

TASTE

HONG KONG

香港好味



名廚精選美食指南
GOURMET RESTAURANTS
HANDPICKED BY MASTER CHEFS

TASTE HONG KONG – GOURMET RESTAURANTS HANDPICKED BY MASTER CHEFS

Hong Kong is a city where gourmet experiences can be found everywhere across every neighbourhood. From the fiery woks of *dai pai dongs* on bustling street corners to the refined artistry of Michelin-starred kitchens, the city's dining scene unfolds as a radiant mosaic of *Hou Mei* (好味) — a colloquial Cantonese expression for “delicious flavours”. Each neighbourhood reveals its own culinary treasures, weaving together an unparalleled tapestry that has earned Hong Kong its reputation as the Gourmet Capital of Asia.

To honour this richness, the Hong Kong Tourism Board (HKTB), in partnership with the Chinese Culinary Institute (CCI), invited more than 50 master chefs

to curate a handpicked selection of 250 restaurants and eateries across the city. Chosen through their discerning eyes, these restaurants embody the diversity, authenticity, and excellence of Hong Kong's dining scene each one a thread in the city's culinary fabric.

Readers are invited to embark on a journey of taste, unlocking the many expressions of *Hou Mei* that define Hong Kong. More than a directory, this “Taste Hong Kong” Gourmet Guide is a celebration of the city's spirit — where every meal tells a story and every flavour opens a window into its soul. Follow this guide to explore more, and let Hong Kong's flavours lead you beyond its pages into endless discoveries.



DOWNLOAD
THE GOURMET GUIDE



GREAT TASTE EVERYWHERE IN HONG KONG

IN THE CITY OF COUNTLESS CULINARY
TREASURES, DISCOVER 250 RESTAURANTS
HANDPICKED BY OVER 50 MASTER CHEFS.



HONG KONG
TOURISM BOARD
香港旅遊發展局

TASTE HONG KONG

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ABOUT THE CCI



The Chinese Culinary Institute (CCI) is one of the 14 member institutions of Vocational Training Council (VTC). CCI was established in 2000 as one of Hong Kong's Millennium Projects, dedicated to cultivating expertise in Chinese culinary arts and catering management. By providing systematic training in Chinese cuisine from elementary to master chef levels, CCI equips aspiring and practicing chefs with professional qualifications, elevating the professional standard and status of Chinese chefs to strengthen Hong Kong's reputation as the "Culinary Capital of Asia".

Striving to establish Hong Kong as a regional training and accreditation centre in Chinese cuisine,

the institute features state-of-the-art facilities, including a demonstration kitchen, a training restaurant and regional cuisine training kitchens, fostering an authentic working environment for hands-on learning.

To promote the deep-rooted heritage of Chinese culinary arts, the institute offers culinary interest courses for locals and tourists alike. Since 2003, CCI has offered the part-time "Master Chef Course" to nurture industry leaders and promote Chinese culinary culture. The course has trained over 70 industry leaders, including executive chefs of five-star hotels and Michelin-starred chefs, earning the institute the reputation of being the "Cradle of Masters".

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HONG KONG ISLAND

CENTRAL & WESTERN

EAST, WEST, OLD AND NEW

Central's identity is truly special, as elements of old and new lead to innovation, and the heritage of both East and West cross paths, not only by way of architecture and history, but also of food and the culture shaped by how Hong Kong people eat.

The ding-ding sound of the tram is a simple reminder of Hong Kong's awareness of preserving culture and identity. The district's food offerings form a microcosm of how Hong Kong people have eaten through the ages.



Chef Lee Man-sing of Mott 32 has been instrumental in shaping Hong Kong's food culture. A veteran in the kitchen and in managing his team, Lee believes strongly in preserving traditions above all. "It is easy to learn Chinese cooking, but tough to master, traditionally passed down through a master-apprentice relationship. I aim to preserve this culture through written documentation and systematic methods," he says.

Similarly, Chef Wong Wing-keung of Man Wah at Mandarin Oriental Hong Kong has built his culinary journey with passion burning bright. Wong embraces traditions in creating novelties that blend old and new elements, borrowing characteristics from East



and West – as The Chinese Library does with its innovative take on Chinese cuisine, adding Western techniques and ingredients to refine regional dishes and enrich the dining experience for current and future generations.

Chinese cooking varies by region and history, and creations may be innovative, but traditions have a place in history and heritage – not to mention they inspire new offerings. Institutions like Luk Yu Tea House hold *dim sum* traditions to high standards, not only in aesthetic forms such as paper menus and old brass teapots, but also in traditional preparation methods. Similarly, L'Atelier de Joël Robuchon represents excellence in Western fine dining, setting the standard for restaurants aiming for the glamour of French gastronomy and its timeless classics.

“IT IS EASY TO LEARN CHINESE COOKING, BUT TOUGH TO MASTER, TRADITIONALLY PASSED DOWN THROUGH A MASTER-APPRENTICE RELATIONSHIP. I AIM TO PRESERVE THIS CULTURE THROUGH WRITTEN DOCUMENTATION AND SYSTEMATIC METHODS.”

With 40 years of experience, Chef Lee Man-sing has mastered Cantonese and regional cuisines, leading 10 restaurants worldwide, including Mott 32. A Chinese Culinary Institute Master Chef graduate, he earned Man Wah its first Michelin star and has won multiple Hong Kong Tourism Board awards.

Group Chinese Executive Chef, Mott 32

Lee Man-sing



“EVERY TIME A GUEST SMILES IN SATISFACTION, I FEEL MOTIVATED TO DO BETTER IN MY WORK.”

Chef Wong Wing-keung, former Vice-president of the Hong Kong Chinese Chefs Association, has led Man Wah and Yee Tung Heen to one Michelin star each. With over 30 years' experience, he's won multiple culinary awards and mentors rising chefs through the Chinese Culinary Institute and Towngas Cooking Centre.

Executive Chinese Chef, Man Wah, Mandarin Oriental

Wong Wing-keung

L'ATELIER DE JOËL ROBUCHON



1

With its three-Michelin-star rating and newly refurbished interiors at Landmark Atrium, L'Atelier de Joël Robuchon dazzles gastronomes with French gastronomy conceptualised by the late culinary maestro Joël Robuchon. The red-and-black facade and open-kitchen design bring a slick vibe, while dining rooms offer privacy for larger parties. Signature dishes include classic caviar and fresh crab meat with lobster jelly, Maine lobster spaghetti with coral emulsion and made-to-order soufflé.



Shops 403-410, 4/F, Landmark Atrium,
15 Queen's Road Central, Central, Hong Kong Island



+852 2166 9000



www.robuchon.hk/en/jr-latelier

LUK YU TEA HOUSE



2

Opened in the 1930s, this multi-storey Chinese restaurant preserves its vintage charm — stained glass windows, artistic calligraphy and vintage wooden furnishings throughout the main dining room and private quarters. Frequented by generations of Chinese cuisine aficionados, from morning tea and *dim sum* to afternoon and dinner Cantonese feasts, the restaurant stays true to traditional practices and recipes. Signature dishes include crispy prawn toasts, sweet and sour pork, and pig's lung soup with almond cream; classic *dim sum* rotates every week.



G/F-3/F, 24 Stanley Street, Central, Hong Kong Island



+852 2523 5464



www.lukyuteahouse.com

THE CHINESE LIBRARY

3

Nestled within the former Police Headquarters at Tai Kwun, The Chinese Library blends old and new as Chef Junno Li draws from vast volumes of Chinese cookbooks to restore neglected recipes. The restaurant elevates forgotten classics with new aesthetics, complex flavours and artistic presentation. The Icons of Flavours tasting menu features crispy yellow croaker with golden garlic and roasted 45-day Imperial Peking duck for sharing; signature *dim sum* includes black garlic prawn and pork *siu mai*, *laksa xiao long bao*, and Hokkaido king crab and sea urchin spring rolls.

📍 Police Headquarters Block 01, Tai Kwun,
10 Hollywood Road, Central, Hong Kong Island

☎ +852 2848 3088

🌐 chineselibrary.com.hk





4 AMBER

A testament to longevity in fine dining, Amber channels Culinary Director Richard Ekkebus' French techniques with sensitivity to local flavours at Mandarin Oriental The Landmark, Hong Kong. The three-Michelin-star restaurant with Green Star rating marries old and new through degustation menus blending land and ocean. Recent standout dishes include red sea urchin with cauliflower, lobster, and Daurenki Tsar Imperial Caviar.



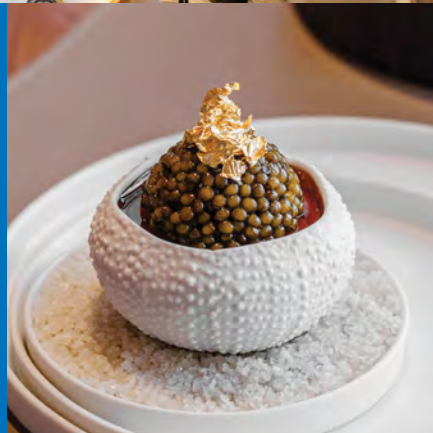
7/F, Mandarin Oriental The Landmark, Hong Kong,
15 Queen's Road Central, Hong Kong Island



+852 2132 0066



www.mandarinoriental.com/en/hong-kong/the-landmark/dine/amber



5 BELON

Since relocating in 2021, Belon features a reinvented facade with light grey notes and a chef's counter adjacent to the main kitchen. Head Chef Mina Güllüe carries the Belon legacy for Black Sheep Restaurants, capturing gastronomy's playful spirit through tasting menus and a la carte selections. Highlights include brioche beef tartare with caviar, duck with apricot and bulgur wheat, and baba au rhum with mango, best with curated wines.



1/F, 1-5 Elgin Street, Soho, Central, Hong Kong Island



+852 2152 2872



www.belonsoho.com





6 CHEUNG HONG YUEN

Operating since 1967, Cheung Hong Yuen modernises the *cha chaan teng* concept in its original Kennedy Town location. Classics like lotus seed paste cocktail buns, egg tarts, pineapple buns and hot milk tea remain, alongside expanded options such as soupy macaroni, stir-noodles with pork knuckle and baked rice casseroles. Be sure to try the deluxe breakfast set with instant noodles with beef in satay sauce, accompanied by a ham omelette and hot dog.

📍 Shop 6, G/F, Smithfield Court, 41A-43 Smithfield, Kennedy Town, Hong Kong Island

☎️ +852 3468 7563



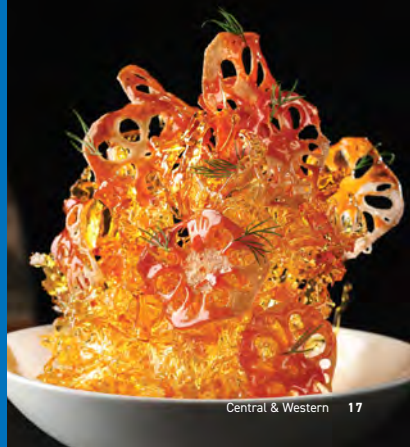
7 CHINESOLOGY

Culinary Director Chau Sai-to reinvents Chinese gastronomy at Chinesology through artistic presentation, new concepts and refined experiences. Colourful interiors complement the degustation menu and halal selections, with a la carte signatures like caramelised lotus root, chilled jumbo razor clam with chilli sauce, oven-baked buttered crust tart with dried abalone, and smoked free-range chicken with osmanthus and oolong tea leaves.

📍 Shop 3101, Podium Level 3/F, ifc mall, 8 Finance Street, Central, Hong Kong Island

☎️ +852 6809 2299

🌐 www.chinesology.com





8 GODENYA

Tucked discreetly in Sheung Wan, Godenya's unmarked entrance creates a speakeasy vibe with warm, earthy interiors. Sake master and Michelin Sommelier Shinya Goshima offers seasonal sake flights at precise temperatures paired with Japanese seafood in an intimate *omakase* menu.

UG/F, 182 Wellington Street, Sheung Wan, Hong Kong Island

www.godenya.com

9 GU LIANG CAI

Nestled in the Central Market Heritage complex, Gu Liang Cai offers fast-casual Chiu Chow recipes with authentic *dai pai dong* vibes through open design and fluorescent signs. *Daa laang* specialties include deep-fried oyster pancake and Sichuan peppercorn chicken, alongside seafood like Chiu Chow raw marinated clams and chilled flower crab, fried noodles with sour sauce and sugar, and signature Chiu Chow-style pork fried rice.

Shop 124-125, 1/F, Central Market, 93 Queen's Road Central, Central, Hong Kong Island

+852 2117 1919

lubuds.com/guliangcai

10 HOUSE OF CULTURE

Sai Ying Pun's refined restaurant fuses chef Gavin Chin's Australian and Malaysian roots. Terracotta tones and wavy curves create an otherworldly space celebrating local produce through Malay, Chinese and Australian cuisines. Signature dishes include onion tart and the 14 Hours Rendang short rib, with coconut and Thai basil; try the *omakase*-style Chaos Menu for chef's choice surprises. House of Culture showcases Hong Kong's diversity and young culinary talent.

Shop B, G/F, Kenbo Commercial Building, 335-339 Queen's Road West, Sai Ying Pun, Hong Kong Island

+852 4418 2265 (WhatsApp)



11 MAN HO CHINESE RESTAURANT

This flagship at JW Marriott features garden-themed interiors with birds, flowers and floral accents. Executive Chef Jayson Tang Ka-ho elevates traditional Cantonese cooking through barbecues, *dim sum* and a la carte classics like steamed egg with lobster, roasted goose with aged dried radish, dried fish roe and saffron; barbecued pork loin with honey sauce; and signature deep-fried crispy chicken.



Level 3, JW Marriott Hotel, Pacific Place, 88 Queensway, Admiralty, Hong Kong Island



+852 2810 8366



www.myclubmarriott.com/hotel/restaurantdetail/en/man-ho-chinese-restaurant_6



12 MAN WAH

Epitomising Chinese gastronomy since 1968, this gem at Mandarin Oriental Hong Kong offers expanded space and Central views. An exclusive drinks selection accompanies time-honoured Cantonese fare, including wok-fried crab claw with glass noodles, lobster meat, sea urchin, mini goldfish dumplings and the signature deep-fried minced pork dumplings and Iberico ham puffs. Daytime *dim sum* and set menus showcase even more Cantonese flair.



25/F, Mandarin Oriental Hong Kong, 5 Connaught Road Central, Central, Hong Kong Island



+852 2825 4003



www.mandarinoriental.com/en/hong-kong/victoria-harbour/dine/man-wah



13 MIAN

Worth a detour from city traffic, MIAN offers Chinese fusion cuisine by Executive Chef Shao Tak-lung in a stylish pavilion at The Murray. Natural light from the al fresco area enhances the tranquil ambience for new Chinese dishes such as deep-fried crispy chicken with scallion sauce and baked Japan Kagoshima pork chop rice with organic tomato and egg.



U/G floor in The Pavilion, The Murray Hong Kong, 22 Cotton Tree Drive, Central, Hong Kong Island



+852 3563 6405




www.niccolohotels.com/en/the-murray-hong-kong/dining/mian



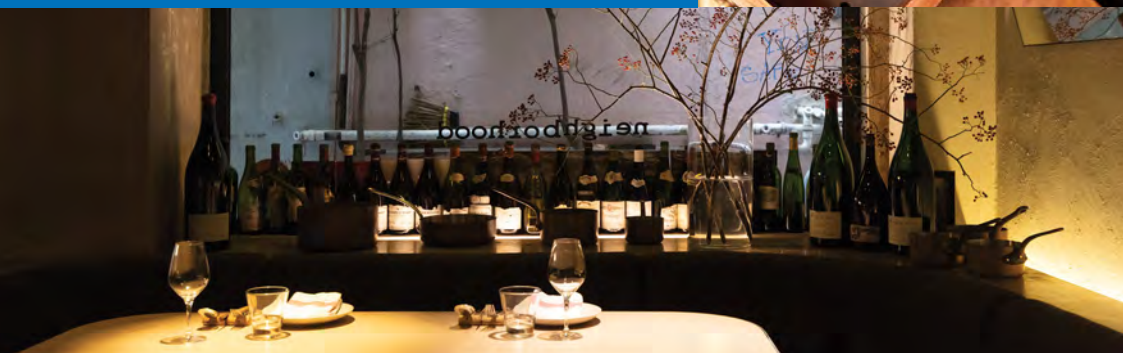
14 MOTT 32

Named after the first Chinese convenience store at 32 Mott Street in New York City that opened in 1891, Mott 32 evokes the connection between Chinese roots and modern global culture. With contemporary design and party ambience, this flagship has expanded to Singapore, Seoul and Dubai. Group Chinese Executive Chef Lee Man-sing oversees inventive cocktails and signatures such as Iberico pork *char siu*, apple wood smoked Pluma Iberico pork, celebrated Peking duck, and lobster *mapo* tofu.

 Basement, Standard Chartered Bank Building,
4-4a Des Voeux Road Central, Central, Hong Kong Island

 +852 2885 8688


 www.mott32.com/hong-kong



15 NEIGHBORHOOD

Secluded near Peel Street market in Central, Neighborhood channels Chef-patron David Lai's fine dining expertise into casual yet refined European cuisine. A la carte year-round favourites include beef tartare topped with burrata, smoked seasonal fish, and the iconic salt-baked whole chicken served on rice with morels and cream. For dessert, the 70 per cent chocolate mousse tart, or 'chocolate palette', ends every meal on a rich and creamy high note.

 G/F, 61-63 Hollywood Road, Soho, Central, Hong Kong Island

 +852 2617 0891





16 PAK LOH CHIU CHOW PRIVATE KITCHEN

Chiu Chow fare gets an upgrade at Pak Loh Chiu Chow Private Kitchen, founded in 1967 and now in a private setting for parties. Classic dishes are elevated with regional signatures such as Chiu Chow-style soyed goose platter, braised whole abalone rice, satay beef with bean sprouts, and poached sliced whelk with Jinhua ham. A la carte options are modest, with set menus for larger groups; reservations are essential.

1/F, Queen's Road Centre, 152 Queen's Road Central, Central, Hong Kong Island

+852 6444 4991

buick-hk.com/pages/central



17 SABATINI RISTORANTE ITALIANO

Debuting in Rome in 1958, Sabatini Ristorante Italiano preserves Italian culinary excellence at its ifc branch with Victoria Harbour views. Enjoy semi-buffet antipasti, popular brunch, live music, hand-crafted pasta and seasonal truffle menus. Don't miss the signature home-made bigoli in traditional duck ragu Veneto style.

Shop 4008, 4/F, ifc mall, 8 Finance Street, Central, Hong Kong Island

+852 2610 0080

www.rghk.com.hk/en/dining/ifc-sabatini.php



18 SAINT NOODLES

This quaint noodle shop's red facade captivates passers-by in Central. Saint Noodles revitalises Hong Kong cart noodles with vibrant broths like *mala* and satay, plus toppings such as *mala* pork knuckles, squid with curry sauce, and sweet Swiss chicken wings. The classic noodles with pumpkin golden chicken soup are also well worth your time.

G/F, 30-34 Cochrane Street, Central, Hong Kong Island

+852 2133 1114



19 SER WONG FUN


With over 130 years of heritage, Ser Wong Fun testifies to the flourishing of traditional Chinese cuisines through time. Founded in 1895 in Guangdong and now in its fourth generation, it evolved from a mobile vendor to a full restaurant renowned for snake soup (the autumn and winter abalone with five-snake soup is a must-try), available year-round alongside double-boiled soups. Lunch is popular with locals, while dinner offers Cantonese classics such as sweet and sour pork and braised cured meats with taro in claypot. Their cured duck liver sausages make a unique souvenir.

 G/F, 30 Cochrane Street, Central, Hong Kong Island
 +852 3579 5954



20 SHEUNG HEI


This popular Chinese restaurant channels *dai pai dong* charisma with nightly *dim sum*, the excellent pork liver with Chinese scallions and clams with turnip cake, and winter claypot rice topped with Chinese cured sausages, pork ribslets or salted fish with pork patty. Homely casserole dishes such as seafood with mixed vegetables and vermicelli pair with steamed dumplings for lunch, dinner and late nights.

 G/F, 25 North Street, Kennedy Town, Hong Kong Island
 +852 2819 6190



21 SHIKIGIKU JAPANESE RESTAURANT

Overlooking Victoria Harbour from the ifc mall, Shikigiku earns acclaim for top tempura alongside sushi, teppanyaki, sashimi and seasonal *kaiseki* menus using premium produce. A built-in bar and cafe add mixology and desserts to the experience.

 Shop 4001-07, 4/F, ifc mall, 8 Finance Street, Central, Hong Kong Island
 +852 2805 0600
 www.rghk.com.hk/en/dining/shikigiku-four-seasons-hotel.php



22 SWISS CAFE




Founded in 2008, Swiss Cafe reinvented the *cha chaan teng* concept into a fast-casual staple. Mosaic tiles and wooden booth seating create a cosy vibe for East-meets-West treats. Signature Swiss chicken wings in sweet soy marinade and the pineapple bun with butter are a must, alongside thick buttered toast and hot milk tea.

 G/F, 12 Li Yuen Street West, Central, Hong Kong Island
 +852 2111 0841



23 THE AUBREY

Where cocktail bar meets Japanese *izakaya*, The Aubrey at Mandarin Oriental Hong Kong offers crafted cocktails with Japanese influences. The food menu spans bento lunches, weekend brunch, premium sushi platters with *nigiri*, *maki* rolls and sashimi, plus bestsellers like charcoal chicken *karaage* and robata Iberico secreto pork with miso. The bar's signature Torii cocktail layers sweet potato shochu, Amontillado sherry, Campari and Mancino Rosso Amaranto into a complex, Japan-inspired sip.

 25/F, Mandarin Oriental Hong Kong, 5 Connaught Road Central, Central, Hong Kong Island
 +852 2825 4001
 www.mandarinoriental.com/en/hong-kong/victoria-harbour/dine/the-aubrey



24 THE CHAIRMAN

Started as a no-MSG restaurant with its own identity and interpretation of Chinese cuisine, The Chairman is the first Hong Kong restaurant to top Asia's 50 Best Restaurants list and holds one Michelin star. The establishment stays true to the team's creativity, presenting new dishes on rotation throughout the year based on ingredient seasonality, while referencing diminishing recipes to preserve and invent new ways to celebrate Chinese cuisine. Signature dishes include steamed flower crab with aged Shaoxing wine and fragrant chicken oil with flat rice noodles, thick-cut Chairman-style *char siu*, and slipper lobsters poached in rice broth.

 3/F, The Wellington, 198 Wellington Street, Central, Hong Kong Island
 +852 2555 2202
 www.thechairmangroup.com



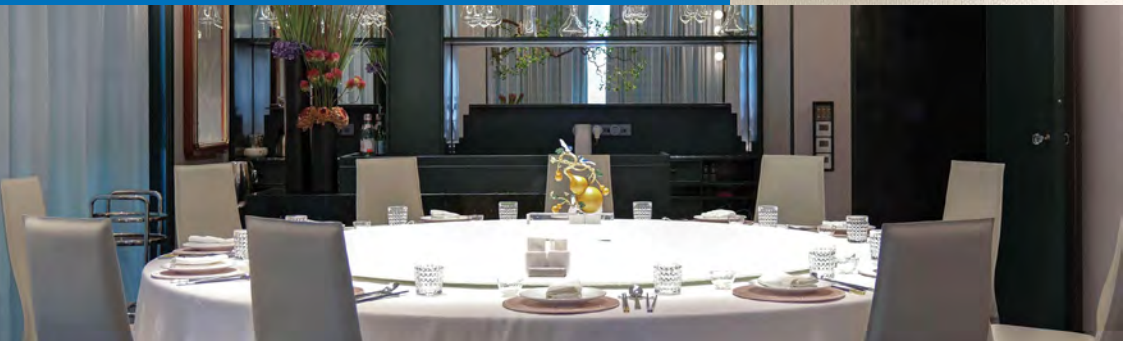
25 WING

Paying tribute to seasonality with artistic and meticulous execution, Chef Vicky Cheng's Wing Restaurant presents a synergised take on the eight great Chinese cuisines infused with modern insight. Based at 29/F, The Wellington, it features seasonal tasting menus and a la carte dishes like smoked eggplant with homemade sour sauce, fragrant chilli Alaskan king crab with crispy *cheung fun*, and fish maw with abalone sauce on rice.

