We shall overcome

For the food and beverage industry, it has been a calamitous year without historical parallels. I take my hat off to our restaurateurs, bar operators and others in the industry for the professionalism and perseverance displayed during this very difficult period. In many ways, they exemplify the entrepreneurial and defiant spirit that has always been at the heart of Hong Kong.

In face of the epidemic, the F&B industry has rightly placed top priority on hygiene and safety for its patrons. In compliance with government rulings, it has introduced new protocols and procedures for the restrictive hours open for business. But it has been tough going, and even with financial support from the government, there have been quite a few reported cases of closure, some temporarily, and others, unfortunately, for good.

But well-known for its resilience, ingenuity and flexibility, the industry has taken advantage of the hiatus to plan ahead, fine-tune its operations, and prepare for the return to normality once the epidemic is brought under control. Many have, in fact, capitalized on the downward adjustment of rentals to open shop. So we are witnessing dynamic developments in such excitingly new dining hotspots as Tai Hang and Tseung Kwan O, just to name a couple of examples.

As the culinary capital of the world, Hong Kong has the infrastructure, the talents, the experience, and above all, the vibrant gastronomic culture to safeguard its enviable global status. The owners and chefs that I have talked to are passionately dedicated to the industry, and are holding steadfast to the belief that better times are just around the corner.

Hong Kong has weathered many storms in the past, and has invariably emerged even stronger. Together, we shall overcome yet again!
Sheraton Hong Kong Tung Chung Hotel, as a destination dining hub, presents a superb culinary adventure to overseas and local guests alike. The hotel features four distinctive dining options, serving everything from classic Cantonese to a sizzling American grill, from fine wines to local brews, inviting guests to relax and deepen their bonds over some extraordinary food.

Sunset Grill is a rooftop paradise for meat and seafood lovers in Hong Kong. The sophisticated restaurant and bar is accented throughout with marbled countertop, and stylish black-and-white floor tiles highlighted with full-length floor-to-ceiling windows.

Gourmands can unwind over signature cocktails and fine wines at its outdoor terrace overlooking the azure sea, before proceeding to the grill room which features an open kitchen showcasing a charcoal grill, dry-aged beef and a variety of premium meats, alongside a fine selection of ultra-fresh seafood.

Head Chef Kit Cheung, having cooked at some of the world’s best fine dining restaurants, brings to Sunset Grill an abundance of experience leading some of the finest brigades in the upscale casual dining scene in Hong Kong.

After a stint with the renowned English chef and restaurateur Jason Atherton in London, Chef Kit joined 22 Ships, Rhoda by Jia as the Head Chef, and most recently as the number two at Henry’s, the time-honoured American steakhouse. Prior to joining Henry’s, he was the Sous Chef at Pollen Street Social and the grill chef at Red Farm.

The chef’s prolific career reads as a who’s who of Hong Kong’s western dining scene and includes roles at the Mandarin Grill & Bar, TBLS, Jimmy’s Kitchen and Spoon by Alain Ducasse. With an ardent passion for high-quality grilling and western dining, Chef Kit is also fully versed in the Chinese kitchen and has served as a dim sum chef at Duddell’s.

The chef’s pursuit of excellence and culinary craft is as fiery as the heat of Sunset Grill’s Spanish charcoal grill, where he breathes creativity and deftness into every dish using high-quality ingredients, perfectly dry-aged meats and mastery of the flame. Guests will get a dress circle seat as they marvel at the consummate skills of the culinary master as he prepares his dishes to perfection in an open kitchen.

**Mesmerize in fine dining and a glorious sunset**

**Perched atop the brand new Sheraton Hong Kong Tung Chung Hotel, Sunset Grill offers premium selection of food and drinks in an effortlessly chic environment.**

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**Sunset Grill**

19/F Sheraton Hong Kong Tung Chung Hotel, Tung Chung, Lantau Island

(852) 2535 0025

sh.hkgsc.sunsetgrill@sheraton.com

**Opening hours**

Lunch, 1200 - 1500
Dinner, 1800 - 2200

**Payment method**

Amex, VISA, Mastercard, Union Pay, JCB, Cash

**Signature dish**

Dry-aged Bone-in, Seared Seabass, Signature Cocktails

**Wine corkage fee**

>700mL $500  |  >1,000mL $1,000

**What’s hot**

2 3
Getting the show on the road is the Tea Festival (8 Mar – 30 Apr), followed by the signature Street Food Carnival (3 May – 2 Jul), a Hot and Cold Summer Festival (5 Jul – 27 Aug), the Asian Food (30 Aug – 29 Oct) and Coffee Festival (1 Nov – 24 Dec).

Whatever season it is, foodies can now enjoy the street market between 8am and 3pm from Monday to Friday throughout the year, and interact with like-minded communities to stay up to date with the latest food cultures and learn more about wellness and sustainability. It is an integral part of Swire Properties’ sustainable development strategy.

The Tea Festival will take market-goers on an aromatic tea-tasting journey with the city’s most prevalent tea houses. The Tea Academïcs launches its exclusive teas, including ‘Phoenix Dancong’ and ‘Jin Xuan Oolong’, while MATCHALI is bringing their special healthy matcha drinks such as the yuzu lemonade matcha.

Coffee expert Winstons Coffee introduces their Teapigs CBD Iced Tea as Mother Pearl is bringing their Yuen Yeung 2.0 and healthy snacks such as Spinach & Lentil Empanadas. Tealosophy Tea Bar is offering their Milk Oolong and 3 cold brewed teas, namely, Darjeeling Summer Flash, Hand-picked Shizuoka Tencha Green Tea and Sakura White.

In April, DOUBLESHOT by CUPPING ROOM will bring 2 special drinks, Doubleshot Dirty and Doubleshot Double Dirty, while Green Ginkgo Tea will offer their Craft Fizzy Tap Tea, a healthy alternative to fizzy drinks with no sugar and low caffeine. Another tea expert BASAO will be presenting Minty jasmine tea and Gardenia Dancong ice cream.

A tea festival is not complete without delectable food and snacks. Check out Chickens Wings Mountain’s Earl Grey Chicken Wings; LockCha’s tea-beer Pu’er English Strong Ale and tea-flavoured panna cotta; Bon-licious Food Hall’s Winter Melon Tea with Lemon and Taro Milk; and Chez Ba’s beloved homemade Vietnamese food.

For packaged food stalls, look out for Brickery Bread’s handmade low-calorie bagels with no added fat or additives; Le Cha’s sweet snacks such as Tarte Au Matcha; and Skywow’s wellness tea sets like the Organic Rooibos Tea.

Market-goers can also find delightful stalls that offer sustainable products, like Handmadeship and All About Grounding who focus on spending responsibly and lessening the burden on our bodies as well as mother nature.

Tong Chong Street Market continues its dedicated commitment to promoting sustainability in Hong Kong. Market-goers can enjoy a HK$5 discount at all F&B stalls upon bringing their own cups. To promote eco-friendliness, market-goers are also encouraged to bring their own food containers.

Themed street market heeds sustainability

Down at Quarry Bay on the Island, Tong Chong Street Market has turned into an all-year-round gourmet street food market, bringing special themes every other month and a myriad of culinary delights, packaged food and much more.

For a cosy place with authentic Italian treat, visit DiVino, a popular hangout located at the lively Central.

In line with Corporate Chef Michele Senigaglia’s approach to cooking with the best produce, DiVino uses a constantly changing assortment of traditional Italian ingredients to introduce Hong Kong diners to the latest craze the sweeps through Milan - a focus on a more casual enjoyment of a wider variety of delicate dishes.

Taking pride in his culinary creativity, Chef Ignito emphasises the two most characteristic Italian ingredients eaten during the joyful Easter to bring ‘Spring’ to the plate. The first one is egg, which represents springtime and rebirth; and the second ingredient is, one of his favourites, the first sweet spear of asparagus that shouts “the spring is here!”

Blackboard specials include Asparagus from Bassano D.O.P simply poached; ‘egg Mimosa’; White asparagus Vichysoise soup diver scallops and Caviar; Baby spring asparagus risotto with spotted crab meat and more.

As for the little ones, DiVino has prepared a hard-boiled egg decorating competition with a prize of HK$700 voucher redeemable at Divino Patio and DiVino Central. What’s more, small sweet treats of chocolate Easter bunnies and assorted chocolate eggs are also available to bring a smile to everyone’s face!
New gastronomic landmark at Tin Hau

With the most recent opening of ‘Park Aura · Tin Hau’, a brand-new Ginza-style dining mall, the foodie enclave of Tin Hau has gained further vitality in the Year of the Ox.

Covering over 50,000 square feet, Park Aura comprises the Food Loft on the ground floor and the 1st floor with multinational choices of fine restaurants; the Feast Market on the 2nd floor which offers an array of high-quality, fresh ingredients; and Chef Republic on the 22nd floor, a unique venue for rental, providing all levels of chefs and cooking lovers with a place to hold different food events and business gatherings.

Food Loft

There are 14 food and beverage outlets in the Food Loft, offering a plethora of yummy treats. You should definitely try the Arirang hot dog sticks invented by a popular street food stall in South Korea, with its signature ‘Fried Evil Whisked Cheese Hot Dog’, coupled with multiple alternative choices of sauces; the Deli Sauerkraut Fish that comes with a Sichuan twist; or some exquisite Italian coffee and cakes at Café Kenon. And how about such delicacies as soft and tender Japanese-styled crepes, glutinous rice dumplings that dessert lovers will fall for, signature Kung Fung Oolong Milk Tea with Boba, Snow Mountain Vanilla Pancake with Protein, or Caramel Baumkuchen delivered direct from Japan?

