the culinary master. Chef Lau explains that Spanish Iberian pork is chosen thanks to its tenderness, as well as its nutty and floral flavors. The pork shoulder is first roasted in low temperature to preserve the tenderness of meat; right before the dish is served, the pork is again roasted in high temperature to caramelize the honey and sugar.

Another unmissable cuisine on the menu is Steamed Crab Claw with Egg White in Hua Diao Wine. With the Vietnamese mud crab flesh freshly extracted, the dish boasts a distinctive firmness and freshness. To prepare, Chef Lau first steams the egg white and crab claw in low temperature, Hua Diao sauce is then added to enrich the flavor. The essence of the dish manifests in the egg white which manages to absorb the sweetness of the crab and delicate aroma of Hua Diao wine.

With its high ceilings, stately fountains, majestic chandeliers and a sweeping view of the city skyline, Tosca di Angelo is a shining example of Italian fine dining in Hong Kong. The haute restaurant emits a Romanesque and stylish ambiance – it is where guests embark on a gastronomic journey that features exceptional food served against spectacular view up from the towering 102nd floor.

La Dolce Vita!

Tosca di Angelo, the Italian restaurant at The Ritz-Carlton, Hong Kong, puts on a grand show with its inimitable ingredients and show-stopping backdrop of Victoria Harbour.
A dopting a collaborative approach, the restaurant’s culinary team uses Japanese cuisine as a base to develop its collective creativity in the new Dreamer Tasting Menu – one that is grounded in the holistic elements of Earth and Sea.

Guests are welcomed with Edamame - a simple dish that’s a hallmark of Japanese hospitality. This is followed by Hongkongers’ favorite snack, Chicken Wings, seasoned with Okinawa black sugar, chives and fresh chilli.

From a sense of familiarity, the menu moves on to a tangy take on Honjo’s beloved Hamachi. This bright, new invention adorns the light, pink fish with a burst of jewel-like ikura and watermelon radish pastels.

The Kani Salad is a premium medley of king and snow crab fresh from Hokkaido’s waters, accented by kohlrabi confit, ikura, finger lime, and glass-like tomato jelly.

Next comes East Meets West, a heritage tartar dish that presents an audacious interpretation of a classic by replacing bread with purple, wafer-thin, wild rice crisps.

Zucchini Flower Tempura conceals minced prawn and beef within its blooms. A nod to tradition follows with the Chefs’ Selection of Sushi and Sashimi, prepared right before guests’ eyes from a lively open kitchen.

From the sea, it’s back on land as the progression hits its climax with a depth of flavor, technique and ingredient combinations found in the Australian Striploin. This BMS 3 steak shames with deep, umami bombs from fermented mushroom puree and the extraordinary texture of Yamaimo - a heritage yam from the mountains of Japan. Honjo introduces an intriguing, new steak condiment - truffle yuzu ponzu.

Palates are then refreshed by a zesty Lemongrass Granita with basil cream and apple crumble, before dessert arrives with North to South. This dish traverses Japan with a cloud-like Hokkaido milk chip, ice cream, mikan infused with genmaicha, atop roasted white chocolate as a base, bringing the delightful culinary trip to a sweet end.

Blending French technique with Japanese finesse, Honjo, Pirata Group’s modern Japanese restaurant, is offering homebound diners a gastronomic escape with its Dreamer Tasting Menu.

BIZOU American Brasserie follows a distinctly seasonal ethos and features an honest menu laden with all-American favorites.
Dine in the bustling Sai Ying Pun

Stylish and inviting, the five signature restaurants of Bistro Concept Group present an eclectic array of cuisines to satiate the varying palates of gourmands.

Founded and led by enterprising restaurateur Christopher Przemyski, the Hong Kong-based Bistro Concept Group is dedicated to establishing itself as a key player in the local gastronomic scene, with the focus on bustling Sai Ying Pun. Based on its philosophy of serving good food at affordable prices, the Group also makes sure that patrons enjoy themselves in a pleasant environment as reflected in the artistically hand-painted interior wall designs of its restaurants.

**Flying Pig Bistro: Modern European family style**

Walking into the restaurant, all interior walls are coated with artistic pig designs and adorned with handcrafted chandeliers. Filled with happy and fun vibes, the cozy restaurant is perfect for casual dining or any kind of celebrations with your buddies and family.

Its weekday set lunch menus are regularly updated with new seasonal dishes which also include its signature Rib Eye Steak. Other must-try mains on its a la carte menu include its signature Rib Eye Steak. Other must-try mains on its a la carte menu include Lamb Wellington, BBQ Ribs, Chicken Schnitzel (also available as a burger option), and more.

Located in a hidden quiet corner of Third Street, El Macho is filled with genuine Mexican vibes with colorful sombrero hats and inspiring murals.

El Macho, Nachos and Margaritas are the all-time signatures and favorites of its regular and new guests alike. The restaurant also offers weekday set lunch and weekend brunch, providing popular dishes, such as Half Quesadillas, Barrito Bowl, El Macho omelette, and more.

Delivering an enticing Mexican menu and a joyful dining experience, the popular spot was named by Hong Kong Living last year as ‘Best Neighborhood Restaurant’.

**Lobster Shack: Seafood lobster specialty**

Opened just in February this year, Lobster Shack has gained a sterling reputation within a short period of time for guests to enjoy its ravishing seafood dishes in a warm and inviting atmosphere.

The menu features a glorious, Instagram-worthy three-tiered seafood tower stacked with oysters, smoked salmon, potted crab, whole lobster, mussels and shrimp, and crowd favorites like Lobster Mac & Cheese, Grilled Lobster, Creamy Lobster Linguine, and other mouth-watering options like Mussels pot with Fries, Crab Cakes and Fish & Chips.

What’s more, the restaurant also offers weekday set lunch at highly affordable prices and weekend brunch options featuring its Lobster Benedict, one of the top selling brunch star items.

**Katsumoto: Japanese Izakaya concept**

Decorated with stunning Japanese artwork and samurai artifacts, this modern Japanese themed restaurant is the latest offering from Bistro Concept Group, having just opened its door in August.

Guests can start their Japanese feast with a melt-in-your-mouth top signature dish Wagyu Sando - milk bread deliciously filled with tonkatsu sauce and kewpie mayonnaise; Spicy Tuna Roll made by Nama Tuna; or light snacks such as Cheeseburger Roll.

For meat lovers, you can’t go past the Japanese Grill Wagyu Steak M6/7/100G with sea urchin, cognac with teriyaki sauce, as well as the Yakitori kewpie mayonnaise; Spicy Tuna Roll made by Nama Tuna; or light snacks such as Cheeseburger Roll.

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Dive into a superb brunch experience or Sunday all-you-can eat Roast available in two timeslots on Sunday as an alternative option to the daily a la carte selections at Flying Pig Bistro.