📍 29/F, The Wellington, 198 Wellington Street, Central, Hong Kong Island

☎ +852 2711 0063

🌐 www.wingrestaurant.hk



26 XING SOUTH BEAUTY

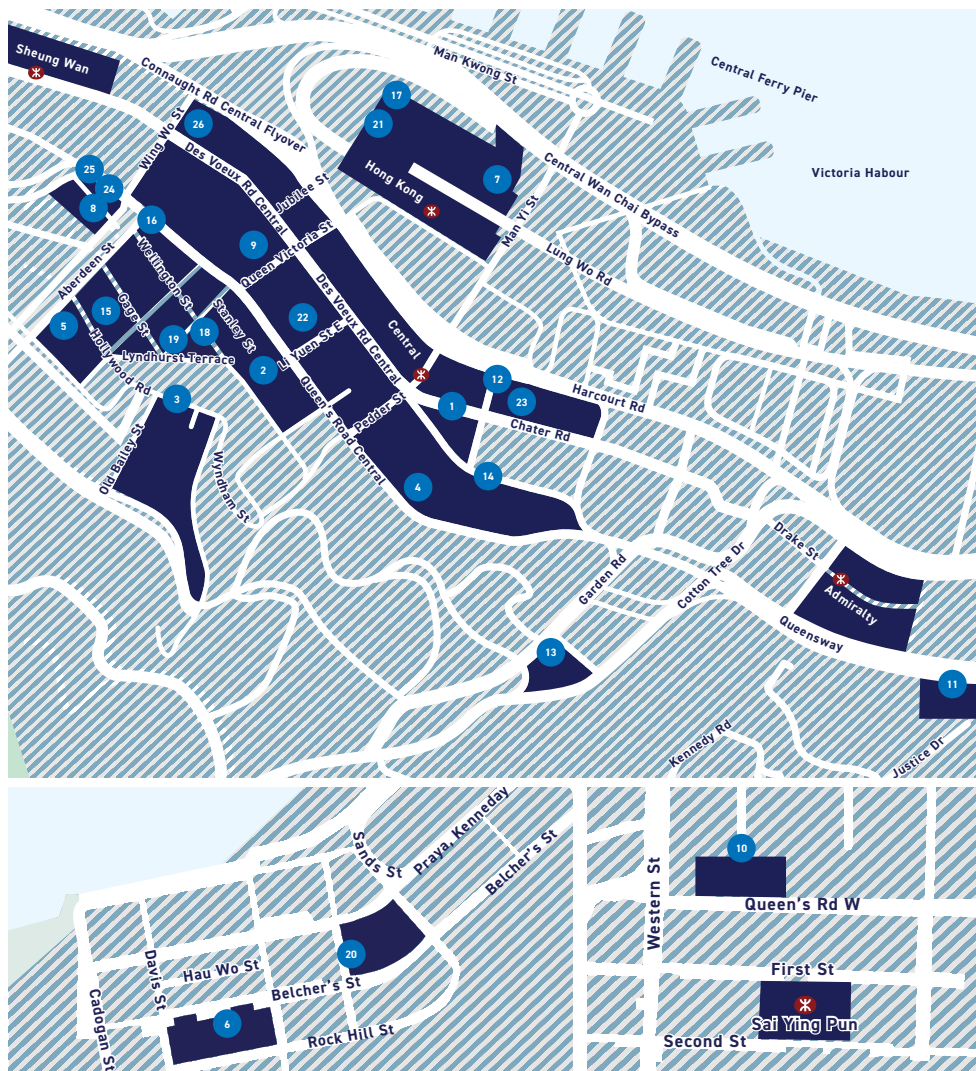
Celebrating Beijing's Michelin-starred Lu Shang Lu and Qiao Jiang Nan, Xing South Beauty presents traditional Lu cuisine with innovative Sichuan flavours. Chinese opera-themed interiors fuse Northern and Southern techniques, highlighting dishes like roasted duck with caviar and pancake, stewed large yellow croaker in clear soup, and boiled duck blood, tripe and ham in chilli oil.

📍 3/F, Nan Fung Place, 173 Des Voeux Road Central, Central, Hong Kong Island

☎ +852 2808 1311

🌐 www.nanfungplace.com/dine/xing-south-beauty





FEATURED RESTAURANTS

- | | | | | |
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EASTERN

A WORKING COASTLINE, THEN AND NOW

Before Hong Kong became a metropolis, the Eastern District was already shaped by the movements of sea and stone. Shau Kei Wan sheltered generations of fisherfolk, while A Kung Ngam and Chai Wan were built by Hakka stonemasons and upland farmers whose practical, hearty cooking became early expressions of Hong Kong's soul food — meals made to restore energy, comfort neighbours and preserve cultures.

Industrialisation later transformed the coastline. Taikoo Dockyard and sugar refinery turned Quarry Bay and Sai Wan Ho into lively working-class neighbourhoods, while the tramline linked Shau Kei Wan to North Point in a corridor of markets, teahouses and *dai pai dongs*. New arrivals from Shanghai and Fujian then added dumplings, sweet-soy cooking, oyster omelettes and rich soups, giving the East its signature blend of flavours and communities.



NEW KITCHENS, FAMILIAR COMFORTS

Today, chefs continue this spirit of exchange. Chef Esther Sham Ei-hung of Maison ES draws from her Shanghainese and Chiu Chow heritage through the lens of French technique. "I aim to blend Chinese and French culinary arts and to inspire people to visit Hong Kong," she says. Chef Lam Huen-fai of Moon Koon Restaurant preserves teahouse traditions with 40 years of experience. "I've always believed the tougher the challenge, the stronger you become," he reflects.



Alongside them, neighbourhood eateries reflect the east's culinary diversity. Rong Yue in Shau Kei Wan delivers Sichuan and Canton comfort, while Sushi Zinc showcases local seafood with Japanese technique and Italian brightness. In North Point, Time To Gold keeps Hong Kong's pastry traditions alive while empowering senior women. Local favourites such as Pak Lee Cafe's sugar doughnuts and Yi Jia's Shanghai and Sichuan plates complete the mosaic, showing how the Eastern District continues to celebrate shared tables, blended traditions and the comfort of familiar flavours — a living collection shaped by many hands.

“I AIM TO BLEND CHINESE AND FRENCH CULINARY ARTS AND TO INSPIRE PEOPLE TO VISIT HONG KONG.”

Chef Esther Sham Ei-hung draws inspiration from her Shanghaiese and Chiu Chow heritage with French refinement. Inspired by her roots, she fuses Chinese flavours with French techniques, creating dishes that reflect heritage, creativity and her personal identity.

Founder and Chef, Maison ES

Esther Sham Ei-hung



“I’VE ALWAYS BELIEVED THE TOUGHER THE CHALLENGE, THE STRONGER YOU BECOME.”

Chef Lam Huen-fai, Chef de Cuisine at the Hong Kong Jockey Club's Moon Koon Restaurant, has spent 40 years mastering Cantonese cuisine. From teahouses to a Michelin-recommended kitchen, he champions dedication, balance and heritage while inspiring future chefs.

Chef de Cuisine, Moon Koon Restaurant, The Hong Kong Jockey Club

Lam Huen-fai

Chef Kwan Ho-man, Sous Chef at Rùn, The St. Regis Hong Kong, helped earn two Michelin stars from 2023 to 2025. His gold and silver wins in international competitions highlight his precision, creativity and dedication to elevating Cantonese cuisine.

Sous Chef, Rùn, The St. Regis Hong Kong

Kwan Ho-man



RONG YUE



1

This neighbourhood eatery and private kitchen specialises in Sichuan and Canton cuisine with a modern sheen, serving beloved classics and fusion creations. Located on the main gourmet street of Shau Kei Wan, Rong Yue has quickly become a favourite since its 2024 opening, praised for crowd-pleasing stir-fries and innovative signature dishes such as scallion oil chicken, golden honey crispy pork and double-boiled soups.

Highlights include deep-fried stuffed dace fish skin, appealing to adventurous and traditional palates alike. Its plating draws inspiration from fine dining, adding a touch of Western flair to the scarlet-and-gilded interiors.



Shop D, G/F, Tung Wong House, 14-22 Shau Kei Wan
Main Street East, Shau Kei Wan, Hong Kong Island



+852 5440 2459

SUSHI ZINC



2

Sushi Zinc is a petite *omakase* restaurant hidden behind Shau Kei Wan's Tin Hau Temple. Chef Zinc Leung weaves together inventive Japanese cuisine with bright Italian accents, curating a menu that celebrates the diversity of local seafood. What sets Sushi Zinc apart is its lively yet intimate atmosphere, where diners engage directly with the chef and learn the stories behind each ingredient and creation, transforming each meal into a memorable event. Signatures include the *shirako* and porcini risotto, horse mackerel, and fish maw tempura with Yoshihama abalone.



📍 Shop A1, G/F, Pak Ling Mansion, 5-11 Miu Tung Street, Shau Kei Wan, Hong Kong Island

☎ +852 9867 5271

TIME TO GOLD



3

Time To Gold is a social enterprise devoted to preserving Hong Kong's traditional pastry culture while reimagining it with modern flavours for a new generation. The name 'Gold' also echoes the Cantonese word 'go', meaning pudding. The initiative creates post-retirement opportunities for senior women in their golden years through training, employment and workshops. At its North Point flagship, you can find old-school favourites such as red bean *put chai ko*, *cha kwo* and black sesame film rolls. Guests can sample nine varieties with the nostalgic pastry platter, or enjoy light lunch sets featuring noodle bowls, curry rice and bao sandwiches.

📍 Shop D1, G/F, Fortuna Building, 26 Kam Ping Street, North Point, Hong Kong Island

☎ +852 6479 2992

🌐 www.timetogold.org/en





4 ASHIMA

Popular with the office crowd, Ashima is famous for its Yunnan cuisine 'crossing-the-bridge' rice noodles, traditionally served deconstructed. Toppings such as shrimp, Yunnan ham, bean curd sheets, spring onion and bean sprouts are placed into a boiling hot chicken soup base before the noodles are added so they do not turn soggy. Other signatures include steamed potted chicken with mushroom and fungus, and pan-fried beef in hot chilli oil.

 Shop G1010, G/F, Yiu Sing Mansion, 14 Taikoo Shing Road, Tai Koo, Hong Kong Island


 +852 2352 2338



5 DIRTY SKILLET

Dirty Skillet brings a touch of whimsy to Hong Kong-style Western dining with its carnival-themed decor and floor-to-ceiling windows. The restaurant has a retro European vibe with fairytale-like interiors, hanging vines, animal motifs and Merry-go-round booth seating in the middle. Festive and seasonal set menus are available, along with a la carte favourites such as homemade Napoli pizzas and the shake shake seafood with seared cheese. Do not miss the signature oversized souffle omelette — a show-stopping dessert that is golden, airy and irresistibly fluffy.

 Shop G12, G/F, Lime Gala, 393 Shau Kei Wan Road, Shau Kei Wan, Hong Kong Island


 +852 2827 0003



6 DOUBLE K KITCHEN

Double K Kitchen is a local-style chophouse known for hearty, value-packed Western-inspired dishes with a Hong Kong twist. Signature plates include crispy German pork knuckle, golden and flavourful, alongside a wide range of pasta and grilled dishes. The nostalgic drinks menu celebrates Hong Kong's cafe culture with classics such as black cow (Coke with chocolate ice cream), white cow (Sprite with vanilla ice cream), red bean ice and cream soda with milk.

 G/F, 33 Shau Kei Wan Main Street East, Shau Kei Wan, Hong Kong Island

 +852 9159 9651



7 FEAST (FOOD BY EAST)

FEAST lives up to its name, celebrating great food and good company. Set in the heart of Tai Koo, this bright, stylish hotel restaurant offers relaxed all-day dining and a vibrant buffet that balances Asian and Western flavours. Signature dishes include premium M9 Wagyu beef and a silky-smooth creme brulee, both crafted with finesse.

1/F, EAST Hong Kong, 29 Taikoo Shing Road, Taikoo Shing, Hong Kong Island

+852 3968 3777

www.easthotels.com/en/hongkong/restaurants-and-bars/feast



8 FEDERAL BANQUET

Federal Banquet is a classic Cantonese tea house known for authentic *dim sum* and timeless flavours. By morning and midday, guests enjoy steaming bamboo baskets filled with shrimp dumplings, bean curd rolls and deep-fried glutinous rice dumplings with minced pork, alongside fried rice and noodles rich with *wok hei*. In the evening, the restaurant becomes a lively dining spot offering stir-fries, roasted meats and fresh seafood dishes for sharing with family and friends.

Shop 202, 2/F, Island Place, 51-61 Tanner Road, North Point, Hong Kong Island

+852 2628 0183



9 FUNG SHING RESTAURANT

Stepping into Fung Shing Restaurant feels like going back in time. Specialising in Shunde cuisine, which highlights the freshness of ingredients over strong spices and sauces, this Michelin-recommended restaurant serves Daliang-style scrambled egg white with milk and is one of the few places where you can still find traditional *dim sum* such as soup dumplings filled with pork, shrimp, dried conpoy, mushroom and superior broth.

G/F and 1/F, Goldfield Mansion, 62-68 Java Road, North Point, Hong Kong Island

+852 2578 4898

www.fungshinghk.com



10 JENG'S BEEF BRISKET SPECIALIST . CAFE

Jeng's Beef Brisket Specialist . Cafe celebrates one of Hong Kong's most beloved local dishes: beef brisket noodles in clear broth. Rooted in early 20th-century street food culture, this comforting meal is treasured for its delicate, aromatic soup and melt-in-the-mouth brisket. The signature butterfly brisket cut, prized for tenderness, pairs beautifully with springy rice noodles or egg noodles and sweet radish.

📍 Shop 12 & 12A, G/F, Maylun Apartments, 442-456 King's Road, North Point, Hong Kong Island

☎ +852 2345 6777



11 KAYA SINGAPORE CASUAL DINING

Kaya brings the vibrant flavours of Singapore and Malaysia to North Point, delighting diners with its tropical-themed decor and good value. The menu highlights authentic Southeast Asian favourites made with fresh, quality ingredients: boneless Hainanese chicken rice with clear winter melon broth, creamy Singapore laksa and pandan kaya toast paired with a frothy, sweet mug of *teh tarik* – the Malaysian version of milk tea.

📍 Shop G09, G/F, Harbour North Phase 2, 123 Java Road, North Point, Hong Kong Island

☎ +852 2576 8989





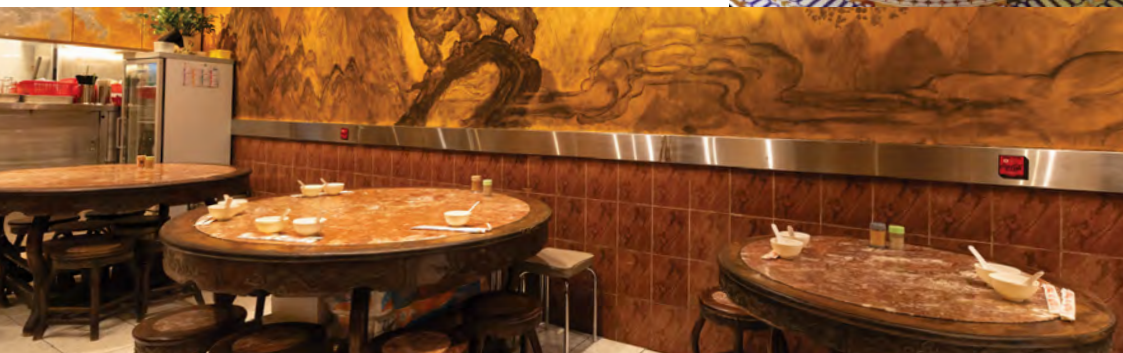
12 MOON PALACE

Led by Chef Au-yang Sung-kei, who previously served as head chef at the prestigious Fook Lam Moon restaurant for 20 years and later at the Michelin-recommended Yue in Times Square, Moon Palace specialises in refined Cantonese cuisine. Renowned for classic techniques and premium delicacies such as abalone, sea cucumber, shark fin and fish maw, it is a place to enjoy elegant *dim sum* and signatures including baked tomato pork chop rice.

Unit 1, 2/F, Kerry Centre, 683 King's Road,
Quarry Bay, Hong Kong Island

+852 2217 0388

www.lubuds.com/moon-palace-quarry-bay



13 MUI FA CHUEN RESTAURANT

At Mui Fa Chuen, platters of marinated goose, pig's ear and intestines, squid, tofu and egg crowd the tables. The restaurant serves Chiu Chow classics such as grey mullet served cold with soybean sauce, minced pork congee and satay sauce beef with rice noodles. Visit at lunchtime or for *daa laang* – an informal late-night meal named after the baskets carried by food sellers in the 1950s.

G/F, 8A Tsat Tsz Mui Road, North Point, Hong Kong Island

+852 2561 9797





14 PAK LEE CAFE

Pak Lee Cafe in Sai Wan Ho has been a beloved institution for more than half a century. The master chef, over 80 years old, still hand-makes the cafe's iconic Cantonese doughnuts (*sa yung*) every morning — golden puffs made of eggs and flour and generously coated with sugar. Locals also love its corned beef and egg sandwiches, crispy prawn toast, Hong Kong French toast with butter and Hong Kong-style milk tea.

📍 G/F, 216 Shau Kei Wan Road, Sai Wan Ho, Hong Kong Island
☎️ +852 2560 5214

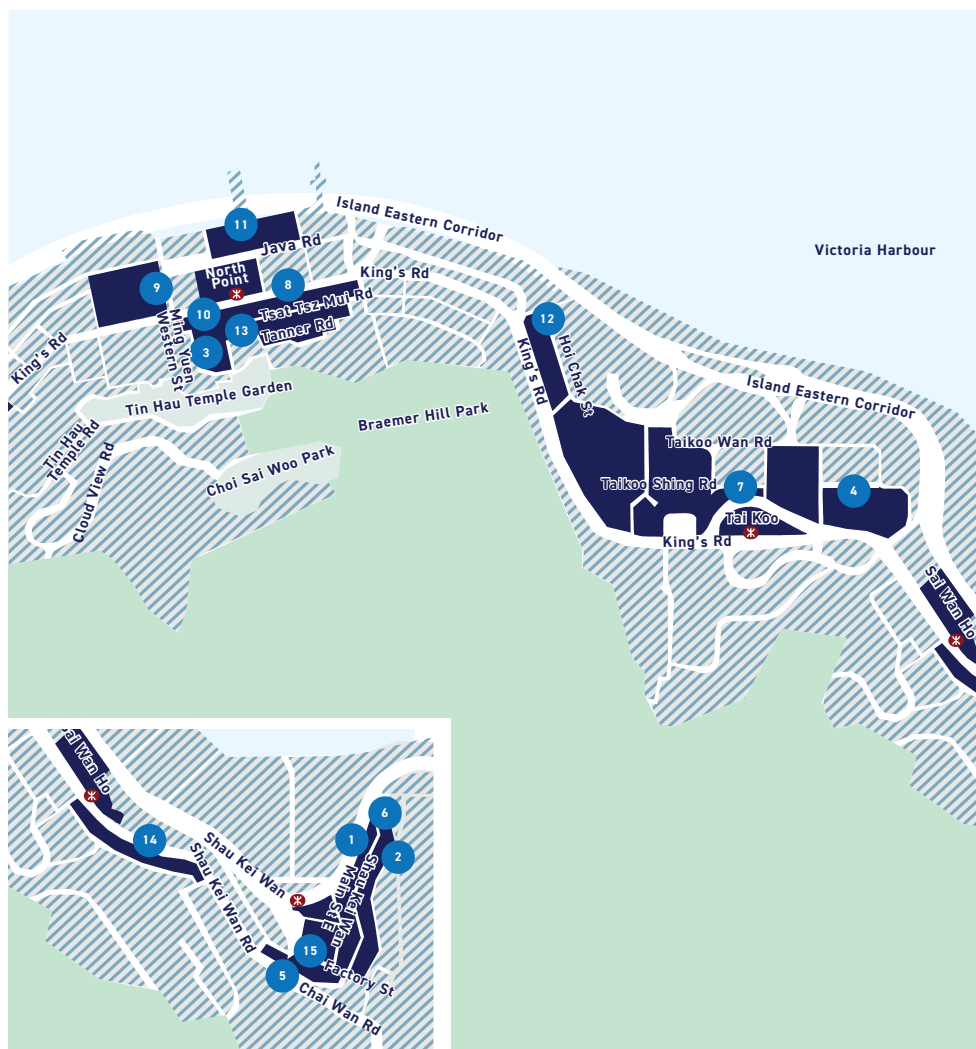


15 YI JIA

Yi Jia delights with neon lights, bold colours and retro flair — a vibrant feast for both eyes and palate. This eccentric yet welcoming spot has earned Bib Gourmand status for three consecutive years, celebrated for its Shanghaiese and Sichuanese classics alongside creative dishes such as steamed chicken with scallions in house special wine, yellow croaker spring rolls and claypot wonton chicken soup. The homemade soup dumplings are a must-try, best enjoyed with the cafe's refreshing fruit and milk teas.

📍 Shop G04, G/F, Lime Gala, 393 Shau Kei Wan Road, Shau Kei Wan, Hong Kong Island
☎️ +852 2865 1131





FEATURED RESTAURANTS

- | | | | |
|----------------|------------------------|--|----------------------------|
| 1 Rong Yue | 5 Dirty Skillet | 9 Fung Shing Restaurant | 13 Mui Fa Chuen Restaurant |
| 2 Sushi Zinc | 6 Double K Kitchen | 10 Jeng's Beef Brisket Specialist . Cafe | 14 Pak Lee Cafe |
| 3 Time To Gold | 7 FEAST (Food by EAST) | 11 Kaya Singapore Casual Dining | 15 Yi Jia |
| 4 Ashima | 8 Federal Banquet | 12 Moon Palace | |

HONG KONG ISLAND

SOUTHERN



ANCIENT SHORES, QUIET ORIGINS

The Southern District has always lived slightly out of sight. The ancient rock carvings at Wong Chuk Hang, dating back roughly 3,000 years, show that the South side of the island has been inhabited far longer than its expansive calm suggests. People lived close to the water, traded at the markets of Stanley and relied on sheltered bays for livelihood, food and passage – a key stop for those journeying North to China or South toward the Nanyang.

By the 1930s, fishermen numbered more than 70,000 across Hong Kong, with Aberdeen as the largest and most vital hub. In its heyday, thousands of boats crowded the typhoon shelter; families dried fish and cooked meals aboard their sampan homes, crowds sailed out to Jumbo Kingdom on little boats and the markets bustled with activity. It was a world afloat, self-contained yet rich with tradition.



COOKING WITH HEART AND MEMORY

Chef Quentin Leung Yiu-kei, Chief Instructor, Chinese Culinary Institute, believes deeply in the emotional resonance of food. "Cuisine is more than just about flavour. It can touch hearts, and create lifelong memories." In many ways, the Southern District embodies this sentiment – its cuisine is not defined by flash, but by feeling and depth.

