

FOOD & WINE

MAY/JUNE 2021

SUMMER SENSATIONS
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DINE AL FRESCO



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Looking forward to a spectacular recovery

If you have a good memory, you may recall that for the first time in its history, the turnover in the local F&B industry on Father's Day last year actually exceeded the much more popular, and widely-celebrated Mother's Day. The reason for the robust trade last year was due to a short-lived easing in the social distancing and headcount regulations when the pandemic eased temporarily.

Brisk trade was reported for this year's Mother's Day, and the industry is keeping its fingers crossed that there will be a repeat of last year's illustrious performance for the upcoming Father's Day.

With the progressive roll-out of the vaccination program and a reduction in local confirmed infection

cases, there is every hope that, with concerted effort on everybody's part, we're slowly and steadily emerging from the woods.

The other piece of good news is that government's \$5,000 electronic voucher scheme will be activated come the summer vacation, and it should be a major booster for restaurants and bars, as current travel restrictions mean that consumers have nowhere else to spend the money except locally.

The local industry is already planning special promotions and tempting discounts to woo consumers. It all bodes well for a spectacular recovery in the culinary capital of the world!

Andy Ng
Features Editor



FOOD & WINE



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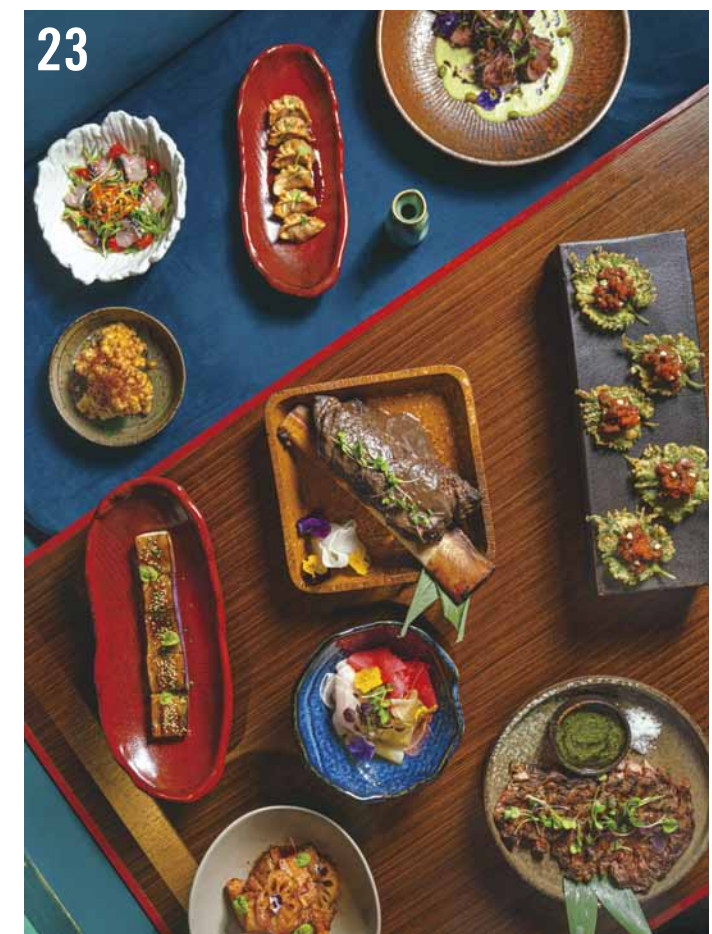
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Features Editor : Andy Ng
Reporters : Sue, Christie Cheung
Designer : Jackson Leung
Business Director : Irene Chan
Advertising Hotline : 3181 3311
Fax : 2758 3579
Website : www.thestandard.com.hk
Email : advertise@thestandard.com.hk

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Sheraton Hong Kong Tung Chung Hotel takes you on an extraordinary journey of gastronomic indulgence

Situated on the relaxing, greener side of the city, Sheraton Hong Kong Tung Chung Hotel is a 5-star establishment with matching culinary excellence. The hotel features four distinctive dining options, serving everything from classic Cantonese to a sizzling American grill, and from international fine wines to outstanding local brews.

At the helm as Executive Chef of Sheraton Hong Kong Tung Chung Hotel, David R.C. Parkin oversees the culinary operations of the hotel including different outlets and Banqueting.

Having honed his skills at some of the world's best and toughest kitchens, including The Ritz in London, Parkin adopts a creative yet direct approach to please the palates of his guests. Using only ingredients of the highest quality, he supplements imported products with local produce to create clean, honest dishes. For instance, organic honey, sourced from the nearby farm in Lantau, is used to craft barbecue pork at Yue, and cocktails at Sunset Grill.

Yue

Specializing in authentic Cantonese fare with a contemporary creative kink, Yue is the hotel's modern and elegant Chinese restaurant that has built up a reputation for fine dining. Elegant and refined, the restaurant features bright interiors with contrasting mahogany wood finishes, and Chinese paintings that lend an air of sophistication to the overall ambience.

From timeless dim sum and classic stir-fry dishes to locally sourced seafood, this restaurant on Lantau Island features a selection of premium Chinese teas and its own wine cellar that meet the desires of discerning gourmands.

Guests are greeted with an array of refreshing appetizers, including Chilled Cucumbers with Garlic in Black Vinegar; Marinated Jellyfish with Sesame in Black Vinegar and Chili Oil; and Roasted Chicken Liver Glazed with Honey served with Toasts. Alternatively, you can delve into Yue's renowned barbecue specialties, such as Roasted Suckling Pig, or Barbecue Iberian Pork Glazed with Honey.

If you're a soup fanatic, you will revel in the Double-boiled Assorted Dried Seafood Soup which includes such luxury ingredients as Yoshihama abalone (40 heads), fish maw and sea cucumber. Or load up on nutrients with the exquisite Bird's Nest soup, cooked together with some of the most desired ingredients like crab roe.

Weaving magic with dried or live seafood, premium meats and an extravaganza of complementary ingredients is Chef Jacky Chi Keung Chung who earned his first Michelin Star honour in 2011. Starting his culinary career as an apprentice at the age of 13, Chef still crafts dishes with the same fire of the wok that he has finessed to much acclaim over the years.

Conclude your meal with delectable desserts such as Tofu Chrysanthemum in Sweetened Ginger Soup, or Double-boiled Peach Resin with Ginseng and Red Dates.



YUE
Address Level 2 Sheraton Hong Kong Tung Chung Hotel, Tung Chung, Lantau Island
Tel 2535 0028
Email sh.hkpsc.yue@sheraton.com



SUNSET GRILL
Address Level 19 Sheraton Hong Kong Tung Chung Hotel, Tung Chung, Lantau Island
Tel 2535 0025
Email sh.hkpsc.sunsetgrill@sheraton.com



Sunset Grill

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

Guests can unwind over signature cocktails and fine wines at its outdoor terrace overlooking the azure sea; it's the ideal venue to watch the sunset 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.

Make sure you don't miss out on their Sunday Brunch. The temple to dry-aged meats and all-things perfectly grilled offers free-flow main courses served in a tapas style. Highlights include the Crab Benedict, Slow-cooked Brandt Beef Cheeks and Seared Hokkaido Scallops.

An antipasti counter features Sunset Grill's signature Steak Tartare, Foie Gras Torchon, and 100-Day Grain-Fed Beef Carpaccio, amid fresh salads and seafood choices that include whole Boston lobsters, crab, oysters, prawns, clams and more.

End the meal on a sweet note with a selection of freshly-baked cakes and patisseries, including a crowd-pleasing 'Whole Lemon' White Chocolate Cream and Campfire S'more.

Guests can opt for a free-flow drinks package that includes Veuve Clicquot, house wines, soft drinks and juices. They can also order from Hong Kong's first Bloody Mary Trolley which will see the special cocktails prepared table-side.

The restaurant also offers an a la carte menu with popular choices like Seafood Platter, Porcini & Wild Mushroom Risotto, charcoal grills, butcher's cut to Mac & Cheese.

With 15 years of experience under his belt, Head Chef Kit Cheung brings to Sunset Grill an abundance of experience that includes helming 22 Ships. He has also led some of the finest kitchen brigades in the upscale casual dining scene in Hong Kong, breathing creativity and perfection into his every dish.

Cheers to the ancient traditions & modern wines of Georgia

Famed as Hong Kong's only WSET provider run by a Master of Wine, MWM Wine School unveils Georgian Wine Month, including a Masterclass with Debra Meiburg MW to introduce the world's oldest winemaking nation to Hong Kong's many wine lovers.



Founded in 2016 by Master of Wine Debra Meiburg MW, MWM Wine School is a first-class wine education hub in Asia dedicated to introducing top quality wine from across the globe, as well as offering engaging (and fun!) wine classes and courses to beginners, wine connoisseurs, and food and beverage professionals.

As the oldest documented winemaking technique, wine has been made in amphora ('qvevri') for more than 8,000 years in Georgia, the birthplace of wine. Today, winemakers have become fascinated by this ancient vessel and the unique skin contact white wines often made within it.

Practiced throughout the country, the traditions of Georgian winemaking in qvevri are handed down through family generations, which makes Georgia's winemakers an authority on these trending wine categories. Add to this the 525 native grape varieties used to make wine in Georgia, and it offers so much to discover for both novices and experienced wine lovers.

To offer wine lovers a taste of these unique and fascinating wines, MWM Wine School has unveiled Georgian Wine Month 2021, from 26 May to 26 June, to offer wine lovers the chance to explore the true origins of wine and discover why the ancient winemaking country of Georgia is capturing the attention of wine connoisseurs all over the world.