Chef Republic

Boasting a 270-degree vista of Victoria Harbour, the multifunctional kitchen and venue on the 22nd floor is open for rental for private functions and events, and for talented chefs and cooking lovers to show off their skills. Chef Republic has a good collection of branded cooking utensils and kitchen equipment, turning cooking into an art form.

Feast Market

Feast Market amasses a dazzling selection of goodies, including local artisan ice-cream, high-quality French cuisine, vacuum-packed sashimi, organic ingredients, and zero-hormone frozen meat, and more. If you’re on a specific diet, you can stop by the various food sections designed for customers with different diet habits, including a ketogenic diet counter, alongside healthy and organic greens.

Feast Market brings you a one-stop trendy food experience. Without having to travel overseas, you are still able to enjoy the fun of cooking and savour the international cuisines from different parts of the world at home with your loved ones.

Popular items include Hong Kong-styled homemade Sautéed Lemon with Orange Peel Rock Sugar, stewed for 14 – 16 hours; Foie Gras Sauce; Hand-Shredded Duck Meat Sauce; XO-Sauce Shrimp Clam and Vermicelli.

WHAT’S HOT

A touch of French at TKO

There has recently been a flurry of restaurant openings at Tseung Kwan O propelling it to the status of a hotspot for gourmands. The latest to join this gastronomic carnival is District 8, an elegant yet casual French bistro.

Following the opening of the first District 8 at ELEMENT Mall’s Civic Square last summer, Woolly Pig Hong Kong has opened a second bistro in the vibrant waterfront of Tseung Kwan O.

District 8 Tseung Kwan O takes its inspiration from the street side bistros of Paris’ iconic 8th arrondissement. Catering to up to 120 guests, it features both indoor and alfresco seating. The restaurant’s comfortable banquette seating with rattan detailing is matched with earthy toned leather and elegant vintage-esque floor tiles, forging a design persona that is drawn from Parisian café culture, and including contemporary French wallpaper and a wooden texture feature wall.

The restaurant also features a standalone cocktail bar in navy blue, an artisan ice cream counter in timber, and a pastry display counter, the ultimate tribute to all the sweet and savoury baked goods that are made on the premises, as well as some of the neighbourhood’s best coffee.

In addition to the inviting dining room, the alfresco patio is the perfect spot for families and friends to unwind and relax. The use of comfortable Parisian bistro-style rattan chairs in red and marble-topped tables create a sophisticated yet accessible space where guests can sample the restaurant’s comprehensive cocktail and wine lists, pick up their favourite ice cream flavours from the eye-catching ice cream trolley, or order from the bar snacks menu.

District 8 Tseung Kwan O has a walk-in wine cellar complemented by a 60-label wine collection with many boutique and hard-to-source wines, allowing guests to purchase their favourite wine to take home. By working directly with producers and boutique importers, the restaurant prides itself on offering significantly better value wine than many other restaurants in the area.

District 8 Tseung Kwan O serves weekend brunch, lunch and dinner seven days a week, with menus laced with French classics and comfort food like sharing salumi, confit duck leg and cheese platters; mussels marinieres; double-baked cheese souffle with goat and Gruyere cheese, served with roquette and pear salad; burrata topped with poached leeks and black truffle vinaigrette; French escargot baked in XO butter, garlic and parsley and served with house-baked baguette; and Spanish mackerel served with braised saffron fennel and mussel sauce.
Eat safely and blissfully with the Accredited Fish Farm Scheme

Launched in 2005 by the Agriculture, Fisheries and Conservation Department (AFCD), the Accredited Fish Farm Scheme (AFFS) aims to uphold the quality and safety of local aquaculture products.

The Scheme guarantees the aquaculture practices across the fish farms, and the products up to the prescribed food safety standard. Currently, more than 100 local fish farms have joined the Scheme.

“The most important thing about operating a restaurant is for customers to eat safely and blissfully. Therefore, we opt for fish products under the AFFS as the Scheme safeguards the quality and safety of local aquaculture products,” says Wendy Chan, Managing Director of Lamma Rainbow Seafood Restaurant. “The local accredited fish products are truly fresh, traceable, and trustworthy as they have passed quality assurance tests and met all requirements of the Scheme.”

“All necessary details, including farm information and relevant certificates, can be viewed easily by scanning the QR code attached on the AFFS product packages,” Chan explains. “Therefore, our restaurant can readily identify them and maintain high quality in the dishes we serve.”

Chan points out that, under the AFFS, quality assures from farm to table. She reckons that local star snapper tastes even better than grouper in terms of texture and umami.

Under the Scheme’s Farm Registration System, Fry Registration System, and Quality Assurance System, fish farms are subject to regular inspections on the aspect such as hygiene, fish health, environment, and water quality. On the other hand, AFFS products need to go through quality assurance tests on heavy metals, microbial level, and drug residues. Freshwater fish products have to pass through a check against the muddy smell.

Ambassador of the AFFS, Mak Cheung-ching says, “As a discerning gourmand, quality food products and dining safe are always top of my priority.” “Whilst grouper has long been a popular choice for seafood lovers, there are now wider choices with premium fishes offered by the Scheme,” he adds. “Moreover, local accredited fish products are more appealing to those who want to go green. The carbon emission is lower as the AFFS products deploy a shorter route from fish farm to restaurant and retail outlet.”
Founded and led by enterprising restaurateur Christopher Przemyski, the Hong Kong-based Bistro Concept Group has established itself as a key player in bustling Sai Ying Pun with five signature brands. Riding on its success, the Group opens its first Katsumoto Sando Bar flagship venue at SoHo, serving their mouthwatering Sandos in the heart of Central.

**Bistro Concept’s debut at SoHo, Central**

Following from the success from its first Japanese Samurai inspired Izakaya restaurant in Sai Ying Pun last August, Katsumoto has become a favourite for many diners seeking a Japanese modern fusion dining experience thanks to its popular Wagyu Sandos specially curated by Group Executive Chef Sean Mell who cut his teeth at Nobu and Silencio previously.

Stepping into Katsumoto Sando Bar, one is welcomed by its familiar colourful parasols, two gigantic murals and a lively atmosphere that instantly uplifts the neighbourhood. Seating is offered in the form of intimate comfort wooden sofas and an open chef’s corner for diners to witness the sandos and cocktails making in action. With a passion to curate each new restaurant interior design by himself, Christopher also works with French street artist Miguel Souchon where one can immediately catch the striking and artistically painted artwork at the entrance.

Expect these mouthwatering Sando items on the A La Carte menu including its star dishes Wagyu Sando and Chilean Sea Bass Sando together with other selections Pork Katsu Sando, Egg Salad Sando, Tsukune Sando and those opting for vegan options can choose from Impossible Sando or Omni Pork Sando. Alongside these mains, cold dishes choices include Cucumber Sunomono (v), Oshitashi (v) and Assorted Japanese Pickles (v). Those option for a lighter appetite can opt for Chicken Karaage , Shishito Peppers (v) or Edamame (v).

From the bar, enjoy an intimate selection of cocktail concoctions including special mention The Geisha, made with sake, fresh pineapple, Yuzu, basil, plum wine, lemon and, Shiso Ryoushi, made with shiso infused whisky, fernet hunter, sweet vermouth, smoked apple wood chips, dash of bitter, Ocha No Jikan, made with gin, earl grey tea, mixture of three citrus, fresh rosemary aroma, top with tonic, Kyuri San ($100), made with gin, midori, cucumber, lemonade, citrus, homemade lemon grass syrup, mixture of pepper, sachimi, sancho, salt and The Last Samurai, made with whisky, rum, milk, Katsumoto herbs, lemon yuzu, homemade ginfer syrup.

Weekday Lunch go-getters can enjoy Sando set lunches from a good selection including Wagyu, Tsukune, Omni Pork (v) and Impossible Beef (v) for $158 (with an extra add on of $140 for Wagyu) and Chicken Karaage for $158.

Bistro Concept Group: Culinary indulgence in artistic ambience
Seafood lobster specialty

Opened in February 2020, 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.

Modern European and family style

Walking into the restaurant, patrons are greeted by interior walls 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 Lamb Wellington, BBQ Ribs, Chicken Schnitzel (also available as a burger option), and more.

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.
Modern Japanese fare

Zoku at The Hari Hong Kong is a tasteful tribute to Japan overseen by Chef Phillip Pak, who fuses innovative yet traditional dishes using the best ingredients with time-honoured Japanese techniques.

Having first picked up the knife in a Japanese restaurant at the age of 17, Phillip Pak has worked his way up the ladder alongside renowned Japanese chef, Nobu Matsuhisa. His career spans some of the top Japanese and sushi restaurants, most notably at Matsuhisa in Vail, Colorado, and at its sister property, Matsuhisa in Aspen, Colorado, where he held the position of Chef de Cuisine for three years.

The chef is now helming Zoku Restaurant & Terrace at The Hari Hong Kong, the luxury hotel newly opened in Wan Chai last year. Serving up a refreshing take on Japanese cuisine focused on quality and ingenuity, the menu employs Japanese produce sourced at the peak of the season to reinvent classic dishes for modern palates.

“I’m thrilled to be part of The Hari Hong Kong with this new, exciting restaurant. Zoku means ‘clan’ in Japanese as we believe food has the power to bring people together,” says the chef. “I look forward to taking care of everyone who walks through our doors and feeding them well.”

Ranging from sushi and tempura to kushiyaki and heartier mains, Zoku’s wide menu promises to tantalise and delight. Patrons can whet their appetite with Wagyu Dumplings which features generous mounds of minced beef deftly encased in a paper-thin wrapper, steamed and pan-fried to yield a juxtaposition of tender and crisp textures.