The district's food map is dotted with secluded gems. Spices serves Southeast Asian classics in an oasis of tropical calm just 10 minutes from Causeway

Bay; Cococabana is a Mediterranean escape on Shek O Beach; and Canton Bistro dishes up Shunde flavours that do not need to shout. Limewood's sun-soaked, wander-the-world dishes, Jade's modern Cantonese finesse and the fishermen-fresh traditions of Aberdeen Typhoon Shelter Kitchen together reflect the Southern District's layered spirit of coast, craft and quiet mastery.

Together, these restaurants capture the South's quiet charm, where the best tastes are rarely the loudest and are found only if you know where to look.

“CUISINE IS MORE THAN
JUST ABOUT FLAVOUR.
IT CAN TOUCH HEARTS,
AND CREATE LIFELONG
MEMORIES.”

Chef Quentin Leung Yiu-kei, Chief Instructor at the Chinese Culinary Institute, brings more than 30 years of professional kitchen experience spanning banqueting, menu development and food safety leadership. A decorated competitor and World Chefs Cuisine gold medallist, he is dedicated to passing on culinary skill, discipline and passion to the next generation of chefs.

Chief Instructor, Chinese Culinary Institute

Quentin Leung Yiu-kei



Chef Albert Au Kwok-keung, Chief Culinary Advisor at Future Chef, stepped into his chef's whites at the age of 14. A graduate of the Chinese Culinary Institute, he has led top restaurants across Asia and is celebrated as one of the youngest chefs to earn three Michelin stars in Chinese dining.

Chief Culinary Advisor, Future Chef

Albert Au Kwok-keung

CANTON BISTRO



1

Canton Bistro showcases the essential flavours of Guangdong, with a focus on the renowned culinary traditions of Shunde — a city celebrated for refined knife work, light seasoning and techniques that highlight the natural sweetness and freshness of ingredients, especially freshwater fish.

Located within the Hong Kong Ocean Park Marriott Hotel, the restaurant features an open kitchen where chefs prepare regional staples including *dim sum*, stir-fries and Shunde classics. Signature dishes include pan-fried minced fish patties with dried shrimp, conpoy, mushroom, spring onion and chives, minced fish soup with shredded black fungus and bamboo pith, and deep-fried crispy chicken.

📍 Portion B, G/F, Club Wing, Hong Kong Ocean Park Marriott Hotel,
180 Wong Chuk Hang Road, Aberdeen, Hong Kong Island

☎ +852 3555 1910

🌐 www.canton-bistro.com




COCOCABANA

2

Cococabana brings French-inspired Mediterranean cuisine to Shek O Beach. Originally situated on Lamma Island in 1999, the restaurant is known for elegant beachside dining and has built a loyal following over more than 25 years. The menu showcases fresh, quality produce and seaside classics, including whole grilled French seabream flamed with pastis, mussels in rosemary cream, piri-piri grilled king prawns, southern Italian-style pizzas and an excellent beef Wellington.

With blue-and-white interiors, ocean views and a relaxed ambience, Cococabana is ideal for enjoying seafood, cocktails and lingering moments by the water, whether for a casual meal or a celebration.

 G/F, Shek O Beach Building, Shek O Beach, Shek O, Hong Kong Island

 +852 2812 2226

 www.toptables.com.hk/cococabana



SPICES



3



Spices at The Repulse Bay has been a beloved destination for authentic Asian cuisine since 1987, set within a lush, tropical environment inspired by traditional Eastern spice markets. Led by Chef Sagar Sapkota, the menu brings together Thai, Indian, Vietnamese and Indonesian favourites, including standout dishes such as the Spices hot appetiser platter with vegetable samosas, chicken and Wagyu beef satay, and deep-fried prawn cakes, steamed ocean perch with basil, chilli and lime, and organic beef rendang.

Housed in the elegant building that succeeded the historic Repulse Bay Hotel, the restaurant features high ceilings, sweeping arches and a sun-lit patio that extends into the garden for alfresco dining.



G/F, The Arcade, 109 Repulse Bay Road, Repulse Bay, Hong Kong Island



+852 2292 2821



www.therepulsebay.com/en/dining/spices



4 ABERDEEN TYPHOON SHELTER KITCHEN*

Aberdeen Typhoon Shelter Kitchen at Aberdeen Fish Market is a beloved indoor *dai pai dong* known for fishermen-fresh seafood and bold, authentic Hong Kong flavours. All dishes are cooked to order, showcasing pure, original freshness. Signatures include a creamy long-boiled fish broth, soy-braised prawns and nostalgic, wok-fried sweet and sour pork ribs. The kitchen preserves true typhoon-shelter style, offering a down-to-earth, deeply local seafood experience.

 G/F, 102 Shek Pai Wan Road, Aberdeen, Hong Kong Island
 +852 2628 6882



5 CHUNG'S HOUSE

Chung's House serves refined Cantonese dishes in a setting modelled after an ancient Chinese residence. Rosewood doors, brick walls and ornate partitions transport diners back in time as they enjoy fragrant pots of tea with *dim sum*, seafood creations and the signature 'Buddha jumps over the wall soup', an iconic delicacy from Fuzhou featuring prized ingredients such as sea cucumber, fish maw and abalone.

 Shop 102, Level 1, The Arcade, 100 Cyberport Road, Cyberport, Hong Kong Island
 +852 8300 8198
 www.taoheung.com.hk/en/brands/chung_s_house/index_p_2.html



6 CIAK

CIAK delivers honest, comforting Italian cuisine crafted with traditional techniques and premium ingredients. Known as Asia's number one pizzeria, its pizzas use 36-hour slow-proofed dough for exceptional rise and bite, with favourites such as pizza bologna, prosciutto e formaggi and the classic margherita. The menu also features homemade pastas, including tagliatelle bolognese and a strong grill selection. Do not miss the dry-aged bone-in ribeye and US striploin.


 Portion C, G/F, Club Wing, Hong Kong Ocean Park Marriott Hotel, 180 Wong Chuk Hang Road, Aberdeen, Hong Kong Island
 +852 3555 1900
 www.ciakconcept.com



7 COCONUTS THAI BAR & GRILL*

Known for authentic Thai comfort food, CoCoNuts Thai Bar & Grill serves vibes as punchy as its dishes. Signature plates include the salmon ceviche, fresh spring rolls filled with house-smoked ocean trout, Thai chilli and basil beef empanadas, and whole French seabass grilled or salt-baked to tender perfection. Its beachfront setting offers sea views, making it a popular destination for sunset watching and relaxing over a drink or two.

 2/F, Deep Water Bay Beach Building, Deep Water Bay, Hong Kong Island

 +852 2812 1826

 www.toptables.com.hk/coconutsthai



8 JADE

Overlooking the sea in Aberdeen, Jade showcases refined interpretations of classic Cantonese cuisine using the freshest seasonal and sustainably sourced seafood. Led by Executive Chef Lai Ching-shing, a veteran with more than 40 years of culinary experience, the menu preserves authentic flavours while adding a creative touch. Signature dishes include Jade mushroom and crispy bean box made with chickpeas and winter melon, and double-boiled fish soup with fish maw, spotted garoupa fillet.

 2/F, The Fullerton Ocean Park Hotel Hong Kong, 3 Ocean Drive, Aberdeen, Hong Kong Island


 +852 2166 7488


 www.fullertonhotels.com/fullerton-ocean-park-hotel-hongkong/dining/restaurants-and-bars/jade



9 LIMWOOD

Limewood's menu draws inspiration from popular beach holiday destinations — Southeast Asia, Hawaii, South America and the Caribbean — creating the ultimate beach club dining experience. Just steps away from Repulse Bay Beach, guests can enjoy fried fish tacos, sweet and spicy barbecued pork neck and hand-piped churros with coconut ice cream and salted caramel sauce while watching people stroll past with their dogs in tow.

 Shop 103-104, L1, The Pulse, 28 Beach Road, Repulse Bay, Hong Kong Island

 +852 2866 8668


 www.limewood.hk



10 MIX N MATCH

A convivial neighbourhood restaurant known for its skewers, Mix n Match lives up to its name with an extensive list of grilled meats and fresh seafood on sticks. The grilled pork belly is juicy, tender and flavourful, the grilled *hokkigai* is fresh and invigorating, and the *tamagoyaki* is served hot and fluffy with a hint of sweetness. Another signature is the grilled threadfin, seasoned simply with salt, so its natural juices shine.

 Shop 1, G/F, ABBA Shopping Mall,
223 Aberdeen Main Road, Aberdeen, Hong Kong Island


 +852 6791 1855



11 SIP SONG

Meaning '12' in Thai, Sip Song serves authentic Thai favourites by the beach. The name also plays on the social atmosphere — sipping cocktails and coconuts and sharing food with friends. Highlights include a fluffy crab omelette topped with spring onion and fried garlic, classic *pad thai* with Indian ocean prawns and banana roti pancakes drenched in condensed milk and Nutella.

 Shop 114-115, L1, The Pulse, 28 Beach Road,
Repulse Bay, Hong Kong Island

 +852 2328 8385

 www.sip-song.com/hongkong



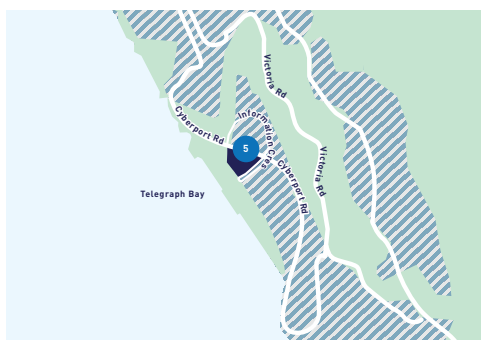
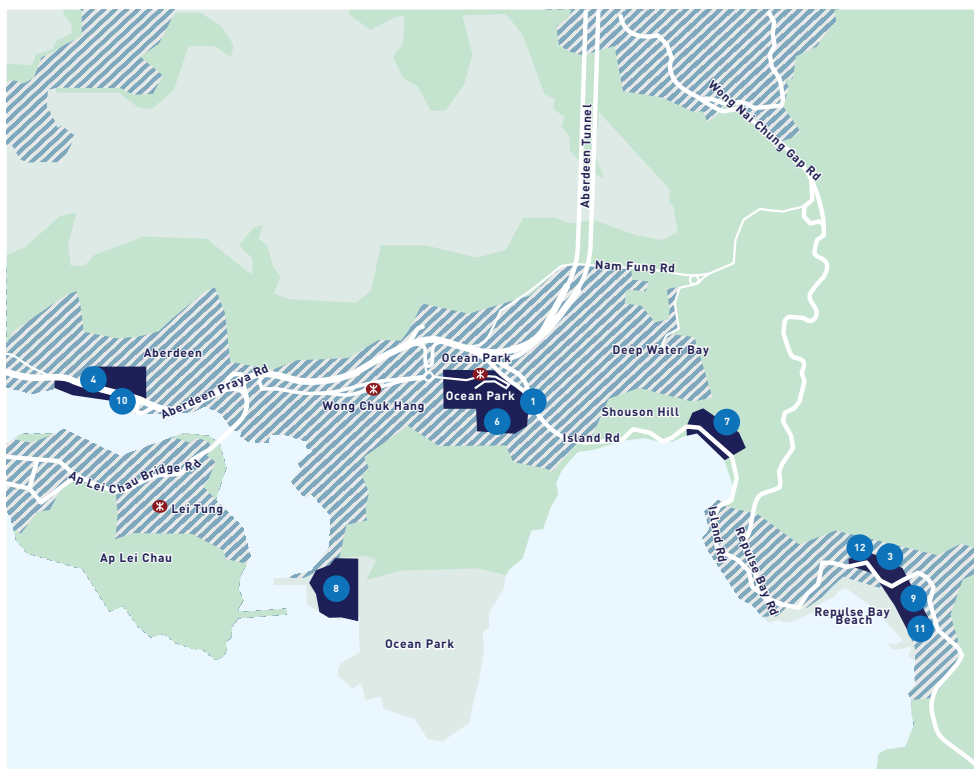
12 THE VERANDAH

The Verandah, with its exotic interiors, is a regal spot for classic continental dishes such as soup, Caesar salad and a very British afternoon tea. Set within a serene, garden-like environment with ocean views, it embodies the refined charm of the original Repulse Bay Hotel. Signatures include truffled onion soup, French lamb loin, and the carabineros red prawn risotto.

 1/F, The Repulse Bay, 109 Repulse Bay Road,
Repulse Bay, Hong Kong Island

 +852 2292 2822

 www.therepulsebay.com/en/dining/the-verandah-after-noon-tea



FEATURED RESTAURANTS

- | | | | |
|-----------------|------------------------------------|-----------------------------|-----------------|
| 1 Canton Bistro | 4 Aberdeen Typhoon Shelter Kitchen | 7 CoCoNuts Thai Bar & Grill | 10 Mix n Match |
| 2 Cococabana | 5 Chung's House | 8 Jade | 11 Slip Song |
| 3 Spices | 6 CIAK | 9 Limewood | 12 The Verandah |

WAN CHAI

OLD STREETS, NEW TOWERS, ENDURING CRAFT

Wan Chai is a district of layers. It is part of Hong Kong's modern business core and, at the same time, one of its most characterful old neighbourhoods. Glass towers and hotels rise over *tong lau* tenements and tightly knit side streets, but the district's story is still told through food. Here, mastery shows up in the smallest details – the tension of a milk tea strain, the snap of a just-cooked vegetable, the tenderness of a long-braised

abalone. Over decades, dockworkers, shopkeepers and migrants turned compact back-alley kitchens into workshops of technique, transforming modest ingredients into deep, layered flavours through repetition, patience and finely tuned skill. Wan Chai is not just about celebrity chefs or Michelin stars; it is a living stage where craftsmanship, professional pride and time-honoured skills come together to shape how the city eats and drinks.



That spirit lives in the chefs who call Wan Chai home. Shunde Cuisine honours the region often called the cradle of Cantonese food, with milky fish soups and delicately smoked pork rolls that showcase knife work, heat control and balance. Flower Drum takes an ingredient-driven, slightly playful approach to Chinese flavours, while Maison ES brings Franco-Asian finesse to the district, layering French technique with Hong Kong accents in a space that feels both polished and personal.



Across the wider neighbourhood, kitchens like Sang Kee Restaurant and Forum Restaurant round out Wan Chai's 'taste of mastery' by showcasing Cantonese cuisine at its best.

Executive Chef Adam Wong Lung-to at Forum Restaurant has dedicated over 30 years honing his talent for creating fine Cantonese cuisine: "In the culinary arts, virtue and skill are intertwined," he says.

Sang Kee Restaurant is known for its menu of traditional Cantonese dishes, with its Executive Chef Ang Ka-chun known for his skill in elevating classic recipes. "As a kid I loved hanging around the canteens to eat," he says. "That's how I started — and I've never left."

Seen together, these restaurants turn the district into a living gallery of craft. From back-alley canteens to three-star banquets, the same instinct runs through every cup, bowl and banquet: repeat, refine and let the work speak for itself. In Wan Chai, 'the taste of mastery' is not just a slogan but a daily practice that binds past and present, chefs and regulars, into one enduring, flavourful story.

**“IN THE CULINARY ARTS,
VIRTUE AND SKILL ARE
INTERTWINED. WITH HUMILITY,
MY MENTOR AND I STRIVE
FOR CONTINUOUS
IMPROVEMENT.”**

At the helm of the three-Michelin-star Forum Restaurant, Executive Chef Adam Wong Lung-to has dedicated over 30 years to perfecting the art of fine Cantonese cuisine. A direct disciple of abalone master Yeung Koon-yat, Chef Wong has mastered the intricate techniques and secrets passed down by his mentor.

Executive Chef, Forum Restaurant

Adam Wong Lung-to



**“AS A KID, I LOVED
EATING IN CANTEENS.
THAT’S HOW I STARTED,
AND I’VE NEVER LEFT.”**

Ang Ka-chun, Executive Chef of Sang Kee Restaurant Group, has over 40 years of experience in refined Cantonese cuisine. Renowned for elevating traditional handcrafted dishes, he has led Michelin-recommended kitchens and champions the inheritance and innovation of classic Cantonese culinary culture.

Executive Chef, Sang Kee Restaurant Group

Ang Ka-chun

Lam Wan-fai, Executive Chinese Chef (Racecourse – Chinese) of The Hong Kong Jockey Club, is a certified master chef of Chinese cuisine from the Chinese Culinary Institute. Formerly Executive Chinese Chef at Shanghai Hilton, he now leads the Jockey Club’s chef team in promoting diverse developments in Chinese cuisine, renowned for his creative dishes and secret XO sauce.

Executive Chinese Chef (Racecourse – Chinese),
The Hong Kong Jockey Club

Lam Wan-fai



FLOWER DRUM



1

Flower Drum is known for its refined yet quietly playful take on Chinese cuisine, with a high-end, ingredient-driven approach and a menu that highlights where key ingredients come from.

Rooted in Chinese flavours but global in sourcing, Flower Drum draws on everything from locally sourced fresh beef cheek and premium Korean 1++ Hanwoo beef tenderloin to Hokkaido scallops, Yunnan zucchini and sashimi-grade Yume O eggs from Kyushu. Signature dishes include oven-baked Miyazaki Marumi 21-day dry-aged pork chop rice with Dutch vine tomatoes, the umami-rich 'Soup of the Lord' and *char siu* with

sunny-side-up egg rice. Both pork dishes use 21-day dry-aged Miyazaki 'Happy Pork', grilled until aromatic with a touch of char, while the *char siu* is finished with silky Yume O eggs. Even the rice uses a 9:1 blend of Thai Hom Mali and Japanese pearl rice for balanced fragrance and bite.



Shop B, 2/F, Linway Court, 69-71 Stone Nullah Lane,
Wan Chai, Hong Kong Island



+852 6382 9826



www.flowerdrum.com.hk

MAISON ES

2

Maison ES is a Canto-French fusion restaurant in Wan Chai, known for its vintage charm, garden-themed interiors and photogenic details, from the floral-framed entrance to curated antiques, making it one of Hong Kong's most Instagram-ready dining rooms. Founded in 2015 by Chef Esther Sham Ei-hung, whose Shanghainese roots, Californian upbringing and French training shape the concept, it captures a refined yet playful East-meets-West spirit.

The tasting menu opens with a rich truffle coddled egg in a mason jar, setting the tone for inventive fusion. Classic French dishes gain distinctly Hong Kong accents, with Kagoshima chuck rib steak tartare paired with satay emulsion and rice vermicelli crisps, French pigeon with roast-geese-like aroma and sweet plum jus, cuttlefish 'noodles' in curry sauce and Wagyu Wellington enriched with *chu hou* fermented bean sauce.



📍 Shop B, UG/F, Hang Tak Building, 1 Electric Street, Wan Chai, Hong Kong Island

☎ +852 2521 8011

🌐 www.maison-es.com



SHUNDE CUISINE



3

Shunde cuisine is often called the cradle of Cantonese food, celebrating seasonal eating and the elevation of simple ingredients through meticulous technique, precise knife work and strong *wok hei* – the distinct smoky flavour from high-heat stir-frying.

At Shunde Cuisine, the signature is the fish maw and shredded fish soup. Different fish and cuts are used to create a naturally sweet, light, milky broth, enriched with crunchy wood ear and tender fish maw, then brightened with lemon leaves, chrysanthemum, coriander and dried tangerine peel. Another must-try is the Daliang smoked pork roll: ultra-thin pork belly smoked with rose liqueur, then steamed and fried for a crisp, aromatic and deeply satisfying bite.



6/F, Kwan Chart Tower, 6 Tonnochy Road, Wan Chai, Hong Kong Island



+852 2347 7009



4 AMA RISTORANTE BY THE AMATRICIANIST

AMA Ristorante by The Amatricianist is named for both 'AMA' – a nod to love of food – and amatriciana, a classic Roman pasta sauce. Located in the heart of Wan Chai, it aims to recreate the feel of old-school Rome, drawing inspiration from Fellini films, Chianina beef and charcoal grilling.

📍 25/F, 208 Johnston Road, Wan Chai, Hong Kong Island

☎ +852 2117 9789

🌐 www.ama.hk



5 CHEUNG KUNG KOON

Cheung Kung Koon pairs classic Cantonese craftsmanship with modern flair, offering refined cuisine and harbour views from the 29th floor of V Point. Known for premium ingredients like fish maw, bird's nest and sea cucumber, highlights include Chiu Chow-style shark fin soup, braised fish maw in abalone sauce and double-boiled almond pig's lung soup. Lunch features exquisite *dim sum*, from crab roe *siu mai* to seafood dumplings.

📍 29/F, V Point, 18 Tang Lung Street, Causeway Bay, Hong Kong Island

☎ +852 8118 1177

🌐 www.ckkdining.com



6 DAAI ZAAK

Daai Zaak, an intimate private kitchen at Mira Moon Hotel, blends Cantonese and Fujian flavours in a refined, homely space. Highlights include double-boiled abalone soup with fish maw, sea cucumber and Huadiao wine; smoked Ping Yuen chicken marinated in aged Huadiao; XO sauce sautéed fish maw with ginger; and the signature large sesame ball – a crisp, golden dessert symbolising reunion and good fortune.

📍 3/F, Mira Moon, 388 Jaffe Road, Causeway Bay, Hong Kong Island

☎ +852 5695 8863

🌐 www.miramoonhotel.com/hong-kong/en/dining/daai-zaak-chinese-restaurant/



7 FORUM RESTAURANT

Forum Restaurant, a Michelin three-star icon founded by the late master Yeung Koon-yat, has defined Cantonese fine dining for over 40 years. Renowned for its legendary braised abalone — served to world leaders — Forum continues Yeung's spirit of innovation through dishes like deep-fried pork with dried mandarin peel, baked conpoy and crab meat in crab shell, and clay pot fried rice, each showcasing refined technique and timeless flavour.

📍 1/F, Sino Plaza, 255–257 Gloucester Road, Causeway Bay, Hong Kong Island
 ☎ +852 2869 8282
 🌐 www.forumrestaurant1977.com



8 GONPACHI

Gonpachi brings the spirit of a Tokyo *izakaya* to Hong Kong with its timber-rich setting, handmade soba, charcoal-grilled skewers and refined small plates. Highlights include chilled seiro soba with dried-fish dipping sauce, a creamy Hokkaido crab croquette made with real crab and 3.6 milk, and assorted sumiyaki featuring ox tongue, chicken tsukune and BMS 10 Miyazaki beef sirloin — all grilled for deep, smoky flavour.

📍 3/F, Lee Garden Two, 28 Yun Ping Road, Causeway Bay, Hong Kong Island
 ☎ +852 2787 3688
 🌐 www.gonpachi.com.hk





9 HANA SAKAZUKI JAPANESE RESTAURANT

Located in the heart of Causeway Bay since 2004, Hana Sakazuki promises a polished yet welcoming Japanese dining experience. Veteran chefs with over 30 years' experience work with top-grade ingredients sourced worldwide, including seafood flown in from Japan daily, to create pristine sashimi, sushi and theatrical teppanyaki. Diners can indulge in luxuries like Miyazaki A5 Wagyu, abalone from Fukuoka and Australia, Hokkaido king crab and rare, exclusively supplied sake.


 1/F & 2/F, Phase II, China Tai Ping Tower, 8 Sunning Road, Causeway Bay, Hong Kong Island


 +852 2577 9799  www.hanasakazuki.com



10 HAU TAK RESTAURANT

Hidden behind closed doors on Lockhart Road, Hau Tak Restaurant is a discreet Cantonese hideaway in Causeway Bay. Known for its precise comfort cooking, the menu revives nostalgic flavours such as silky chicken testicles in broth, dried-scallop lotus leaf rice, Osmanthus eggs with crab, and sweet and sour black-pork jowl with pineapple — alongside abalone puffs shaped like gold ingots, each concealing tender South African abalone.