This month-long festival will feature a wide array of promotions and events in restaurants and retail outlets, including La Cabane, AnOther Place, Duddell's, MyiCellar, Tapas Brew, The Fancy! Bottle Shop & Studio, Kitchen Savvy, and more.

A major highlight of Georgian Wine Month is the Georgian wine masterclass given by the school's founder Debra Meiburg MW on June 9. To help participants gain a deeper understanding of Georgian Wine, the event lets them compare wines made in traditional and modern methods through a tasting of eight diverse wines.



Georgian Wine Masterclass

Date: June 9
Time: 7:30 pm - 9:30 pm
Price: \$680
Venue: MWM Wine School

MWM WINE SCHOOL

Address 9/F, Aberdeen Industrial Building, 236 Aberdeen Main Road, Aberdeen, Hong Kong
WhatsApp +852 9436 8054
Email school@mwminternational.com
Website https://mwminternational.com/mwm-wine-school/



Discover why the ancient winemaking country of Georgia is capturing the attention of leading sommeliers, wine lovers and critics globally, at Georgian Wine Month 2021.

- 🍷 Discover wines made with Georgia's native varieties
- 🍷 Learn about the origins of wine
- 🍷 Mix and match local cuisine with Georgian wine
- 🍷 Discover Georgian wine retailers in Hong Kong
- 🍷 Find Georgian wine in Hong Kong's top restaurants and wine bars
- 🍷 Meet other Georgian wine lovers and passionate sommeliers
- 🍷 Catch live broadcast tastings

winesgeorgia.asia

 @WinesOfGeorgiaAsia

Participating Outlets:



AnOther Place

LA CABANE

Shop quality food products at your fingertips



The pandemic has spurred the popularity of online grocery shopping due to safety and convenience considerations. Simply click a few buttons, and presto, you can have goods delivered directly to your home.

In line with their philosophy of offering quality products whilst helping customers save money, DonDon Shop sources their products worldwide so that customers enjoy premium frozen meat and non-frozen products at a good price. What's more, the shop even conducts customized sourcing for special products.

At their online shop, getting your grocery shopping organized is a breeze, from frozen meat, party food, seasoning and sauce to healthy Korea ginseng products. DonDon Shop also cares for your furry kids as they stock a wide range of pet food and supplies, such as 100% natural cat and dog food from Dutch Prins that makes your pets healthier and happier. If you run out of storage space, compact freezers of various sizes are available for sale at the shop.

To ensure food hygiene and quality, meats are frozen all the way as the shop uses SF Cold Chain or Chiller Truck to deliver goods to your home.

Take advantage of the "DD10%OFF" promotion code to enjoy a 10% discount.

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Macallan whisky

John Walker & Sons XR21 Special Edition Glass Set

Helping you find the perfect bottle

Founded and led by two wine connoisseurs, the trendsetting online wine store Two More Glasses endeavours to offer a variety of bottles to suit all tastes and occasions.

The story of Two More Glasses started when the founders, Timothy Chow and Anthony Yau, met online for the wine trade.

“Our partnership began as a bit of a serendipity,” Tim recalls. “I was searching for a wine item on an online platform, and Anthony was the one holding the product. We then met up for the trade.”

As the discussion progressed, the two soon found they share the same degree of enthusiasm for wine and spirits. “We both wanted to set up our own wine store and decided we would pool our resources and give it a go,” he explains. “And the rest, as they say, is history.”

Since its establishment in 2017, Two More Glasses has evolved rapidly to become an active wine and spirits importer and distributor in Hong Kong, Macau and Taiwan. Boasting over 3,000 wine and spirits labels sourced from all over the world, the brand delivers a wide

range of bottles from big names to the rare collection, such as the old Macallan whisky dating back to 1947, with an attractive price.

Asked about the factors that contribute to the company’s success, Tim points to the usual combination of attractive prices, a wide selection of products and fast delivery service. But he is quick to add that perhaps there is an extra subtle element of a personal touch in the way they conduct their business that finds favour with customers.

Tim believes the brand stands out from other stores due to its customer-oriented approach. “All too often, wine shops give people an impression of snobbishness with staff that are hard to approach,” Tim explains. “At Two More Glasses, we assume a humble stance. Instead of posing as experts, we treat our customers as fellow wine enthusiasts; we try to understand their specific needs and preferences with the ultimate

aim of helping them find the perfect bottle.”

Anthony points out that innovation and creativity are also important elements in the competitive wine and spirits market. He reveals that some of their best sellers include Champagnes that come in the form of package or combo, or Whisky tasting sets mixed with different characters and years, and back vintages. “We do our homework and try to come up with a diverse combination of products, giving customers a satisfying drinking experience at an affordable price,” he says.

To ensure product quality, Two More Glasses takes quality control seriously with a rigorous and thorough inspection performed by their dedicated staff, alongside an in-house sommelier. All wines are carefully stored in a temperature-controlled and secure warehouse, which allows a fast delivery straight to the customers’ door.

Commenting on Hong Kong’s wine market, Anthony says, “It’s a huge and open market but, at the same time, it is also very much of a niche market.” Since government abolished the wine duty in 2008, the local wine trade and industry have seen a rapid growth, he notes.

“People enjoy more options and can easily access the product information online. Yet, more choices often lead to confusion,” he observes. “Especially for wine beginners, they may find it difficult to get the right information and secure the bottle of wine they desire.”

Tim points out that the tax-free policy has helped expand the local wine market. “It’s encouraging to see more young people take up wine appreciation,” he adds. “Before 2008, wines were very expensive, and hence restricted market growth. But there is now an expanded price range, which makes wine more accessible to everyone.”

Witnessing an increasing number of wine consumers, both of them notice two different consumer behaviour trends. Some only purchase specific brands, while others are eager to go for new things.

In this connection, Two More Glasses has launched a pre-order site earlier this year to take the customers’ experience to the next level. “We have heard from some customers that they saw some nice bottles overseas but failed to find them in Hong Kong. Hence, we created this site to assemble some rare or limited edition wines across the globe for our customers,” Anthony explains.

Constantly updated with new products, the store exclusively unveils some sought-after new brands like Tenuta Ulisse (Abruzzo, Italy), Marques de Vargas (Rioja, Spain), and Charles Mignon champagne (France), which are all stocked in Hong Kong. Two More Glasses also presents a monthly special offer. Stay tuned to their website and social media platforms for upcoming new products and promotions!



Charles Mignon Colours Collection



Whisky tasting sets mixed with different characters and years

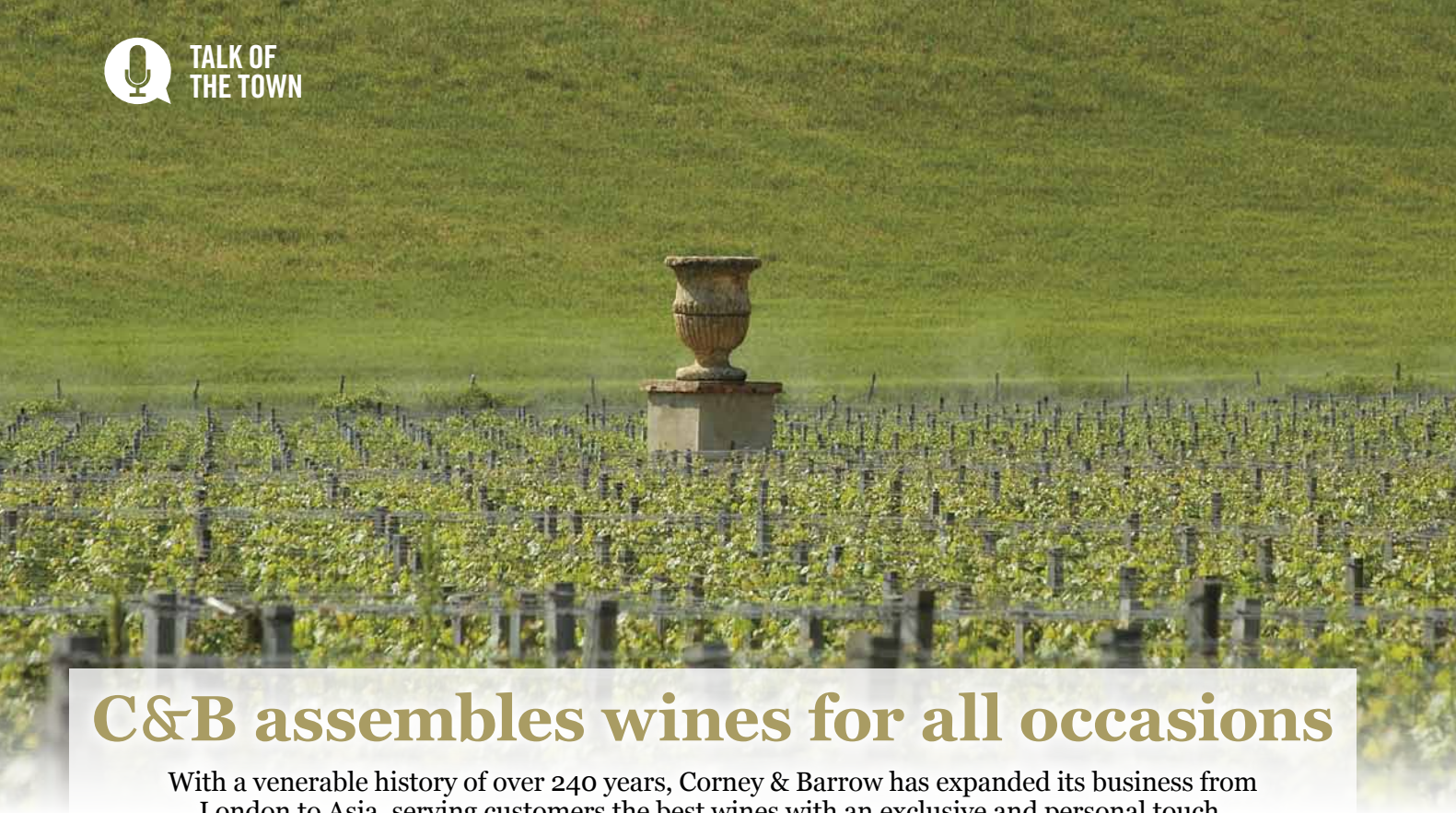


Anthony Yau / Timothy Chow

TWO MORE GLASSES

Address Unit 602 World Interests Building, 8 Tsun Yip Ln, Kwun Tong
Open Hours Mon - Sat 11am - 7pm
Whatsapp +852 6492 7293
Email Sales@twomoreglasses.com
Website www.twomoreglasses.com





C&B assembles wines for all occasions

With a venerable history of over 240 years, Corney & Barrow has expanded its business from London to Asia, serving customers the best wines with an exclusive and personal touch.