The rotating selection of Temaki Handrolls see the season’s finest produce – each one thoughtfully complemented with accoutrements to ensure the best flavours and textures in every bite – wrapped in crisp sheets of nori and chewy short-grain rice.

Another favourite, the toothsome Chilean Seabass is basted in yuzu herb butter to achieve a golden crust and lavished with oyster cream for an added brininess.

A selection of light Japanese sweets, such as the coconut-infused Mochi Cake with Coconut Sorbet and the Molten Green Tea Cake, will tempt even the most determined dessert detractors.

Reinventing Italian classics

Helmed by veteran Italian chef Francesco Gava, Lucciola at The Hari Hong Kong delivers beloved classics made from premium seasonal ingredients from Italy with a modern twist.

Lucciola’s Chef de Cuisine, Francesco Gava, is a Piedmont native who began working in the kitchens of regional restaurants at the tender age of 17. Over the years, he has honed his culinary skills at a slew of five-star hotels and gourmet restaurants, across Italy, Switzerland, Dubai and now Hong Kong.

Located at The Hari Hong Kong, the new luxury hotel in Wan Chai, Lucciola Restaurant & Bar is where chef Francesco delivers a contemporary ode to heritage Italian flavours. The concise menu showcases impeccably executed regional Italian classics blessed with a modern twist, each dish rooted in the Italian virtues of simplicity and freshness.

“Italian cuisine is an expression of genuineness and authenticity, complex in terms of taste and texture, but simple at the same time,” explains the chef. “I’m excited to bring all my experience and knowledge to an authentic Italian restaurant in a place like Hong Kong, which I call home.”

Highlights on the menu include the Piedmontese antipasto Il Vitello Tonnato, where tender folds of veal tenderloin are dressed in a velvety tuna sauce enlivened with Modena aged balsamic vinegar and Pantelleria capers. The exquisite pasta dish Puglia E Fieno Al Ragu Di Rane e Dragoncello – fresh handmade tagliatelle ribbons are gussied up with frog legs sourced from Piedmont, oven-roasted with a medley of herbs, and then pan-seared.

There’s a smorgasbord of traditional desserts that will leave diners spoilt for choice. Chef Francesco’s Il Tiramisu Tradizionale, the restaurant’s famed dessert, has an intensely yellow hue thanks to the incorporation of Italian egg yolks in the creamy mascarpone.

A visit to Lucciola is not complete without a tipple or two. From an aged liquor picked from its digestif trolley, diners indulge in a classic cocktail shaken tableside, to a sultry red selected from a list of vintage wineries across Italy.
Helmed by multi-Michelin-starred Chef Andre Alimenti, this casual Italian eatery specialises in an array of pizzas and pasta. “I create my dishes with the most authentic cooking skills and the best Italian ingredients chosen with rigorous standards,” he stresses. “By offering a series of family dishes that preserve the traditional Italian connotation, I’ll give Hong Kong diners an experience of the real tastes that Italians pursue every day.”

An authority in making authentic Italian pizzas, Chef Andrea insists on growing his own sourdough starter to make the pizza base. Using Petra3 stone-ground flour imported from Italy, the sourdough is kneaded and fermented in-house for 24 to 48 hours.

“Compared with the average pizza in the market, ours is more chewy in texture, and more tangy in aroma,” he explains.

Chef Andrea’s signature pizzas include the colourful Cheese & Gold pizza featuring cured salmon; the traditional Napoli pizza featuring tomato, Mozzarella, anchovies and capers; the rich 4 Cheeses pizza with Gorgonzola, Mozzarella, Smoked Scamorza and Parmesan cheeses; and the Meat Lovers pizza featuring Salami, Parma Ham, Finocchiona, Pancetta, and Spicy Salami.

For the fresh pasta made in-house on a daily basis, Chef Andrea specifies Petra 7220 flour from northern Italy due to its highly absorbent character and fragrance to match his craftsmanship in creating his signature al dente pasta.

There are over a hundred pasta varieties in Italy, but you’re certain to rejoice in da Filippo’s choice offerings of Classic Carbonara, Classic Tagliatelle Bolognese and Classic Lobster Tagliatelle.

If you’re wondering why the Bolognese sauce you make at home is never quite up to scratch, pay attention to Chef Andrea’s secret recipe. First of all, he only uses Italianavera tomatoes from Campania in southern Italy where the fertile volcanic soil yields produce that is high in mineral content and tastes sweet and smooth. The exquisite tomato is peeled and cooked for at least four hours with vegetables, beef, and red wine.

To complete the Italian trio, you simply must try their Italian Seafood Style Risotto. Chef Andrea uses Acquerello rice from Vercelli in northern Italy which has been air-dried and aged for up to a year. It is made with water that has been pre-cooked with fresh mussels and clams, and then mixed with prawns, clams, mussels and crocuses.

Other charming family dishes include the Cold Cuts Platter, a perfect prelude to your meal; the flavourful Lobster Bisque; Handmade Bun with Cuttlefish Lampredotto; and the classic Meat Balls in Tomato Sauce.

Finally for a sweet sensation, you can’t go wrong with the world-renowned Italian favourite of Tiramisu, but Chef Andrea’s tip is to go for Semifreddo Cappuccino, a rare but authentic Italian dessert that will leave you pining for more!
Discover the finesse of a Michelin degustation menu

In celebration of receiving two Michelin stars for the third consecutive year, Ying Jee Club is proud to present its first-ever degustation menu to the absolute delight of its discerning fans, writes Andy Ng.

Michelin stars are no strangers to Executive Chef Siu Hin-Chi as he had previously helmed Tang Court and Duddell’s, both Michelin-starred restaurants. With 37 years of culinary experience under his belt, he now sets out to wow his loyal supporters through the use of the finest ingredients and stunningly artistic presentations that live up to Ying Jee Club’s reputation for Cantonese fine-dining.

The six-course ($1,380 per person) / eight-course ($1,780 per person) Michelin Degustation Menu is the brainchild of Chef Siu. To celebrate Ying Jee Club’s success in retaining its Michelin stars, each guest who enjoys this menu will receive a complimentary glass of champagne of the sommelier’s choice.

As they say, starting on the right foot means you’re halfway there already, and it can’t get any better than the exquisite Ying Jee Appetiser Selection which comprises four delicacies. First, what makes the Chilled South Africa Abalone with Jelly Fish & Caviar so special is that Chef Siu has steamed it for ten hours before braising it with chicken, ham, lean pork and ginger.

The second component of Marinated Pigeon with Hua Diao requires absolute precision in timing and proportion because you don’t want the wine to overwhelm the pigeon, but it should do the job of imparting the aroma. The same level of skill is required for the third component, Crispy Eel with Yuzu Honey because the fish has to be chopped and seasoned in the morning to allow the water to drain before frying, while the honey is made by blending Korean Yuzu jam with rock sugar.

I save the Honey Glazed Barbecue Pork to last because it’s the celebrated signature dish at Ying Jee Club. Using Iberico pork, the meat is pounded until tender and then marinated in a secret-formula sauce. It downs so sensationally well with the Champagne!

As a Cantonese soup fanatic, I find the Double Boiled Fish Maw with Black Mushroom & Chinese Cabbage simply irresistible. Best served piping hot, the soup has a clear tea colour, and is absolutely free of oil or dregs. Thumbs up to the Chef for his immaculate skill!

My top dish for the night is Sauteed Lobster with Water Chestnut, Seasonal Green and Crispy Conpoy. To bring out the freshness and tender texture of lobster, Chef Siu picks the more expensive local live lobster for this dish, but the crux is that you don’t overdo the stir-fry.

A close second for the night is the Wok-fried Kagoshima A4 Wagyu Beef with Leek & Wasabi. For marination, Chef Siu combines oyster sauce with soy sauce and sugar. While Gordon Ramsay may insist on medium-rare for steaks, it is a strict no-no in Cantonese cuisine. Chef Siu first pan-fries the beef until it is medium-rare, and then stir-fries it in a wok until well-done while still maintaining the soft and smooth texture of the beef. If you want to cook well, you don’t cook by the book!

Other creative dishes in the degustation menu include Braised Sea Cucumber stuffed with Shrimp Paste, Minced Pork and Conpoy; and Braised Bamboo Pith Roll with Enoki Mushroom and Crab Coral. The self-explanatory title shows you how much thought has gone into devising these dishes, as well as the meticulous attention to complementarity and balance.

Cantonese cuisine is not particularly renowned for its dessert, but Chef Siu’s delightful trio of Chilled Milk Custard with Imperial Bird’s Nest & Mango Juice; Chilled Red Bean Pudding with Coconut Milk; and Crispy Sesame Ball with Banana & Lotus Seed Paste serves as a perfect finale to what has been a truly decadent culinary journey.

YING JEE CLUB
http://yingjeeclub.hk
Italian cuisine has always had a large following amongst the many gourmands in Hong Kong. This Easter, SPASSO is offering a regional Italian menu plus fun-filled activities for children.

Boasting a space of over 6,000 square feet with an outdoor terrace overlooking Victoria Harbour, the newly relocated SPASSO at Tsim Sha Tsui has brought together all the ingredients you need for a spectacular urban dining experience.

Normally served on Sundays only, SPASSO’s popular brunch will be available on Saturday, Sunday and Monday over the long Easter weekend from April 3 to 5, serving you the exquisite regional Italian dishes typically eaten at this joyful festival.

**Italian Easter Brunch**

Prices start at HK$358 for the 4-course meal along with an extensive holiday selection from 11.30am to 3.30pm. You have two options for starters: the LAND (poached asparagus, egg mimosa, bresaola, and veal tonnato); and the SEA (Half Boston lobster, French oysters, Black Mussels, and more). This is followed by pasta, which includes the exquisite Artisanal ravioli filled with porcini laid on a cream of green pea, and dry porcini dust.