 G/F, 454–456 Lockhart Road, Causeway Bay, Hong Kong Island

 +852 9888 9153



11 HONOLULU CAFE

A Hong Kong icon since 1940, Honolulu Cafe is a *cha chaan teng* pioneer on Hennessy Road in Wan Chai. Its signature coffee, poured repeatedly for smooth texture and rich aroma, pairs perfectly with the legendary egg tart — filled with silky custard and encased in hundreds of flaky, buttery layers. Steeped in nostalgia, it remains a timeless window into the city's everyday food culture.

 G/F, 176–178 Hennessy Road, Wan Chai, Hong Kong Island

 +852 2575 1823

 www.honolulu.com.hk/en/home2



12 HUNG'S DELICACIES

Hung's Delicacies channels over 50 years of Chiu Chow and Cantonese know-how into bold, flavour-driven plates. Famous for its marinated and stir-fried specialties, this Michelin-praised spot tempts with bouncy chicken leg tendon with mustard flavour and silky, aromatic marinated goose. The house-created vegetarian goose, made from delicate beancurd sheet, is a must-try, as is the signature mixed noodle piled with sakura shrimp, XO sauce, sprouts, scallop and sesame.



Shop B01, Basement, Tower 535, 535 Jaffe Road, Causeway Bay, Hong Kong Island



+852 2831 0188



www.hungsdelicacies.com



13 KAI KAI DESSERT

Once a humble street stall in 1979, Kai Kai Dessert is now a Hong Kong Bib Gourmand–recommended spot. Its Causeway Bay branch continues the tradition of classic *tong shui* – Cantonese sweet soups and desserts – from red and green bean to black sesame, sweet potato and ginkgo barley with beancurd. Ingredients are meticulously sourced, including fragrant Zhanjiang black sesame, crisp Guilin water chestnuts and Italian barley, all served with neighbourhood warmth.



G/F, 472 Lockhart Road, Causeway Bay, Hong Kong Island



+852 2350 0058



14 LES SAVEURS PRIVATE KITCHEN

Les Saveurs Private Kitchen is a cosy upstairs French restaurant in Wan Chai run by a Le Cordon Bleu–trained chef. Serving refined French cuisine with Asian touches, its seasonal tasting menus include 42°C smoked salmon with caviar, lobster cream brulee, chestnut soup and foie gras apple tatin, followed by M6 Wagyu beef, Iberico pork or fish of the day – an elegant hidden gem for relaxed, flavourful dining.



21/F, 239 Hennessy Road, Wan Chai, Hong Kong Island



+852 2116 8883



www.les.sav.com



15 NANHAI NO. 2

Inspired by Ming dynasty explorer Zheng He voyages to the West, Nanhai celebrates discovery through modern Cantonese cuisine. Similar to its sister restaurant Nanhai No. 1 in Tsim Sha Tsui — awarded a Michelin star for two consecutive years — Nanhai No. 2 offers breathtaking views of Victoria Harbour. Highlights include authentic *dim sum*, jasmine tea-smoked chicken, and crispy-steamed rice in rich lobster soup — all served in an elegant setting enhanced by stunning views and immersive sound.

📍 12/F, World Trade Centre, 280 Gloucester Road, Causeway Bay, Hong Kong Island

☎️ +852 2435 3088

🌐 www.elite-concepts.com/our-concepts/hong-kong/nanhai-no-2



16 SANG KEE RESTAURANT

A Wan Chai institution since 1976, Sang Kee is celebrated for its authentic, handcrafted Cantonese cuisine — refined yet unpretentious. Recommended in the Michelin Guide for 12 consecutive years, it focuses on preserving traditional flavours over luxury. Signatures include steamed crab with preserved plums, baked fish intestines with egg, and sweet and sour pork. Now in a brighter new space, it continues to offer warm, genuine hospitality.

📍 3/F, Sunshine Plaza, 353 Lockhart Road, Wan Chai, Hong Kong Island

☎️ +852 2575 2236

🌐 www.sangkee.com.hk





17 SHANGHAI LANE

Named after Shanghai's traditional lilong alleyways, Shanghai Lane evokes the warmth of home-style meals. This Tin Hau branch, alongside its sister outlet in Central, serves authentic Shanghaiese fare made with fresh, handmade ingredients and no MSG. Signature dishes include pork and vegetable wontons, braised wheat gluten with mushrooms, red-braised pork belly with beancurd knots, and deep-fried grass carp — all true to classic flavours.

📍 Shop A, G/F, Fat Cheong Building, 63-81 Electric Road, Tin Hau, Hong Kong Island

☎️ +852 2510 0393

🌐 www.shanghaihailane.com.hk



18 SHIP KEE

Ship Kee, now in a larger mall space, continues to excel in *dim sum*, roast meats and nostalgic Cantonese fare. Its signature *char siu*, made with premium pork collar and honey glaze, is tender with perfectly charred edges, while the double-boiled pork lung soup with fish maw in almond milk offers rich depth and silky texture. Its excellent traditional salt-baked chicken and three consecutive Michelin Bib Gourmands affirm its enduring appeal.

📍 6/F, Hopewell Centre, 183 Queen's Road East, Wan Chai, Hong Kong Island

☎️ +852 2893 9688

🌐 www.epicurean.com.hk/restaurant/ship-kee





19 SICK BURGER



Opened in 2021, Sick Burger has grown to three locations, with its Haven Street flagship blending Hong Kong street flair and American diner style. Founder-chef Lai Chun-wan, trained in Michelin-starred kitchens, elevates comfort food with handmade US Angus beef burgers, house-made sauces and thoughtful toppings. Must-tries include the Signature Sick! Burger and playful Milk Sick! Shake made with local favourites like Ovaltine and Vitasoy.

 G/F, 31 Haven Street, Causeway Bay, Hong Kong Island
 +852 9383 3401



20 SISTER WAH

Sister Wah is renowned for its clear-soup beef brisket noodles, a Hong Kong classic served with exceptional clarity and depth of flavour. Signature dishes here include marinated beef brisket, tender beef tendon, spicy meat dumplings, drunken chicken, noodle with beef brisket in soup and beef tripe in soup — all showcasing precise technique and fresh ingredients.

 G/F, 13A Electric Road, Tin Hau, Hong Kong Island
 +852 2807 0181



21 SUN KWONG CHIU CHOW RESTAURANT

Founded in 1984, Sun Kwong Chiu Chow Restaurant is a beloved destination for authentic Chiu Chow flavours. Step inside and you will find the walls lined with photos of celebrity regulars, a testament to its cult following. The kitchen focuses on quality ingredients and labour-intensive techniques, showcased in signatures like the ingenious 'kung fu' boneless goose neck, crisp Chiu Chow oyster cakes and golden deep-fried shrimp and crab balls.

 Shop D, G/F, Wah Fat Mansion, 405-419 Lockhart Road, Wan Chai, Hong Kong Island
 +852 2572 0830  www.chiuchowrestaurant.weebly.com



22 THE DEMON CELEBRITY

The Demon Celebrity unites 'Demon Chef' Alvin Leung and Master Fu in a creative reimagining of Cantonese cuisine. Highlights include fried pork intestine stuffed with cuttlefish and truffle, and Master Fu's iconic chicken wing stuffed with bird's nest — blending nostalgia with innovation. Awarded one Michelin star in 2023 and 2024, it's a must-visit for those seeking refined craftsmanship and inventive flavour.

📍 Shop 1102, Food Forum, Times Square, Causeway Bay, Hong Kong Island

☎️ +852 9139 3200 🌐 www.lubuds.com/the-demon-celebrity



23 THE GRAND BUFFET

Perched on the 62nd floor of Hopewell Centre, The Grand Buffet offers sweeping skyline views and a true taste of Hong Kong's buffet culture. Known for its live cooking stations and global flavours, it serves chilled seafood, grilled meats, tempura, teppanyaki and curries, plus an extensive dessert spread. A self-service wine dispenser adds to the indulgence, making it a favourite for both locals and visitors.

📍 62/F, Hopewell Centre, 183 Queen's Road East, Wan Chai, Hong Kong Island

☎️ +852 2506 0888

🌐 www.thegrandhk.com/en/grand-buffet





24 THE HUA RESTAURANT

The Hua Restaurant unites Sichuan, Cantonese and Chiu Chow cuisines, earning 'The Best of the Best Masterchef Recommendation Restaurant 2025.' Sichuan dishes like saffron pickled cabbage fish showcase bold, balanced flavours, while Cantonese and Chiu Chow highlights include braised white lung soup with apricot juice, flamed plum pagoda pork and glutinous rice with crab roe — each dish reflecting precision, depth and regional authenticity.

📍 6-9/F, 303 Jaffe Road, Yin He Building, Wan Chai, Hong Kong
 ☎️ +852 5505 5121

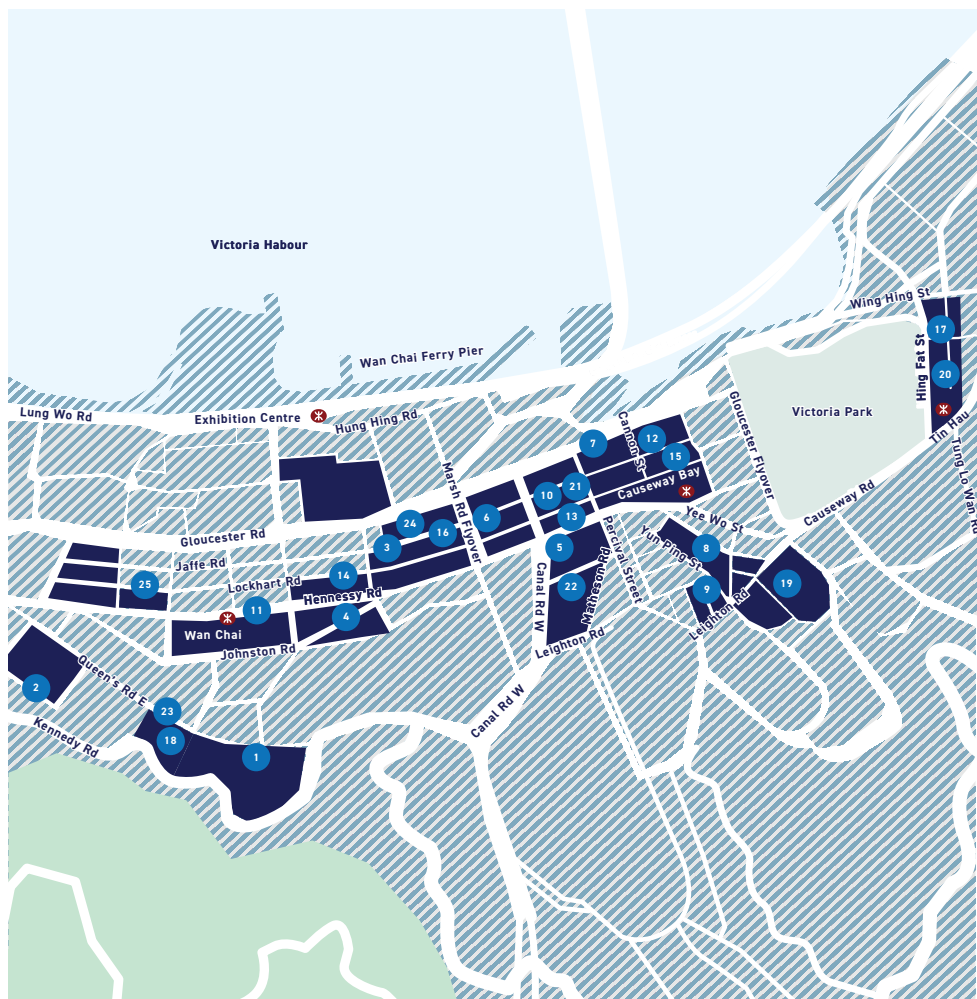


25 YONG FU HONG KONG

Yong Fu brings refined Ningbo cuisine to Hong Kong, blending Jiangnan elegance with local culinary diversity. Founded in Shanghai in 2011 and Michelin-starred since opening here in 2019, it showcases fresh ingredients and traditional techniques. The must-try 18-cut raw crab uses peak-season swimming crab, precisely cut to retain meat and roe, then dressed in Ningbo rice vinegar and soy sauce for bright, savoury depth.

📍 Shop 2, G/F and 1/F, Golden Star Building,
 20-24 Lockhart Road, Wan Chai, Hong Kong Island
 ☎️ +852 2881 7899 🌐 www.yongfuhk.com





FEATURED RESTAURANTS

- | | | | |
|---------------------------------------|-------------------------------------|-----------------------------------|------------------------|
| 1 Flower Drum | 8 Gonpachi | 15 Nanhai No. 2 | 22 The Demon Celebrity |
| 2 Maison ES | 9 Hana Sakazuki Japanese Restaurant | 16 Sang Kee Restaurant | 23 The Grand Buffet |
| 3 Shunde Cuisine | 10 Hau Tak Restaurant | 17 Shanghai Lane | 24 The Hua Restaurant |
| 4 AMA Ristorante by The Amatricianist | 11 Honolulu Cafe | 18 Ship Kee | 25 Yong Fu Hong Kong |
| 5 Cheung Kung Koon | 12 Hung's Delicacies | 19 Sick Burger | |
| 6 Daai Zaak | 13 Kai Kai Dessert | 20 Sister Wah | |
| 7 Forum Restaurant | 14 Les Saveurs Private Kitchen | 21 Sun Kwong Chiu Chow Restaurant | |

KOWLOON CITY

WHERE CULTURES COOK

Kowloon City is a neighbourhood shaped by generations of immigrants and their culinary traditions. From Thai grocers nestled beside Cantonese noodle shops to family-run eateries specialising in freshwater fish, the district is a vibrant blend of evolving flavours and cultures.

The area's food story began decades ago, when immigrants settled here and opened kitchens built on memories. Families from Chiu Chow, Shunde and southern China prepared familiar dishes like oyster omelettes, clear broths and wok-fried fish, adapting them in their new surroundings. Thai immigrants added another layer, with Thai restaurants and

import shops flourishing around Nga Tsin Wai Road. This fostered a unique pocket of Southeast Asian culture within the district.

Kowloon City maintains a lot of lower-rise buildings, thanks in part to height restrictions from the former Kai Tak Airport. This preserves a village-like atmosphere where family-run restaurants could thrive and recipes passed down through generations.

Chefs like Lee Hon-wah, Executive Chef of Shunde Cuisine, and Chan Kei-ying, Executive Chef of Shun De Kung Seafood Restaurant, champion the district's values. They combine deep roots in traditional cuisine with open, innovative minds to keep flavours honest



and evolving. Whether it's Thai-style grilled pork skewers at Thonglor, slow-simmered pork bone soup, or signature beef patties at Islam Food, every bite captures a piece of someone's journey. Kowloon City is also home to comforting, nostalgic Chiu Chow classics at Lok Hau Fook Restaurant, where bold flavours and familiar favourites keep locals returning to a neighbourhood staple.

Today, Kowloon City remains a living culinary mosaic, reflecting the layered history of the neighbourhood. The new MTR connection makes this cultural crossroads more accessible without sacrificing its character, offering visitors and locals alike the chance to experience Hong Kong's rich culinary heritage in one vibrant district.



“WHAT DO I ENJOY ABOUT THIS JOB? IT’S BECAUSE WHEN I SEE CUSTOMERS HAPPY DURING THEIR MEALS, I BECOME EVEN HAPPIER.”

With over four decades in professional kitchens, Executive Chef Lee Hon-wah brings rare depth and quiet confidence to the table. His career began in prestigious Hong Kong restaurants like Spring Moon, then expanded across Taiwan, Japan and the US — each stop adding new layers to his craft. Now focused on Shunde cuisine, he works closely with regional masters to preserve the delicate balance and technique that define this tradition. His food is elegant but never showy, rooted in heritage yet open to evolution.

Executive Chef, Shunde Cuisine
Lee Hon-wah



“SEEING MY FATHER STARTING TO AGE MOTIVATED ME TO ADVANCE FURTHER IN CULINARY ARTS, TO RESEARCH NEW DISHES IN MORE DEPTH AND TO ENSURE EVERY DISH MEETS A CERTAIN STANDARD — NOTHING CAN BE DONE CARELESSLY.”

Executive Chef Chan Kei-ying's culinary journey began at home, watching his father handle freshwater fish with instinctive skill. That early exposure shaped his path — now leading Shun De Kung Seafood Restaurant, he blends inherited knowledge with formal training from the Chinese Culinary Institute. His deep understanding of river fish — which to steam, which to braise, which shine best in soup — has made his cooking a quiet force to be reckoned with.

Executive Chef, Shun De Kung Seafood Restaurant
Chan Kei-ying

ISLAM FOOD



1

Islam Food has been serving halal Chinese cuisine since 1950 and remains one of Kowloon City's most beloved institutions. It's best known for its signature beef patties — crispy on the outside, juicy inside — and its consistent execution of Xinjiang and Northwestern dishes. The pan-fried beef cakes are iconic, but the real surprise is how well the kitchen balances bold spice with subtle technique. Whether you're after hand-pulled noodles, cumin lamb or fluffy steamed dumplings, this place delivers. It's a must-visit for locals and tourists alike — a true reflection of Hong Kong's multicultural dining scene.



📍 G/F, Shun King Building, 33-35 Tak Ku Ling Road, Kowloon City, Kowloon

☎ +852 2382 1882 🌐 www.islamfood.com.hk

LOK HAU FOOK RESTAURANT



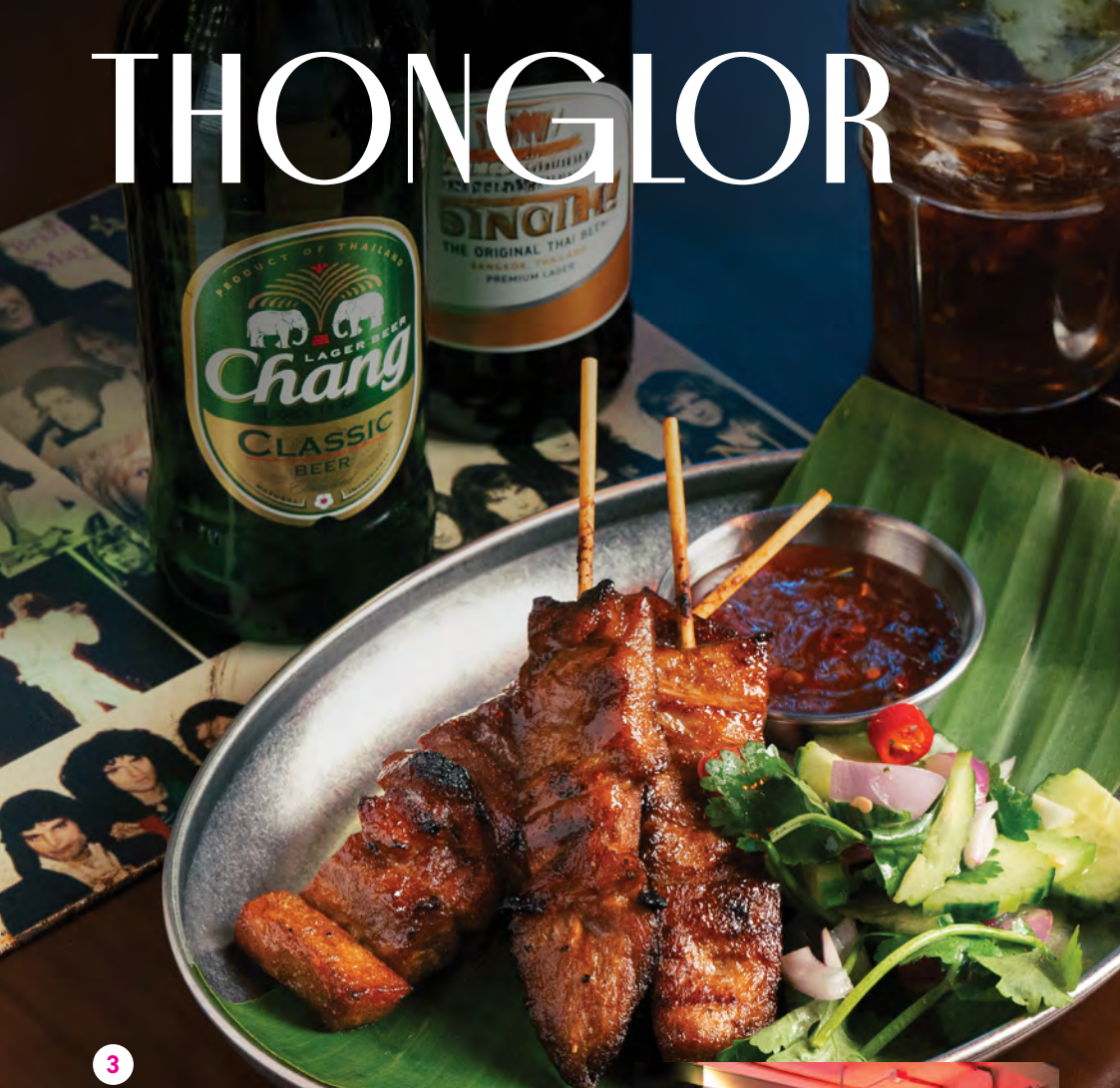
2

Lok Hau Fook Restaurant is all about big flavour and even bigger nostalgia. Specialising in Chiu Chow cuisine, it serves comforting, old-school favourites that have stood the test of time. The standout is the pan-fried oyster pancake — crisp-edged, fluffy-centred and loaded with briny flavour. Also on the radar: the rich marinated meat platter and the fragrant taro with sugar crust. This is a place where dishes are generous, flavours are bold, and regulars return for the familiar. It's not fancy, but it doesn't need to be — Lok Hau Fook is a neighbourhood classic that's earned its stripes.



📍 G/F, 1-3 Hau Wong Road, Kowloon City, Kowloon
☎ +852 2382 7408



THONGLOR



3

Named after the buzzy district in Bangkok, Thonglor brings Thai street dining right here to Kowloon City. It's a favourite for Thai-style rice bowls and creative takes on street food classics. The standouts: *moo ping* (Thai-style grilled pork skewers), and spicy Wagyu beef with holy basil rice – fiery, fragrant and satisfyingly rich. Also worth trying is the soft-shell crab egg curry with buns, and the cheekily named 'drunken cat fried flat rice noodles' – bold with herbs and aromas. The kitchen doesn't hold back on heat or creativity and stays true to its Thai culinary roots. It's a modern Thai gem tucked into Kowloon City's diverse food scene.



 G/F, 19 Lung Kong Road, Kowloon City, Kowloon
 +852 2382 4855



4 EASTAR RESTAURANT

Eastar Restaurant may look like a humble *cha chaan teng*, but the menu leans West with a Hong Kong soul. Its signatures include black pepper steak and baked lobster — classic Euro-style comfort food with local flair. But the crowd-favourite is the French-style roasted lamb rack, served with crisp vegetables and a rich jus. The service is fast, the portions generous, and the vibe unpretentious. It's the kind of spot where you can enjoy a full meal without breaking the bank. Simple, satisfying and low-key delightful, Eastar is a local go-to for a reason.

📍 Shop G/F, 33 Hau Wong Road, Kowloon City, Kowloon
☎️ +852 2383 1889



5 GOLDEN HALL DESSERT

Golden Hall Dessert is a classic Cantonese sweet shop where tradition still matters. The highlight? A delicate double-boiled dessert featuring glutinous rice dumplings in a silky coconut egg white broth. It's as pretty as it is comforting. Everything here is made in-house in small batches — no shortcuts, no powders. From sesame soup to herbal soups, the menu is nostalgic yet never dated. The shop is cosy, with a steady stream of regulars who've been coming for years. It's the kind of place that proves some of the city's best desserts are found off the beaten path.