Originating in the UK since 1780, Corney & Barrow (C&B) established its Hong Kong office in 2010 to offer some of the world's rarest and most highly sought-after wines, at varying price levels, to the city's wine lovers.

Handpicked and blended by themselves, the C&B collection boasts outstanding wines from across the globe, many of which are exclusive to Asia. Relationships are at the core of its business. The brand welcomes every customer with open arms and builds an exclusive relationship with its suppliers to make its range of wines unique, such as Case Basse di Gianfranco Soldera from Montalcino (Italy), Tenuta di Trinoro from Val d'Orcia (Italy), Domaine François Carillon from Burgundy France, and Domino de Pingus from Ribera del Duero (Spain), just a name a few.

In addition, Corney & Barrow also collaborates with the world's finest estates and winemakers to create its own C&B labels. From a Margaux produced by the highly renowned family-owned négociant house of Sichel, to a Sauternes sourced from a Premier Cru property, the C&B labels serve as the benchmark that suits a wide range of occasions.

Like music to the ear for wine connoisseurs, the brand has launched a 10% discount for its C&B labels range. All you have to do is to scan the QR code and place your order.

The offer includes Corney & Barrow Sparkling Blanc de Blancs Methode Traditionnelle NV, a wine made in French country by traditional methods to display crisp apple, white blossom and light brioche notes on the palate; C&B Company Reserve Claret Maison Sichel 2015, a wine from Bordeaux, France, that delivers richness, structure and a dash of hedonism; and C&B Cotes-du-Rhone Vignobles Gonnet 2018, a wine from Rhone, France, that exudes all the violet, dried and spicy dark fruit for which the appellation is famous.

CORNEY & BARROW

Address 6D, 9 Queen's Road Central, Central
Email contacthk@corneyandbarrow.com
Website corneyandbarrow.com.hk
Tel 3694 3333



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* Offer valid until 30th June 2021

Order now & enjoy 10% off*

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Accreditation scheme safeguards the quality and safety of local aquaculture products



Foodies in town have given renowned Chinese food writer Dora Fong Chan the thumbs up for her recipe on grey mullet, but many readers are wondering where she sourced her quality fish.



In her cooking, Chan has always accorded top priority to the quality of her ingredients. The grey mullet, she discloses, is sourced from Yeungs Marine Products Ltd in Yuen Long. "They also offer quality sea bass which is great for a variety of cooking methods," she adds.

Stephen Yeung, the owner of Yeungs Marine Products Ltd, highlights the importance of water quality as key to breeding premium fish. "Our fish farm is located next to the Mai Po Nature Reserve, and our water comes from a natural and pollution-free source," he explains. "In addition, the fish farm uses brackish water for breeding, creating a high-quality growth environment."

"We use a variety of fish feeds from Taiwan for different types of fish at various stages to ensure that they consume the precise nutrition they need," he adds. "This lifts the quality of the fish texture and its oil distribution."

Yeung underscores the importance of food safety, and points out that Yeungs Marine Products has been a long-time participant of the Accredited Fish Farm Scheme (AFFS).

Launched in 2005 by the Agriculture, Fisheries and Conservation Department (AFCD), the AFFS aims to uphold the quality and safety of local aquaculture products. It guarantees not only the aquaculture practices across the fish farms, but also that products are up to the prescribed food safety standards. Currently, more than 100 local fish farms have joined the Scheme.

Under the Scheme's Farm Registration System, Fry Registration System, and Quality Assurance System, fish farms are subject to regular inspections on various aspects, such as hygiene, fish health, environment, fish feeds, and water quality. Furthermore, AFFS products need to go through quality assurance tests on heavy metals, microbial level, and drug residues. Freshwater fish products have to go through a muddy smell test.

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.



ACCREDITED FISH FARM SCHEME

Tel (852) 2784 3964 / 2784 3970
Email affs@bec.org.hk



Accredited Fish Farm Scheme

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Locally produced

Safety assured



Facebook: BECxAFFS



Retail locations

Tel (852) 2784 3964 / (852) 2784 3970
Email affs@bec.org.hk



Fine food for everyday life



FLAIR FOOD
Website www.flairfood.com

The e-commerce website Flair Food is an expert when it comes to quality European groceries. Whether you are looking for meat or seafood for cooking a feast, or daily product like eggs, cheese, bread and pasta, the platform ticks all the boxes and can deliver them straight to your door.

To ensure the quality of the ingredients and products, Flair goes straight to the sources by meeting the farmers and suppliers. Air-flown items, such as mozzarella or seafood, arrive in Hong Kong from Europe twice a week. Free delivery is available across Hong Kong for orders over HK\$500.

The ultimate *beef indulgence*

Heads up, beef lovers! This summer, the Three on Canton at Gateway Hotel is all set to take you on an incredible gastronomic journey with its premium beef dinner buffet.

Famed as an ultimate gourmet destination, the Three on Canton offers premium angus and wagyu beef dishes prepared by its talented chefs. From now until July 31, guests can enjoy beef appetisers and mains that feature Roasted Tomahawk, Wagyu Beef and Prime Rib at the carving station.

For starter, you will have a selection of beef appetisers and salads, including Korean-styled Spicy Beef with Cucumber and Cheese, Beef Carpaccio with Rocket and Parmesan Cheese, Beef Lollipop with Herbs and Cheese, Thai Beef Salad and Grilled American Salad and more.

Then, delight your cravings with a lavish selection of savoury mains. The carving station is a highlight, with chefs cooking and carving tender, juicy Roasted Australian Angus Tomahawk (weighing 8kg), Roasted Prime Rib on rotation and Roasted Wagyu Beef.

Other chef recommendations include Golden Fried Wagyu Beef with Mayo; Braised Beef Cheek with

Sichuan Pepper; Spanish-styled Beef Tripe Stew with Chick Peas; Braised Beef Brisket with Carrot; Roasted Beef Short Ribs in Barbecue Sauce; and the Spicy Beef Noodles at the Noodles Station, available nightly.

Craving for more? Indulge your sweet tooth with handcrafted Raspberry Chocolate Cake, Chestnut Vanilla Tart, Mini Chocolate Puff and Hokkaido 3.6 Milk Pudding, for the perfect finishing touch.

Guests can also enjoy Three on Canton's classic buffet favourites, such as chilled seafood, freshly shucked oysters, Japanese sashimi, sushi and soba, authentic Indian curries, as well as its signature and regional Chinese dishes like Peking Duck. Remember to save room for a selection of exquisite desserts and ice-creams!

THREE ON CANTON (GATEWAY HOTEL)

Website https://www.marcopolohotels.com/en/hotels/hong_kong_sar/kowloon/gateway/restaurants_and_bars/three_on_canton.html



Find the right wine for any occasion

Founded in 2007, Winerack is a Hong Kong Wine retailer specializing in selling quality wine by the mixed case at a reasonable price. Whether you are looking for something easy to drink at a family gathering, a wine to complement a feast, or a special gift to the wine connoisseur in your life, Winerack's friendly and knowledgeable staff are happy to help you find just the right bottle!

Order online or pop into one of their four stores across Hong Kong, including Wan Chai, Sai Ying Pun, Sai Kung Town, and Tsim Sha Tsui. Keep things simple this year and fulfil all your wine needs in one go without breaking the bank.

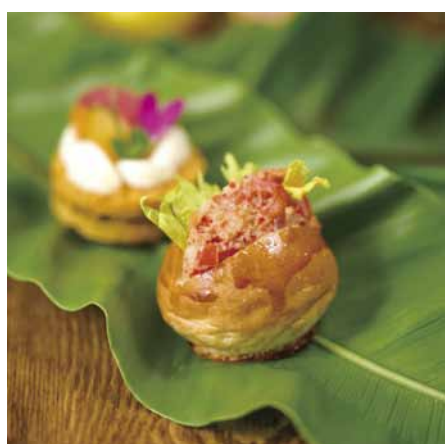


WINERACK
Website www.winerack.com.hk/store



A 'Blissful Green' afternoon tea

Kowloon Shangri-La joins hands with body and home care brand Sabon to unveil a 'Blissful Green' afternoon tea set.



Inspired by Sabon's latest Blissful Green collection, the 'Blissful Green' afternoon tea set (available till June 30) wakes up the taste buds with refreshing treats as guests luxuriate at the Lobby Lounge, a peaceful place with a classic and elegant touch.

The menu showcases the key scents of the new Matcha Green Tea limited edition from Sabon, including Matcha, Jasmine, Raspberry and Mandarin. Curated by the hotel's talented culinary team, the tea set comprises eight savories and desserts.

They include Slow-Cooked Salmon Rillettes with Caviar and Matcha Pancake; Maine Lobster and Celery Brioche; Jasmine Tea Cream with Raspberry Hibiscus Jelly; Lemon Breton with Citrus Jelly and Orange Blossom Mousse; and many more.