For something lighter, go for the newly-launched Omni Pork Sando, homemade Wagyu Gyoza, Corn Tempura or Shiitake Salad. The restaurant also offers a weekday lunch menu (Donburi, Bento and Katsu Sando) for some simple and easy enjoyment.

**EL MACHO**

Located in the buzzing Sai Ying Pun neighborhood, El Macho is a hidden Mexican gem with its authentic flavors and vibrant ambiance.

**Flying Pig Deli Social: Alfresco brunch & dog-friendly spot**

As its name suggests, the Flying Pig Deli Social is part of the Flying Pig Bistro takeaway joint, which offers an outdoor hang-out that is dog-friendly.

With a self-service beer tap, the social club is furnished with outdoor sofas and benches, allowing outdoor lovers to chill and relax. Popular items for dine-in or takeaway include chicken wings, burgers, sandwiches, and not forgetting its weekday set lunches.

**Opening Hours**

Flying Pig Bistro: 8am – 11pm
Flying Pig Deli Social: 8am – 10pm
Lobster Shack: 11am – 11pm & Weekend 10am – 11pm
El Macho: 12pm – 11pm
Katsumoto: 12pm – 4pm / 6pm – 11pm
Flying Pig Deli Social: Alfresco brunch & dog-friendly spot

**Address**

Flying Pig Bistro: 62 High Street, Sai Ying Pun

Lobster Shack: 6 - 8 Second Street, Sai Ying Pun

El Macho: 1 Third Street, Sai Ying Pun

Katsumoto: 70 High Street, Sai Ying Pun

Flying Pig Deli Social: 52-56 Centre Street, Sai Ying Pun

**FB/IG**

Flying Pig Bistro: @flyingpigbistro

Lobster Shack: @lobstershackhk

El Macho: @elmachohk

Katsumoto: @katsumotohk

Flying Pig Deli Social: @flyingpigdeli
Thrill to the high-end Omakase
Wagyu beef experience

Founded by self-taught chef-turned-wagyu expert Hisato Hamada and entrepreneur Takafumi Horie, Yakinkumafia Hong Kong is the only place outside of Tokyo that enjoys access to the rare cuts of Ozaki beef.

While provenance, rearing, and slaughtering of the cows are crucial to the beef’s texture and taste, the butchering of the meat is equally important. For butchers at Yakinkumafia Hong Kong, they take great pride in the ‘Migaki’ (polishing) process every day when receiving the day’s allocation of meat.

“The Migaki process of each cow is almost ceremonial. When slicing into the different cuts, only the most experienced butchers will know the right way to remove the fat and the sinew while navigating around the different muscles to ensure you get the finest taste and texture out of that cut,” says Yohei Yamamoto, Chef de Cuisine of Wagyumafia Hong Kong. “The slightest change in the angle of the knife could affect the marbling, texture, and flavour of the meat.”

The omakase set (HK$980) features six rare cuts and is accompanied by Yakinkumafia Hong Kong’s signature Wagyu bone soup, cast iron prepared Koshikihari rice, daikon with ponzu, pickled cucumbers, “big eye” BBQ dipping sauce, an off menu Wagy Garlic Rice, and Hong Kong exclusive Wagyu Keema Curry, along with the Goma Salad and Soft Serve.

Gourmands who order the omakase set will be able to try different rare cuts each time as the butchers will choose the cuts depending on what meat is available that day. Additionally, guests can opt for additional cuts based on their ‘FML’ preference - fatty (futan), medium fatty (chuutoro) and lean (akami).

Unlike Wagyumafia in Japan which is open for members only, Yakinkumafia Hong Kong is open to the public and online reservations commence on the 15th of each month. Guests can request the standing chef’s table to watch the butchers ‘cut-to-order’ and learn about the grilling techniques.

YAKINKUMAFIA HONG KONG
Address: 2/F, Hollywood Centre, 233 Hollywood Road, Sheung Wan (852) 3105 1250
Website: info@yakinkumafia.hk
Email: reservations@yakinkumafia.hk
Opening hours: 12pm-5pm – Lunch & 6pm-10pm – Dinner

An exquisite Spanish dining experience

With its sleek design and harbor-facing terrace, La Rambla by Catalunya is an ultimate gastronomic destination for delicious Catalonian-inspired cuisine and romantic sunset cocktails.

As autumn sets in, the restaurant showcases a series of seasonal and contemporary Spanish dishes by its executive Chef Ferran Tadeo, using premium seafood, fresh local produce, and seasonal harvest goodies.

Commencing the Spanish gastronomic indulgence, guests will be presented with an irresistible array of new tapas, including Buñuelos de Bacalao, a traditional Spanish cod fish fritters topped with coriander mayonnaise and bottarga; and Ozaki Beef Canelón, a brand new addition made by wrapping tender Ozaki beef with fresh homemade pasta, served with mushroom and bichamí sauce.

Other innovative dishes include The Scampi & Pork Belly Bao which pays homage to warm, fluffy Chinese baozi with homemade bun, scampi, diced crispy pork belly, cured cabbage, and chipotle mayonnaise; and King Crab Autumn Salad, a refreshing salad with king Crab from Japan and seasonal vegetables like French beans.

Seafood lovers mustn’t go past the Hokkaido Scallop Al Cava that showcases scallop in their shell cooked to perfection, and served with homemade mallorqués infused with cava sauce, and topped with crispy Iberico ham. Another crowd-pleaser is the Razor Clams En Salsa Verde, a dish of razor clams cooked in basque fish stew, gracefully poured on top with traditional salsa verde and topped with garlic chips.

While seafood is always popular at La Rambla, the meat options are just as enticing. Roasted Ping Yuen Chicken is a new house favorite featuring a local premium breed known for its signature golden-yellow skin, paired with house fried potatoes and homemade morel sauce.

Alternatively, you’ll simply marvel at the Jarrete De Ternera, a tender, fall-apart 36-hour slow cooked veal shank, served with padron peppers.

Conclude your sensational meal with the adorable Golden Donut, a homemade donut with brown butter ice cream and topped with berries that will melt your heart.

LA RAMBLA BY CATALUNYA
Address: 3071-73 levels 3 & 4, IFC Mall, Central, Hong Kong
Tel: 2661 1161
Website: www.larambla.hk
Email: reservations@larambla.hk
TALK OF THE TOWN

A trio of top-tier restaurants run by Mayfare Group delivers a diverse dining experience.

**Gunpowder – Modern Indian RestoBar**

Created by a versatile team behind the legendary Gaylord Indian Restaurant in Hong Kong, Gunpowder is a modern Indian RestoBar, which opened on Ship Street in October 2019.

With its warm and contemporary interior design, Gunpowder showcases an array of Indian delicacies with a modern twist to satisfy your taste buds.

Highlights of the menu include Gunpowder Chicken, crispy chunks of chicken nibbles exploding with gunpowder flavour; and Colonel’s Scotch Eggs, egg-stuffed lamb meat served with whiskey shots.

Dessert lovers can indulge your sweet tooth with the Carrot Samosa Bomb, triangular filo pastry stuffed with Cardamom infused carrot pudding styled in the shape of vintage triangle fire crackers.