📍 G/F, 9 South Wall Road, Kowloon City, Kowloon
☎️ +852 2383 3102



6 GOLDEN THAI BBQ

Golden Thai BBQ keeps it simple — and that's the point. A tiny spot with big flavours, it's all about classic Thai charcoal grilling. Signature skewers of seafood and meat are cooked over open flames and brushed with bold sauces. Try the curry fried crab or curry fried rice for something filling and satisfying. There's no fuss here, just smoky, spicy street-style Thai food that delivers every time. Regulars grab takeaway, but there's limited seating for those who want to linger. If you're in the mood for laid-back heat, Golden Thai BBQ hits the spot.

📍 Shop C, G/F, Prince Mansion, 386A-B Prince Edward Road West, Kowloon City, Kowloon
☎️ +852 2383 8273



7 HAMATAKI

Hamataki is a moody, sake-fuelled *izakaya* where the food is as sharp as the drinks list. Charcoal-grilled seafood and sashimi dominate the menu, but don't overlook the signature dish: half-cooked lobster with sea urchin that is rich, briny and indulgent. Other highlights include torched flounder, wasabi prawn cakes with avocado and a house-label sake that pairs beautifully with everything. It's the kind of place you stumble into on a night out and end up staying for hours. Whether you're here for a quiet dinner or drinks with friends, Hamataki hits the spot with confident cooking and a relaxed, grown-up vibe.

 Shop A, G/F, 59 Fuk Lo Tsun Road, Kowloon City, Kowloon
 +852 2386 5055



8 HO KEE DESSERT


Ho Kee Dessert is a neighbourhood favourite for Cantonese-style sweets, made the old-fashioned way. The standout is the herbal egg tea — double-boiled with lotus seed, mistletoe and mulberry for a nourishing, slightly medicinal blend that's as soothing as it is satisfying. The shop also serves seasonal treats and classics like black sesame soup and mango sago. There's limited seating, but that adds to the charm — it feels like a throwback to simpler times. Whether you're popping in for a quick dessert or taking home a bowl for later, Ho Kee delivers comfort by the spoonful.

 Shops 111 and 122, G/F, I-Feng Mansions,
237A To Kwa Wan Road, To Kwa Wan, Kowloon
 +852 9195 1017



9 PAVIA

Pavia stays under the radar, but discerning diners know it as one of Kowloon City's best Italian tables. What it lacks in size, it makes up for in soul. The signature: scallop and porcini ravioli in black truffle cream is an indulgent treat. The kitchen strikes the right balance: meats and pasta cooked just right, sauces with depth and portions that lean on the elegant side. The space is cosy, the wine list thoughtful and the vibe just the right side of casual. Pavia proves that good Italian food doesn't need to shout, it just needs to be done right.

 G/F, 85 Tak Ku Ling Road, Kowloon City, Kowloon
 +852 2382 8736



10 SANWA JO

Sanwa Jo delivers three Japanese dining experiences under one elegant roof. On the ground floor, Homura fires up charcoal-grilled skewers and seafood. Upstairs, Tan dazzles with *teppanyaki* theatrics, while Koru offers a serene *omakase* sushi counter. Signature dishes range from sushi, *teppanyaki*, *robatayaki* and charcoal-grilled Wagyu burgers. The vibe is upscale yet relaxed, with private rooms available for celebrations or business. Each concept operates independently but shares a dedication to craftsmanship and premium ingredients. It's a rare spot where variety doesn't come at the cost of quality.

📍 G/F, 46 Fuk Lo Tsun Road, Kowloon City, Kowloon

☎ Homura: +852 5169 7945 / Tan: +852 5169 3475 / Koru: +852 9542 2678

🌐 www.sanwa-jo.com.hk



11 TSO CHOI RESTAURANT

Tso Choi means 'rough dishes', and that's a badge of honour here. This is rustic Cantonese food at its most satisfying, with offal, preserved ingredients and wok-fried staples treated with respect. The standout is the hawthorn-glazed pork ribs — tangy, sticky and tender. Also on the table: stir-fried fish belly, stir-fried pig offal and its famous pork lard rice. The decor is old-school, and the food is unapologetically bold. Co-founded by the late food critic and film producer Chua Lam, it's a tribute to traditional Hong Kong cooking before fancy plating and fusion. If you crave flavour over finesse, Tso Choi Restaurant delivers.

📍 G/F, 17A Nga Tsin Wai Road, Kowloon City, Kowloon

☎ +852 2383 7170



12 VOI COFFEE & BAKERY

VOI Coffee & Bakery blends Japanese aesthetics with global cafe culture. It's known for sharp coffee and beautiful baked goods, but the food menu deserves just as much love. Standouts include chorizo shakshuka with perfectly runny eggs, a chipotle pulled pork burger and a pistachio *religieuse* that's almost too pretty to eat. The vibe is relaxed, and the attention to detail, from plating to roast profiles, is spot on. Whether you're looking for an espresso fix or a quiet bite, VOI offers an elevated, unfussy experience that fits right into the eclectic Kowloon City dining scene.

📍 G/F, 20 Lung Kong Road, Kowloon City, Kowloon



FEATURED RESTAURANTS

- | | | | |
|---------------------------|-----------------------|------------------|------------------------|
| 1 Islam Food | 4 Eastar Restaurant | 7 Hamataki | 10 Sanwa Jo |
| 2 Lok Hau Fook Restaurant | 5 Golden Hall Dessert | 8 Ho Kee Dessert | 11 Tso Choi Restaurant |
| 3 Thonglor | 6 Golden Thai BBQ | 9 Pavia | 12 YOI Coffee & Bakery |

KOWLOON

KWUN TONG

LOOK UP TO DISCOVER HIDDEN CULINARY DELIGHTS

From the rough outlook of industrial complexes lined up along Kwun Tong's streets and alleys, one may find it hard to seek out restaurants, let alone great food. The seemingly prosperous district is packed with great restaurants, if one only knows

how to look for them. The strategy is simple — look up. Hidden within commercial towers and industrial buildings are gems that present more than fast-casual cafes, but also some of the most creative executions of Chinese cuisine.



As the motivational force behind Chinesology, the restaurant's Culinary Director Saito Chau is no stranger to innovation. Chau is constantly searching for new ways to reinvent Chinese cuisine. "There is no best, only better," he says. Chau sees many restaurants in Kwun Tong striving for new ways to present traditional repertoires — with many surprising creations emerging in the process.

At Kwok Yin, Shanghainese and Huaiyang cuisine classics are recreated using luxury ingredients like black truffle and Wagyu beef. At Spicy Crab, freshly caught shellfish is cooked a la minute, and in myriad creative means. Similarly, A Club polishes Chiu Chow



cuisine in its finest details — the spice marinade, traditional desserts and warming casseroles that transport hungry guests back to the region.

Kwun Tong reveals its culinary soul beyond industrial facades, where exclusive upstairs restaurants showcase creativity and tradition. Chefs like Chau reinvent Cantonese classics with bold aesthetics, while venues like Kwok Yin, Spicy Crab and A Club fuse regional techniques with luxury ingredients. These hidden gems prove the district's warm heart for innovative, gourmet dining.

“THERE IS NO BEST,
ONLY BETTER.”

With nearly three decades of experience in Chinese cuisine, Chef Saito Chau has embraced the philosophy of continuous learning and fearless innovation, dedicating himself to creating “glamorous Chinese cuisine” that pushes the boundaries of tradition. He constantly explores the limitless potential of Chinese cuisine, artfully infusing classic dishes with contemporary touches and delightful surprises, as a creative tribute to the richness and heritage of Chinese culinary culture.

Culinary Director, Chinesology

Chau Sai-to



Chef Li Ying-ki brings over 30 years of experience from East Ocean Restaurant and Mission Hills Golf Club. Joining Langham Place (now Cordis Hong Kong), he became Executive Sous Chef, Chinese Banquet in 2018. His 13-year Michelin record and mentoring of rising chefs highlight his acclaimed career.

Executive Sous Chef, Chinese Banquet, Cordis Hong Kong

Li Ying-ki

A CLUB

1

This laid-back Chinese restaurant sources the freshest ocean catches and produce, preparing them in must-try dishes with artistic presentation. Designed to host private parties and large gatherings, the interiors are grand and elegant. A Club specialises in *dim sum* during lunch service, but Chiu Chow fare is the main event at dinner, with signature dishes including marinated goose slices, goose liver and pork neck. Guests can enjoy stir-fries and claypot dishes for sharing, as well as classics such as bamboo charcoal crispy tofu, shrimp balls with mango sauce and mixed noodles with house special sauce. Save room for Chiu Chow desserts, with a duo presented – deep-fried taro tossed with sugar and taro puree with candied ginkgo nuts.

📍 1/F, Dorsett Kwun Tong, 84 Hung To Road, Kwun Tong, Kowloon

☎ +852 9091 5788

🌐 www.dorsethotels.com/dorsett-kwun-tong/dining/a-club.html



KWOK YIN

2

One of Kwun Tong's best-kept secrets is up in the towers. Kwok Yin's discreet location is key to its success as a private restaurant, away from mainstream clientele and major buzz on social media. Instead, the spacious dining establishment houses luxurious executions of Shanghainese and Huaiyang cuisines, from classic dishes to seasonal, more exclusive gourmet courses for larger parties. Guests can choose from a selection of set menus, each showcasing a diverse range of flavours in the 'Blessing' appetiser platter, followed by signature dishes such as the

crab roe rice curry, gold leaf black truffle Wagyu box, braised sea cucumber with green onions and venison tendon, warming thick soup chicken braised noodles, and yellow soup fish maw – all highly recommended by returning guests. Kwok Yin has limited seating with high-privacy dining quarters, and advance reservations are essential.

📍 15/F, 93WYS, 93 Wai Yip Street, Kwun Tong, Kowloon
☎ +852 6229 3327



SPICY CRAB



3

A seafood feast is best enjoyed at restaurants with a celebrated reputation for fine seafood, from choices to execution. Kwun Tong's Spicy Crab captivates seafood lovers with an abundance of dishes, including a wide variety of shellfish and ocean fish, notably crabs prepared in myriad ways. For an exciting experience, the Typhoon Shelter Crab pairs meaty crab with a mountain of golden garlic and chillies, while the steamed crab with Huadiao wine and egg whites

preserves the shellfish's essence, elevating the velvety steamed egg whites with extra umami. Braised lobster with supreme stock is one of the restaurant's most popular dishes, alongside fine *dim sum* such as steamed shrimp dumplings and *siu mai*, available during lunch.



1/F, Telecom Digital Tower, 58 Tsun Yip Street,
Kwun Tong, Kowloon



+852 3615 1107



4 BIG BROTHER BIU'S SEAFOOD RESTAURANT

For over 40 years, Big Brother Biu's Seafood Restaurant has drawn loyal fans with its rustic charm, mosaic floors and display of accolades. A favourite among locals and celebrities, it's best enjoyed family-style over cold beers. Signatures include snake soup, baked oysters in port wine, garlic steamed razor clams, deep-fried milk custard and salt-and-pepper mantis shrimps – dishes that define its timeless Hong Kong flavour.


 6/F, 4P & 4Q Yee On Street, Kwun Tong, Kowloon


 +852 2345 3855



5 CHEUNG KUNG CHI

Cheung Kung Chi proves that great word-of-mouth builds loyal fans. Tucked away in Kwun Tong, it impresses with elegant interiors and standout Chinese dishes. Favourites include barbecue pork, braised beef ribs, and seafood such as deep-fried prawns, marble goby in a copper pot and sake-marinated chilled abalone. With private dining rooms, it's ideal for both business and celebratory gatherings.

 3/F, Telecom Digital Tower, 58 Tsun Yip Street, Kwun Tong, Kowloon

 +852 8118 2299



6 D.H.K. SEAFOOD RESTAURANT

D.H.K. brings refined Cantonese dining to Kwun Tong, featuring elegant chandeliers, carpeted interiors and spacious tables. Known for precise execution, it's loved for cold marinated abalone, roasted goose with dried tangerine peel, and creative *dim sum*. Highlights include *xiao long bao* with rich broth, shrimp dumplings, pear-shaped fried pork dumplings, and fresh rice rolls – all offered alongside some of the area's best-value lunch sets.

 2/F, Yen Sheng Centre, 64 Hoi Yuen Road, Kwun Tong, Kowloon

 +852 2687 0868



7 HEYDAY CUISINE

HeyDay Cuisine is a popular Cantonese restaurant and banquet venue with several outlets across Hong Kong. The 'big brother' *char siu* is a winner. However, the Kwun Tong branch is especially loved for its early *dim sum* service at 7:30am. Known for quality ingredients and affordable luxury, its must-tries include barbecue pork buns, cheung fun, baked pork buns, custard cake and flaky radish pastries — favourites that keep diners coming back.

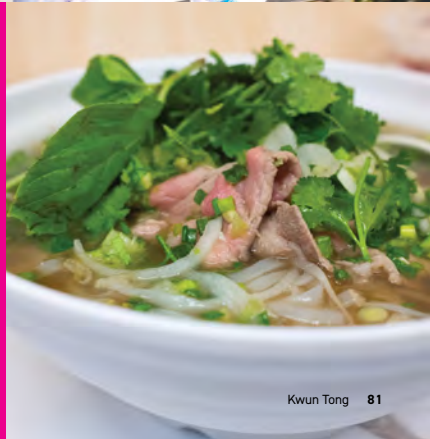
📍 8/F, Crocodile Center, 79 Hoi Yuen Road, Kwun Tong, Kowloon
☎ +852 9317 2888



8 HO XUAN HUONG

This family-run Vietnamese gem in Kwun Tong delights with authentic flavours rarely found in the area. Highlights include a mixed snack platter with sausage, rice rolls, pork chops and spring rolls, as well as the raw beef pho, and the *banh mi* with liver pate and pickled radish. The standout seafood noodle soup with crab features a rich, umami broth and creamy crab coral — a comforting taste of Vietnam in a cosy setting.

📍 Shops F, G, Wing Ying Building, 257-269 Kwun Tong Road, Kwun Tong, Kowloon
☎ +852 3487 5545





9 IMPERIAL

Imperial, a private kitchen in Kwun Tong, reimagines the grandeur of traditional Chinese cuisine with refined homestyle Cantonese dishes. Signatures include black pork *char siu*, typhoon shelter crab, and crispy squab and steamed chicken stuffed with shrimp mousse, showcasing expert technique. Guests can also choose various lobster preparations. Combining elegance with warmth, Imperial is ideal for intimate gatherings and sharing-style dining.

📍 Room F, 12/F, King Win Factory Building, 65-67 King Yip Street
Kwun Tong, Kowloon

☎ +852 9222 8210



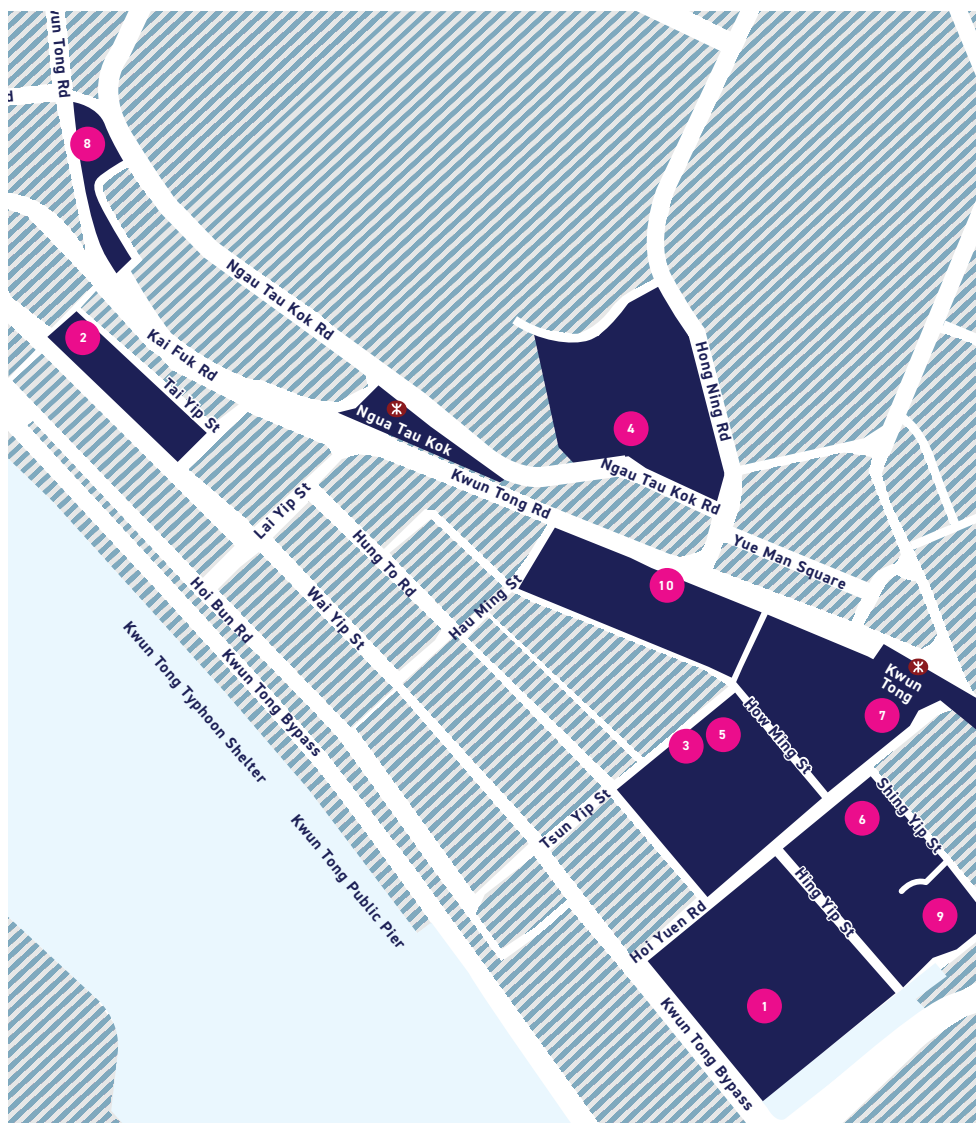
10 LUNG DIM SUM

Lung Dim Sum revitalises the art of *dim sum* while preserving Cantonese tradition. Its creative menu reimagines classics with flavours like Tom Yum pork, black garlic scallop, Russian borscht and kimchi *siu mai*. Other playful twists include sole fillet *cheung fun* with Sichuan sauce, eel-wrapped lotus rice and sponge cake with pork floss — proof that *dim sum* can stay timeless, inventive and delightfully fun.

📍 Shop 4, 1/F, Eastcore, 398-402 Kwun Tong Road,
Kwun Tong, Kowloon

☎ +852 2390 0166





FEATURED RESTAURANTS

- | | | | |
|--------------|--|------------------|-----------------|
| 1 A Club | 4 Big Brother Blu's Seafood Restaurant | 7 HeyDay Cuisine | 10 Lung Dim Sum |
| 2 Kwok Yin | 5 Cheung Kung Chi | 8 Ho Xuan Huang | |
| 3 Spicy Crab | 6 D.H.K. Seafood Restaurant | 9 Imperial | |

SHAM SHUI PO

WHERE PASSION FUELS HERITAGE AND INNOVATION

Sham Shui Po is a living canvas of Hong Kong's creative spirit, where textile warehouses, fabric stalls and craft supplies turn the streets into a constant treasure hunt. Independent cafes and vibrant eateries sit beside long-standing shops, reflecting a neighbourhood powered by both heritage and fresh ideas. Here, food, fashion and design come together in endlessly inventive ways, inviting visitors to explore, create and taste something new at every turn.

Chef Lau Ping-lui of Tin Lung Heen, The Ritz-Carlton, Hong Kong knows about passion, as he channelled his over four decades experience to mentor his young chefs on his secret to success. It's all in the passion and refusing to take shortcuts.

Similarly, Chef Chan Kwok-keung, Senior Consultant at Kwok Yin, never gives up on learning as a chef. His quest and appetite for knowledge allows him to build his integrity as an authority chef figure.

Such is the way of the humble noodle house like Lau Sum Kee Noodle, where the tradition of making bamboo pole-pressed noodles continues today. Adding the weight of an adult noodle maker to press the noodle dough, while allowing experience to take over on applying just enough force to create the perfect texture on noodles, involves both skill and passion.

His success story is every bit as similar to the popularity of *dai pai dongs* such as Oi Man Sang,





which are preserving the techniques of the wok through the combined disciplines of science and art. Consistent practising perfects these skills, shown through a whiff of *wok hei* (breath of the wok) and the caramelisation of ingredients served piping hot — crispy edges on stir-fried potato with beef, or the crisp green chives with tender dried seafood in the Stir-Fry King, all familiar yet tough to perfect.

In the same instance, the appetite to keep consistency maintains the popularity of *cha chaan tengs* like Gold Garden Cafe, where noodles with beef satay continue to be a local favourite, or the best egg tart in the city sold out in every batch straight out of the oven, fast into the mouths of many with growing sense of satisfaction and appreciation. Don't miss nearby gems like UMAI, Kam Ho, Hing Fat Noodle House, Greater China Club and Kung Wo Beancurd Factory for even more authentic Sham Shui Po flavours.

These passionate chefs are pushing forward and keeping good food traditions alive, and that alone has built Sham Shui Po's authentic spirit.



“I STAYED TRUE TO MY PASSION FOR CHINESE CUISINE AND INGREDIENT DEVELOPMENT, CONSTANTLY INNOVATING AND IMPROVING FOOD QUALITY.”

Celebrated as one of the most well-known hospitality industry veterans in Hong Kong, Chef Chan Kwok-keung began his career in Shanghaiese cuisine before he furthered his prowess, mastering China's regional repertoires from Guangdong, Beijing, Sichuan and Huaiyang. Chef Chan would present his contemporary takes on dishes while keeping traditions to their core.

As a graduate at the Chinese Culinary Institute Master Chef Programme Series, Chef Chan is also the Executive Director of the World Master Chefs Association for Cantonese Cuisine (Hong Kong Chapter) and the Vice-chairman for the China Cuisine Association. In 2018, he also founded the Hong Kong International Culinary Association.

Senior Consultant, Kwok Yin

Chan Kwok-keung



Born in Macao, Chef Chan Wai-teng began his culinary journey at 14, rising through *cha chaan tengs*, *dai pai dongs*, five-star hotels and Michelin-starred restaurants. Dedicated to training and competitions, he became an Executive Chef in Hong Kong in 2015.

Executive Chef, Greater China Club

Chan Wai-teng

“TIMES HAVE CHANGED
FOR CULINARY TRAINING
FOR YOUNGER
GENERATION CHEFS.
BEING HARDWORKING
AND TRUE PASSION TO
TRAIN WITHOUT TAKING
SHORT CUTS ARE TWO
CRUCIAL STEPS TO THE
ROAD OF SUCCESS.”

Chef Lau Ping-lui, a Guangzhou native with over 40 years of experience in Beijing, Shanghai, Guangzhou, Dubai and the UK, moved to Hong Kong at 14 to work in a Cantonese restaurant. As chef of Tin Lung Heen, he blends traditional techniques with creative, contemporary presentations.

Chef, Tin Lung Heen, The Ritz-Carlton, Hong Kong

Lau Ping-lui



Chef Ng Wai-kwok joined The Hong Kong Jockey Club in 1997 and became second-in-command in the kitchen. A 2011 HOFEX gold award winner, he later joined Hopewell Hotel's opening team as Hopewell Inn's Executive Chef, managing menu development and daily operations.

Former Executive Chinese Chef

Ng Wai-kwok



GOLD GARDEN CAFE



1

Arguably one of the most well-known *cha chaan tengs* in Sham Shui Po, Gold Garden Cafe is a wonderful eatery that makes one of the best egg tarts in the city — flaky and buttery, with hundreds of layers of ethereal pastry holding a softly set sweet custard. Guests often cannot resist enjoying just one egg tart from Gold Garden Cafe. With high turnover for each table, waiting times can vary throughout the day. Besides egg tarts and the quintessential milk tea, noodles with beef and satay sauce is also an amazing interpretation of East meets West.