As for Mains, you will have a ball with mouth-watering dishes such as Sustainable Barramundi fillet with sautéed “barba dei frati”, lemon and yuzu citrus emulsion, and Australian lamb rack served with green pea, peppermint mash, spring baby carrots and lamb jus reduction.

For those with a sweet tooth, Chef Michele and his team have prepared a Spasso Dessert Platter Combination to satisfy your cravings, which includes the traditional Colomba Easter Cake, a dove-shaped cake filled with chocolate drops.

**Sunday Fun Day for the kids**

While children under six eat for free, and kids from six to twelve for HK$228, SPASSO also adds some fun and excitement for the little ones on Easter Sunday!

Children can engage in egg hunting activities; design and decorate their own Easter eggs; and earn a chance to win a HK$1,000 voucher for their parents to enjoy at SPASSO again. Aside from the fun-filled Easter activities, SPASSO also gives children sweet treats of chocolate Easter bunnies, assorted chocolate eggs and hot cross buns.
Kinship introduces seasonal menus

Kinship, the charming neighborhood restaurant co-venture by chefs Chris Grare and Arron Rhodes, recently introduced the new Head Chef Nelson Gonzalez. The Venezuelan-born and New York-trained chef brings a fresh perspective on international cuisines, fusing the best of all worlds in Kinship’s new seasonal a la carte dishes and new weekday set lunch menu.

Patrons can experience an exciting new take on New World flavours with Chef Nelson’s seasonal a la carte creations, inspired partially by his South American roots and peppered with various Asian influences. New menu additions include Red Snapper “Ceviche” and Crispy Soft Shell Crab, and Charred Octopus.

Main Course includes a hearty new array of Chef Chris + Chef Nelson’s dishes inspired by their travels around the world, such as Home-Made Cavatelli with Hokkaido scallops, bacon, English peas, tarragon and lemon butter, Okinawa Pork Loin with seared cauliflower, pickled chilies and homemade chimichurri sauce, and Roasted Cauliflower with toasted almonds, crispy parsley, piquillo peppers, and a rich Spanish Romesco sauce – a tomato-based sauce made from charred red peppers that originate from Catalonia.

Featuring Chef Nelson’s debut signature dishes, the updated weekday lunch menu begins with three choices of light starters, including Steak Tartare with Sichuan peppercorn, crispy eggplant, and sourdough, Salmon Ceviche with coconut milk, lime dressing, toasted peanuts, and green papaya salad, and Wedge Salad with sesame vinaigrette, roasted mushroom, spiked cashew and crispy garlic.

Guests can also choose one main from a mouthwatering selection, including Local Seared Bass with roasted asparagus and lemon vinaigrette, Home-Made Cavatelli with wild mushrooms ragu, Slow Braised Okinawa Pork Belly with charred cauliflower and chimichurri.

Finish the lunch experience with decadent sweet treats of Hong Kong milk tea flavor Mr Whippy ice cream, or Olive Oil Cake with mascarpone mousse and poached seasonal fruit.

KINSHIP
www.kinshiphk.com

Vibrant new dishes beckon spring

The new season calls for a palate refresh, and that’s exactly what Executive Chef Corey Riches had in mind when introducing over six brand new dishes at BEDU. Instilling his modern twist to traditional Middle Eastern cuisine, the new lighter dishes offer the same impactful flavour, while bringing in seasonally sourced ingredients and a refreshing update to long-standing signatures.

Adding to the famous arsenal of savoury yoghurt dips is the Pistachio & Garlic Labneh. Hung for six hours, the labneh is silky smooth, with an added crunch of crushed pistachios and dukkha seeds, flavoured with cumin, coriander and white sesame. It is best enjoyed as a base for bigger protein dishes, or simply mopped up with toasty homemade flatbread.

Seafood is a beloved choice at the restaurant, so the introduction of the Salmon Kibbeh Nayeh is much-anticipated by gourmands. As a modern take on the authentic Kibbeh Nayeh, the fresh diced salmon – originally made with minced beef – is a delicate spin on the hearty traditional dish.

The much-loved chicken skewers are also blessed with an upgrade, lighting an extra fire with a Tunisian hot chili pepper paste. Chef Corey also gives the classic mountainous Lebanese cucumber salad a makeover, replacing the traditional ingredient with fresh, to-die-for tomatoes. With refreshing punches of sweetness and zest, the salad embodies springtime on a plate.

While most Middle Eastern desserts tend to be sticky and sweet, Turkish Kisses is better suited to the warmer climes of Hong Kong’s Spring. Chef Corey extracts the flavours of marshmallows without its toothsome sweetness by whipping them with Greek yoghurt and mascarpone cheese, lending it a light and airy consistency. It is then garnished with slightly acidic bursts of sliced strawberries and watermelon, dressed with rosé and dill before adding flame-torched toasted marshmallows atop.

To complement the new dishes, the drinks menu of One Thousand and One Nights is launched earlier this month. Following the whimsical folk tales of Arabia, seven newly crafted cocktails join the drinks list. These include the Genie Spritz, made from butterfly blue pea tea and infused with Beefeater gin.
DiVino Patio, located in vibrant Wanchai, offers wonderful outdoor seating along with a variety of meal options for your Easter celebration.

Easter marks a long weekend of indulgence with sumptuous treats and fun activities. If you’re looking for a spring degustation, DiVino Patio has got you covered!

Over the four-day Easter weekend, DiVino Patio presents a wide array of meal options throughout the day for families to celebrate this joyful holiday season. During lunch and dinner times, diners will enjoy a full a la carte selection, including Chef Omar’s blackboard specialties from Abruzzo in central Italy.

Highlights of the menu include Bassano white asparagus with Omar’s Grenobloise sauce; Cacio e ova baby goat, egg and Pecorino; Pan-roasted capretto leg flavoured with wild Mirto leaves, asparagus and rosemary fingerling potatoes; and traditional Colomba Easter Cake, a dove-shaped cake filled with chocolate drops and vanilla Bourbon cream.

Those craving for something a little lighter may opt for the Easter-themed Weekend Brunch Pasta or Main Set, and the Delightful Egg Brunch that will be available across the Easter holidays.

A Fun-nomenal Pizza Making Weekend
Aside from gourmet cuisines, DiVino Patio also brings back the renowned pizza sessions for children over Easter. Ideal for kids aged 3 to 10 years old, the fun sessions allow children to toss and roll their very own dough. Dressed in chef’s aprons and hats, the junior chefs then choose between a tomato or pesto base to place on their 8-inch pizza dough. Toppings include prosciutto ham, cooked ham, salami, button mushrooms, basil and corn.

What’s more, families can engage the little ones with a hard-boiled egg decorating competition to win a prize of HK$700 voucher redeemable at DiVino Patio and DiVino Central. In addition to the egg hunting games, small sweet treats of chocolate Easter bunnies, assorted chocolate eggs and hot cross buns will also be shared with all the children.

Buon appetito for Easter weekend

DiVino Patio – RISTORANTE BAR PIZZERIA
Shop 11, 1/F, BRIM28 No. 28 Harbour Road, Wanchai, Hong Kong
(852) 2877 3552

*All photos are only for reference
Sourced from the US and Australia, Velo cattle is carefully farmed and butchered before the chefs perfect it over its Josper grill and present it on a plate. Welcoming fortune and fortitude in 2021 the Italian way for Chinese New Year, Velo is enticing its guests with its choice of premium cuts of beef.

Kick off with the restaurant’s ever-popular dish, Carpaccio di Manzo; prime wagyu is sliced paper thin and brightened by fresh rocket salad, grazed sharp parmesan, a zesty mustard dressing, and a touch of lux with a generous portion of black truffle shaved tableside.

The meaty meal continues with the chef’s recommended steaks for mains. The Tenderloin Filetto di Bue is served in 200g and 300g portions with minimal gristle and tissue to allow for that melt-in-your-mouth sensation. Alternatively, the Bistecca di Sottofiletto di Manzo ribeye is arguably the most prized cut of the cow with its incredible marbling and sliver of fat that gives it its extreme juiciness and beefy flavour, available in 350g, or 800g for the ravenous meat lover.

For those looking to go above and beyond, look no further than the Bistecca di Wagyu Tomahawk. This sizable slab of beef symbolises abundance for the year to come; moist and robust in flavour, this bone-in wagyu ribeye steak is distinctive in its remarkable marbling that releases flavour and retains juices when seared. The hefty 1.2kg steak is best enjoyed between two to four.

The nostalgic menu is priced from $40 to $50 and features the very best version of your favorite college drink; the one you vaguely remember throwing back six of before your song started playing and you just had to dance on the bar.

Pick your poison and trust the team of experienced barkeeps to keep the rounds coming, whether it is a Whiskey Apple, Bourbon Coke, or Vodka Cranberry. The Rum Sour blends smoky-sweet notes, while the classic Margarita and Long Island Iced Tea go heavy on the spirits. A variety of beers on tap and wallet-friendly wines round out the short but sweet selection of dive bar staples.

To temper long nights of boozing, Executive Chef of Ho Lee Fook, Fukuro and Le Garçon Saigon, Chef Jowett Yu unveils his perfected recipe for fried chicken, featuring a blend of 12 different spices and chilies. Yu’s battered bird delivers shatteringly crisp skin and juicy, tender meat, using three-yellow chicken from the New Territories famed for its depth of flavour. The dish goes hand-in-hand with a side of golden-fried potato wedges dipped in sour cream and sweet chili sauce. For Chef Yu, the fried chicken recipes are an ode to his past.