What’s more, its cocktail list features classic and contemporary collections infused with aromatic spices with must-try “Gunpowder Negroni” made with homemade Gunpowder Gin & “Rose Margarita” together with an extensive gin and whiskey selection.

**Gaylord Indian Restaurant - one of the oldest Indian restaurants in Hong Kong**

Well-known for its authentic and traditional Indian cuisine, Gaylord Indian Restaurant is one of the oldest and iconic Indian restaurants in Hong Kong. It has been a favourite of diners since 1972.

Recommended by the Michelin Guide, the restaurant has earned the admiration of local and overseas food lovers for its signature dishes and convivial atmosphere.

In October 2019, Gaylord moved to a more spacious location at Prince Tower on Peking Road, where diners can enjoy a meal on the outdoor terrace. The outdoor space is the ideal area for large groups.

Gaylord also presents a menu of innovative and traditional selections crafted by their master chefs, ranging from shorba and barbecue items to curries and tandoor bread.

Signature dishes include Kadai Murg, a speciality of Peshawar, chicken cooked in an Indian wok; and Palak Patta Chaat, crispy spinach leaf fritters layered with onion & tomato salsa and drenched in tamarind and mint dip. And also Lamb Seekh Kebab, skewered minced lamb rolls spiced in freshly ground herbs and spices.

**Namo – Avant Thai**

Boasting a stunning view of Victoria Harbour, Namo is a culinary haven located in Empire Centre, Tsim Sha Tsui East.

Launched by renowned Thai chef Khum Wijannarongk Kunchit and Michelin star chef Alejandro Sanchez, Namo is a must-try Thai restaurant serving contemporary Thai cuisine since 2014.

Recommended by the Michelin Guide in 2016, the restaurant presents innovative Thai delicacies featuring quality ingredients, and take Thai cuisine to the next level by combining traditional flavours of Thai cooking with contemporary recipes.

For a taste of innovative Thai cuisine, guests can opt for Silken Salmon, a roasted Norwegian salmon fillet served in chilli-lime garlic jus-divine; or the King Prawn Tom Yum, with river king prawns steeped in galangal, lemongrass and kaffir lime leaves together with straw and smoke mushrooms with coconut foam.

NAMO also carries an extensive wine list designed by distinguished sommelier Kim Murphy, as well as special Thai-infused cocktails made by the resident mixologist. Guest can also spend a leisurely time enjoying shisha with friends on the harbourfront.
Crêpe Delicious lures fans at Lee Tung Avenue

Crêpe Delicious - one of the world’s largest and fastest-growing crêpe brand - is winning over new fans in Wan Chai with its brand new youthful urban café concept at trendy Lee Tung Avenue.

Framed for premium, healthy crêpes, hand-crafted gelato, and puff pizzas, Crêpe Delicious presents a mouth-watering array of sweet or savory crêpes, including Tea Break, with black tea custard filling, topped with chocolate chips and caramel sauce, served with daily gelato; Say Cheese! with orange cream cheese filling, topped with fresh orange, candied orange slices and orange caramel sauce; and Caramel Garden, with warm cinnamon apple filling and vanilla custard, topped with caramel sauce and caramelized walnuts.

Or immerse in classic savory crêpes such as Hokkaido Scallop and Salmon Deluxe, while Big Feast is a new hearty combo of braised BBQ pulled pork, with butter lettuce and red onion. Want something really special? Go for Welcome Hong Kong, an exclusive creation topped with truffle scrambled eggs, butter lettuce, cheddar cheese, mozzarella cheese and truffle mayonaise dressing.

Exclusive Hong Kong healthlines extend to signature ‘Puff Pizzas’ on light puff pastry, with new creation BBQ Pulled Pork, along with signatures such as Chorizo Supreme, Quattro Formaggi and more.

New salads and snacks include Caprese Salad Crab & Avocado Stack; Wings Pleatter chicken wings served in two styles, in honey and spicy buffalo sauce; and more.

You can also feast on pasta and risotto, with new favorites like Grilled Salmon Fillet with lemon butter dill sauce; well-marbled, juicy and savory Grilled Angus Ribeye, served with homemade beef gravy; Roast Spring Chicken; and more.

To lift your dining experience another notch, Crêpe Delicious’ home-made gelatos and sorberts are a double dose of refreshing and flavorful goodness. Handcrafted daily with over 20 choices of fresh flavors to mix and match, the brand’s signature gelatos weigh-in at just 95-125 calories, and sorberts 125-155 calories for a healthier, vitamin-rich choice.

Newly-created Gelato Shakes include strawberry flavored Pink Lady, or enjoy delivery from November for an even more delicious treat.

An extensive range of drinks completes the menu with fresh juices, Brazilian ‘Terra 100%’ Arabica Lavazza coffees and teas, with wine also served exclusively at the newly-opened Lee Tung Avenue branch.

Crêpe Delicious also makes the perfect healthy meal on-the-go for takeaway. A visually-appealing ‘Open Bar’ on the ground floor serves convenient ‘grab and go’ of the brand’s signature sweet treats and coffee. Crêpe Delicious also makes the perfect healthy meal on-the-go for takeaway. A visually-appealing ‘Open Bar’ on the ground floor serves convenient ‘grab and go’ of the brand’s signature sweet treats and coffee. Or enjoy delivery from November for a chic dinner at home via Deliveroo, FoodPanda and Uber Eats.

Challenge your taste buds with some Nepalese specialties

Getting its inspiration from nature amongst the world’s highest peaks and deepest valleys, The Jungle, a Nepalese fusion restaurant and cocktail bar, exudes a fuss-free and comfortable ambience that’s perfect for some casual dining and unwinding.

A domed with palm trees and pot plants, The Jungle is an oasis of calm located in the lively district of Jordan. This trendy restaurant was founded by three brothers: Bikal, Susant and Suvas, who have over 15 years’ experience in the food and beverage industry. They hold a common belief that everyone comes from the jungle one way or another, and it is those roots they wish to present in their restaurant.

For an authentic experience in traditional Nepalese food, you can’t go past the popular Nepalese blood sausage Samburga which is stuffed with pork blood and minced pork mixed with Himalayan spices; or the Nepalese style dumplings MOMO with a choice of chicken, pork and cheese flavors served with chilli chutney. For comfort food, you’ll enjoy Kirat Set, a traditional turmeric fried rice served with vegetable, dried buffalo meat and fermented soybean chutney.

Inspired by western culture, The Jungle also serves an array of international dishes to satisfy your taste buds, including pasta, pizza and tacos. Guests can also indulge in some imaginative cocktails presented by the dedicated multi-award winning bartending team, such as Welcome to The Jungle, Elderflower Paloma and The Wild One. They make a great prelude to some really mouth-watering dishes.