📍 G/F, 314 Castle Peak Road, Cheung Sha Wan, Kowloon
☎ +852 2725 6386

LAU SUM KEE NOODLE

2

The best way to understand noodle culture in Hong Kong is to visit noodle houses such as Lau Sum Kee Noodle. A staple in Sham Shui Po, this Kweilin Street establishment has been instrumental in shaping the culture and fuelling the local passion for noodles, either in soups or stir-fried, topped with a generous portion of toasted shrimp roe. *Wantons* are top-notch with an even ratio of pork and shrimp.

For extra umami, the stirred noodles with braised shiitake mushrooms and shrimp roe are a bestseller at Lau Sum Kee Noodle, featuring the shop's signature bamboo pole-pressed noodles. Seasonal vegetables topped with shrimp roe offer a taste of the ocean paired with crisp greens cooked to perfection. Don't miss the complimentary pickled daikon radish as a palate cleanser and extra texture as a snack while you enjoy the al dente duck egg noodles.

📍 G/F, 48 Kweilin Street, Sham Shui Po, Kowloon

☎️ +852 2386 3533



OI MAN SANG

3

After night falls, Oi Man Sang is full of regulars — a testament to its enduring popularity. The restaurant offers an elevated and quintessential *dai pai dong* experience, with a live cooking station by the street side, stove blazing while cooks toss ingredients in the hot wok and quickly stir-fry vegetables, meat, and seafood. Both the typhoon shelter crab and the stir-fried beef and potatoes with black pepper sauce remain favourites at Oi Man Sang. Salt and pepper Bombay duck is a perfect accompaniment with bottles of ice-cold beer. The 'Stir-Fry King' is the must-order dish showcasing garlic chives, and a mix of fresh and dried seafood together. Oi Man Sang is the perfect place to order Chinese dishes with a great atmosphere and with live cooking demonstrations.

📍 Shop B-C, G/F, 1 Shek Kip Mei Street, Sham Shui Po, Kowloon

☎️ +852 2393 9315





4 GREATER CHINA CLUB

Food lovers rejoice over Greater China Club's modernised Cantonese cuisine, highlighting innovative forms of dumplings and pastries for lunch, while larger dishes rooted in diminished recipes strike a true balance of vintage and novelty in flavours. Greater China Club is home to a few signature dishes, including the classic Yunnan Guo Qiao rice noodles and chilled silky fowl in Sichuan style. The restaurant also features a special section of its expansive space dedicated to exclusive and creative hot pot offerings.

📍 Shop A, 10/F, D2 Place ONE, 9 Cheung Yee Street, Lai Chi Kok, Kowloon
 ☎️ +852 2743 8055 🌐 www.greaterchinaclub.com



5 HING FAT NOODLE HOUSE

While wonton noodles reign supreme in Hong Kong, for a taste of a local favourite, the pork chop noodle soup at Hing Fat Noodle House is the stuff of legends in the neighbourhood, where the noodles are topped with broth and a dash of pickled vegetables to enhance the flavour combination all in one bowl. The pork chops are golden brown, thin but crispy and juicy, making for a great match with soupy noodles at this affordable eatery. The pork liver noodles are underrated and well worth a try too.

📍 G/F, 337 Po On Road, Cheung Sha Wan, Kowloon
 ☎️ +852 6140 8345





6 KAM HO

The evening is the perfect time to indulge in good food, and Kam Ho comes highly recommended by locals, praised for its *dai pai dong*-style laid back ambience and well-portioned dishes best shared with friends. Between the popular braised pork ribs, claypot casseroles and notable stir-fried dishes, guests can always count on fine execution in chicken — from deep fried and tossed with chilli in Sichuan style, or simmered in broth with *bok choy*, or steamed and topped with ginger and spring onions; the possibilities are endless. Seafood prices may vary, and Kam Ho features a special section of the menu dedicated to salt-and-pepper dishes too.

 G/F, 17 Castle Peak Road, Sham Shui Po, Kowloon
 +852 2725 6806



7 KUNG WO BEANCURD FACTORY



Celebrating everything soy-related is Kung Wo Beancurd Factory. This local tofu shop doubles as a production facility for tofu and a myriad of soy products, as well as an eatery that houses one of the city's smoothest sweet tofu puddings. Besides tofu desserts, Kung Wo's pan-fried stuffed tofu is also a perfect snack, best enjoyed with a glass of refreshing iced soy milk.

 G/F, 118 Pei Ho Street, Sham Shui Po, Kowloon
 +852 2386 6871



8 LOOP KULTURE

Coffee culture has evolved from a trend to permanent fixture in Hong Kong, as young proprietors turn to the popular beverage and a relaxing lifestyle, transforming it from hobby to profession. Loop Kulture takes the humble independent cafe one step further, into a restaurant with Western-inspired food offerings that are as inviting as its beverage options. Notable offerings include healthy *acai* bowls, avocado and fig toast, cauliflower puree with smoked salmon and sourdough, and sumptuous pasta options such as classic carbonara with rigatoni and squid ink linguine with white clams and salmon roe. Loop Kulture also offers a non-coffee beverage selection that includes teas, milkshakes and refreshing fruit sodas.

 G/F, 90 Apliu Street, Sham Shui Po, Kowloon
 +852 2702 1713



9 UMAI

Hong Kong's close proximity to Japan fuels the locals' passion for the fascinating culture, from art to interior design and cuisine. Stepping into UMAI transports one into an authentic *izakaya* setting — wooden screen doors, lanterns and *noren* curtains on display with furnishings to match. Named after the Japanese word for 'umami', this contemporary *izakaya* within the creativity-driven D2 Place showcases enticing nibbles such as monk fish liver, crab miso on shell, and egg rolls with river eel, as well as sushi platters, the restaurant's best-selling sea urchin monaka cake, and a wide range of charcoal-grilled skewers. Experience a taste of Japan, creatively reinvented here in Hong Kong.

📍 Shop G02, G/F, D2 Place ONE, 9 Cheung Yee Street, Lai Chi Kok, Kowloon
☎️ +852 2743 8011 🌐 www.umi.hk

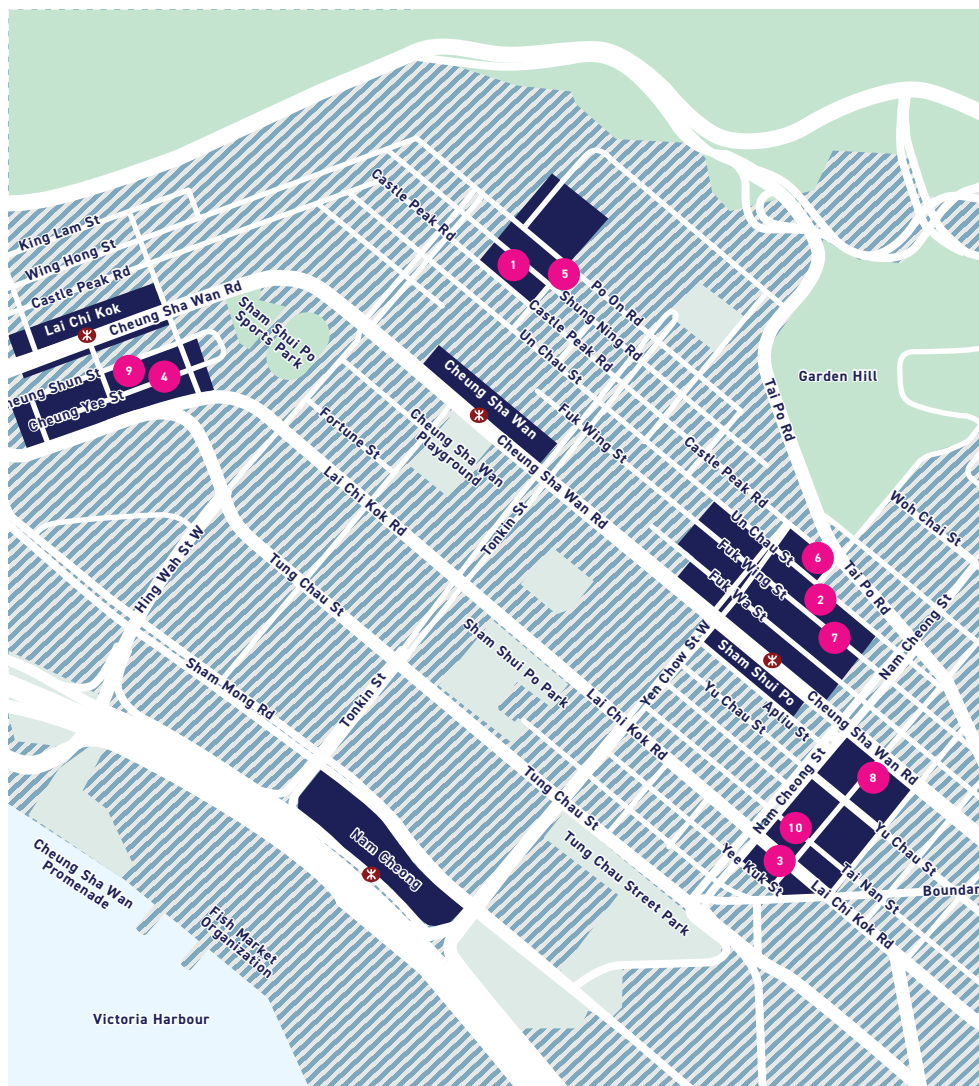


10 YUDEI*

Yudei, a vegetarian cafe, invites guests into a stylish and relaxing exploration of the many possibilities healthy eating can bring. With its Japanese interior and tatami-lined space, the two-storied cafe presents a tranquil environment where healing begins, mentally and physically, filling curious appetites with offerings such as local chickpea *tempeh* with avocado tartar, and organic black sesame noodles with homemade sauce, among many delightful noodle dishes. Online reservations are required for workshops on healing, including sound baths and meditation sessions in the activity space on the upper floor.

📍 G/F, 198 Tai Nan Street, Sham Shui Po, Kowloon
☎️ +852 6114 9315





FEATURED RESTAURANTS

- | | | | |
|----------------------|-------------------------|----------------------------|----------|
| 1 Gold Garden Cafe | 4 Greater China Club | 7 Kung Wo Beancurd Factory | 10 Yudei |
| 2 Lau Sum Kee Noodle | 5 Hing Fat Noodle House | 8 Loop Culture | |
| 3 Oi Man Sang | 6 Kam Ho | 9 UMAI | |

KOWLOON

WONG TAI SIN

ROOTED IN LION ROCK

Nestled beneath Lion Rock, Wong Tai Sin emerged from humble public housing to a vibrant culinary hub, shaped by resilience and resourcefulness. Families from Southern China and Southeast Asia transformed simple ingredients into rich flavours, creating

the 'Lion Rock spirit' that continues to define the district's food scene. This spirit is kept alive by local chefs who turn everyday cravings into memorable dishes, reflecting Wong Tai Sin's rich heritage and community soul.



Executive Chef Kit Yau Kit-piu of Kowloon Shangri-La, Hong Kong embodies this ethos: "I got into hotel kitchens by a stroke of luck, then realised how little I knew," he says. "So I went back to school – VTC and the Chinese Culinary Institute in Pokfulam – working by day and studying by night, for more than 10 years." Executive Chef Ip Sai-cheong of The Hua Restaurant adds, "My goal is to share what I've learned and spark fresh interest in Chinese cuisine – constantly creating fresh techniques and pairings to reveal its true essence."

Chui Wo Lee is a rare 24-hour cooked food stall providing *dim sum* and wok-fried favourites; Dragons' Den offers comforting Cantonese classics; and Chan Yee Hing Restaurant serves bold Chiu Chow sharing dishes. Long-time favourites such as King of Soybeans, Ying Kee Wonton Noodles and Cheering Noodle & Congee add layers of traditional noodles, congee and snacks.

In Wong Tai Sin, food, faith and daily life weave a tapestry of tastes and traditions. Whatever you crave, the district delivers – through its chefs, its restaurants and the Lion Rock spirit that unites them.



**“MY GOAL IS SHARING
WHAT I’VE LEARNED,
SPARKING INTEREST,
AND CREATING FRESH
TECHNIQUES AND
PAIRINGS FOR CHINESE
CUISINE.”**

With 25 years’ experience in the industry, Chef Ip Sai-cheong has worked at renowned establishments such as Pak Loh Chiu Chow Restaurant and Luk Yu Tea House. A Chinese Culinary Institute Master Class graduate and multi-award-winning competition chef, he is known for inventive modern dishes, frequent TV appearances and active involvement in charity work.

Executive Chef, The Hua Restaurant
Ip Sai-cheong



**“I WORKED BY DAY AND
STUDIED AT NIGHT FOR
MORE THAN 10 YEARS
TO TRULY LEARN ABOUT
COOKING.”**

Chef Kit Yau Kit-piu has spent 30 years in professional kitchens, rising from apprentice in 1995 to Executive Chef at Kowloon Shangri-La, Hong Kong. A decorated competition chef and recognised ‘Cantonese Culinary Master’ by the World Culinary Master Association, he continually upgrades his skills, blending solid traditional training with Chinese-Western fusion and modern techniques to create refined, memorable dishes.

Executive Chef, Kowloon Shangri-La, Hong Kong
Kit Yau Kit-piu



CHAN YEE HING RESTAURANT

1

With more than 50 years of history, Chan Yee Hing is a classic Chiu Chow *da lang* eatery, a relaxed, no-frills spot for late-night drinks with shared plates. It began as a family pushcart selling beef offal noodles in the 1950s before moving from Tung Tau Estate to San Po Kong, where it is now a neighbourhood staple. Signatures include chilled Chiu Chow crab, marinated goose, crisp oyster cake and marinated seafood such as blood cockles, lightly blanched then soaked in soy and fish sauce. Regulars also come for fatty goose intestines with goose foie gras, satay beef with kailan, honey pepper Angus cubes and *lok tong chin* (peanut and sesame rice bites).

📍 G/F, 40 Shung Ling Street, San Po Kong, Kowloon

☎️ +852 2321 5398

🌐 www.chanyeehinghk.com



CHUI WO LEE



2

Chui Wo Lee in Wong Tai Sin is a classic *dai pai dong* and one of Hong Kong's last remaining estate cooked food stalls, buzzing around the clock. Open 24 hours, it starts steaming more than 40 kinds of Hong Kong-style *dim sum* from 2:30am, with congee, *cheung fun* and other breakfast favourites from 5am. As the day goes on, the focus shifts to punchy wok-fried dishes, soy-braised specialities and *cha chaan teng* comfort food. Must-orders include the signature stir-fry with green beans, squid, dried shrimp and cashews, and the crispy-skinned braised baby pigeon.

📍 Shop 2, Cooked Food Stall, Ching Tak Street,
Wong Tai Sin, Kowloon

☎️ +852 2323 1703

DRAGONS' DEN



3

Tucked inside a shopping mall at the foot of Lion Rock, Dragons' Den channels old Hong Kong with hand-painted dragon murals, bamboo lampshades and retro thermos flasks that evoke a bygone era. The kitchen focuses on nostalgic Cantonese cooking, from *wok hei*-packed stir-fries and bubbling claypot dishes to live seafood. Signatures include pear-wood-smoked, dry-aged squab with shatteringly crisp skin and juicy flesh, and a rarely seen baked egg omelette with fish tripe. A popular *dim sum* lunch and several pre-order barbecue and seafood specials round out this 2025 Michelin-selected taste of classic Hong Kong.

📍 Shop S02, 2/F, Tin Ma Court Shopping Centre,
55 Chuk Yuen Road, Wong Tai Sin, Kowloon

☎ +852 6315 7300





4 CHEERING NOODLE & CONGEE

Cheering Noodle & Congee is a veteran local eatery with several branches across the city. Do not be misled by the simple 'congee and noodles' billing: the hand-written wall menu also covers a wide range of snacks, stir-fries and claypot dishes. It is a good place to experience everyday Hong Kong comfort food at honest prices. Must-tries include ginger-spring onion grass carp skin, claypot dried oyster and chicken congee, sweet and sour wontons and deep-fried dace fish balls with clam sauce.

📍 G/F, 90 Shung Ling Street, San Po Kong, Kowloon

☎️ +852 2354 9687



5 HAKKA CUISINE

Hakka Cuisine in Wong Tai Sin's Lions Rise Mall gained citywide attention after Hong Kong and Macao Affairs Office director Xia Baolong dined there in 2024. Adorned with red lanterns and traditional decor, it offers a relaxed yet elegant setting for family meals. Serving freshly made *dim sum* and Cantonese dishes, its highlights include the signature salt-baked chicken and comforting Hakka stuffed tofu.

📍 Shop 16, 1/F, Lions Rise Mall, 8 Muk Lun Street, Wong Tai Sin, Kowloon

☎️ +852 3996 7088

🌐 www.carnivalrg.com/shops.php



6 KING OF SOYBEANS*

Inside San Po Kong's industrial area, Michelin-recommended King of Soybeans is a hidden gem for Shanghaiese snacks. Its signature dishes include savoury soya milk, marinated tofu and *ci fan* (sticky rice rolls). *Ci fan* are made to order with Thai glutinous rice, pickled mustard greens, fried dough sticks and pork floss. The soya milk comes loaded with pickled mustard greens, dried shrimp, spring onion and fried dough.

📍 Shop 9, G/F, New Tech Plaza, 34 Tai Yau Street, San Po Kong, Kowloon

☎️ +852 3188 4920



7 MING KEE NOODLE RESTAURANT

Open from 5am to 2am, Ming Kee Noodle Restaurant is a beloved Wong Tai Sin favourite known for honest flavours and great value. Its signature beef *ho fun* – brisket, offal or tendon over flat noodles – is hearty and satisfying, while wonton noodles, beef balls and cuttlefish balls round out its classic Hong Kong comfort-food appeal.

📍 G/F, Fung Wong New Village, 24-28 Wan Fung Street, Wong Tai Sin, Kowloon

☎️ +852 2351 8079



8 SAM KEE RESTAURANT

With over 30 years of history, Sam Kee Restaurant is a Chiu Chow favourite that evolved from a *da lang* eatery to include Cantonese stir-fries. Its signature preserved vegetable and pork belly claypot, made with slow-braised half-fat pork, captures deep, rich flavours. Other highlights include goose meat, oyster pancake, glutinous rice crab and Huadiao-steamed crab, all enhanced by a master stock simmered weekly for depth and aroma.

📍 G/F, Po King House, 8 Po King Lane, Tsz Wan Shan, Kowloon

☎️ +852 2726 4578





9 WING LAI YUEN SZE CHUEN NOODLES RESTAURANT

Wing Lai Yuen Sze Chuen Noodles Restaurant in Wong Tai Sin is a beloved spot for Sichuan and Shanghaiese dishes at great prices. Its signature dan dan noodles come in a nutty, spicy sauce, while *xiao long bao* and wontons in chilli oil are crowd favourites. The menu also features jellyfish with chicken, deep-fried anchovy and pig knuckle jelly – a comforting mix suited to both solo diners and family gatherings.

📍 G/F, 10-12 Ming Fung Street, Wong Tai Sin, Kowloon
☎ +852 2726 3818 🌐 www.winglaiyuen.com.hk

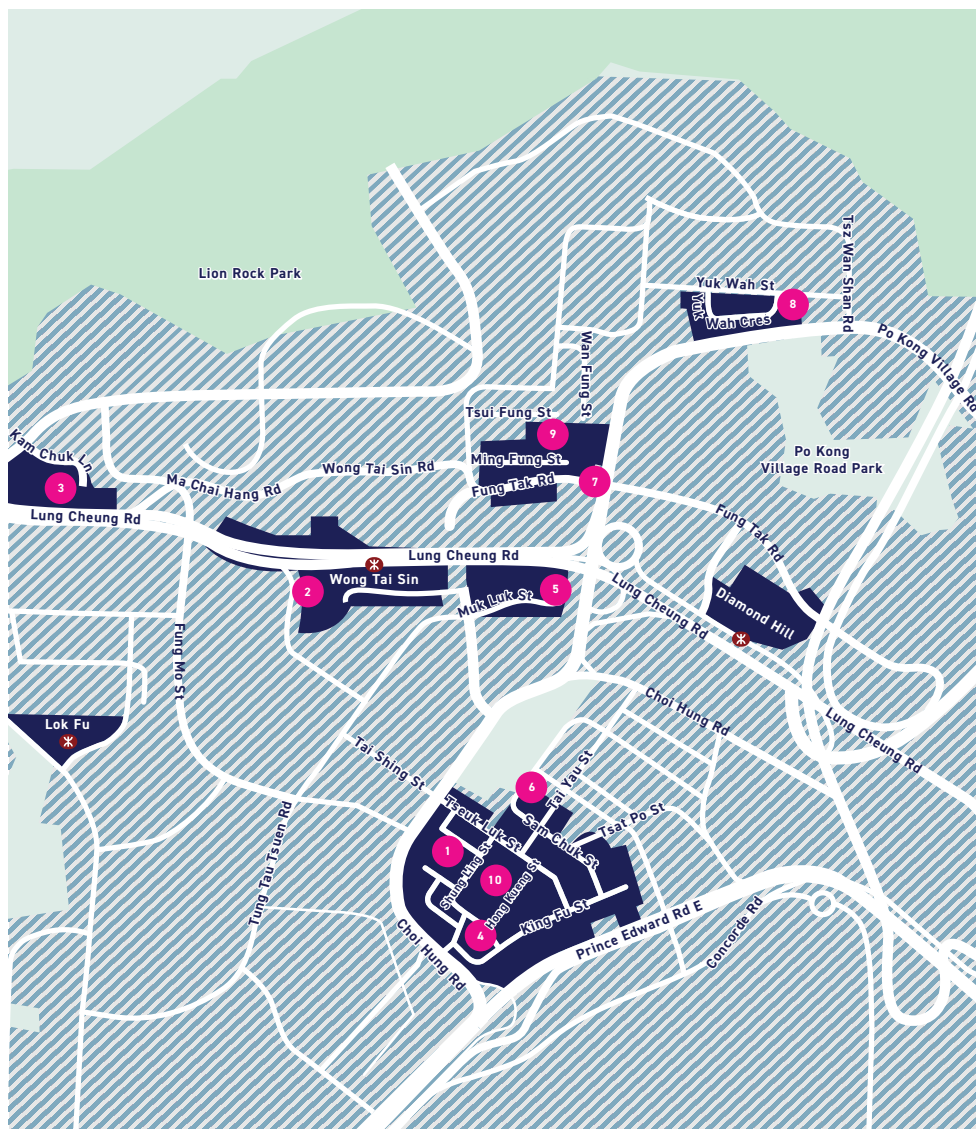


10 YING KEE WONTON NOODLES

Ying Kee in San Po Kong is a long-time neighbourhood favourite known for its 1960s classics: dry tossed noodles and wonton noodles. The tossed noodles, mixed with lard and soy sauce, are aromatic and springy, while the wontons and broth use dried flounder. Belly meat is fried and ground for the dumpling filling, with the rest simmered into a clear, MSG-free broth rich in natural flavour.