The Last Resort offers an escape from the relentless Hong Kong grind: it is a place of refuge for the working class, for those slaving away at an office desk all day, or industry workers fresh off a gruelling restaurant shift. Guests are transported back to their carefree college days where they could linger over a pint undisturbed at the bar, or pound Long Island Iced Teas into the early morning hours at a corner booth, feeling the worries of the world slip away.

The new SoHo dive bar offers fuss-free favorites and fried chicken to uplift spirits. Stripped of pretensions, The Last Resort serves as a welcome antidote to trendy cocktail bars, with simple, good-time libations executed with a lot of care.
**DiVino – Wine Bar & Restaurant**

- Address: 73 Wyndham Street, Central, Hong Kong
- Tel: (852) 2167 8883
- Website: https://www.divinogroup.com/restaurants/divino/about-us/

**Opening Hours**

- Mon-Thu: 1200 - 0200
- Fri-Sat: 1200 - 0230
- Sun: 1130 - 0200

**Payment Method**

- Visa, Master, AlipayHK, Alipay, Cash, AE, UnionPay

**Wine Corkage Fee**

- Every Day: 1200 - till late
- $150 - $350

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**DiVino Patio – Ristorante Bar Pizzeria**

- Address: Shop 11, 1/F, BRIM28 No. 28 Harbour Road, Wanchai, Hong Kong
- Tel: (852) 2877 3552
- Website: https://www.divinogroup.com/restaurants/divino-patio/about-us/

**Opening Hours**

- Mon-Wed: 1200 - 2400
- Thu-Sat: 1200 - 0100
- Sun: 1200 - 2400

**Payment Method**

- Visa, Master, AlipayHK, Alipay, Cash, AE, UnionPay

**Wine Corkage Fee**

- $150 - $350

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**Lucciola**

- Address: 1/F, The Hari Hong Kong, 330 Lockhart Road, Wan Chai
- Tel: (852) 2129 0333
- Website: lucciola@thehari.com
- Website: www.thehari.com/hong-kong

**Opening Hours**

- Mon-Sunday: Breakfast 0700-1100, Lunch 1200-1430, Dinner 1800-2230, Bar 0000 – 1200

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**Spasso – Italian Bar Restaurant Terrace**

- Address: G5-8, 12-17, Empire Centre, 68 Mody Rd, Tsim Sha Tsui East
- Tel: (852) 2173 8027
- Website: https://www.divinogroup.com/restaurants/spasso/about-us/

**Opening Hours**

- Mon-Thu: 1200 - 0200
- Fri-Sat: 1200 - 0230
- Sun: 1130 - 0200

**Payment Method**

- Visa, Master, AlipayHK, Alipay, Cash, AE, UnionPay, JCB

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**Spasso – italian Bar Restaurant Terrace**

- Address: G5-8, 12-17, Empire Centre, 68 Mody Rd, Tsim Sha Tsui East
- Tel: (852) 2173 8027
- Website: https://www.divinogroup.com/restaurants/spasso/about-us/

**Opening Hours**

- Mon-Thu: 1200 - 0200
- Fri-Sat: 1200 - 0230
- Sun: 1130 - 0200

**Payment Method**

- Visa, Master, AlipayHK, Alipay, Cash, AE, UnionPay, JCB

**Wine Corkage Fee**

- $201-400

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**The Last Resort**

- Address: 52b Peel Street, Central, Hong Kong
- Tel: (852) 2442 2440
- Website: www.thelastresort.com.hk

**Opening Hours**

- Mon-Fri: 1200 - 1430, Lunch 1800 - 2330, Sat-Sun: 1130 - 1600 Brunch, 1800 - 2330 pm for dinner, 0100 for drinks

**Payment Method**

- Visa, Master, Alipay HK, Cash, Apple Pay, AE

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**BedU**

- Address: 4D Gough Street, Central, Hong Kong
- Tel: (852) 2320 4450
- Website: www.bedurestaurant.com

**Opening Hours**

- Every day: 1200 - till late

**Wine Corkage Fee**

- $150 - $350

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**Kinship**

- Address: 2 Shelley Street, LL Tower, Central, Hong Kong
- Tel: (852) 2520 0898
- Website: www.kinshiphk.com

**Opening Hours**

- Every day: 1200 - till late

**Wine Corkage Fee**

- $150 - $350

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**Sunset Grill**

- Address: 19/F Sheraton Hong Kong Tung Chung Hotel, Tung Chung, Lantau Island
- Tel: (852) 2535 0025
- Website: sh.hkgsc.sunsetgrill@sheraton.com

**Opening Hours**

- Lunch 1200 - 1500, Dinner, 1800 - 2200

**Payment Method**

- Visa, Mastercard, Union Pay, JCB, Cash

**Signature Dish**

- Dry-aged Bone-in, Seared Seabass, Signature Cocktails

**Wine Corkage Fee**

- >700mL $500  |  >1,000mL $1,000

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**Europ Ean**

- Address: 30 31
The new Tiki-Inspired Restaurant and Bar taking Tung Chung by storm

Injecting a dynamic dose of tropical living into Tung Chung’s dining scene, Cabana Breeze is a new all-day dining destination that features both indoor and alfresco seating, and knows just what gourmands need as they progress through their busy days.

Cabana Breeze’s culinary team is led by Moroccan Executive Chef Faycal El Moujahid, whose career has spanned many Michelin-starred restaurants and luxury hotels across the world. Located at Tung Chung T Bay’s waterfront retail space, the new restaurant is just right next to the new Sheraton Tung Chung Hotel. Cabana Breeze caters for up to 160 guests with both indoor and alfresco seating.

Cabana Breeze has a little something for every cocktail lover as it presents an eclectic selection of Tiki-inspired cocktails and mocktails with a modern twist. Menu highlights include the Maui Margarita, the perfect summer concoction, with Mexican pepper-infused tequila, mezcal, lime, pink grapefruit and pineapple juice, and kaffir lime; the Cabana Colada, a creamy blend of coconut-infused white rum, pineapple nectar, fresh coconut, guava and lime.

Open daily from mid-day till late, Cabana Breeze has been designed to be more than just a restaurant – it’s a place to meet and soak in the relaxing seaside ambience while watching planes take off in the distance. Offering fresh seafood, grilled dishes; fresh-baked pizza from the woodstone oven, and indulgent desserts, this new destination dining venue has something for every hungry soul, no matter the time of day.

An array of succulent mains includes the crispy softshell crab burger served with chipotle mayo, with pomelo and papaya salad on the side. Another showstopper is the slow-roasted whole suckling pig, designed to serve 4 to 6 people, and requires two days’ notice for pre-orders, which is slow-cooked for 12 hours before being finished in the woodstone oven to form nice crackling of the skin.

Hearty dining at Tung Chung

Buffet lovers are constantly on the lookout for new, exciting venues and novel offerings to satiate their seemingly boundless appetite, and distance to them is no deterrent. In this respect, the brand new Sheraton Hong Kong Tung Chung Hotel measures up admirably to their requirements.

Among the hotel’s eclectic dining options, Cafe Lantau, the all-day-dining and buffet restaurant, is poised to please all foodies and destined to become a hot favourite in the local buffet scene. Inspired by Hong Kong’s fresh food culture and lively wet markets, the restaurant presents an idyllic environment as it serves up an ingredient-forward menu for friends, family and business colleagues to bond meaningfully over amazing food.

The lively restaurant offers everything from fresh seafood to lip-smacking noodles and smoky grilled meats, all meticulously prepared by its chefs and presented at live stations. Highlights include the premium oven-roasted whole prime rib-eye, Kushiyaki (Japanese skewers), lobster mac & cheese, as well as an array of fresh seafood served on ice, like oysters, lobsters, blue-lipped mussels and jade whelk.

Cafe Lantau at Sheraton Hong Kong Tung Chung Hotel serves up an enticing array of international fares freshly prepared at live stations.

Open daily from 12:00 till late, Cafe Lantau has been designed to be more than just a restaurant – it’s a place to meet and soak in the relaxing seaside ambience while watching planes take off in the distance. Offering fresh seafood, grilled dishes; fresh-baked pizza from the woodstone oven, and indulgent desserts, this new destination dining venue has something for every hungry soul, no matter the time of day.
A refined dining experience atop the Peak

These days, savvy carnivores are all heading up to the Peak as 37 Steakhouse & Bar, under Hong Kong-based hospitality group The Food Story, is fast making a name in the local culinary scene.

Following its earlier debut in Tokyo, 37 Steakhouse & Bar offers Hong Kong gourmands the choicest cuts of beef, paired with a captivating list of wine and sake, not to mention commanding views of the stunning Victoria Harbour.

The steakhouse continues The Food Story’s partnership with esteemed Japanese butcher and meat supplier Hiyama, which provides the finest cuts of meat by renowned Brazilian artist Mozart Guerra, who has used the medium of rope to create fantastic life-size animal sculptures, all made in his Paris studio.

Gourmands can watch all the action as the finest cuts of meat are cooked in a Spanish Josper Grill, a specialist oven with extremely high temperatures, forming an instantaneous crust around the meat that traps the natural juices to enrich the flavour of the meat.

To pair the feast with a nice glass of sake, visit the intimate sake bar inside the restaurant which serves the prestigious Sawaya Matsumoto sake.

Adding to the grandeur of the space is a curated art collection which includes two stand-alone coiling art pieces by renowned Brazilian artist Mozart Guerra, who has used the medium of rope to create fantastic life-size animal sculptures, all made in his Paris studio.