Priced at HK\$598 for two, the 'Blissful Green' afternoon tea offers a cup of Shangri-La Signature Blend or selected coffee per person. Guests can also toast to the mid-afternoon delights with a glass of Veuve Clicquot Brut NV at HK\$88 to enrich the experience.

Aside from the beautiful tea set, guests receive a complimentary gift set valued at HK\$160, including Sabon's Delicate Jasmine Shower Oil (50 ml), Delicate Jasmine Silky Body Milk (50 ml) and a one-time hand treatment with a Blissful Green Body Lotion sample (15 ml) redemption voucher, while stock lasts.

LOBBY LOUNGE (ISLAND SHANGRI-LA HOTEL)

Website

<http://www.shangri-la.com/hongkong/islandshangrila/dining/bars-lounges/lobby-lounge/>



Savour a refreshing taste of the season

Embrace the blossoming spring and summer season with all day dining and afternoon tea menu at The Tiffany Blue Box Café.

The Tiffany Blue Box Café welcomes guests to unwind with a wide array of newly curated delicacies that feature the freshest taste of the season, available on both its all day dining menu and afternoon tea menu.

All day dining menu

Tempt your palate with the starters spotlighting the Bird's Nest, which is bathed in potato cream and filled with a flavoursome combination of soft egg, truffle and Iberico ham. In addition, you will also enjoy the umami flavor of the Hokkaido Scallop Carpaccio with caviar that is elevated with a hint of lemon dressing.

Palatable main courses include Pan-Fried Coral Grouper in fennel broth which is crispy on the outside and tender on the inside; the lavish Seafood Fregola that comprises sea urchin, squids and salmon roes; and the Spanish Pork Loin with cauliflowers, perfectly roasted for a tender and juicy texture.

Completing the meal with a sweet note, Baked Alaska with Sorbet will cheer you up with the tropical hints consisting of coconut pandan mousse, mango mandarin compote and torched lemon meringue.

What's more, the popular brunch-exclusive items are also available on the all day dining menu. They include the Signature Blue Box Toast, a cube-shaped Danish filled with tempting banana caramel sauce; lavish Smoked Salmon Eggs Benedict with Caviar; and the Bacon and Caramelized Onion Waffles with freshly shaved truffles.

Spring afternoon tea

Be pampered by a range of sweet treats, including the adorable Mini Blue Box filled with jasmine mousse and citrus jelly; the refreshing Green Grapes Tart; Hazelnut Praline Puff with vanilla cream; Tiffany Bird's Nest with Robin Egg Caramels; and the classic New York Cheesecake.

Relish the savory bites including the decadent Salmon Gravlax with caviar; creamy and rich Foie Gras Creme Brulee; the signature Lobster Roll; Iberico Ham with tomato jelly; and Queen Crab Roll.

Don't go past the homemade and freshly baked pastries, including Bacon & Cheddar Cheese Scones, Brown Butter Madeleines and Hojicha Madeleines – that makes for a heavenly spring afternoon time.



TIFFANY BLUE BOX CAFÉ

Website www.chope.co/hong-kong-restaurants/restaurant/the-tiffany-blue-box-cafe



La Rotisserie opens its fifth eatery in Central

Opening at Staunton Street in Soho district, La Rotisserie's new outlet brings the traditions of humble French cooking closer to more diners through its accessible positioning.

Serving up the same much-loved classic recipes with ingredients imported directly from France, the casual 15-seat bistro comprises an outdoor space for alfresco drinks, as well as a new touch screen panel at the entrance for quick and convenient ordering and payment.

The latest addition to the menu is the roast

duck breast done in French fashion. Requiring much care and precision, the delicate meat is spun on the in-store rotisserie for half an hour, to yield a tender and juicy breast meat inside and crispy browned skin on the outside.

Other popular menu items from its menu include the Classic Chicken Set and the newly launched Classic Duck Breast Set. Each set consists of a quarter portion of chicken/duck, a side dish of choice and a bowl of hearty daily soup or homemade iced tea.

Alternatively, you will revel in their

signature Sandwiches – Chicken and Duck Breast which are loaded with succulent sliced chicken or duck, fresh tomatoes, garden greens and homemade mayonnaise within a loaf of crispy French baguette. For those on a meat detox or green diet, the Vegetarian Set includes a traditional style French vegetarian quiche, a side dish and a vegetarian soup or iced tea.

LA ROTISSERIE

Website <https://larotisserie.com.hk/>



Unconventional Cantonese delicacies with a touch of premium Chinese wine

Dynasty at Renaissance Harbour View Hotel showcases a 'Symphony of Chinese Wine Infused Gastronomy' to welcome the arrival of summer.



Crafted by Executive Chef Suen Kam Sing at Dynasty, the 'Symphony of Chinese Wine Infused Gastronomy', available until June 30, presents a series of unconventional Cantonese delicacies infused with the unique essence of Chinese wine to blossom a luscious indulgence on your palate!

Kicking off the gastronomic symphony is the Cold Marinated Crab with Chen Nian Hua Diao 20 Years. Instead of non-vintage wine that is commonly used in cooking, Chef Suen specially selects 20-year-old Gu Yue Long Shan Hua Diao for its intense, ripe and aromatic tastes. The unique sweetness of this historical Chinese yellow fine wine is the perfect match for the mud crab.

Equally tempting is the Cold Marinated Pigeon with Chen Nian Hua Diao 20 Years. The chef handpicks fleshy pigeon weighing over one catty with robust flavor, and marinates overnight with a secret recipe, combining vintage Hua Diao and master stock added with a refreshing note of apple, that complements well with the pigeon. Every tender bite

is filled with the essence of the special Hua Diao sauce, bringing diners a heavenly wine-infused sensation!

Unfold a feast for your eyes and taste buds with Stir-fried Fresh Razor Clam with Moutai. The fleshy razor clams are stir-fried with black and white fungus for an extra touch of crispiness. The lightly sweet Kweichow Moutai will be sprayed to the delicacy with a specially made perfume bottle to enhance the sweetness of the razor clams; while its expressive and long-lasting fragrance boosts the dish with sublime layers of fascinating aromas that linger on your palate.

Seafood lovers will be impressed by the briny-sweet flavour of the clams brightened by the vivid Laojiao Tequ. Sourced from Thailand, the clams are freshly poached with Luzhou Laojiao Tequ Chinese Baijiu with minimal seasoning of parsley, turnip and ginger cubes. The bright and fruity notes of the wine harmonize and uplift the natural sweetness of the clams, offering a vibrant taste of early summer.

Pamper your palate and nourish your body with the nutritious Chicken Soup with Glutinous Rice Wine and Herbs. Free-range chicken is marinated with white wine lees blooming with cereal note and glutinous rice wine to further enhance its flavour before stewing with chicken stock, black fungus, wolfberries and more for an hour, extracting the essence of all the nourishing ingredients, and delivering a wholesome flavour that no one can resist!

What's more, the Braised Sea Cucumber with Red Jiuniang is highlighted by red wine lees, which are distiller's grains of Chinese red yeast rice wine that is traditionally used as a seasoning in Fujian cuisine, enriching the premium ingredient with a sweet and sour touch as well as a unique dash of red to complete the culinary symphony with a distinctive note!

DYNASTY (RENAISSANCE HARBOUR VIEW HOTEL HONG KONG)

Website <https://modules.marriott.com/restaurant/hkg hv-renaissance-hong-kong-harbour-view-hotel/dynasty/home-page>



Tagliatelle with Bolognese Ragout



Aria introduces modern Italian dishes

Located in the heart of Lan Kwai Fong and boasting fabulous panoramic city views from the 24th floor of California Tower, Aria has been delighting diners with its contemporary take on authentic Italian cuisine since it debuted in August 2020.

Executive Chef Andrea Zamboni respects tradition but embraces evolution with the understanding that culinary innovation and creativity go hand in hand. As a result, his menus feature artistic, modern Italian dishes that reflect his fine dining training and global influences, alongside more familiar, family-style Italian classics that are elevated with high-quality ingredients.

Continuing his mission to take diners on a journey inspired by travels and memories while cooking with the freshest ingredients every day and honouring sustainable practices, Chef Andrea offers daily omakase menus ranging from five to ten courses, featuring the freshest seasonal ingredients of the day.

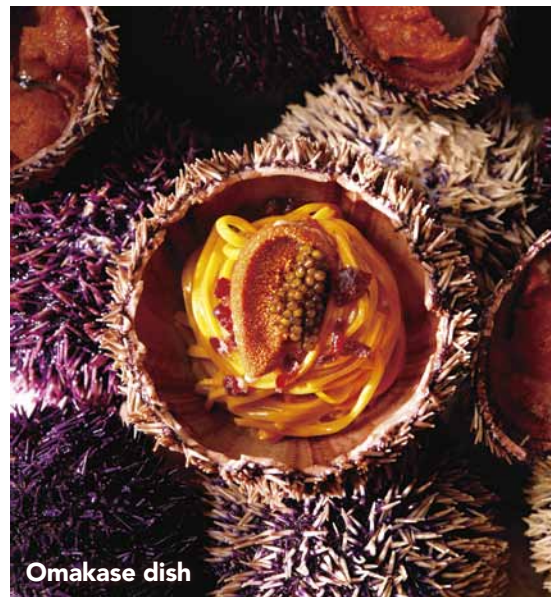
In addition, the chef has introduced three new menus at Aria, including a four-course lunch set, dishes inspired by his childhood and new dishes for the à la carte menu.