📍 Shop 10, G/F, Hong Keung Mansion, 32-34 Hong Keung Street, San Po Kong, Kowloon
☎ +852 2323 9559





FEATURED RESTAURANTS

- | | | | |
|----------------------------|----------------------------|--|----------------------------|
| 1 Chan Yee Hing Restaurant | 4 Cheering Noodle & Congee | 7 Ming Kee Noodle Restaurant | 10 Ying Kee Wonton Noodles |
| 2 Chui Wo Lee | 5 Hakka Cuisine | 8 Sam Kee Restaurant | |
| 3 Dragons' Den | 6 King of Soybeans | 9 Wing Lai Yuen Sze Chuen Noodles Restaurant | |

YAU TSIM MONG

WHERE EVERY STREET TELLS A COLOURFUL STORY

Across the streets of Yau Ma Tei, Tsim Sha Tsui and Mong Kok — the three neighbourhoods that comprise Yau Tsim Mong District — charcoal smoke mingles with the clang of woks and the glow of neon lights, signalling a city in vibrant motion. This is where much of Hong Kong's culinary history was written and continues to evolve, and where deep flavours inspired chefs like Lau Chun-kuen, Executive Chef of Federal Restaurants Group. "My love for sweet and sour sauce

led me to develop many dishes based on that flavour," he says.

Temple Street in Yau Ma Tei became a night-time stage for south China classics such as oyster omelettes, claypot rice dishes and stir-fried noodles, while Mong Kok evolved into a street-food laboratory where vendors continue to offer some of the city's most iconic snacks, including curry fish balls, stinky tofu and egg waffles flipped into paper bags and eaten on the go.



FROM STREET FOOD TO TASTING MENUS

The district's restaurants reflect these same values. Tuber Umberto Bombana at K11 MUSEA is a celebration of seasonal truffles, shifting with the seasons, offering pastas and delicate seafood dishes. A quiet force in Mong Kok's dining scene, Ju Xing Home reimagines Cantonese cuisine in dishes like spicy boiled hand-cut beef, and lobster with pan-fried rice noodles. At Yoru Teppanyaki, guests can watch chefs perform their craft on sizzling iron griddles, serving up seafood, Wagyu beef and fresh seasonal vegetables.

Here, a hawker stall and a Michelin-starred restaurant can sit mere metres apart, both delivering unforgettable meals. That proximity of warm, communal dining brought to a Michelin-starred kitchen is an inspiration that Executive Chinese Chef of Michelin-starred Man Ho Chinese Restaurant, at JW Marriott Hotel Hong Kong Jayson Tang Ka-ho, likely

holds close. "Watching family elders cook showed me the warmth and emotion that food brings," he says. Pulsating with diversity, this district's culinary world is not only about sustenance, but about memory, identity and expression. Executive Chef Shao Tak-lung of MIAN at The Murray, for example, says his regular travels help him to imbue his cooking with such diversity. "The more I travel and meet chefs," he says, "the clearer I see each cuisine's strengths and characteristics."



“MY LOVE FOR SWEET AND SOUR SAUCE LED ME TO DEVELOP MANY DISHES BASED ON THAT FLAVOUR.”

With nearly 50 years' experience, Executive Chef Lau Chun-kuen of Federal Restaurants Group has shaped Yau Ma Tei and Tsim Sha Tsui's culinary scene. Starting in the 1970s, he blends craftsmanship and nostalgia to celebrate timeless Cantonese flavours.

Executive Chef, Federal Restaurants Group

Lau Chun-kuen



“THE MORE I TRAVEL AND MEET CHEFS, THE CLEARER I SEE EACH CUISINE'S STRENGTHS AND CHARACTERISTICS.”

Executive Chef Shao Tak-lung, now leading Mian and Gu Liang Cai under the LUBUDS® Group, has honed his craft across Hong Kong, India, Saudi Arabia, Macao and Singapore. His cooking marries a global perspective with deep local roots, creating a refined yet soulful expression of Chinese flavours.

Executive Chef, MIAN at the Murray, Hong Kong and Gu Liang Cai at Central Market, both under LUBUDS® Group

Shao Tak-lung



"WATCHING FAMILY ELDERS COOK SHOWED ME THE WARMTH AND EMOTION THAT FOOD BRINGS."

Executive Chinese Chef Tang Ka-ho, who grew up in his father's *dai pai dong*, became one of Hong Kong's youngest executive chefs at 29, leading Man Ho Chinese Restaurant. His cuisine reflects creativity, warmth and consistency.

Executive Chinese Chef, JW Marriott Hotel Hong Kong


Jayson Tang Ka-ho



With over 24 years of culinary expertise, Chef Tang Ho-wang brings experience gained throughout a distinguished career — spanning five-star hotels and exclusive private kitchens — to his role as the leader of the Cantonese cuisine team at The Mira Hong Kong's Cuisine Cuisine. Renowned for his elegantly harmonious cooking philosophy, he masterfully balances tradition and innovation, using seasonal ingredients and refined techniques to elevate classic flavours with subtle sophistication rather than overt embellishment. His meticulous approach and deep respect for culinary heritage have earned the enduring trust of discerning guests, making the restaurant a cherished destination for anyone seeking exquisite Cantonese dining.

Chinese Executive Chef, Cuisine Cuisine, The Mira

Edwin Tang Ho-wang



Hong Kong-born Yip Ming-wai, Chinese Sous Chef at Ya Ge at the Mandarin Oriental, Taipei, is a *dim sum* specialist known for precision and flair. She elevates tradition with refined techniques, crafting balanced, detailed dishes that define the Ya Ge's modern Cantonese style.

Chinese Sous Chef, Ya Ge, Mandarin Oriental, Taipei

Yip Ming-wai



JU XING HOME



1

Ju Xing Home is a quiet force in Mong Kok's dining scene, a restaurant that reimagines not just Cantonese cuisine but cuisine from other Mainland Chinese regions. The boiled fish with bean sprouts and hot chilli oil is a standout favourite, while the lobster with fried vermicelli and soup combines crisp textures with a rich, umami-laden broth. The kitchen's approach is confident but unpretentious, flavour-forward, technique-driven and always rooted in tradition.

📍 G/F, 418 Portland Street, Mong Kok, Kowloon

☎ +852 2392 9283

🌐 www.juxinghome.com

TUBER UMBERTO BOMBANA



2

Tuber, by chef Umberto Bombana, is a celebration of seasonal luxury, starring the truffle. The menu shifts with availability, offering truffle-scented pastas to carabinero prawns and delicate seafood dishes. The setting is relaxed but refined, a contrast to Bombana's flagship, 8½ Otto e Mezzo.



Shop 113A, 1/F, K11 MUSEA, Victoria Dockside,
18 Salisbury Road, Tsim Sha Tsui, Kowloon



+852 2133 4743 / +852 9384 0789 (WhatsApp)

YORU TEPPANYAKI



3


Yoru Teppanyaki specialises in premium Japanese grilled cuisine. The intimate counter seating allows diners to watch skilled chefs perform their craft on sizzling iron griddles, transforming premium ingredients into precise, beautifully presented dishes like the smoked tilefish with roasted scales. Fresh seafood, imported Wagyu beef and seasonal vegetables are cooked to order with flair and precision.


📍 G/F, 17-19 Hillwood Road, Tsim Sha Tsui, Kowloon
☎ +852 5331 3978



4 AGATE

Tucked inside M+ museum, Agate is a smart, stylish reprieve for museum-goers and food lovers alike. The concept is simple but thoughtful — comfort food with polish and purpose. Highlights include minced grouper broth, steamed crab with lotus leaves, and chrysanthemum tofu soup with matsutake mushroom. It's a menu built on Asian sensibilities, reimagined through a modern, ingredient-driven lens. The space is casual but refined, ideal for both quick bites and lingering lunches. Agate proves that museum dining can be more than an afterthought — it can be a destination in itself.

 B1/F, M+, 38 Museum Drive, West Kowloon Cultural District, Tsim Sha Tsui, Kowloon

 +852 2656 4108

 www.mplus.org.hk/en/agate



5 ANKÔMA

Ankôma blends French-Japanese cuisine, offering a 10-course tasting menu at the chef's counter and a la carte steakhouse favourites on the terrace. The signature roast three-yellow chicken, served with Hokkaido rice and *vin jaune* sauce, delivers crispy skin and tender meat — a shareable highlight worth pre-ordering. But don't miss the luscious butter-aged lobster tail seared on a lava stone either.

 5/F, Kam Lung Commercial Centre, 2 Hart Avenue, Tsim Sha Tsui, Kowloon


 +852 2981 1688



6 CUISINE CUISINE

Cuisine Cuisine at The Mira Hong Kong delivers refined Cantonese cuisine with a focus on premium fresh ingredients, authentic traditional flavours and diverse dishes in an elegant setting. Signature offerings include the crispy prawns in egg yolk with rose sauce, which demonstrates the restaurant's commitment to local tastes and professional service. The all-day dining venue blends classic techniques with contemporary presentation for memorable meals.

 3/F, The Mira Hong Kong, Mira Place 2, 118-130 Nathan Road, Tsim Sha Tsui, Kowloon

 +852 2315 5222

 www.themirahotel.com/hong-kong/en/dining/cuisine-cuisine



7 DONG LAI SHUN

Dong Lai Shun at The Royal Garden offers authentic Beijing and Huaiyang cuisine, renowned for its Michelin one-star status and signature hotpot featuring paper-thin Inner Mongolian lamb. The menu showcases refined dishes like crab meat with tofu in casserole, braised fish ball with crab paste and salty duck — all prepared with traditional techniques in an elegant setting.

 **B2, The Royal Garden, 69 Mody Road, Tsim Sha Tsui, Kowloon**

 **+852 2733 2020**


 **www.rghk.com.hk/en/dining/dong-lai-shun.php**



8 EAGLE'S GARDEN

Eagle's Garden at Hilton Garden Inn Hong Kong Mongkok offers dependable, everyday Chinese dining. The menu is wide-ranging — from Cantonese stir-fries to deep-fried wontons with sweet and sour sauce — and the setting is comfortable enough for both family meals and business lunches. It's not flashy, but that's the point. Consistency, warmth and generous portions are what keep regulars coming back. For those exploring the area and craving a straightforward, satisfying meal, Eagle's Garden delivers.

 **2/F, Hilton Garden Inn Hong Kong Mongkok, 2 Soy Street, Mong Kok, Kowloon**

 **+852 2201 3661**

 **www.eaglesgarden.com**



9 GEORGE PRIVATE KITCHEN*

Dining at George Private Kitchen is an experience more akin to being invited to a food-obsessed friend's dinner party than a traditional restaurant. The exclusive spot, which requires advance booking, specialises in refined Cantonese cuisine, with standout dishes including Yangzhou-style lion's head meatballs in clear broth — oversized pork spheres that melt on the tongue — and the theatrical crab-stuffed orange, where sweet crab meat is steamed inside a hollowed citrus shell, infusing the seafood with delicate fruit notes. The private kitchen's intimate setting allows for personalised service and detailed explanations of each dish's provenance. The menu changes regularly based on market availability.

 **9/F, Charminghill Centre, 50 Hillwood Road, Tsim Sha Tsui, Kowloon**

 **+852 9094 2362**



10 HOI KING HEEN

Hoi King Heen at InterContinental Grand Stanford Hong Kong is renowned for its refined Cantonese cuisine and tranquil, Siheyuan-inspired setting. The restaurant focuses on premium ingredients and traditional techniques with a modern touch. Its signature dish, steamed spotted grouper with yellow pepper sauce, highlights delicate flavours with elegant presentation. Ideal for business meals, family gatherings or quiet lunches, the restaurant offers a consistently high standard of service and taste. On weekends, it's especially popular for its *dim sum* selection, attracting both hotel guests and visitors from around town. All in all, it remains a standout for sophisticated Cantonese dining in Hong Kong.



B2, InterContinental Grand Stanford Hong Kong, 70 Mody Road, Tsim Sha Tsui, Kowloon



+852 2731 2883



www.hongkong.intercontinental.com/dining/hoi-king-heen



11 HONG KONG OLD RESTAURANT

Hong Kong Old Restaurant serves time-honoured Shanghai and Zhejiang dishes with a distinctly local spin. Think drunken chicken perfumed with Shaoxing wine, or braised pork belly cooked low and slow until fantastically tender. The menu is packed with nostalgic, richly flavoured signatures that evoke memories of family dinners and festive banquets. Red bean pancakes, stir-fried river shrimp and oven smoked baby pigeon round out a menu that feels both familiar and celebratory. In a district full of culinary change, Hong Kong Old Restaurant offers grounded tradition, a place where flavours are preserved with memory and pride.



1/F, Prat Mansions, 26 Prat Avenue, Tsim Sha Tsui, Kowloon



+852 2722 1812



www.hkoldrest.com



12 KING LUNG HEEN

King Lung Heen, located on the fourth floor of the Hong Kong Palace Museum, offers a dining experience as refined as its surroundings. The menu features a balance of classical Cantonese dishes and delicate modern reinterpretations — from *dim sum* to double-boiled soups and intricately plated seafood. The presentation is museum-worthy, with artistic touches that enhance flavours rather than overpower them. With sweeping views of Victoria Harbour and interiors that nod to traditional Chinese aesthetics, this is one of the city's most serene and culturally rich dining destinations.



4/F, Hong Kong Palace Museum, 8 Museum Drive, West Kowloon Cultural District, Tsim Sha Tsui, Kowloon



+852 2788 3939



www.westkowloon.hk/en/restaurants-cafes/king-lung-heen



13 LADIES STREET SIK FAAN CO.

Ladies Street SIK FAAN CO. captures the energy of Mong Kok with food that's bold, boisterous and built for sharing. The menu reads like the greatest hits of Cantonese comfort food: claypot rice, sweet and sour pork with pineapple, mixed intestine platter and kale stir-fried with dried shrimp in a bubbling clay pot. The kitchen doesn't hold back on flavour or fire, every dish arrives hot, fast and full of *wok hei*. While the setting is casual, the cooking is anything but careless. This is streetwise Cantonese done right: generous portions, serious heat and a dining experience that captures the neighbourhood's gritty charm.

📍 Room B, 1/F, Witty Commercial Building, 1A-1L Tung Choi Street, Mong Kok, Kowloon

☎️ +852 2685 1618



14 LION ROCK

Located in the Royal Plaza Hotel, Lion Rock blends panoramic views with polished Cantonese fare. The menu is stacked with updated classics: think double-boiled soups and fresh seasonal vegetables that taste like they were picked that morning. While the setting feels modern, the kitchen staff are grounded in traditional technique, delivering dishes with clarity and restraint. Service is attentive but unpretentious, making Lion Rock ideal for both celebrations and quiet family meals. It's a place where the view wows, while the food quietly impresses — none more so than the sake-marinated abalone from the Chinese *omakase* — it's Cantonese cooking with heart, precision and a sense of place.

📍 3/F, Royal Plaza Hotel, 193 Prince Edward Road West, Mong Kok, Kowloon

☎️ +852 2622 6088

🌐 www.royalplaza.com.hk/dining/lion-rock



15 LO CHIU VIETNAMESE RESTAURANT

Lo Chiu Vietnamese Restaurant is a Jordan staple, where Vietnamese comfort food is cooked with heart and heritage. Since 1978, the kitchen has delivered bowls of pho with bone-deep broth, sizzling beef cubes, beef brisket curry and stewed pork belly that's both tender and rich. The vibe is unfussy, the flavours bold and familiar. There's no fusion here, just well-executed Vietnamese staples that have stood the test of time. Portions are generous and prices are reasonable, making it a favourite for lunch crowds and families alike. Lo Chiu remains a dependable spot for soulful, satisfying Vietnamese fare done the traditional way.


📍 G/F, 25-27 Man Yuen Street, Jordan, Kowloon


☎️ +852 2384 2143



16 MING COURT

Ming Court, located inside Cordis, Hong Kong, brings modern elegance to classic Cantonese cuisine. The restaurant holds a Michelin star for its polished execution and refined flavours. Dishes like the classic crab shell stuffed with breaded and deep-fried fresh crab meat and onion, or aged tangerine peel Wagyu beef cheek reflect a kitchen that values subtlety over showmanship.

 6/F, Cordis, Hong Kong, 555 Shanghai Street, Mong Kok, Kowloon

 +852 3552 3300

 www.cordishotels.com/en/hong-kong/dine/ming-court



17 NANHAI NO. 1

Nanhai No. 1, perched high above Tsim Sha Tsui, with sweeping views of Victoria Harbour, offers a modern take on Cantonese seafood cuisine. The restaurant expertly marries tradition and innovation, with an emphasis on premium, market-fresh ingredients. Its sleek, contemporary decor adds to the upscale yet relaxed dining experience. Perfect for business dinners, romantic evenings or visitors seeking a refined taste of coastal China. Signature dishes include fresh chilled baby abalone with sour garlic sauce, roasted Peking duck and king prawns served in 'bang bang' sauce with fried mantou. The panoramic skyline backdrop makes it a particularly memorable culinary destination.

 30/F, iSQUARE, 63 Nathan Road, Tsim Sha Tsui, Kowloon


 +852 2487 3688


 www.elite-concepts.com/our-concepts/hong-kong/nanhai-no-1



18 PAK LOH CHIU CHOW RESTAURANT

Pak Loh Chiu Chow Restaurant is a stalwart of refined Chiu Chow cooking. The soy-marinated goose platter — tender, aromatic and sliced with precision — anchors a menu of time-tested favourites. Stir-fried chicken with crispy loosesrife, and fried crispy *e-fu* noodles served with sugar and vinegar showcase the kitchen's commitment to precise technique.

 Shop 1028D, 1/F, Water Zone, ELEMENTS, 1 Austin Road West, Tsim Sha Tsui, Kowloon

 +852 3691 9168

 www.buick-hk.com



19 PATH

Path reimagines Chinese cuisine through a global lens. Chef Tony Mok crafts a menu that weaves Cantonese, Southeast Asian and European elements into a cohesive, creative whole. The results surprise and soothe in equal measure — think *chawanmushi* made with XO sauce and caviar. The space is intimate, the service deeply personal. Path is not about fusion for fusion's sake, it's about storytelling through flavours rooted in heritage.

📍 Shop A, 1/F, 68 Kimberley Road, Tsim Sha Tsui, Kowloon
☎️ +852 5275 8881



20 SHANG PALACE

Shang Palace offers a refined take on classic Cantonese flavours, served in one of Hong Kong's most elegant dining rooms. The menu honours tradition while elevating it, exemplified in the wok-fried garoupa fillets stuffed with minced shrimp and assorted onions accompanied with pan-fried prawns. Weekend *dim sum* is also a draw, featuring delicate wrappers and luscious fillings.



📍 Lower Level 1, Kowloon Shangri-La, 64 Mody Road, Tsim Sha Tsui East, Kowloon
☎️ +852 2733 8754
🌐 www.shangri-la.com/hongkong/kowloonshangrila/dining/restaurants/shang-palace





21 SHUN DE KUNG



Shun De Kung is a celebrated restaurant in Jordan specialising in authentic Shunde cuisine with a focus on fresh, high-quality local ingredients. Known for its traditional flavours that offer a genuine taste of the region, the restaurant serves standout dishes such as a mashed mud carp ball with clam sauce, which exemplify its commitment to local regional heritage. The dining experience blends classic techniques with rich, home-style taste, making it a favourite among locals seeking a true Shunde dining experience.

 G/F, 24-26 Wai Ching Street, Jordan, Kowloon
 +852 2332 0603 / +852 2332 8615



22 SPRING MOON

Spring Moon at The Peninsula Hong Kong is a celebrated destination for refined Cantonese cuisine. With an elegant, old-Shanghai-inspired interior, the restaurant offers a sophisticated atmosphere for business dining or special occasions. Renowned for its handcrafted *dim sum* and barbecue pork, Spring Moon also offers its crowd favourite XO sauce – The Peninsula is said to have invented the condiment – and a variety of seasonal delicacies. Each dish is prepared with precision and high-quality ingredients, reflecting its commitment to tradition and excellence. The service is impeccable, making every visit memorable.

 1/F, The Peninsula Hong Kong, 22 Salisbury Road, Tsim Sha Tsui, Kowloon
 +852 2696 6760
 www.peninsula.com/en/hong-kong/hotel-fine-dining/spring-moon-cantonese



23 SUN TUNG LOK CHINESE CUISINE

Sun Tung Lok Chinese Cuisine offers refined Cantonese dining with an emphasis on premium ingredients and traditional cooking methods. Signature dishes include double-boiled superior shark's fin with ham and chicken, braised prime rib of beef with house gravy, roast suckling pig stuffed with minced shrimp, and double-boiled bird's nest with red dates and rock sugar. The elegant setting in FoodLoft, Mira Place 1, complements a menu that honours classic flavours with polished execution.


 Shop 401, 4/F, FoodLoft, Mira Place 1, 132 Nathan Road, Tsim Sha Tsui, Kowloon
 +852 2152 1417  www.suntunglok.com.hk



24 TAI PING KOON RESTAURANT

Tai Ping Koon Restaurant is a Hong Kong legend. Founded in 1860, it's one of the city's oldest eateries, and the place that introduced 'soy-sauce Western' cuisine to generations of locals. Signature dishes like Swiss sauce chicken wings, roasted pigeon and dry-fried beef *ho fun* have remained unchanged for decades. Inside, the dark-wood interiors and white-linen service recall another era. But there's nothing stuffy here — just comfort food with deep roots. Tai Ping Koon may thrive on nostalgia, but its staying power comes from consistency. It's a culinary time capsule that still surprises, proving some flavours never go out of style.

 G/F, 40 Granville Road, Tsim Sha Tsui, Kowloon

 +852 2721 3559

 taipingkoon.com.hk



25 T'ANG COURT

T'ang Court is one of Hong Kong's most decorated Cantonese restaurants, the recipient of three Michelin stars for its precision and polish. The Peking duck is a centrepiece — carved tableside and served in two refined courses. Other signatures include baked stuffed crab shell and stir-fried lobster with onions. The room channels understated luxury with attentive choreographed service that enhances the experience. For those seeking Cantonese excellence at its most meticulous, T'ang Court stands as a gold standard.

 1/F and 2/F, The Langham Hong Kong, 8 Peking Road, Tsim Sha Tsui, Kowloon

 +852 2132 7898

 www.langhamhotels.com/en/the-langham/hong-kong/dine/tang-court



26 THE LEGACY HOUSE

The Legacy House at Rosewood Hong Kong is a tribute to refined Cantonese cuisine and family heritage. With the goal of presenting authentic Guangdong flavours, the kitchen turns out beautifully executed dishes like deep-fried duck with mashed taro and 24-year dried tangerine peel, crispy pigeon and seasonal *dim sum*. The ambience is hushed and elegant, with harbour views and private rooms that elevate the experience. While the decor is modern, the cooking remains rooted in tradition, making it one of the most elegant expressions of heritage dining in the city.

 5/F, Rosewood Hong Kong, 18 Salisbury Road, Tsim Sha Tsui, Kowloon

 +852 3891 8732

 www.rosewoodhotels.com/en/hong-kong/dining/the-legacy-house



27 THE QUEEN

The Queen proves that comfort food can be regal. The Imperial fried rice is a signature — a fluffy rice dish packed with shrimp, scallops and crabmeat. It's a humble dish, elevated through technique and care. The menu leans into nostalgic favourites, from stir-fried greens to braised beef brisket with radish in clear broth, all executed with solid craftsmanship. The vibe is casual and the pricing friendly, but the flavours are deep, familiar and satisfying.

📍 G/F, FWD House 1881 Main Building, 2A Canton Road, Tsim Sha Tsui, Kowloon

☎ +852 3988 0188

🌐 www.lubuds.com/the-queen-tsim-sha-tsui



28 TIN LUNG HEEN

Perched on the 102nd floor of the International Commerce Centre, Tin Lung Heen offers sky-high views and elevated Cantonese cuisine. Signature offerings include double-boiled soups with seasonal ingredients and refined *dim sum*, like *har gow* with whisper-thin skin. The honey-glazed Spanish black pork *char siu* is a crowd favourite.