With an elegant yet earthy design persona, 37 Steakhouse & Bar has been envisioned by award-winning Japanese designer and artist Yasumichi Morita who has dressed the impressive space in oak, brass and cowhide to create a mesmerizing interplay of light that lends a welcoming warmth to the restaurant’s main dining room. The restaurant also includes one private dining room catering up to six, and one semi-private dining section catering to 30 diners.

The name of the restaurant is derived from ‘The Pampas’, a series of sprawling grassy plains which stretch across the South-Central region of South America, wandering through Argentina, Brazil, and Peru. As an iconic part of the landscape in Argentina, this region has a temperate climate devoid of temperature extremes, and the rainfall is sufficient to support a wide variety of native plants, herbs and minerals, but also a spectacular flavor that surpasses regular beef.

Located in the heart of SoHo, La Pampa, opened in 1999, is the first Argentinian Steak House in Hong Kong. Serving only the finest cuts of meat with an authentic Argentinian flavor, La Pampa offers a delectable range of steak, from premium Argentine tenderloin and sirloin to ribeye, as well as lamb rack, salmon, codfish and chicken.

The meat of the restaurant is derived from ‘The Pampas’, a series of sprawling grassy plains which stretch across the South-Central region of South America, wandering through Argentina, Brazil, and Peru. An iconic part of the landscape in Argentina, this region has a temperate climate devoid of temperature extremes, and the rainfall is sufficient to support a wide variety of native plants, making it a perfect place for rearing cattle.

Since the mid-19th century, the Argentinians have begun the breeding of high-grade cattle that freely graze and stick to natural, chemical and synthetic-free diets consisting of natural grass, herbs and spring water. When aged to perfection, these organic beef do not only provide a higher level of minerals, but also a spectacular flavor that surpasses regular beef.

At La Pampa, immerse in the gastronomic wonders of their dishes, from rich and tasty soup, freshly fried crispy potato fries, to tender juicy meat. Signature dishes include Grilled Tenderloin Steak served with choice of vegetable, mashed/fried/baked/sautee potatoes, or rice; Provoleta Cheese with Olive Oil and Herbs; and Mixed Platter of Empanadas which is made with beef, chicken, ham and cheese.

For serious steak lovers who would like to elevate their dining experience, pair your meal with a glass of wine. The restaurant offers a wide selection of top Argentine wines from renowned winemakers like Luigi Bosca and Trapiche. No matter you are a wine connoisseur or a casual taster, La Pampa has a comprehensive selection of fine wines from around the world to suit your palate.

La Pampa Steakhouse

To realize the dream of discerning carnivores, La Pampa is where you can satisfy your craving for some hearty, juicy steak.

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Embark on a Nordic spring gastronomic journey at FINDS

FINDS, the quintessential Nordic restaurant in town with initials representing Finland, Iceland, Norway, Denmark and Sweden, has launched an authentic signature menu ‘The Nordic Journey’ in Spring Edition that is brimming with fresh seasonal ingredients.

Inspired by iconic dishes of the five Nordic countries which have gained increasing worldwide recognition in recent years for their creative culinary excellence, the refreshing menu is complemented with handpicked Nordic spirits and wines, and exquisite Nordic tableware.

Guests will first stop by Denmark to sample three different flavours of their famous open-faced sandwiches, Smørrebrød, a national comfort food among the Danes in their daily life for over 200 years.

They will then be led to Norway to taste the unique freshness and superb quality of Norwegian salmon served in 8 different ways, enabling them to appreciate the niceties in the various Nordic cooking techniques.

Stepping into Iceland, a territory renowned for its bounties of the sea, savour a combination of premium seafood, including scallop, sea urchin, and langoustine, bounties of the sea, savour a combination of premium seafood, including scallop, sea urchin, and langoustine, while seated on a preheated soapstone which is a mineral found in the Scandinavian region, offering guests an authentic experience of Iceland not only of taste.

With over 70% of its territory covered by forest, Finland has plenty of premium ingredients to offer, including wild mushrooms and berries. Taste nature with the largest country in the Nordic region, Sweden. Beef Rydberg is the most representative and luxurious dish of Sweden, originating from Hotel Rydberg, Stockholm in 1857.

Complete your adventure at Lapland, the northernmost region of Finland inside the Arctic circle, and experience the traditional sweets of Nordic people with a Pancake Party. Immerse a heart-shaped thin pancake on a special cast iron pan and top with homemade wild berries cream and jam made of fruits that can easily be found in the north.

The menu will be accompanied by a bottle of Norwegian artesian water ‘VÖSS’ for two persons, and a goodie bag of Nordic sweets to take home. Wine lovers can also pair the dishes with a collection of wines from Nordic countries.

Price of Nordic Journey at FINDS starts at HK$1,388 per person, for a minimum of two persons.

Escalate your Nordic journey with a night stay in one of The Luxe Manor’s themed suites – “Nordic” - and surround yourself with ice-like inspirations, and get warm under a luxuriant faux fur spread from HK$4,800.

For weekenders, plan ahead for your staycation at The Luxe Manor for a stylish night stay and in-room dining of Nordic flavours from HK$728.

For vegan and vegetarian diners, there are more than 30 dishes to choose from.

If you want to share the mouth-watering and authentic dishes with family and friends, Nepal Restaurant & Bar has more than 26 years of experience in catering services for corporate functions as well as wedding parties, private functions and outdoor events of different sizes in Hong Kong.

Nepalese cuisine is diverse and flavorful, having been inspired over the years by an array of royal cuisines of Nepal. Two hundred and forty years ago, there were many small states between the Himalayas and the southern Tarai border with India. Known as Bhojan, the cuisine served to guests of royalty varies from state to state, but has evolved into varying levels of tastes, broadly classified as mild, medium hot, and very hot.

The exotic and aromatic dishes served at Nepal Restaurant & Bar are the result of more than two centuries of refinement. Signature dishes include Royal Sekuwa, a BBQ boneless chicken breast marinated in fresh light Nepalese herbs, spices, cashew-nut paste & cheese; Bhenta Tareko, a fried eggplant marinated with fresh Nepali herbs; and Khasi Kathmandu, a tender boneless lamb dish cooked with button onions based on a secret recipe.

For the main course, savour one of the much-loved dishes - the scrumptious Saffron Rice - which is mild and easy to digest. Served in a traditional Nepalese copper container, this Saffron-flavoured rice delicacy is grainy in texture and rich in herbal fragrance.

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### FLYING PIG BISTRO
- **Address:** 62 High Street, Sai Ying Pun
- **Phone:** (852) 2540 0311
- **Website:** [https://www.bistro-concept.com/](https://www.bistro-concept.com/)
- **Opening hours:** Every day 0900 - 2200
- **Payment method:** Visa, Master, Cash, UnionPay, ApplePay
- **Wine corkage fee:** $200

### EL. MACHO
- **Address:** 1 Third Street, Sai Ying Pun
- **Phone:** (852) 2523 2488
- **Website:** [https://www.bistro-concept.com/](https://www.bistro-concept.com/)
- **Opening hours:** Every day 1200 - 2200
- **Payment method:** Visa, Master, Cash
- **Wine corkage fee:** $200

### LOBSTER SHACK
- **Address:** 6-8 Second Street, Sai Ying Pun
- **Phone:** (852) 2381 8138
- **Website:** [https://www.bistro-concept.com/](https://www.bistro-concept.com/)
- **Opening hours:** Weekday 1100 - 2200, Weekend 1000 - 2200
- **Payment method:** Visa, Master, Cash
- **Wine corkage fee:** $200

### FLYING PIG DELI SOCIAL
- **Address:** 82-56 Centre Street, Sai Ying Pun
- **Phone:** (852) 2523 9698
- **Website:** [https://www.bistro-concept.com/](https://www.bistro-concept.com/)
- **Opening hours:** Every day 0800 - 2200
- **Payment method:** Visa, Master, AlipayHK, Alipay, Cash, AE, UnionPay
- **Wine corkage fee:** $100

### CAFE LANTAU
- **Address:** 1/F Sheraton Hong Kong Tung Chung Hotel, Tung Chung, Lantau Island
- **Phone:** (852) 2535 0021
- **Website:** [sh.hsyc.cafe.lantau@sheraton.com](mailto:sh.hsyc.cafe.lantau@sheraton.com)
- **Opening hours:** Lunch 1200 - 1430, Dinner, 1800 - 2200
- **Payment method:** Amex, VISA, Mastercard, UnionPay, JCB, Cash, Credit Card, Cash
- **Signature dish:** Risotto, Boston Lobsters, Hokkaido Scallops
- **Wine corkage fee:** >700ml $500 | >1,000ml $1,000

### CABANA BREEZE BAR & GRILL HK
- **Address:** Shop 12-15, G/F, T Bay, 9 Yi Tung Road, Tung Chung
- **Phone:** (852) 2777 8980 / 2777 8982
- **Website:** [facebook.com/cabanabreezehk](https://facebook.com/cabanabreezehk)
- **Opening hours:** Every day 1130 - 2200
- **Payment method:** Visa, Master, Cash, AE

### LA PAMPA STEAK HOUSE
- **Address:** G/F, 32 B&C, Staunton Street, Central, Soho, Hong Kong (near Central Escalator)
- **Phone:** (852) 2968 6959
- **Website:** [www.lapampa.com.hk](http://www.lapampa.com.hk)
- **Opening hours:**
  - Mon – Thursday & Sunday: Lunch 1200 - 1500, Dinner 1800-2230
  - Fri, Saturday & Public holidays: Lunch 1200 -1500, Dinner 1800-2330
- **Signature dish:** Bofe de Lomo, Provoleta Con Aceite de Oliva Y Orégano, Empanadas Mixta
- **Payment method:** Visa Card, Master Card, Alipay, Union Pay, American Express
- **Wine corkage fee:** $200 Bottle of Wine, $300 for champagne