The new à la carte menu features exquisite starters such as the Seasonal Fruit and Vegetable Tatin, Apulian Prawn, Stracciatella and Lovage, with red prawn and fresh stracciatella cheese from Apulia, paired with a tart made of seasonal fruit and vegetables.

For the Spring Onion Risotto, Chef Andrea showcases his technique by using the different parts of a spring onion in unexpected ways. The green part is dressed with vinegar and then dehydrated to create sour and floral notes, the central part of the spring onion is juiced raw to preserve its bitter taste, and the onion bulb is cooked, juiced and then reduced to molasses for a sweet flavour. All three components are blended into a one-of-a-kind risotto dish.

For mains, the Line Caught Meagre with Royal Baeri Dressing is a standout new addition to the menu. The fish is cut into thin slices and seasoned with Apulian olive oil and wild Madagascar peppercorn before being wrapped in kombu seaweed and steamed. Amalfi lemon zest and chutney enhance the fish's aroma and balance its acidity, and bottarga and a beurre blanc sauce seasoned with Baeri caviar complete the dish.

ARIA
Website <https://ariaitalian.com>



Omakase dish



Agnello da Latte, Agretti e Liquirizia



Seasonal Fruit and Vegetable Tatin, Apulian Prawn, Stracciatella and Lovage



Spring Onion Risotto



Honjo gears up for summer

With temperature soaring into the 30s, Honjo is well prepared to titillate gourmands' palate with a mix of refreshing new dishes and generous drinks deals just in time for summer.

Honjo continues its hosting of a gastronomic odyssey for dreamy dining in Sheung Wan with dynamic new additions to the a la carte menu by Executive Chef Stephan Joubert. New plates build upon Honjo's philosophy of cuisine grounded in classic Japanese precision, yet, with contemporary technique and ingredient combinations that are bold and adventurous.

The compelling new additions of six sections of the a la carte menu begin with 'Small' where guests are offered a delectable range of delicacies, including slow-cooked Pork Belly freshened with apple puree and honey ponzu glaze; Daikon served pickled with watermelon and green radish; and the crisp Wagyu Gyoza with spring onion, sesame and tentsuyu.

For the 'Raw' and 'Sushi & Sashimi' sections, Spicy Tuna with shiso tempura and tobiko now joins classic Honjo cuts, such as Oyster topped with shio mignonette and ponzu jelly and Hamachi dressed in rocket butter, yuzu gel and nori paste. Guests will also salivate over the Japanese O-toro paired with basil, red onion, yuzu soy and bub arare, and the ever-popular Chef Selection of Sushi and Sashimi, prepared live from the sushi bar with various treasured ingredients such as O-toro Bluefin Tuna and Uni.

Merging the depth of flavour, technique and ingredient combinations, the 'Hot' section hits the climax of the meal with generous entrees sourced from the best of land and sea. Highlights amongst the meaty new mains include a lavish Lamb Rack served with edamame puree and saltado sauce; slow braised Short Rib cooked with red wine miso; and a mouth-watering Prime Ribeye (250g) or Wagyu BMS 7 coming expertly seasoned straight off the grill.

Nods to the culinary tradition of Honjo can also be seen in the

'Tempura' section where modern ideas such as Corn, Boston Lobster and Camembert tempura join classic iterations of Japanese vegetables and mushrooms amongst others. The 'Greens' section has also been refreshed with the addition of Mizuna Salad with chestnuts, avocado, baby asparagus; and the succulent Miso Eggplant prepared with sweet & salty miso glaze and sesame seeds for a zesty taste.

All weekday lunches at Honjo go down even better with the new Kanpai! 90-minute free-flow drinks add-ons.



HONJO
Website <http://honjo.hk>





PÃO! What a summer delight!

Uma Nota, the vibrant Brazilian Japanese restaurant & bar, showcases a new sharing dish - Pão Platter - that is ready to take the city by storm.

Nestled at the corner of Hollywood Road and Peel Street, Uma Nota brings São Paulo's Nipo-Brasileiro street food and cocktails to Central's SoHo. This summer, the restaurant is thrilled to introduce its latest gastronomic sensation, Pão Platter.

Centred around the platter is the Pão de Queijo, or 'cheese bread' in Portuguese, a fun-sized Brazilian breakfast bun. Chewy and doughy, this staple snack originates from Minas Gerais, and uses tapioca and semi-soft Minas cheese to achieve its spongy texture and creamy flavour.

Highly addictive, these fun buns are reinvented at Uma Nota and served with fillings like charcoal-grilled sirloin, Brazilian vinaigrette, tomato salsa, coleslaw and chimichurri. Guests can assemble their own mini sliders to their liking. The best part is that they come unlimited, filling appetites of all sizes.

Aside from the Pão, the platter also includes Uma Nota signature dishes. Get your feast started with the Edamame

spiked in citrus chilli salt. Then, choose between Dadinhos de Tapioca, a crispy and chewy deep-fried cheese cubes with sweet chilli sauce; or Coxinhas de Frango, a teardrop-shaped chicken and okra fried dumplings with homemade chilli sauce, for some crunchy frito goodness.

If that is not enough, select from either ceviche-style Miso Tiradito of sliced tuna marinated in miso and topped with cashews, chilli, coriander and avocado; or the Octopus Skewers seasoned in dry chilli marinade and seared over a charcoal grill.

No meal is complete without a sweet treat at Uma Nota. Break away from the Pão and finish off with a Passionfruit Panna Cotta that comes with bright yuzu sorbet and an earthy Brazil nut crumble.

UMA NOTA

Website www.uma-nota.com/hong-kong



Celebrate to the beat of the Dragon Boat drum

T'ang Court

Celebrating Dragon Boat Festival with families and friends is a much-loved tradition in Hong Kong. To create precious moments this Dragon Boat Festival, the Langham's three Michelin-starred T'ang Court has specially prepared a Festive Abalone Poon Choi (@ HK\$1,988) that can be enjoyed at home.

Perfect for four to six persons and served in a traditional clay-pot, the poon choi is filled with auspicious ingredients, including Whole Ten-head Abalone, Oyster, Conpoy, Black Mushroom, Fresh Prawns, Goose Webs, Marinated Chicken, Pork Belly, Taro, Radish, Bean Curd Skin and Sea Moss.

Free delivery to Kowloon district when purchasing two or more poon choi. (tel 2132 7888)

T'ANG COURT

Tel 2132 7888

Soil to Soul

This contemporary Korean vegetarian restaurant is celebrating Dragon Boat Festival with Hong Kong's first Korean 'Temple Food' in accordance with their ancient monastic vegetarian philosophy.

Priced at HK\$98 each, the two savoury dumplings and one sweet version are crafted using naturally cultivated vegan ingredients, while strictly avoiding five 'Forbidden Pungent Roots' believed to distract minds with impure thoughts – garlic, green onion, leek, chive and onion.

Fried Kimchi Sticky Rice Dumpling is a unique, creative twist on traditional 'zongzi' themed after Korea's iconic kimchi pickle, although milder and more refreshing with exclusion of 'Forbidden Pungent Roots', with spicy notes and the distinctive nutty aroma of perilla seed oil to the sticky rice wrapped in lotus leaf.

Sesame Sticky Rice Dumpling is mixed seasonal vegetables including mushroom and zucchini spiced by chilli sauce with the earthy, nutty flavour of sesame oil.

Yakgwa Sweet Sticky Rice Dumpling is a variation of a traditional Korean festival sweet of mixed nuts, grain, natural plum extract and sweet spiciness of ginger and cinnamon, with a salty hint of Korean temple aged soy sauce and nutty twist of sesame oil.



SOIL TO SOUL

Website www.soiltosoulhk.com

Capture the Venetian vibe in Sai Ying Pun

The newest restaurant to add its creative streak to one of Hong Kong's fastest-evolving neighbourhoods, Casa Cucina & Bar, has opened in vibrant Sai Ying Pun.



An independent eatery with three floors of intimate dining space, Casa evolves through the day from a chic coffee spot to an elegant cocktail destination, and a restaurant offering a Cicchetti-inspired menu.

Casa is the creation of owner and Executive Chef Anthony Cheung, a graduate of The International Culinary Center in New York. Anthony spent six months interning at Jean-Georges Vongerichten's two Michelin-starred restaurant in New York before returning to Hong Kong in 2016 to train for the next four years under Richard Ekkebus at Amber at The Landmark Mandarin Oriental. Now the young chef has ventured out on his own, creating a neighbourhood dining destination that marries innovation with contemporary elegance.

Casa takes its name from the Italian word for 'home'. It has been designed to be much more than just a restaurant – it is a place to meet, to celebrate life's simple moments, and to soak in the neighbourhood's electric ambience.

Catering to 66 guests, the venue lends itself to any occasion, from lingering weekend brunches and intimate dining to casual get-togethers for sundowners and even small-scale parties.

Venetian plaster on the facade and interior walls pay homage to traditional Italian villas famed for their pastel hues of pink coral to peach, which are matched with off-white walls and high ceilings. Other



design highlights include humble finishes like stone and parquet floors, timber staircases and rustic brick walls.

Like a house, the three-floor restaurant is divided into a series of thematic spaces. Downstairs, the social room features a main cocktail bar with comfortable leather chairs set at polished marble tables. The daily happy hour stretches from 3 to 8 pm.

Inspired by a family kitchen, the first floor features the main dining room where the focus is on the action at the open kitchen. The diverse range of abstract art, illustrations and vintage posters make the dining experience homely yet with a touch of playfulness, just like Chef Cheung's cuisine.

Upstairs, the loft, which can be used as a private dining floor, features a large communal dining table, a private bar space, and a cosy set of decorative rattan sofas and

armchairs.