A perfect choice for gathering with friends or family dinners, The Jungle also provides an affordable and amazing lunch menu for guests to take a wonderful break in the middle of a busy day. The lunch set ($78) includes a starter with daily soup or salad, and six main courses to choose from, including pasta, pizza, Cajun wings and fries, fish and chips, MOMO, and ribeye steak, with drinks.

Crêpe Delicious

Address: Shop 345, Level 3, MOKO, 193 Prince Edward Road West, Mongkok, Hong Kong
Tel: 2881 1033
Website: www.crepedelicious.com

THE JUNGLE

Address: Shop no.3, S/F, 273-275 Temple Street, Po Fat Building, Yau Ma Tei
Tel: 2602 3636
Website: www.thejunglehk.com
Opening Hour: 12 pm to 2 am

Jungle also provides an affordable and amazing lunch menu for guests

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Newly-created Gelato Shakes include strawberry flavored Pink Lady and The Naughty with chocolate and hazelnut.

Along with Instagrammable sundaes and desserts, even more tempting sweet treats feature Panna Cotta, Homemade Brownie and Lava Cake. Or enjoy a Dessert Combo which combines all three.

An extensive range of drinks completes the menu with fresh juices, Brazilian ‘Terra 100%’ Arabica Lavazza coffees and teas, with wine also served exclusively at the newly-opened Lee Tung Avenue branch.

Crêpe Delicious also makes the perfect healthy meal on-the-go for takeaway. A visually-appealing ‘Open Bar’ on the ground floor serves convenient ‘grab and go’ of the brand’s signature sweet treats and coffee. Or enjoy delivery from November for a chic dinner at home via Deliveroo, FoodPanda and Uber Eats.
Inspired by the traditional Italian family kitchen where the stove is never cold and the air is always filled with the aroma of home-cooked meals, Fiamma delivers fresh, wholesome comfort food in a relaxed and inviting setting, with an enticing menu defined by Mediterranean seasonality.

The dishes come in generous proportions which means they are ideal for sharing – a quintessential element of Italian conviviality.

Fiamma is the brainchild of Michelin-starred Italian chef Enrico Bartolini; it’s his second restaurant in Hong Kong after his success with SPIGA in the heart of Central. Based in Milan, and specializing in haute cuisine and innovative cooking techniques, Bartolini is the recipient of 8 Michelin stars spread across his five restaurants.

With the accent on freshness, Fiamma bakes its own bread and makes its own pasta in-house on a daily basis. In addition to an imaginative selection of Mediterranean-inspired cocktails and mocktails, its cellar focuses on labels from Italy that highlight the diversity and character of each wine region. But if you prefer an Aussie Cabernet Sauvignon, they’d be just as happy to oblige.

Italy is the country that started the slow food movement whereby you take your time to enjoy the bounties of nature, so off we go with the antipasti dishes. You can go for the Burrata Cheese served with Taggiasca olives, heirloom tomatoes and basil crumble; the Roasted Octopus with an arrabbiata sauce on the side; or the Fassona beef tartare with Parmigiano Reggiano fondue, quail egg yolk, topped with shaved black truffle.

My favourite, however, is the iconic Piedmontese dish of Vitello Tonnato (Don’t you just love the sound of the dish?) which is a roasted veal that is gently dressed with tuna and mayonnaise sauce, and served with mixed salad, sundried tomato and capers. The secret behind the quality of the meat is that it has been slow-cooked for two hours at 53C, and then lightly pan-seared to achieve the tender texture.

Nobody makes pasta as well as the Italians, so make sure you go for my top choice of Tagliolini Ai Ricci, Bottarga and Limone. That Japanese sea urchin goes so well with the Italian noodles! Alternatively, seafood fanatics could go for Acquerello risotto cooked in lobster bisque, with squids, mussels, Sicilian red prawn, scallop and sampahre.

And how can you forget the pizzas? At Fiamma, the dough is made with a classic mixture of finely ground Italian pizza flour, yeast, salt, sugar and olive oil, and then rested for 24 hours to ensure a complete fermentation. There is a mouth-watering selection of toppings that complement the non-oily pizza base so well.

Finally, come dolci time, both the panna cotta with wild berry compote and the delectable Tiramisu are as good as they come, and wind up the sumptuous meal on a wonderfully sweet note.

FIAMMA

Tel: 2657 0800
Website: https://www.sandshospitality.com/portfolio/fiamma

Meaning ‘flame’ in Italian, Fiamma, the newly-opened restaurant up on the Peak, is all the more alluring as the weather turns slightly nippy, writes Andy Ng.
A tantalising tale of autumnal forest

Autumn is the season of plenitude in the forest, - just perfect for Takumi by Daisuke Mori to usher in a new Autumn 9-course Tasting Dinner Menu (HK$ 2,080), marrying French culinary traditions with the freshest, seasonal Japanese ingredients.

Inspired by the serenity of the woods, Chef Daisuke Mori takes diners to a multi-sensory gastronomic journey featuring refined tastes from the forest, bringing the earthy scent, misty atmosphere, beautiful stream and mystical surrounds onto the plate.

The journey begins with Samma – Aburi, Couscous, Sweet Bitter Sauce. Samma, a signature Japanese fallfish, is half-cooked with its skin charcoal-grilled, seasoned with homemade sweet-bitter taste soy sauce made with fish liver, mirin, sake, chicken jus and served with mint and cucumber couscous. Chef Mori skillfully blends smokiness and freshness in a single bite.

Next up is Hokkaido Scallop – Chestnut Jus Poulet. The succulent Hokkaido Scallop is pan-fried with caramelized butter, chestnut pureé and cardamom powder. The softness of scallop is matched with the sweetness of chestnut jus poulet, with a hint of spice to warm you up in autumn.

The forest walk continues with Akamutsu – Charcoal French Barley Risotto, featuring Akamutsu, the premium Japanese fall/winter fish full of fat, served with proposedly overcooked French Barley Risotto with a note of yuzu. The juicy fish and soft, creamy barley risotto together create a taste sensation.

The journey moves on to Blue Lobster – Girolles, Fricasse, Lemongrass. The iconic French delicacy is slow-cooked and served with girolle mushrooms and sauté garlic, shallot and chives with caramelized lobster juice, topped with lemongrass and lobster juice emulsion for a delicate touch of Asia.

The gastronomic journey also takes in a soul-soothing soup, Black Abalone Tagliolini, Wagyu beef prepared two ways, and some exquisite desserts.

A novel joint promotion with Bobbi Brown Hong Kong to showcase its Intensive Skin Serum Foundation, the innovative menu features the precious natural feel good deluxe health booster of cordyceps.

Executive Chinese Chef Johnny Chan has curated a sumptuous and nutritious menu, with highlights including the double-boiled superior soup with cordyceps, abalone, fish maw, sea cucumber and mushroom. The main ingredient of this soup, cordyceps, is believed to have potent anti-inflammatory and antioxidant effects and is a natural energy booster. Other ingredients in the soup, fish maw and sea cucumber, are a good source of collagen, which improves skin tone and tissue health.