### NEPAL RESTAURANT & BAR
- **Address:** G/F, 14, Staunton Street, Central, Soho, Hong Kong (near Central Escalator)
- **Phone:** (852) 2869 6212
- **Website:** [www.nepalrestaurant.com.hk](http://www.nepalrestaurant.com.hk)
- **Opening hours:**
  - Mon – Thursday & Sunday, Lunch 1200 -1500, Dinner 1800-2230
  - Fri, Saturday & Public holidays, Lunch 1200 -1500, Dinner 1800-2330
- **Signature dish:** Risotto, Boston Lobsters, Hokkaido Scallops
- **Wine corkage fee:** $200 Bottle of Wine, $300 for champagne

### 37 STEAKHOUSE & BAR
- **Address:** Shop 102-103, 1/F The Peak Galleria, No. G03 Peak Road, The Peak, Hong Kong
- **Phone:** (852) 2885 3320
- **Website:** [https://www.thefoodstoryhk.com/37steakhouse](https://www.thefoodstoryhk.com/37steakhouse)
- **Opening hours:**
  - Mon – Thursday & Sunday, Lunch 1200 -1500, Dinner 1800-2230
  - Fri, Saturday & Public holidays, Lunch 1200 -1500, Dinner 1800-2330
- **Signature dish:** Royal Sekuwa, Bhenta Tareko, Khasi Kathmandu, Saffron Rice
- **Payment method:** Visa Card, Master Card, Alipay, Union Pay, American Express
- **Wine corkage fee:** $200 Bottle of Wine, $300 for champagne

### FINDS
- **Address:** 1/F The Luxe Manor, 39 Kimberley Road, Tsim Sha Tsui, Kowloon, Hong Kong
- **Phone:** (852) 2522 9318, (852) 9376 0331
- **Website:** [reservations@finds.com.hk](mailto:reservations@finds.com.hk)
- **Opening hours:** Every day 1830 - 2200
- **Payment method:** Visa, Master, Alipay HK, Cash, AE

### CABANA BREEZE BAR & GRILL HK
Amongst its four distinctive dining concepts, the brand new Sheraton Hong Kong Tung Chung Hotel serves classic Cantonese dishes with a contemporary twist. Featuring timeless traditional dim sum, classic Southern Chinese stir-fry dishes and fresh locally sourced seafood, there are also signature dishes you will definitely return for once savored. Drinks-wise, the restaurant raises the bar with its own wine cellar and a selection of premium Chinese teas.

Designed with historical elegance in mind, the restaurant pays thoughtful tribute to Chinese culture. The bright interiors are enhanced with meticulous mahogany wood finishing and Chinese paintings, creating a subtle classic ambiance that elevates it from your run-of-the-mill Chinese restaurants.

Manning the culinary team at Yue is the young and energetic Chinese Executive Chef Jacky Chi Keung Chung, who brings over 34 years of experience to the dining destination. Born and bred in Hong Kong, the talented chef is recognised in the industry for helping Cuisine Cuisine earn its first Michelin Star in 2011. He is also the first Executive Chef under 40 to helm Lei Garden.

Having launched his career at the age of 13, he still thrives with the same fire of the wok that he has finessed to much acclaim. In addition to overseeing Yue, he will also lead the Chinese banqueting kitchens. At Yue, Chef Jacky will introduce three of his renowned signature dishes: Chilled Sliced Abalone in Homemade Sichuan Sauce, Simmered Chinese Cabbage with Yunnan Ham, and Marinated Shredded Chicken with Black Truffle Paste.
When the pandemic was at its peak last year and there was a serious shortage of masks in Hong Kong and worldwide, Mr. Kuldeep Buttar, Chairman of Curry Leaf, took the initiative to help many in the community in desperate need of protective material. He collaborated with several non-profit organizations and carried out multiple drives to distribute masks as well as goodie-bags containing basic amenities for those who couldn’t afford them.

The continued alliance with non-profit organizations has transformed Curry Leaf into a widely recognized hub of charitable work. Whenever the need arises, Curry Leaf stands ready to lend a helping hand. “By uniting as one irrespective of our background, I believe we can, and we will, ride out the storm,” Buttar emphasizes.

Aside from its dedication to charitable work, Curry Leaf has hosted several notable figures from the Hong Kong film industry for location shooting, such as Q Bobo, Lawrence Cheng, Stefan Wong and youtuber New Dellily, among others. Celebrities from different walks of life have also visited the restaurant and have shared their accounts of feasting on sumptuous meals that have made them fall in love with Indian cuisine.

Soaring in popularity among local gourmands, Curry Leaf is an authentic Indian restaurant located in the heart of Jordan. Well-known for its succulent flavours and traditional recipes, the eatery came into being in 2016, and has since gone on to bring smiles to thousands of its customers.

The two-storey restaurant offers a bewildering array of delicacies that cater to the taste buds of one and all. This paradise for foodies offers vegetarian, lamb, chicken, fish and prawn-based dishes that will leave you spoilt for choices. A reflection of its success is that Indians who visit the restaurant for the first time are instantly reminded of home because of its ambience and aroma.

A home away from home for devotees of Indian food and a new-found favourite for locals who have gotten accustomed to the myriad flavours of Indian cuisine, Curry Leaf has established itself as one of the must-visit Indian restaurants in the city.

There’s a general misunderstanding that Indian food is spicy and unpalatable for those who prefer mild delicacies. What people often overlook is the fact that Indian food makes wonderful use of a combination of spices, such as black pepper, cumin, turmeric, cinnamon, cloves, fennel seeds, fenugreek, garam masala, garlic, ginger and many more, and hot chilli is but one amongst a selection of exotic spices. Therefore, Indian food is rich in spices, but is not spicy per se.

Much-loved by people across all age groups including kids, Butter Chicken is boneless barbecued chicken made in a tomato-based creamy sauce that is packed with flavours, as the seasoning paste incorporates a potpourri of ginger, garlic, green chilies, cinnamon, cloves and cardamoms. This curry has proven to be a winner with locals as it is flavoursome, but not spicy hot, and is best paired with butter or garlic naan, an oven-baked flatbread.

Guests can’t go wrong with chef’s recommendations, one of which is the Tandoori Raan. This delicacy features lamb’s leg marinated with Indian herbs and spices for several hours before baking in a clay oven. The meat is tender and the charcoal-induced flavour exposes the tastebuds to an intriguing assembly of flavours, leaving you craving for more.

Curry Leaf is now serving biryani in clay pots to ensure the authenticity of the dish is maintained. This environmentally-friendly approach has been appreciated by Hongkongers as it gives them a feel of home away from home.

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Curry Leaf in Indian Cuisine
G/F and M/F, Mau Lam Commercial Building, 16-18 Mau Lam Street, Jordan
(852) 8100 0911
http://www.curry.hk/
Opening hours
Lunch, 1100-1500
Dinner, 1800-2300
Signature dish
Clay Pot Biryani, Butter Chicken
Payment method
Visa, Master, AE, Alipay
Wine corkage fee
$200

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Established in 2018, Baan which means ‘home’ in Thai language sets to offer simple, yet delicious Thai comfort dishes to the Hong Kong community. Conveniently located with accessible transportation routes at both Central and Western districts, the contemporary warm and welcoming restaurant setting showcases both old and modern Thai themes with unique wall art and decoration.

At the helm of the kitchens are both Head Chefs, Nutchai Wiangnon and Thanawat Setthawith, inspired by the rich food and culture of Thailand. Showcasing these authentic flavours enhanced through the use of fresh ingredients are Phad Thai, Green Curry Chicken and Tom Yum Kung. From Thailand to Hong Kong, Baan Thai’s menu elevates the vibrant local dishes of Thailand’s famous while emphasising flavours and traditions.

From the high ceilings, inviting bar and Al-Fresco seating, Baan Thai provides the ultimate venue for all day dining suited for private/group events and more intimate occasions. Constantly striving to combine consistent, delicious food, friendly and professional front-of-house service are principles that Baan Thai holds very closely to heart.

### Silencio’s new menu ushers in springtime

Recently taking the reins of contemporary jazz izakaya is Japanese born and globally trained Sato Kiyoshi, the new executive chef of Silencio, who has rolled out an updated menu just in time for the new season and the relaxed restrictions on dinner service in Hong Kong.

When it comes to the young chef’s style, he’s defying about his innovative creations – striving to surprise his guests with intriguing experiences and the result is an incredibly refreshing take on Japanese cuisine inspired by his professional experiences around the world.

The signature hamachi appetiser gets a revival in the form of a tartare, the Ham-aji is a beautiful medley of diced hamachi, salmon roe, daikon sheets, cucumber, persimmon and ginger ponzu to taste and edible florals to garnish.

The Crab combines both the meaty sweetness of Japanese king crab and subtly briny snow crab meat with tomato ikura and beach succulents with a light dressing to preserve the flavours of the ocean in the salad. Top with caviar for a harder hit of salty brininess and a touch of extravagance.

For hot starters, Chef Kiyoshi reinterprets fried chicken with the Chicken Nanban, crisp and crunchy on the outside, juicy and succulent on the inside, each bite-sized piece is blanketed with a creamy tartar sauce, piled on with house-smoked ikura for a punch of brininess, with fresh chives and pickled ginger.

Chef Kiyoshi prides himself in his divergence from tradition. The sushi at Silencio showcases not only the creativity and understanding of seafood, but also the honed knifework required. For lunch, the Silencio Sushi course features an assortment of pieces.