Casa delivers fresh, wholesome comfort food in a relaxed and inviting setting. Its Cicchetti-inspired menu is akin to the Venetian version of Spanish tapas, with comforting dishes that are ideal for sharing, with many elements – including the house-made fresh pasta selection – all produced in-house.

Casa presents mouth-watering starters, including Chef Cheung's takes on scallop carpaccio with Hokkaido scallop, pineapple, yuzu

and Ogonori; gooey burrata served with house-made semi-dried Datterino tomato for a touch of sweetness; beetroot salad with avocado, orange, toasted hazelnut and mixed greens, drizzled with orange and sherry dressing; and Bresaola roll with Bresaola ham, fresh arugula, and Grana Padano with a touch of balsamic glaze.

These delectable starters are followed by an array of house-made pastas, including duck ragu pappardelle with double seared duck breast, chicken liver, and "Vin Jaune" French yellow wine, topped with grated Parmesan cheese; seafood tagliatelle with grilled prawn, squid, house-made semi-dried Datterino tomato, and diced zucchini; and the eye-catching mushroom risotto cooked with spinach and burnt butter, topped with sauteed shimeji mushroom and earthy mushroom foam.

For sharing mains, succulent options include slow-cooked stuffed calamari with Puntalette, crab meat and sea urchin cream, served with a special black-ink sauce made with squid ink and Chinese-style dried octopus; cod Acqua Pazza with pan-seared black cod, fresh Datterino tomato, fresh clams, olives and parsley; roasted grass-fed lamb rack with roasted potatoes, brined green peppercorn and Madeira wine sauce; and a butcher's hanger cut steak tagliata served with confit vine tomatoes and creamy mashed potatoes.

For diners with a sweet touch, go for the delectable rustic tiramisu with mascarpone, espresso, Amaretto and Kahlua. A creative take on panna cotta, Casa's tofu panna cotta is a dessert inspired by Hong Kong's favourite 'Tofu Fa', the silky tofu pudding. The dessert is made with fresh tofu and topped with a toffee-like-sweet syrup made with red sugar and light soy sauce.



CASA CUCINA
Website www.casacucina.hk



Callos



Rosquillas



Tigres



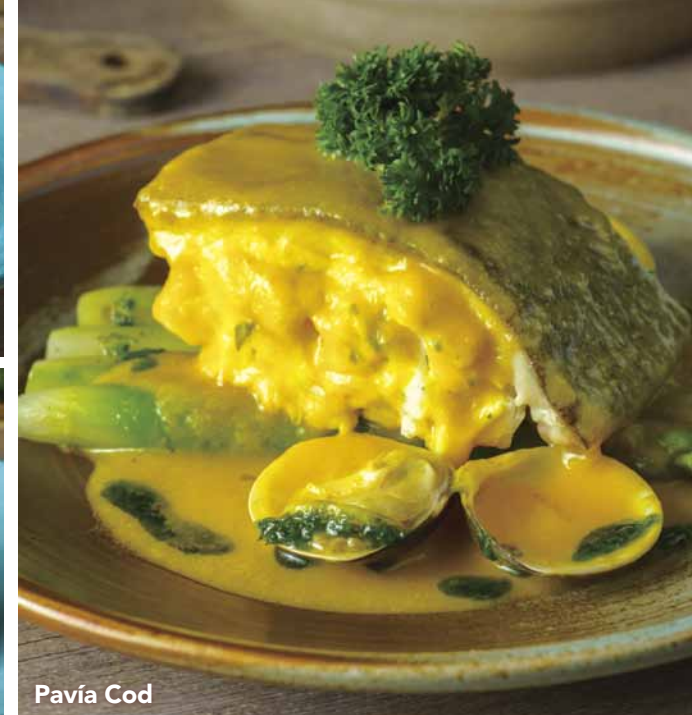
Cecina



Lentils & Quail



Pisto Manchego



Pavía Cod



Roasted Lamb Shank

The meal of La Mancha

Spanish cuisine has always had a special place in gourmands' heart, as classic mouth-watering dishes like paella, Iberico ham and tapas immediately come to mind. But there's much more to their repertoire than these familiar favourites, writes Andy Ng.

To help you take a more in-depth look into Spanish cuisine, Ole Restaurant is launching a new time-limited Castilla menu that reveals the hidden sensations of regional cuisines in the Castilla region and the capital city of Madrid.

First of all, it should be pointed out that Spain, as a fairly expansive country, has developed unique regional tastes as shaped by geography, terrain, climate, history and ingredients unique to each region. This results in a trove of hidden delicacies from regional Spain.

Central Spain is made up of the capital city of Madrid and the Castilla region. The Castilla region can be divided into Castilla – Y León in the north and Castilla – La Mancha in the south (Remember Don Quixote?).

Following the last launch of their Andalusia menu from Southern Spain, two Spanish chefs, Antonio Martin and Jesus Pascual, have joined forces again to create a menu that captures the essence of Central Spain gastronomy. Available from 6 pm from Monday to Thursday until the end of June, this 6-course menu takes diners on a fascinating Spanish culinary journey.

For a minimum order for two persons, your delectable feast commences with four starters to share. The first plate to titillate your taste buds is the traditional Cecina, a sliced cured Spanish beef with almond and arugula. This delicate prelude is followed by the Madrid

dish of Callos, featuring tripe, chorizo, paprika, onions, tomatoes and garlic. Make sure you dip some bread in the sauce to soak up its rich flavours.

We turn to the sea for the next two starters. First, Calamares is a light and delightful egg-battered squid rings with citrus & garlic mayo which goes down so well with the refreshing Sangria. Equally appetizing is Tigres, a spicy stuffed mussels dish. The mussels are first removed from their shells, cut into small pieces and cooked in a béchamel sauce made with onions, milk, spices, paprika and flour to form a paste. The paste is then stuffed into the mussel shells, coated with egg wash and flour, and deep-fried with the shells until the skin is crispy. Now you know why it tastes so heavenly!

For the mains, there are four dishes to choose from. My favourite is Lentils & Quail stewed to perfection with foie gras which infuses the tender quail meat with sensational flavours. It's a refined version of the traditional dish which features chorizo.

Other irresistible options include Pisto Manchego, which is Poached egg & 48-month cured Iberico ham. Hailing from La Mancha, a region rich in Manchego cheese, this dish is cooked with bell peppers, eggplant, zucchini and tomatoes. Or you could go for the Pavía Cod stuffed with shrimps & saffron sauce. This is a re-interpretation of the traditional golden snack Pavías de Bacalao into a main dish but still maintains the traditional cooking techniques and flavours of the Castilla region.

Meanwhile, carnivore will delight in the Roasted Lamb Shank Segovia style with baked potatoes. Segovia is not only famous for its signature suckling pig but also for its other types of roasted meat dishes. This lamb shank dish is made in a traditional Segovian way, with a simple marinade of salt, water and pepper, and then slow-roasted for 3 hours. It brings out the authentic flavour of the lamb without adding too much spice.

Bringing the feast to a sweet conclusion is a choice of two exquisite desserts: Rosquillas which are Mini donuts with orange Natilla dip, or Leche Frita with toffee & vanilla ice cream.

OLE
Website www.olespanishrestaurant.com.hk



Rosquillas



Leche Frita

No time for siesta!

Bayfare Social at Rosewood Hong Kong unveils a new tapas-filled, free-flow happy hour offer that can be enjoyed in the restaurant's cool interior or sun-soaked outdoor terrace.



Chic and inviting, Bayfare Social is a gastro-market and social eatery serving high-quality delicacies with pristine ingredients. Instead of taking a siesta, you would do well to try out the restaurant's newly-launched tapas-filled, free-flow happy hour from 4 to 7 p.m. daily.

The flavourful new spring offer is in perfect sync with the restaurant's atmosphere which is reminiscent of Europe's bustling plazas and relaxed, social gathering places. A wide array of Spanish tapas is paired with two hours free-flow of selected wines or beer and priced at HK\$350, including free-flow prosecco, white and red wine, and beer along with two dishes from 11 choices of appetising tapas dishes.

Perfect for sharing, the traditional Spanish tapas on offer include Marinated Olives with thyme, rosemary and citrus peel; Patatas Bravas with garlic aioli and spicy tomato sauce; and Bikini Sandwiches with serrano ham and manchego.

Other highlights include Tasty Fried Angus Beef & Pork Meatballs with tomato, white beans and manchego; Gildas made with anchovy, olives and peppers; Boquerones with white anchovy, olive oil and parsley; and the Morcilla served with piquillo pepper and sourdough.

Alternatively, go for the Classic Mediterranean Grilled Vegetables prepared with garlic and sherry vinegar, or Manchego Cheese accompanied by quince paste.

BAYFARE SOCIAL
Website www.bayfaresocial.hk



A grillhouse that captures the Vietnamese umami

Le Garçon Saigon has launched plentiful mesmerizing new dishes while welcoming back a couple of classics to the à la carte menu that celebrates the Saigonese culture of grilling. These fragrant seafood dishes make for a stunning, light summer supper any night of the week.

Beginning with Hamachi Tartare, a modern interpretation of the classic Vietnamese fish salad, Goi Ca, this delicate appetiser is a medley of chopped raw yellowtail, brightened with pomelo, cucumber, shallots and sawtooth coriander. A subtle tomato chilli dressing bursts with Vietnamese flavours, from fish sauce to soy sauce and a healthy helping of garlic. It allows the seafood to shine, while homemade sesame crackers provide a vehicle for scooping up the crowd-pleasing dish.

The Vietnamese street-food classic Bánh Xèo has made a comeback due to its popular demand. It is a well loved crispy pancake filled with shrimp, oysters, cabbage and bean sprouts drizzled with a zesty chilli and lime dressing. Making its debut is Chef Theign's Wok-fried Clams, a Saigonese-twist on a popular Chinese dish featuring garlic and chilli-infused clams tossed with fragrant curry leaves, served with a helping of bánh hoi vermicelli noodle bundles to soak up the moreish sauce.