Chef Johnny uses green apple and lychee to create dishes of sautéed diced Australian wagyu beef with green apple in mustard sauce and lychee wood fried crispy chicken. Both signature dishes are a treat for both the sight and senses.

End the meal on a sweet note with chilled sago cream with pomelo with mango juice and crispy fritter with yuzu honey, a refreshing dish with the perfect match of hot and cold, soft and crunchy, sweet and sour.

Touches of gold and black can be found throughout the menu, inspired by the signature golden brown and black colors of the Bobbi Brown Intensive Skin Serum Foundation.

During the promotion period, guests who order the Aura Boost Cordyceps Menu will receive a complimentary Bobbi Brown lipstick, plus a complimentary voucher for a makeup service at Bobbi Brown’s retail shop to get a first-hand experience of the Intensive Skin Serum Foundation and other Bobbi Brown products, worth a total of HK$450.
Aulis Hong Kong is the chef’s table and development kitchen by renowned British chef Simon Rogan, a chef-farmer who has been at the forefront of modern British dining. As one of Rogan’s duo of restaurants in Hong Kong, Aulis delivers an immersive, multi-sensory dining experience that spotlights on homegrown ingredients.

Championing the farm-to-fork movement with a focus on unique Asia produce, the tasting menu fully showcases the creativity of an award-winning kitchen team led by Chef Ben Gallier, who has forged relationships with some of the finest growers and suppliers in the region.

Highlights of the new autumn menu include seasonal delights such as Smoked Cod Roe and Pomelo Tart; and Crab, Caviar, Crumpet & Apple, a fun layered crab snack with dressed king crab in a lemon emulsion, topped with Granny Smith apple jelly and two types of caviar.

As for the mains, the Lamb Neck, Pearl Barley & Wild Garlic is a beautiful homage to British lamb featuring braised lamb neck slow-cooked overnight. The crowd-favorite local ‘Three Yellow Chicken’, on the other hand, is reinterpreted for the autumn season: poached, pan-seared, then served with a dill-brined baby gem that has been barbecued, it is finished with pickled parsley stalks, chicken, and onion crumb.

Dessert-wise, try the Tonka Bean Custard Tart & Stout, a creative take on an English-style custard tart with brown muscovado sugar and shaved Tonka bean.

Located at the Hong Kong Ocean Park Marriott Hotel, Lai Sun Dining’s America steakhouse Prohibition Grill House & Cocktail Bar allows guests to enjoy quality steaks in a cozy dining area with red velvet coaches, brick walls, and leather details, mimicking the olden days’ American drinking den in a modern way.

The restaurant is delighted to welcome seasoned Chef Ivan Chan joining the team as the Chef de Cuisine this autumn. With over 26 years of experience on meats, Chef Ivan has a unique insight on steak selection, bringing a new a la carte menu featuring American steakhouse classics.

Steak highlights include USDA Prime Black Angus New York Strip (12oz), a tender and juicy cut of the corn-fed American beef; and Korean 1++ Striploin (10oz), the top-grade Korean beef with beautiful marbling, both grilled to perfection with just-right seasoning.

What’s more, Chef Ivan offers his iconic off-menu special Dry-aged USDA Prime Bone-in Ribeye, Peter Luger style (52oz), a mouth-watering sharing dish (for 4-6 persons) inspired by the legendary steakhouse in New York, that captures everyone’s heart with its sizzling aroma.

Aside from signature steaks, there are also other refreshing options of American salads, comforting sandwiches, sides and desserts to satisfy your taste buds, such as Ahi Tuna Tartare, lightly seasoned with yuzu dressing to bring out the natural umami of the fish; and Philly Cheesesteak, an American popular sandwich created with chopped beefsteak and Cheez Whiz.

Meanwhile, seafood fans will rejoice at the Grilled Marine Sampler (for two persons) that features Boston lobster, jumbo king prawns, Hokkaido scallop and chef Ivan’s signature ‘New Orleans’ jumbo crab cake.

Aulis Hong Kong’s new autumn menus offer contemporary British cuisine made from the finest homegrown ingredients.

Innovative British dining
Italian white truffle treat

As one of the finest luxury five-star hotels in Hong Kong, The Royal Garden has devised a contemporary Italian menu featuring the ‘white diamonds’ to celebrate the start of the white truffle season.

Opened in 1981 in Kowloon, The Royal Garden Hotel presents seven restaurants and a bar, offering guests an inimitable choice of stylish dining experience with their elegant designs and innovative menus.

From now till January 3 2021, Chef Claudio Favero and Chef de Cuisine of Sabatini Ristorante Italiano at The Royal Garden have prepared a contemporary Italian menu highlighting the luxurious white truffles.

Well-known for its aroma, taste, and aphrodisiac qualities, white truffles are found living underground in symbiosis with hardwood trees, where they develop their distinct earthy and pungent flavor. Only available for a very short period of time, the white truffles have to be consumed within a few days after being unearthed.

Recommended items include Scrambled organic eggs on toast with white truffle, the simplest way to taste the white truffle; and Classic egg tagliolini in butter sauce with white truffle. The tagliolini is house-made with Sabatini’s very own recipe. Topped with shaved white truffle in a creamy butter and cheese sauce, the noodles will please the most discerning gourmand.

Meat lovers will enjoy the Fassone beef carpaccio with aged parmesan cheese, Arugula, and white truffle – the lovely rose flesh color meat topped with freshly shaved white truffle and aged parmesan. The fresh truffle with its extremely intense earthy and smoky aroma matches perfectly with the tender meat.

Five-star Thanksgiving feast

As one of the world’s most famous hotels, Mandarin Oriental, Hong Kong presents an exquisite Thanksgiving celebration prepared by its award-winning culinary team, allowing guests to enjoy a luxury holiday feast with family and friends at home!

Boasting a stunning Victoria Harbour and city skyline view, Mandarin Oriental is an iconic hotel combining contemporary design with Oriental heritage. In the past 57 years, the hotel has delighted guests with its sleek design and award-winning service.

To celebrate Thanksgiving, the hotel prepares a holiday feast that can be picked up or delivered anywhere in the city for your enjoyment at home without the stress or mess. All orders are available from now until 22 November and can be collected in person or delivered to any address in the city with an additional charge.

The five-star feast comes in the hotel’s famed ‘Top Hat’ box that contains a 7kg or a 10kg roast turkey from the U.S. with a serving of stuffing, pumpkin wedges, mashed potatoes, cranberry sauce, sweetcorn cob, cornbread, and giblet gravy.

Aside from having turkey for celebration, guests can also opt for a 7kg honey glazed ham from the U.K. or a 3kg roast prime rib beef from the U.S. that comes with traditional trimmings.

Your holiday feast is complete with a pumpkin pie, where the chefs use fresh pumpkin and spices for the filling and hand roll the buttery dough crust; or a salted butter pecan pie, where the sweet base is baked before filling with crunchy, freshly roasted pecans from the U.S., and then baked again to ensure a moist centre.