This season, highlights include the hand-shredded hotate – an unlikely scallop texture created by pulling against the grain to soften the fibres and melt in your mouth; and rare sashimi-quality prime Spanish mackerel belly which is hard to come by.

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The interior of Baan Thai restaurant in the newly opened Western venue.

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Teppanyaki Mihara has debuted in Tseung Kwan O at The Parkside. Named after its acclaimed chef Terufumi Mihara, the elegant new grill raises the bar of Japanese dining with fashionable ‘Wa Modern’ Japanese fusion cuisine.

Hailing from Osaka School of Culinary Arts, Chef Terufumi brings more than two decades of experience to the restaurant. The chef is a seasoned master of Japan’s proud culinary tradition of ‘shio-gama’ baking of seafood in Hokkaido salt crust, cracked open at the table for a stunning presentation, such as Aomori Abalone, South African Abalone and Norway King Crab.

Other jet-fresh seafood personally sourced daily by the restaurant’s local team from Japan includes tuna from “Daisen”, one of Japan’s oldest tuna suppliers with a history dating back over a century, precious Hokkaido Kinki Fish, known as the “King of the Fish” and “Red Jewel of the Sea”, considered a delicacy for its succulent and fatty white flesh, Hokkaido scallops and oysters.

Now setting a new benchmark for classy teppanyaki dining in Tseung Kwan O, the chef’s signature grill specialties are headlined by A4 Miyazaki Wagyu, famed in Japan above better-known Kobe and Matsuza Wagyu as a top prize winner in the ‘Wagyu Olympics’ for the past 15 years.

With melt-in-your-mouth texture from fine ‘snowflake’ marbling, the revered Prime Minister’s award-winning beef is showcased with Premium Miyazaki Sirloin Steak, Omi Sirloin and Sliced Sirloin with Vegetables, with sukiyaki sauce.

Reflecting the chef’s cosmopolitan influences, French-Mediterranean style Jet-fresh Sole & Shrimp Paste Roll is rolled in shrimp and scallop mousse. Whereas Sautéed Fresh Eel and Foie Gras pairs rich-flavoured Japanese and French gourmet icons, eel and goose liver, delicately balanced with black vinegar.

Chef Terufumi is also a master of both Japanese and Mediterranean seductive desserts – from Home-made Ice Cream to his ultimate ‘show stopper’ Teppan Pancake.
Sustainably sourced seafood, ethically fed and farmed animals, locally grown produce, and consciously derived spices are the embodiment of the Balinese cuisine served at Poem.

Besides being cautious of the restaurant’s eco-footprint, Bali native chef Wayan Mustika sets Poem apart by transforming it into a culinary destination comprised of unpretentious comfort fare and deep-rooted culture. His efforts and passion prove triumphant, earning Poem the title of the only Michelin recommended Bali-inspired restaurant in Hong Kong for 2021.

Immediately upon entering the restaurant, guests are reminded of the beautiful landscapes of Bali. New to the menu this spring is Tumpeng, an elaborate and time-honoured festival dish from Chef Mustika’s hometown of Bali.

Can’t-miss items on the a la carte menu include Michelin worthy dishes. The Exotic Fruit Salad is a burst of colourful tropical flavours featuring the freshest seasonal produce. Another is the fork-tender Wagyu Short Ribs which is a true labour of love and time.

An essential to Balinese cuisine is none other than the most famed Babi Guling Crispy Suckling Pig.

Poem’s rendition of the traditional celebratory dish maximises all the components of the pig. Dished with slices of juicy pork with crackling skin, pork meatball skewers on sugar cane stalks and pork chitlin sausages.

For a taste of the essence and soul of Balinese cuisine, the Sambal Platter offers five expressions of the foundational sauces of traditional cooking. Exciting the taste buds, the house-made varieties are served depending on seasonality including classics like Dabu Dabu, Cashew Nut Sambal, and Colo Colo.

A journey through Bali from start to finish, the desserts also echo the traditions of the island. A mildly sweet Pandan Pancake is a vision of delight. The light and fluffy green pandan cake conceal a rice crispy centre before coated with caramel crisp and reduced sauce then showered with coconut flakes.

POEM
🌐 www.poem.hk

Journey to the enchanting Bali

Chef Billy brings his expertise and creativity into his cooking, inspired by frequent travels around Southeast Asia throughout his life. His meticulousness and desire to create the most authentic home-like experiences shine through the signature dishes and extensive menu designed to please every guest.

Guests can start their culinary journey with delicious snacks and starters that take inspiration from an array of Asian destinations. Chilled Drunken Foie Gras in Chinese Yellow Wine is a refreshing spin on the rich and decadent foie gras, complemented by a Shaoxing wine marinade, featuring fragrant aromas and beautiful textures. The layered taste of Curry Samosa’s brittle crust and soft potatoes laced with caraway, coriander and chillies make it a perfect starter for cold winter nights.

A must-have main dish is Chef Billy’s favourite Hainanese Chicken served with Herb Steamed Rice in Clay-pot. Presented in the shape of a whole chicken, the Hong Kong favourite is made with boneless, tender chicken, accompanied by freshly made spring onion sauce. The unique method of serving it in a clay pot with aromatic herbs elevates the chicken, with an irresistible crispy texture of the bottom layer of the fragrant rice, full of light flavour from Chef Billy’s addition of lemongrass.

Perfect for sharing is the Stir-fried Prawn in Singaporean Style Coated in Crispy Cereal, providing a satisfying crunch and a complex flavour profile. Alternatively, diners can opt for a skilfully cut and plated Chilled Squid, cooked to desired tenderness while keeping the squid succulent and fresh.

Old Bazaar Kitchen is a hidden gem tucked away in the heart of bustling Wan Chai, providing diners Asian classics made with bespoke techniques and homemade recipes. The revamped menu features childhood favourites created by Chef Billy Chung, who follows tested recipes to ensure the best original flavour.

Nostalgic homemade Asian classics

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Revellers are able to enjoy their favourite classic and contemporary cocktails with the same appearance, aroma and taste, with the benefit of no or low alcohol – great for those who wish to opt for more mindful drinking and a healthier lifestyle without the need to sacrifice the social experience.

Ideal for all kinds of gatherings and special occasions with family and friends, Lyre’s cocktails:
- are non-alcoholic, ultra-low calorie, vegan, and gluten free, suitable for everyone and all types of dietary needs
- can cater to everyone’s drinking preference and no one will feel left out at the party
- takes hosting to another level as families and friends can engage in a creative competition to see who makes the best healthy cocktail

From Absinthe to American Malt, London Dry Spirit to White Cane Spirit, Lyre’s sources the finest all-natural essences, extracts and distillates from the four corners of the globe to craft its portfolio. Set to reinvent the way the world drinks, Lyre’s made its debut in Australia in 2019 and has expanded to the UK, US, New Zealand, Singapore and now Hong Kong.

Lyre’s is known for its exquisite range of impossibly crafted non-alcoholic spirits that offers the freedom to drink your drink your way.

Lyre’s Dry London Spirits
Firm flavours with juniper and citrus. Earthy notes fill the mid-palate which has lovely vinous qualities. The pepperberry adds warmth and delivers a generous, dry finish.

Lyre’s American Malt
Generous flavours of vanilla and toasted nuts with herbal notes providing a complexity, offset by a long mellow finish. The gently spiced palate results in the flavours remaining well after finishing.

Lyre’s Aperitif Rosso
Rich mouthful of flavours follows the bouquet with blood orange and vanilla taking the lead. Caramel, citrus pith and cocoa brings balance, adding to the mouth coating mid-palate.

Lyre’s Italian Orange
Rich mouthful of flavours with blood orange and red citrus taking the lead. Maraschino brings balance, adding to the generosity on the mid-palate, giving length of flavour followed by a persistent, pithy dryness.

Go non-alcoholic with Lyre’s cocktails

Lyre’s Wine
https://sipfree.co/
Zoku Restaurant & Terrace

2/F, The Hari Hong Kong, 330 Lockhart Road, Wan Chai
(+852) 2129 0338
zoku@thehari.com
www.thehari.com/hong-kong

Opening hours:
Every day: Lunch 1200-1430, Dinner 1800-2200
Bar 1200-2400

Payment methods:
Cash, Visa, Mastercard, JCB, AMEX, WeChat Pay, Alipay, Cash

Signature dish:
Roasted Marinated Pigeon, Steamed Shrimps Dumpling with Citrus and Lard, Tofu Chrysanthemum in Sweetened Ginger Soup

Moon Palace Restaurant

Shop G-25, Festival Walk, Kowloon Tong, Kowloon
(+852) 2337 8213

Opening hours:
Mon - Fri: 1100-1130, 1800 - 2200
Sat-Sun & PH: 1000 - 2200

Payment method:
Visa, Master, Alipay HK, Cash

Teppanyaki Mihara

Shop G06, The Parkside, 18 Tong Chun Street, Tseung Kwan O HKG Hong Kong, HK
(+852) 3618 8212
https://www.facebook.com/Teppanyaki.Mihara/

Opening hours:
Every day: 1200 - 1500, 1800 - 2200

Payment method:
Cash
At The Pinnacle of Your Taste

Ranked No. 1 among over 10,000 restaurants in Hong Kong on TripAdvisor*, Corner 18 offers an unparalleled dining experience featuring diversified European and International cuisines located in the heart of the city.

Savour signature menus bursting with authentic European fare prepared in a modern twist by Executive Chef Cody Kui.

*With reference to the ranking on TripAdvisor from March 2021 until present

Corner 18
1/F, Nina Hotel Causeway Bay, 18 King’s Road, Causeway Bay

3553 2667 / 5668 8215

ninahotelcausewaybay / ninahotelgroup.com