Larger format dishes include the Grilled Whole Market Fish,

chef-selected catch of the day tossed in brown butter, fragrant nuoc mam, lemongrass and chilli, and grilled to perfection. Chef Theign recommends a side of toasted banh mi to soak up the remaining umami-rich sauce.

Seafood lovers can also opt for the Grilled Prawns, served in a tamarind chilli oil and spring onion sauce, a dish that celebrates the prawns' natural sweetness, with a smoky aroma imparted by the wood-fired grill.

To satisfy customers' sweet tooth, the restaurant is bringing back the much-adored Condensed Milk Flan, a silky and decadent custard topped with drip coffee caramel.

LE GARÇON SAIGON
Website www.legarconsaigon.com



Discover Roji - a new Lan Kwai Fong hideout

Named after roji ura, meaning alleyway hideout in Japanese. Roji offers elevated street style food, with almost all ingredients - from the freshest cuts of fish to even the micro herbs used to garnish - sourced and flown in from Japan.



The only exceptions are a handful of vegetables which are locally grown in the New Territories. Following a partial farm-to-table notion, Roji promotes sustainability, supports farmers in Hong Kong and showcases the incredible produce available domestically.

The main dining room consists of small tables, a long countertop for larger parties, a bar, and semi-outdoor benches to take in the street style dining culture that Roji emulates. The menu is compact yet substantial with only carefully designed dishes under six separate groupings.

Kick off the feast with the classic appetiser Chicken Cartilage which uses the soft bones in the spine to drench in soft cake batter to bring out the varying textures of crunch and crisp in chicken and crust.

A shortlist of seasonal fish and fruits includes the foolproof starter Torotaku, a puree of subtly seasoned tuna and chives portioned and topped with a stalk of pickled yellow daikon and partitioned with nori sheets. Flank the fish by swooping it up using the salted seaweed to enjoy all the flavours in a single bite.



Every izakaya has its own rendition of the famous katsu. At Roji, the chicken thighs are first tenderised and seasoned with rosemary and chilli before coated in a secret panko mixture and then fried until golden and crackling. The cutlets are then served over a pool of sharp and sweet tonkatsu sauce for easy dipping.

For the main dishes, don't miss out on the A4 Wagyu Beef which is perfectly paired with its shiso ponzu sauce, white daikon, baby carrots, baby corn and snap peas. The acidity and sweetness of the supporting ingredients help cut through the fat of the beef without compromising its robust flavours.

You will definitely be tempted by the Wagyu Box which contains a liberal amount of sliced wagyu beef cooked to medium rare temperature, a silken onsen egg for extra creaminess, shichimi and garlic chips, while The Seafood Box is a serious contender loaded with snow crab meat and ikura along with mushrooms, garden cress and shiso. Beneath the toppings of each box is a bed of red vinegar and dashi sauce-cooked rice. Mixed tableside, the rice is designed to be shared between two to four.

End your meal on a sweet note with the Warm Brownie made with semi-melted marshmallows, white chocolate and homemade Hojicha ice cream to balance out the richness with a bittersweet aftertaste.

ROJI

Website www.facebook.com/Roji.hongkong



Personalize your own brew

Where specialty roasters have started putting their high-quality coffee into convenient capsules, most machines with their one-size-fits-all approach are not built to optimise the flavour of each bean. Enter the Morning Machine, conceptualised by Asia's pioneers of the specialty coffee movement, Leon Foo of PPP Coffee and Andre Chanco of Yardstick Coffee fame.

First introduced on Kickstarter in September 2021, the Morning Machine has since doubled its funding goal within 2 weeks and earned the coveted Red Dot Product Design Award 2021.

While the Morning Machine can be used independently to brew 10 default recipes such as 'Bloom & Brew', its flagship espresso, long coffees, filter brews, and even a 'Kyoto Style Slow Drip', the Internet of Things-enabled Machine also works in tandem with a Morning mobile application to provide users with access to a repository of recipes developed by partner roasters to replicate café-quality coffee in the comfort of their own homes. Morning Machine's customisable technological features afford coffee enthusiasts full control over their brew with the option of personalising their own recipes on the mobile app.

Key customisable features on the Machine include:

A Built-in Scale

Among other things, consistency is a key draw for café patrons who enjoy their coffee the exact same way, every day. The Morning Machine's built-in scale allows for accuracy

and precision, as opposed to relying on volumetric measurements from a flow meter. Instead of eyeballing the liquid espresso and crema, the built-in scale effortlessly ensures perfectly brewed, consistent-tasting cups of coffee.

Proportional-Integral Derivative (PID) Temperature controls

Coffee is an intriguingly complex beverage, and professional baristas are keenly aware of one factor that affects not only its aroma but also its flavour regardless of the bean: temperature. The brew temperature impacts the extraction yield, with higher temperatures drawing out more bitterness and sweetness while cooler temperatures result in greater acidity.

The Morning Machine comes with PID Temperature controls that can be set anywhere between 65 to 98°C, allowing users to manipulate and optimise temperature according to their flavour preferences and even brew tea capsules that are ideally brewed between 65 - 80°C.

Pressure Profiling

Pressure profiling refers to the variation of pressure at which a machine pumps water



through the coffee puck during the extraction process. Most coffee machines only operate at a single pressure at any one time, while the Morning Machine allows drinkers to calibrate the coffee flow across the pre-infusion, brew and hold, and draw down phases to create their ideal pressure profile for a more personalised brew.

Their signature feature is the Bloom & Brew function which introduces a small amount of water into the capsule chamber before the brew, optimizing extraction and enhancing flavour. Whereas the industry pressure average for capsule coffee machines goes up to 19 BARs, the Morning Machine features 20 BARs, providing sufficient range to yield richer-tasting espresso.

MORNING MACHINE

Website www.drinkmorning.com

When deluxe afternoon tea meets exquisite embroidery art

As a scrumptious addition to the buzzing cultural scene in the city, Gradini Ristorante E Bar Italiano at The Pottinger Hong Kong is collaborating with La broderie, an emerging home-grown luxury brand, to present a butterfly-themed 'The dream' afternoon tea set from now to 16 July.



GRADINI RISTORANTE E BAR ITALIANO (THE POTTINGER HONG KONG)

Website <https://www.sino-hotels.com/en/hk/the-pottinger-hong-kong/dining/gradini-italian-restaurant>

Whilst Chinese embroidery is renowned for its intricate patterns and vibrant colors, the French style highlights the use of various materials to create a three-dimensional effect. The fusion of traditional Chinese and classic French embroidery techniques at La broderie resonates with the East meets West character of the hotel.

La broderie is an emerging local luxury brand offering breathtaking handmade embroidery products in Hong Kong. Their craft does not just enhance your elegant lifestyle, but also enrich your enjoyment in art appreciation.

Inspired and fascinated by one of La broderie's jewellery series of 'The dream' Butterfly Collection, where colorful and glamorous butterfly brooches are hand-embroidered with 18K-gold and diamond, Executive Chef Cano Chan has created a gastronomic garden presented in a bird cage, featuring savories like Foie Gras Mousse in Mini Cone, Parma Ham with Truffle Honey, Cucumber with Dill Cream Cheese Wrap, Duck Rillettes Sandwich, and dainty desserts such as Moscato Jelly with Mixed Berries Foam, Macaron, Fruit Tart, and Lemon Meringue Tart.

Traditionalists can enjoy a selection of scones dressed with clotted cream and cherry jam, complemented with freshly brewed illy coffee, premium whole-leaf teas by Tea WG or Summer Iced Tea. Each guest will also receive a voucher for redemption of a 100% wool scarf valued at HK\$1,150 with any purchase of 'The dream' collection at La broderie throughout the promotion.



An aromatic journey through the Rhone Valley

As far as French wine is concerned, my principal interest is focussed on the Rhone Valley, as it is the birthplace of Syrah (Shiraz) – my favourite grape varietal, writes Andy Ng.

In a recent wine masterclass organized by Business France China - Hong Kong Office, wine educator Jennie Mack led participants on an aromatic journey through France's second biggest AOC wine producing region – the Rhone Valley.

With a wine production history of more than 2,000 years, the Rhone Valley vineyards cover an area of some 67,600 hectares, of which 9% are organic. There are 34 grape varietals, with reds accounting for 75% of the production, followed by rose at 15%, and white at 10%.

Originating from the Swiss Alps, the Rhone flows in a north-south direction into the Mediterranean. Since geological times, the river has deposited its alluvium along its 800-plus km course, feeding the hillsides of the vineyard along its banks with minerals.

The Rhone Valley can be roughly divided into two major areas based on climate. From Vienne to Valence, the northern part of the appellation is made up of narrow valleys with a temperate continental climate,

while the southern part has a Mediterranean climate characterized by lower rainfall, more sunshine and milder temperatures, thanks in part to the Mistral that blows in from the Sahara.

As a result of its diverse soils, grape varieties and climate, the Rhone Valley produces a variety of red, white and rose wines, as well as natural sweet wines. Fruity, full-bodied, gourmet or spicy, robust and structured, reds (including Syrah, Grenache, Mourvedre, Carignan, Cinsault and Marselan) go great with all kinds of cuisines from lasagna to rich dishes in sauces.

On the other hand, whites (including Viognier, Marsanne, Grenache Blanc, Clairette and Roussanne) also go well with a range of recipes due to their floral and fruity characters, while roses are versatile with their fresh and tender or spicy and flavourful qualities.