For guests’ convenience, all items just need to be baked for 15 to 20 minutes in the oven, depending on the size.
Holy moly! It’s time for hairy crab!

Renowned for its sweet flesh and buttery roe, the hairy crab is now in season and available on the menu by Executive Chef Li Man-lung at one-Michelin-starred Duddell’s Hong Kong until the end of November.

Located on the historical Duddell Street in the heart of Central, Duddell’s is one of Hong Kong’s most popular Cantonese restaurants, serving authentic cuisine within a cozy art space. For the much anticipated hairy crab season, the restaurant presents a la carte dishes as well as a six-dish tasting menu featuring Shanghai hairy crabs farmed in Hokkaido, Japan.

Chef Li offers eight new and limited-time dishes for your hairy crab indulgence. You can start with the steaming morsels of fresh Xialongbao with Hairy Crab Roe, or the classic hairy crab pairings such as Scrambled Eggs with Hairy Crab Leg Meat and Conpoy; and Crispy Rice with Hairy Crab Roe.

To further enjoy Chef Li’s exquisite techniques, you must not miss the Steamed Grouper Roll with Hairy Crab Roe and Vegetable, and Pan-fried Tiger Prawn stuffed with Hairy Crab Roe.

For the ultimate hairy crab experience, opt for the six-course degustation menu priced at HK$1,288 up per person. Comprising select seasonal dishes, the menu surprises with main courses such as Double-boiled Black Goat Soup with Kanto Sea Cucumber, and Steamed Whole Hokkaido Hairy Crab (225g).

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

A taste of highly-prized Alba white truffle

Created in collaboration with two-Michelin-starred Chef Marco Sacco of Italy’s Piccolo restaurant, Castellana sources its ingredients directly from the Piedmont region of Italy to deliver traditional cuisine with a modern twist.

For the coming fall, the fine-dining restaurant showcases a new 4 to 7-course autumn menu, highlighting prized ‘white diamonds’ from the world’s white truffle capital, Alba, a town in Italy’s northwestern Piedmont region. The highly coveted white truffle will feature in every dish of the limited-time menu, complemented by an exceptional selection of Piedmont wine pairings. The seasonal menu is available from Monday to Saturday for dine-in lunch and dinner.

Guests can start their gastronomic indulgence with Tonno Rosso, a flambe of Japanese tuna marinated with fennel seeds and beetroot juice, accompanied by herbs sauce and bottarga-style beetroot. This is followed by the sumptuous appetizer of Uovo di Montagna, an organic mountain egg white meringue steamed cooked at 90 degrees Celsius, and served with its raw egg yolks.

Other highlights of the menu include Brodo ‘Au Plin’, featured with winter cabbage broth, small agnolotti pasta stuffed with Wagyu beef, Grana Padano cheese, and Piedmont’s famous hazelnuts; and Tagliarini al Tartufo Bianco d’Alba, an ultimate pasta dish to appreciate the heady aromas of fresh white truffle, created with homemade tagliolini pasta noodles tossed with organic mountain butter sauce.

Lastly, guests can choose a dessert of either Formaggio Autunnale, a daily selection of classic cow, sheep, and goat milk Piedmont cheeses; or Gianduiotto, a traditional dessert featuring glazed autumn chestnuts marinated with Barolo grappa, Castellana’s Gianduiotto Piemontesi Turin chocolate, to conclude the gastronomic experience.
black sheep restaurants

In celebration of the white truffle season, chefs braden reardon of carbone and josh stumbaugh of associazione chianti present à la carte dishes highlighting the elusive, earthy morsels, available from now until the end of the season (usually early december).

unlike almost everything else, 2020 looks to be an exceptional year for white truffles, with all indications that this autumn will yield a particularly good harvest. the aromatic white alba truffles from piedmont, italy, are showcased at carbone where tuxedo-clad captains present the truffles tableside, and guests select their preferred piece, whole or by the gram ($138 per gram).

the specials, dedicated to the white truffle feature truffle fettuccine ($648) showered with delicate truffle shavings, truffle-topped fluffy japanese eggs on brioche ($498), and truffle tortellini ($748) served with white truffle butter, sheep’s milk ricotta and parmesan. to add more swagger to carbone favorites such as the carpaccio piemontese or any of the steaks, all can be elevated with lavish shavings of white gold.

to complete the experience, white truffle dishes are best enjoyed alongside piemonte varietals cultivated from the same soil, such as the cordolo di montecremolo ‘elion’ chardonnay 1997 ($2308), or the roberto voerzio ‘rocche dell’amunnziata torrighione’ 2008 ($3148) from barolo, rich in earthy notes.

over in wan chai, chef stumbaugh is lighting up the dining room adding optional shavings of white truffle to elevate dishes like the carne cruda, the tuscan steak tartare, or any of the house special steaks. if guests choose to add truffle to their steaks, chef eschews the traditional house-rub and instead uses truffle butter with white truffle shavings added tableside. in addition, the seasonal tagliatelle with butter and white truffle ($218 plus chef recommends 2 grams of white truffle at $138 per gram) returns to the menu for the season, a masterpiece in simplicity at its finest. and on the side, a new special truffle polenta ($108 plus chef recommends 1-2 grams of white truffle shavings), creamy polenta with mixed mushrooms and white truffle.

the white truffle shavings added to the carne cruda, are best paired with the il borro lamelle chardonnay 2018 ($628), the only white wine produce by il borro winery in the chianti area. however, the tagliatelle is suited more to the antinori tignanello 1998 ($2,988), from the greve valley, with deep chocolate, tobacco, and earthy notes.

the seasonality of the truffle is welcomed at carbone and associazione chianti, where each dish is simply prepared to honour the alba truffles with impeccable attention to detail and confident service.

black sheep

website www.blacksheprestaurants.com

an oriental feast at bedu

this autumn, bedu embarks on a culinary journey with guests around the middle east with seven new à la carte dishes and six new cocktail recipes, perfectly curated to welcome the cooler climes of hong kong.

set to revive diners with an exploration of creative new hero dishes, the new menu additions feature a moreish selection of ‘rip and dip’ flatbread and mezze tasters, meat and seafood signature dishes and vegetarian delights. bedu’s new à la carte menu showcases an impressive collection of dishes with blended influences from the sandy dunes of north africa to the vibrant bazaars of the middle east. guests can begin the feast with the reinvented favourite red pepper labneh made with roasted red peppers. the chef also brings back the much-loved roast baby squid - vibrantly layered with smoky hummus and exotic pomegranate seeds.

for the land and sea section of the menu, the modern mediterranean dish baked feta is drizzled with smoky spiced honey and served with an orange glaze, in this reimagined version. created with a unique japanese technique, the shawarma beef ‘tataki style’ is dressed with harissa sauce and served with a pistachio dukkah and the marinated salmon is accompanied by its favourable beetroot salad marinated in herby oil.

go green with the charred cabbage, which is served with a fennel pollen garnish and a bed of avocado cream, or the eggplant carpaccio splashed with savoury tahini sauce, olive oil and pickled chili for a spicy little kick. covered with shanklish cheese, the salt baked celeriac is heaped with almonds and dressed down with toasted brown butter and mediterranean yoghurt.

end the whimsical feast on a sweet note with lip-smacking desserts like pineapple millefeuille (hk$85) layered with spiced granita and down with toasted brown butter and mediterranean yoghurt.

bedu

cured salmon

website www.bedurestaurant.com
In celebration of its second anniversary in Hong Kong, LPM Restaurant & Bar offers five divine à la carte dishes and one special cocktail, available exclusively till the end of November.