INTER RHÔNE

Website <https://www.vins-rhone.com/en>



Keep walking – for sustainability

Johnnie Walker – the world’s best-selling Scotch – is launching The Next Steps initiative, its most ambitious sustainability drive to date, putting the focus firmly on more sustainable socialising for everyone.



The initiative is a wide-ranging action plan that will see the whisky-maker keep walking to become more sustainable by design from ‘grain to glass’. The initiative is part of the brand’s ongoing efforts to reduce its environmental footprint, restore natural landscapes and reinvent how whisky is made, distributed and enjoyed in every corner of the world.

Included in the programme is a series of environmental commitments which, by 2030, will ensure:

- + 100% of Johnnie Walker whisky production is net-zero carbon.
- + 100% of Johnnie Walker distilleries harness renewable energy.
- + All packaging to be recyclable, reusable or compostable.
- + Investment in projects to restore peatland and plant and protect trees in Scotland.
- + A reinvention of the drinking experience to be more sustainable, and engagement with people around the world on the importance of ‘sustainable socialising’.

“Johnnie Walker is built on a legacy of making positive, progressive choices – our own ‘Keep Walking’ mantra is shaped by that thinking,” says Julie Bramham, Johnnie Walker Global Brand Director. “When we look at the world around us it’s clear that we all have a role to play in protecting the planet and its resources.”

“We can either see what’s happening and choose to do nothing or we can keep walking, taking every step we can to reduce our impact,” she adds. “We believe there is only one choice to make.”

The new programme will be spearheaded by the creation of a revolutionary new bar experience, which will showcase the future of ‘sustainable socialising’. Created in partnership with multi-award-winning drinks pioneer Ryan Chetiyawardana (Mr Lyan Studio); zero-waste champion Lauren Singer; and The World’s Most Rubbish (a global community dedicated to making single-use a thing of the past). The inventive bar experience will premiere later this year before rolling out globally across multiple countries.



“We want everything we do to be more sustainable across every aspect of our brand and the new drinks experience is where we bring that all together,” Bramham continues. “It’s a space where the set-up, the furniture, the operations, processes, and drinks will all be as sustainable as can be. But it will also be - simply and importantly - a brilliant bar experience, something we’ve all been missing in recent times.”

“What if, by going out for the night, you could help make the world just a little bit better,” she asks. “This is one of the most exciting things we’ve ever done.”

As part of The Next Steps initiative, Johnnie Walker is partnering with the RSPB Scotland (Royal Society for the Protection of Birds) to restore 88 hectares of heavily degraded peatland. This important work will allow plant life to regenerate, support wildlife and reduce carbon emissions. Despite covering only 3% of the world’s surface, peatlands store 30% of the world’s carbon and are vital to the health and wellbeing of the whole planet.

“Over the next few years, the choices we make and the actions we take will make a tangible difference to the environment,” Bramham explains. “But more than that, we want to do what we can to help give people all around the world the chance to make simple, more sustainable choices themselves and, in doing so, play their own part in building a better future.”

“None of us can change things entirely by ourselves but the collective effort of millions of people pushing in the same direction can make a real, lasting difference.” Bramham concludes.

The brand’s environmental pledges come on top of its continued commitment to promote diversity and inclusivity in all its work and its ongoing advocacy for responsible drinking.

JOHNNIE WALKER

Website <https://www.johnniewalker.com/en-hk/>

Johnnie Walker has teamed up with CASETiFY, a fashionable tech accessories brand, to launch its first-ever Johnnie Walker X CASETiFY reusable cloth mask (with a PM2.5 activated carbon filter). These masks will be first distributed to over 100 restaurants and bars in Hong Kong to propagate the sustainability concept of “Next Steps”, and hopefully to have a positive impact on the local community.





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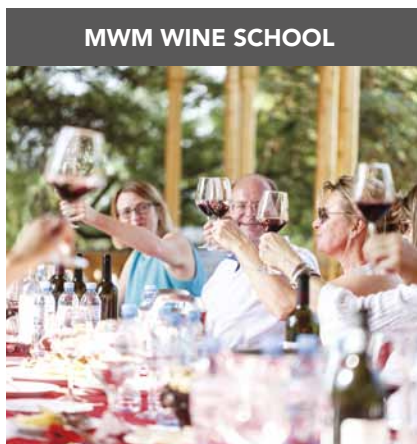
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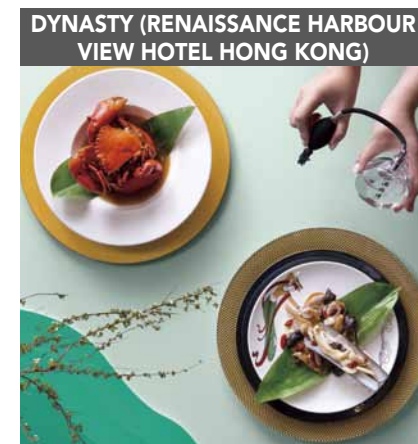
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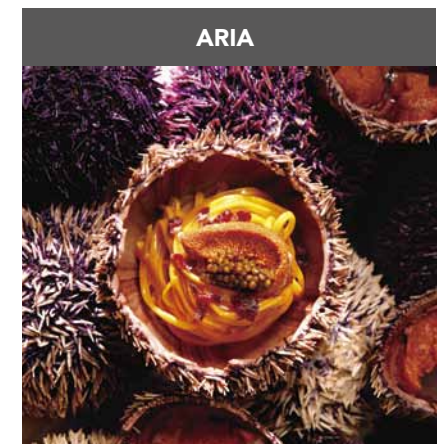
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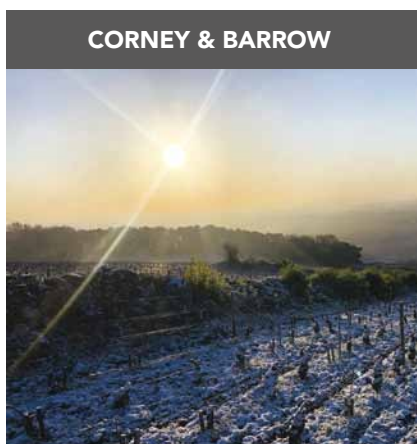
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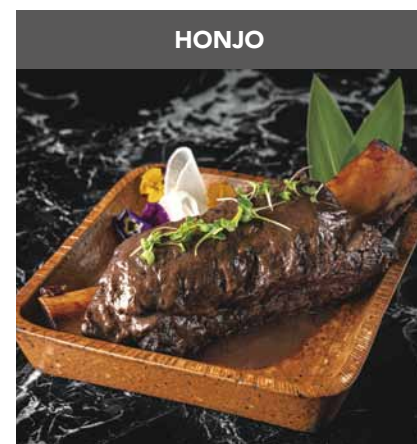
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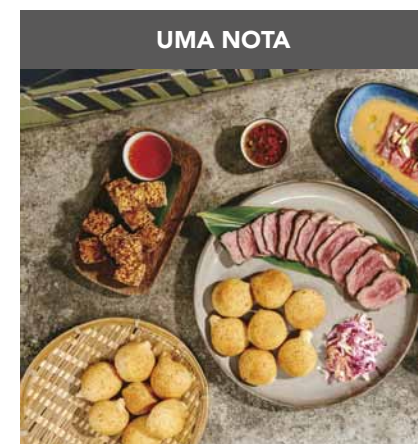
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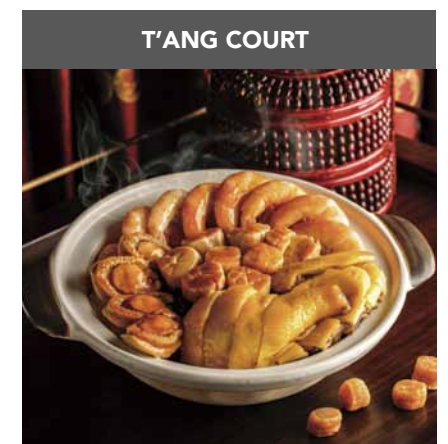
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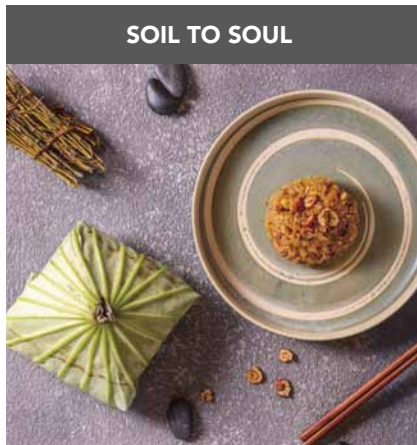
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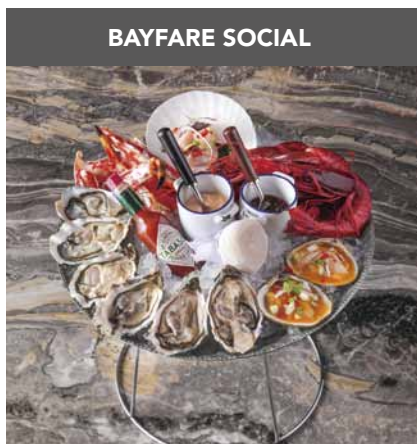
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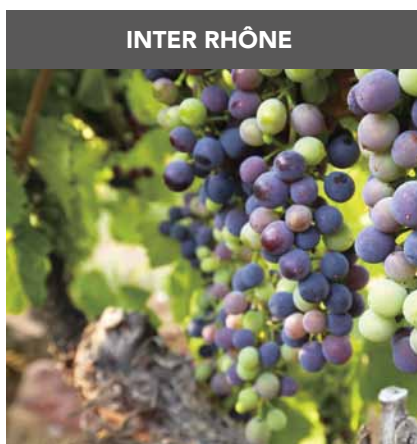
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