To offer guests an unforgettable gastronomic journey, head Chef Maurizio Pace introduces the white truffle menu, pairing the culinary gem with an eclectic selection of gourmet flavours and ingredients. He and his team have selected the most exceptional white truffles from Italy, centred around their alluring aromas and enriching earthy flavours.

One of the highlights of the menu is the selection of fresh house-made pasta, including the signature Rigatoni, Linguini and Gnocchi. The different kinds of pasta are tossed in a cream sauce with truffle oil and are elevated with white truffle shavings for an ambrosial finish.

Alternatively, guests can opt for the soft and decadent White Truffle with Burrata. The cheese is accented by the delicate hazelnut notes, offering an irresistible taste.

Guests can also delight in the White Truffle Eggs – the earthy aroma enhances the creamy dish with an additional sophisticated flair.

At the bar, guests can enjoy the autumn-inspired cocktail Delicatesse, complementing the exquisite delicacies. The truffle-infused cocktail takes a contemporary spin on the classic Old Fashioned, crafted with Diplomatico Riserva Rum, East India Sherry, nut bitters, truffle honey, and laced with a hint of date balsamic vinegar.

Available daily from 3 to 5 pm, this stunning afternoon tea features a range of creative sweet and savory gastronomic delights. Guests can indulge in an enticing spread of savory dishes, such as softshell cash rice paper rolls, caramelised pork belly; lemongrass chicken bao; Dengdeng Belado spicy beef ribs, chicken and prawn balls with smoked chilli mayo; and scented scallop with green nahm jum sauce.

For guests with a sweet tooth, immerse in exquisite pastries, such as passion fruit cheesecake; pandan custard cream puffs; fresh fruit tarts; and chocolate coconut Aero.

Pair the delightful range of delights with a cup of aromatic tea. The choice of tea includes classic English Breakfast; Victorian Earl Grey; mango and papaya Honeybush; ginger lemongrass; Osmanthus-roasted Oolong; honey and lemon; a fine Assam and Darjeeling blend; and Monsoon’s unique tea blend with green tea and Rooibos with mixed fruit and mint.

Or add-on a glass of picture-perfect mocktail, Let’s Sling Singapore, a Betel Gin and Tonic, a glass of sparkling wine, or your choice of house spirit or a draught beer.

Available daily, Monsoon also offers a 90-minute free-flow package on red, white and sparkling wine, house spirits, beer, choice of special cocktail, soft drinks and juice selection. This brilliant deal is available all day that’s perfect for those lingering meals.
The Agriculture, Fisheries and Conservation Department (AFCD) has launched the Accredited Fish Farm Scheme (AFFS) since 2005, which aims to provide quality and safe local aquaculture products. Not only does the Scheme guarantee the implementation of good aquaculture practices, the products are also up to prescribed food safety standards. Currently, there are more than 100 local fish farms joining the Scheme.

Safety is always our top priority, and the AFFS products have gone through multiple tests to make sure they are free of malachite greens and excessive levels of heavy metals. Under the Scheme’s Farm Registration System, Fry Registration System and Quality Assurance System, regular inspections on farm hygiene, management practices, water quality, etc. of registered fish farms are conducted and quality assurance tests are undergone to ensure products comply with relevant statutory safety standards, namely heavy metals, drug residues and microbial quality of water. Freshwater fish products must also be tested for muddy smell.

Passing all quality assurance tests and meeting requirements of the scheme, the accredited fish products are truly fresh, traceable and trustworthy. For those who want to view farm information and certificates, just scan the QR code tag attached to on each accredited fish and you will get everything!

Apart from being eminently safe, these local aquaculture products are also sustainably-developed. The culture, environment and water quality of registered fish farms are regularly monitored. While consumers are enjoying fresh and safe local fish, the scheme supports fish farmers by promoting the sustainable development of the local fisheries industry.

The good news is, the scheme offers a wide array of fresh and frozen accredited fish products, including Giant Grouper, Cobia, Sea Bass, Pompano, Red Snapper, Star Snapper, Jade Perch, Grey Mullet, etc. Look for the AFFS logo and let’s show some support to our sustainable aquaculture industry!

A taste of Hong Kong accredited fishes

Enquiry: 2784 3964 / 2784 3970
Email: affs@bec.org.hk

Facebook: BECxAFFS
Retail locations

Enquiry: 2784 3964 / 2784 3970 affs@bec.org.hk
Bread and pastry encore

The second outlet of popular Bakehouse brings baked delights to Central in early November.

Since its establishment in 2018, Grégoire Michaud’s Bakehouse has soon become the city’s best European-style baked goods and sourdough bread, attracting a wide range of guests with its handcrafted artisanal bread and pastries. Following its first location in vibrant Wan Chai, the brand is pleased to announce the launch of its second outlet in Soho, in a form of a takeaway bakery counter.

Formerly the Executive Pastry Chef at Four Seasons Hong Kong, Michaud is a veteran pastry chef and master baker with over 30 years of baking experience.

“It has been a real joy to see Hong Kong’s growing appreciation for artisanal bread. Especially in the last few months with the pandemic, bread has become an enduring symbol of comfort and sustenance,” says Michaud.

All baked goods in Bakehouse are handmade every day using time-honored traditions and methods, with the highest quality of ingredients, including organic flour from the Girardeau Family’s Suire Mill in France, Pepe Saya small-batch creamery butter from Australia, and Guérande sea salt.

Highlights of Bakehouse’s bread and pastries are its signature sourdough bread—crafted over 36 hours through a long, slow fermentation process; viennoiseries such as pain au chocolat and croissants; and mouth-watering sourdough tarts. A selection of made-to-order items will be only exclusively offered at the new Bakehouse Soho.

Capture those autumn flavors

At Michelin-starred Beefbar, you enjoy the finest autumn ingredients, featuring white truffles and exquisite beef to orchestrate with the season.

Beefbar has been offering a unique dining experience to guests with its iconic dishes since 2015. From now until the end of the year, guests can indulge in the delectable autumnal flavors at Beefbar, with its 7-course dinner degustation menu presented by Chef Andrea.

Meat lovers will have a field day with dishes like Milk-fed Veal Fillet Tartare, Tarragon & Praline, an elegant take of the classic dish uplifted by praline’s sweet and crunchiness texture. This is followed by Short Rib Tataki, Ponzu Sauce, where Chef Andrea slightly sears the short rib and delivers a soothing taste with Japanese style ponza sauce.

For an endless aftertaste, revel on the Black Angus Beef Mini Burger with White Truffle, a seasonal elevation of the all-time favorite in Beefbar, with homemade soft bun, tender Black Angus beef and the aromatic delicacy white truffle shaves. For a Japanese-Italian fusion dish, you can’t go past the Homemade Kobe Ravioli, a handmade ravioli filled with signature Kobe beef. Simple but flavorsome.

The final meat variety is the Korean ‘Short Horn’ Striploin served with Comté Cheese Mashed Potato, a top-quality beef cut Korean 1++ Short Horn Striploin with smooth & creamy potato and melted comté cheese on top.

Your sumptuous meal is complete with a Lemon Tart with Bulgur Cracker.

Bakehouse

Website: www.bakehouse.hk

Beefbar

Website: www.beefbar.hk
Tel: 2110 8853
Re-creating cruising cocktails at home

From the mesmerizing waterfronts along the Italian Riviera to magnificent UNESCO heritage sites in Vietnam, Regent Seven Seas Cruises takes guests to stunning destinations across the globe, often with a vibrant and refreshing drink in hand.

The world’s leading luxury ocean cruise line is giving travelers the chance to enjoy a flavor of the unrivalled Regent experience at home, by revealing a tantalizing collection of six cocktail recipes. Developed by the cruise line’s talented beverage team, the cocktails will transport discerning guests from their homes to the ship’s lavish Meridian Lounge, until Regent Seven Seas Cruises can personally serve cocktails on board once more.

Named after the five elegant ships that make up the Regent Seven Seas Cruises fleet, the distinctly flavorsome and complimentary cocktails reflect the unique personality and ambiance of each luxurious vessel. Navigator is a classic gin, Voyager is a refreshing Vodka, Mariner exudes elegance with Grand Marnier, Explorer is a joyful Aperol, and Splendor delights with its rich Crown Royal. Not to be outshone, Regent Seven Seas is a delightful apricot Brandy cocktail that tastes like true luxury.

Try recreating one of these delicious Regent Seven Seas Cruises cocktails at home with the recipes below:

**NAVIGATOR**
- 2 oz. Tanqueray
- 1/2 oz. St. Germain
- 1 1/2 oz. Sweet & Sour Mix
- 5-6 Fresh Red Grapes

**MARINER**
- 2 oz. Absolut Raspberry Vodka
- 1 oz. Apricot Brandy Liqueur
- 1 oz. Sweet & Sour Mix

**EXPLORER**
- 1 oz. Sweet & Sour Mix
- 1 oz. Apricot Brandy Liqueur

**VOYAGER**
- 2 oz. Absolut Raspberry Vodka
- 1 oz. Peach Schnapps Liqueur
- 1 oz. Sweet & Sour Mix

**SPLENDOR**
- 1 1/2 oz. Crown Royal Whisky
- 3/4 oz. Fresh Lemon Juice
- 1/2 oz. Ginger Puree
- 1/2 oz. Honey Syrup
- 3-5 Drops of Citrus Bitters

**WINE**

**SEMPÉ ARMAGNAC**
- 1 1/2 oz. Sempé Armagnac
- 1 oz. Grand Marnier
- 1 oz. Chambord
- 1 Bar Spoon Blueberry Puree
- 1/2 oz. Sweet & Sour Mix

**ABSOLUT RASPBERRY VODKA**
- 2 oz, Absolut Raspberry Vodka
- 1 oz. Peach Schnapps Liqueur
- 1/2 oz. Fresh Lemon Juice
- 1/2 oz. Raspberry Puree

**TANQUERAY**
- 2 oz. Tanqueray
- 1/2 oz. St. Germain
- 1 1/2 oz. Sweet & Sour Mix

**APRICOT BRANDY LIQUEUR**
- 1 oz. Apricot Brandy Liqueur
- 1 oz. Sweet & Sour Mix
- 1 Bar Spoon Pomegranate Syrup
- 4-5 Mint Leaves
Minerality is the enigmatic symbol of Chablis,” says Jean-François Bordet, President of the Chablis
Commission of the Bourgogne Wine Board (BIVB). “This makes the region’s world famous Chardonnay a
natural, lively pairing with hairy crab – the traditional Chinese gastronomic highlight of autumn.”

All four Chablis appellations – Petit Chablis, Chablis, Chablis Premier Cru and Chablis Grand Cru – wonderfully
compliment the historically beloved hairy crab from the Tai and Yangcheng Lakes near Suzhou and Hangzhou in
China.

For convenience, Chablis’ four appellations for pairing with popular Chinese hairy crab dishes are recommended
below:

**PETIT CHABLIS**, a great entry point to Chablis wines offering great value and accessibility as a superb aperitif, is paired with Steamed Fresh Hairy Crab, for zesty freshness that brings out the essential sweetness of the delicacy in its purest form. Petit Chablis, 2016, Domaine Courtault is considered a fine contender for this match.

**CHABLIS PREMIER CRU** – highly regarded as an “incredibly pure expression of the grape”, rich and complex combining exceptional terroir and historic producers, has a fresh, elegant and complexity that pairs superbly with the rich texture and flavours of Hairy Crab Roe Mixed Noodles. A fine choice from this appellation would be Chablis Premier Cru, Montée de Tonnerre, 2016, Billaud Simon. Finally, the crème de la crème, **CHABLIS GRAND CRU**, reserved mostly for special occasions, has a famously rich, bold, fleshy texture that beautifully complements rich-flavoured Braised Rice with Hairy Crab Roe and Sea Urchin in Clay Pot and Pan-fried Japanese Scallop with Hairy Crab Roe, a sumptuous pan-fried specialty with elaborate ingredients. A noble example is Chablis Grand Cru, Valmur, 2017, Domaine Jean-Paul et Benoît Droin.

“A glass of Chablis reflects its environment like nowhere else on earth – where Chardonnay becomes Chablis,” Bordet observes. “Even though Chardonnay is made all over the world, when it is grown in Chablis, that spark of minerality and cool climate character is uniquely potent.”

This signature minerality is from subsoil rich in marine fossil deposits dating to a geological period 150 million
years ago from when Chablis was under a warm, shallow sea. Chablis is the only region in Bourgogne where the
genetic period of the Kimmeridgian soil is firmly imprinted in the appellation regulations.

The cooler climate of Bourgogne’s northernmost wine region also produces dry white wine with more freshness and tension, expressing a restrained elegance and fruitiness for Chardonnay wines with unique minerality, crispiness and freshness uncompromised by overly mature grape flavours.

One final important point to note from this exceptional pairing: while it is common to have a vinegar dip with hairy crab, this is not recommended when pairing with Chablis – because vintage vinegar’s strong sweet and sour flavour from added brown sugar overpowers the wine’s characteristic freshness.

**Website**: www.chablis-wines.com
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