📍 102/F, The Ritz-Carlton Hong Kong, International Commerce Centre, 1 Austin Road West, West Kowloon, Kowloon

☎ +852 2263 2270

🌐 www.tinlungheen.com





29 TOSCA DI ANGELO

Tosca di Angelo brings the flair of Italian fine dining to The Ritz-Carlton, Hong Kong. Sweeping harbour views set the stage for a menu that balances Mediterranean warmth with high-end polish. Expect handmade pastas, seasonal truffles and signature dishes like paccheri pasta with Sicilian red shrimp, uni risotto and tiramisu with coffee granita and Amedei chocolate.



102/F, The Ritz-Carlton Hong Kong, International Commerce Centre, 1 Austin Road West, West Kowloon, Kowloon



+852 2263 2270



www.toscadiangelo.com



30 TSUI HANG VILLAGE

Tsui Hang Village is a long-standing favourite for traditional Chinese cuisine. Located in the heart of Tsim Sha Tsui, the restaurant is a popular choice for families and business diners alike. Signature dishes highlight refined craftsmanship, most notably the Peking roast duck, which is expertly prepared with a luxurious touch. The elegant setting and attentive service make it ideal for weekday lunches or festive gatherings. Seasonal menus and classic *dim sum* further enrich the experience.



Shop 507, 5/F, FoodLoft, Mira Place 1, 132 Nathan Road, Tsim Sha Tsui, Kowloon



+852 2376 2882



www.miraplace.com.hk/en/shop/tsui-hang-village



31 WAH YUEN CHIU CHOW CUISINE

Wah Yuen Chiu Chow Cuisine is a hidden gem among Chiu Chow restaurants, known for its balance between restraint and richness. The marinated goose is a highlight, paired with soy-soaked tofu and pickled vegetables. Other staples, like raw clams or seafood, showcase Chiu Chow cuisine's lighter, cooler side. The setting is unpretentious but tidy, with a menu that honours tradition without fuss. It's a go-to for families and purists looking for clean, classic Guangdong flavours in a no-nonsense setting.



2/F, Metropole Building, 57 Peking Road, Tsim Sha Tsui, Kowloon



+852 2114 0889



32 YAU WOK HEI

Yau Wok Hei is a modest neighbourhood gem with serious culinary chops. The name refers to the elusive *wok hei*, the smoky energy of the wok, and this kitchen delivers it in spades. Dishes like the almond pig lung soup and red wine-braised oxtail speak to a kitchen that pairs street flavours with refined execution. The Sichuan pepper sea bass arrives sizzling, numbing and aromatic, while the pickled fish soup delivers bold, bracing sourness. For those who believe technique trumps setting, Yau Wok Hei is proof that great food needs only a pan, a flame and passion.

📍 G/F, 41 Tai Tsun Street, Tai Kok Tsui, Kowloon
☎️ +852 6396 8818

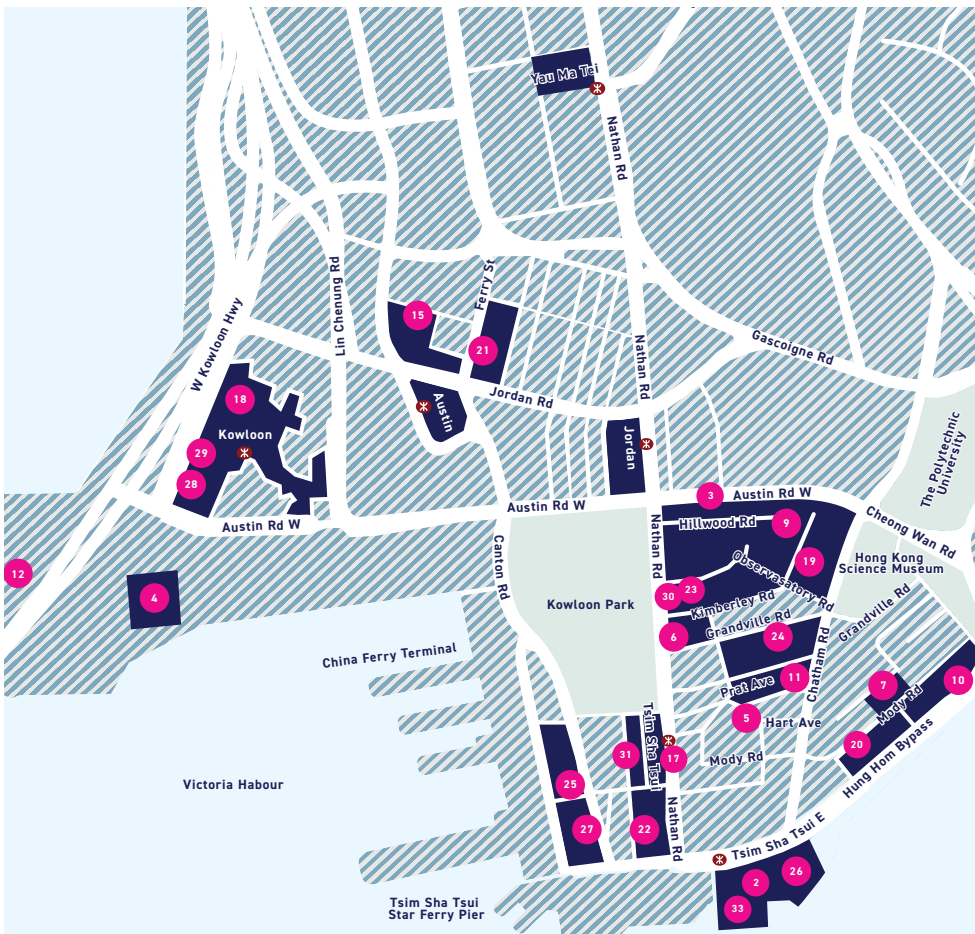


33 YÈ SHANGHAI

Yè Shanghai channels the glamour of 1930s Shanghai into a dining experience that blends nostalgia with refinement. Signature dishes include drunken chicken, deep-fried sweet and sour fish with pine nuts, and stir-fried river shrimp. Seasonal specials like hairy crab draw loyal crowds.

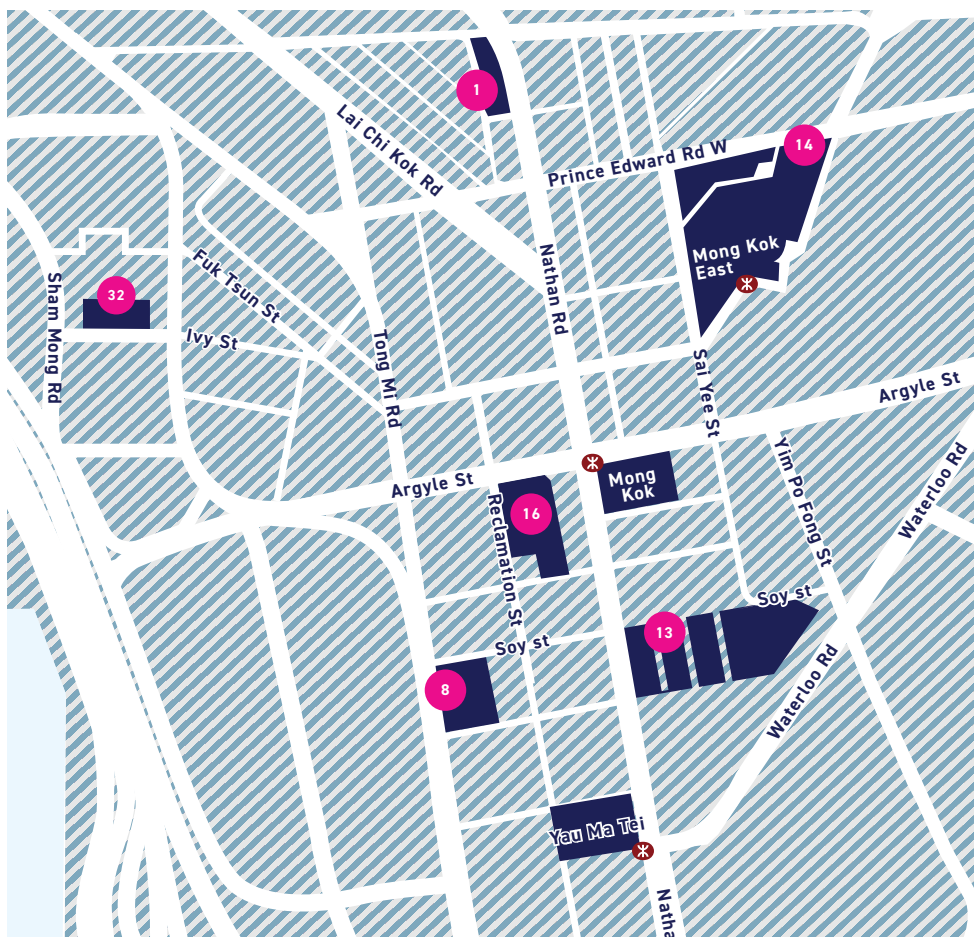
📍 Shop 702, 7/F, K11 MUSEA, Victoria Dockside, 18 Salisbury Road, Tsim Sha Tsui, Kowloon
☎️ +852 2376 3322
🌐 www.elite-concepts.com/our-concepts/kowloon/ye-shanghai





FEATURED RESTAURANTS

- | | | | |
|-------------------------|--------------------------|----------------------------------|---------------------------------|
| 1 Ju Xing Home | 6 Cuisine Cuisine | 11 Hong Kong Old Restaurant | 16 Ming Court |
| 2 Tuber Umberto Bombana | 7 Dong Lai Shun | 12 King Lung Heen | 17 Nanhai No. 1 |
| 3 Yoru Teppanyaki | 8 Eagle's Garden | 13 Ladies Street Sik Fan Co. | 18 Pak Loh Chiu Chow Restaurant |
| 4 Agate | 9 George Private Kitchen | 14 Lion Rock | 19 Path |
| 5 Ankōma | 10 Hoi King Heen | 15 Lo Chiu Vietnamese Restaurant | 20 Shang Palace |



FEATURED RESTAURANTS

- | | | |
|---------------------------------|----------------------|------------------------------|
| 21 Shun De Kung | 26 The Legacy House | 31 Wah Yuen Chiuchow Cuisine |
| 22 Spring Moon | 27 THE QUEEN | 32 Yau Wok Hei |
| 23 Sun Tung Lok Chinese Cuisine | 28 Tin Lung Heen | 33 Yè Shanghai |
| 24 Tai Ping Koon Restaurant | 29 Tosca di Angelo | |
| 25 T'ang Court | 30 Tsui Hang Village | |

ISLANDS

SHAPED BY WIND AND TIDE

On Hong Kong's outlying islands, life moves with the tide rather than the clock. Flavours here take time to develop — shrimp paste from Tai O, salted fish from Cheung Chau, and handmade tofu pudding from Lamma all reflect a culture of patience, thrift and care. From Peng Chau to Tung Chung, the Islands District has long made use of time as part of the recipe, coaxing depth from even the simplest ingredients.

That same steadiness guides the chefs carrying these traditions forward. Chef Chan Chi-wai,

Executive Chinese Sous Chef at AsiaWorld-Expo, channels decades of refined Cantonese technique into his work. "All of this stems from my unwavering love for cooking, and a lifelong commitment to learning, improving and perfecting my craft," he says. Chef Tam Wing-yee represents a new generation redefining Cantonese cuisine: "I hope that one day, when people talk about female Cantonese chefs, the first name that comes to mind is Tam Wing-yee," she says — echoing the quiet persistence behind the slow, meticulous island work of drying, salting and tending harvests.



PATIENCE, FLAVOUR AND THE ISLAND WAY

Carrying on the legacy, Rainbow Seafood Restaurant dishes up fresh catch from sea to table, as it has for more than 40 years. A short ferry ride away, and across the bridge in Tung Chung, JOO Korean Grill & Bar and Dragon Wind offer popular hotspots for dinners with family and friends alike. Cheung Chau Bing Sutt, Yue and Peony Chinese Restaurant round out the landscape with desserts, fine *dim sum* and contemporary Cantonese plates.

Together, these chefs and eateries show that on the islands, flavour matures with time, patience and care. To savour and to exhale is the essence of island dining: unhurried, generous and deeply rooted in a way of life shaped by wind and tide.



“ALL OF THIS STEMS FROM MY UNWAVERING LOVE FOR COOKING, AND A LIFELONG COMMITMENT TO LEARNING, IMPROVING AND PERFECTING MY CRAFT.”

Chef Chan Chi-wai, Executive Chinese Sous Chef at AsiaWorld-Expo and a *Chaine des Rôtisseurs maître rotisseur*, has over 20 years' experience. Known for refined Cantonese technique and banquet expertise, he was *Cook War 2021* runner-up and HKICC 2005 silver medallist.

Executive Chinese Sous Chef, AsiaWorld-Expo

Chan Chi-wai



“I HOPE THAT ONE DAY, WHEN PEOPLE TALK ABOUT FEMALE CANTONESE CHEFS, THE FIRST NAME THAT COMES TO MIND IS TAM WING-YEE.”

Dynamic and passionate, Chef Tam Wing-yee has redefined Cantonese cuisine at Lion Rock since 2017 with innovative omakase menus. A HOFEX Gold Award winner and *Starry Kitchen* feature, she champions creativity, tradition and women's strength in the culinary world.

Assistant Chef, Lion Rock, Royal Plaza Hotel

Tam Wing-yee



Leung Kwong-fai, Head Chef at Chiu Ka Banquet since 2017, is acclaimed for his Chiu Chow cuisine and co-authored a cookbook on vegetarian '*Kung Fu*' cuisine. His award-winning work blends meticulous technique, innovation and deep respect for tradition.

Head Chef, Chiu Ka Banquet

Leung Kwong-fai



DRAGON WIND

1

Dragon Wind offers authentic Cantonese and provincial dishes inspired by the Five Elements culinary philosophy, with recipes seasoned using classic herbs and spices. Signature dishes include stir-fried beef cubes with premium soy sauce and wild mushrooms, sweet and sour chicken and shrimp mousse stuffed in fried dough sticks, and the 'twenty herbs' double-boiled soup.

The menu features both traditional and seasonal specialities presented with refined plating that emphasises rich textures and well-balanced flavours. The breakfast buffet is diverse, offering traditional Chinese and Western items such as *dim sum*, noodles and omelettes, as well as character-themed Mickey-shaped waffles, making it especially appealing for families.

📍 2/F, Disney Explorers Lodge, Hong Kong Disneyland,
Lantau Island, Outlying Islands

☎ +852 3510 2000

🌐 www.hongkongdisneyland.com/dining/disney-explorers-lodge/dragon-wind



JOO KOREAN GRILL & BAR



2

JOO Korean Grill & Bar offers a lively, casual dining experience with a modern twist on traditional Korean flavours. Guests enjoy grilling pork belly and short rib at their tables, alongside dishes like Korean fried chicken, *jjamppong* noodles (spicy seafood noodle soup), hearty stews, Korean barbecue, fried squid, steamed or fried dumplings, and *tteokbokki* (Korean rice cakes with leek and fish cakes). The menu is designed for sharing and the restaurant is known for its warm, convivial atmosphere, making it a popular spot for both family dinners and groups of friends. End the meal with a refreshing shaved ice dessert, a favourite Korean treat.



📍 Shop G29, G/F, Discovery Bay North Plaza, 96 Siena Avenue, Discovery Bay, Lantau Island, Outlying Islands


☎ +852 2234 6118


RAINBOW SEAFOOD RESTAURANT


3

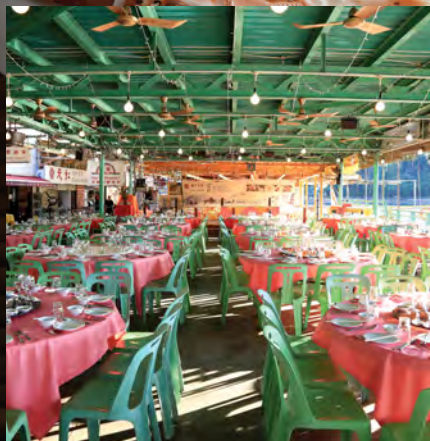
Rainbow Seafood Restaurant, founded in 1984, began as a family-run eatery with only 40 seats. Today it has grown into one of the largest restaurants on Lamma Island, offering 800 seats and a team of more than 60 staff. Known for freshly prepared Cantonese seafood, Rainbow's signature dishes include fried squillas with salt and pepper, giant garoupa, award-winning typhoon shelter crab and extra-spicy king prawns, alongside favourites such as salt-and-pepper squid and baked lobster with cheese.

Seafood is selected straight from the entrance tanks and cooked to order using traditional methods and locally sourced ingredients, reflecting the island's fishing heritage. With its relaxed harbourfront setting, Rainbow remains a beloved destination for authentic Hong Kong seafood dining.

 6/F, 23-27 Sok Kwu Wan First Street, Lamma Island, Outlying Islands

 +852 2982 8100

 www.lammarainbow.net





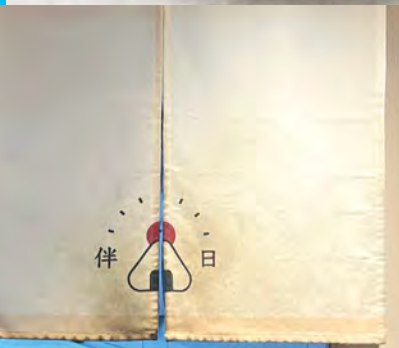
4 ARENA KITCHEN

Arena Kitchen serves a diverse menu of international cuisine made with fresh, quality ingredients. Signature dishes include its special Australian Wagyu beef burger, the twice-cooked Berkridge *Kurobuta* pork chop with garlic breadcrumbs and apple and mushroom sauce, pasta with *ebi* and scallop, and apple and cinnamon crumble with vanilla ice cream. Its organic, wave-inspired interior design has won design awards, reflecting a balance between aesthetic appeal and comfort.

📍 1/F, AsiaWorld-Expo, Hong Kong International Airport, Chek Lap Kok, Outlying Islands

☎ +852 3606 8126

🌐 www.asiaworld-expo.com/en-us/our-services/food-beverage/arena-kitchen



5 BANNICHI

Bannichi is a cosy Japanese eatery specialising in homestyle Japanese set meals that are beautifully presented and thoughtfully prepared. Guests can mix and match rice balls and main dishes such as braised pork belly, or upgrade to flavourful *ochazuke* rice bowls topped with *mentaiko*, salmon or *sakura* shrimp. Popular sides include crispy croquettes, *takoyaki* and freshly made bento boxes ideal for takeaway. The restaurant also features a corner showcasing works by local artists and designers.

📍 G/F, 45 San Hing Street, Cheung Chau, Outlying Islands

☎ +852 2981 3323 / +852 6490 8327 (WhatsApp)





6 CAFÉ BORD DE MER & LOUNGE

Discovery Bay is a serene coastal community on Lantau Island known for its relaxed resort atmosphere and sea views. Open throughout the day for breakfast, lunch and dinner, Café bord de Mer & Lounge is Auberge Discovery Bay Hong Kong's all-day dining spot. Guests can look forward to Western favourites such as chilled seafood or grilled lamb rack, alongside more local delights such as fish maw and chicken with rice noodles in Chinese yellow wine and chicken stock – all enjoyed in a bright seaside setting.

 G/F, Auberge Discovery Bay Hong Kong, 88 Siena Avenue, Discovery Bay, Lantau Island, Outlying Islands


 +852 2295 8299


 www.aubergediscoverybay.com/en-us/dining



7 CHEUNG CHAU BING SUTT

Cheung Chau Bing Sutt brings new life to the classic *bing sutt* tradition – Hong Kong's 1950s-style ice cafes that once served cold drinks and light bites to beat the summer heat. Reimagined with a clean, minimalist charm, this dessert cafe on Cheung Chau blends nostalgic roots with modern flair. Popular favourites include Thai milk tea shaved ice, mango sticky rice and peach gum young coconut milk pudding.

 G/F, 81B Tai San Praya Road, Cheung Chau, Outlying Islands

 +852 2981 2982



8 COME BE RICH RESTAURANT

This no-frills restaurant allows diners to bring seafood from the nearby market for the kitchen to prepare to their liking. In addition to live catch, Come Be Rich Restaurant offers a wide selection of meat and poultry dishes, along with rice and noodle options. Be sure not to miss the crispy fried chicken or the stir-fried chives with dried shrimp and squid.

 G/F, 54 Peng Chau Wing On Street, Peng Chau, Outlying Islands

 +852 9625 9359



9 HING LOK RESTAURANT

Hing Lok Restaurant, on lively Cheung Chau Seafood Street, is a beloved *dai pai dong*-style eatery famous for fresh, affordable seafood and a relaxed harbourfront setting. Squid, shellfish, crab, prawns, lobster and fish can be cooked in a variety of ways: stir-fried, steamed with garlic, deep fried with salt and pepper, drizzled with black bean sauce or fried with ginger and spring onion.

 G/F, 11D Pak She Praya Road, Cheung Chau, Outlying Islands
 +852 2981 9773



10 NUVA

Located on the second floor of AsiaWorld-Expo near Hong Kong International Airport, NUVA offers refined modern Cantonese cuisine by master chefs. Signature dishes include iced sweet and sour pork, baked stuffed crab shell, stewed US Angus beef short rib, sea salt-grilled abalone and honey-glazed *char siu*, with elegant presentation and 180-degree sea views.

 2/F, AsiaWorld-Expo, Hong Kong International Airport, Chek Lap Kok, Outlying Islands
 +852 3606 8818
 www.asiaworld-expo.com/en-us/our-services/food-beverage/nuva/



11 OOLAA TUNG CHUNG

Oolaa Tung Chung is a vibrant Western and international restaurant at Citygate Outlets, offering relaxed all-day dining in the heart of Tung Chung. Its extensive menu features global favourites such as eggs Benedict, sizzling chicken or beef *fajitas*, Wagyu beef burgers and tandoori chicken pizza topped with mint yoghurt and mango chutney. Guests can also enjoy premium steaks, pasta, risotto, fresh salads and wholesome vegan options that cater to every palate.

 Shop G30, G/F, Citygate Outlets, 20 Tat Tung Road, Tung Chung, Lantau Island, Outlying Islands
 +852 2319 2008
 www.oolaa-group.com/restaurants/oolaa-tung-chung



12 PEONY CHINESE RESTAURANT

Peony Chinese Restaurant is the area's upscale Cantonese dining destination. With elegant decor and a spacious, light-filled interior, it offers refined yet modern interpretations of classic Cantonese cuisine. Led by seasoned chefs, the menu highlights fine *dim sum*, barbecued specialties and seasonal dishes prepared with fresh, quality ingredients. Signatures include sliced chilled fresh abalone with *sake* and simmered lobster with glass noodles and lobster broth.

📍 Shop 153A, 1/F, Block C, DB Plaza, Discovery Bay, Lantau Island, Outlying Islands

☎ +852 2215 0833

🌐 www.dbpeony.com



13 TREASURE ISLAND BEACH CLUB RESTAURANT

On South Lantau's Pui O Beach, you will find black-and-gold sand, surfers, campers and Treasure Island Beach Club Restaurant. Open from Friday to Sunday and on public holidays, the beachfront restaurant serves grilled meats, sandwiches and salads with a side of sea views. Try the seafood platter, Beach Club burger and crispy fish and chips while enjoying live music and DJ sets.

📍 Pui O Beach, Lantau Island, Outlying Islands

☎ +852 5236 7013

🌐 www.treasureislandhk.com/tig-restaurant





14 WAN SING DESSERT

Cheung Chau is famous for its mango *mochi* — a chewy, juicy snack beloved by all ages — and there is no better place to find it than at Wan Sing Dessert. Mango features heavily on the menu, with signature items including mango coconut rice roll, a variety of mango smoothies, mango pomelo sago and mango tofu pudding. More traditional iterations of *mochi* are also available, filled with peanut, red bean or custard, or dusted with peanut and sesame powder.

📍 6/F, 5 San Hing Street, Cheung Chau, Outlying Islands

☎ +852 2981 5032



15 YUE

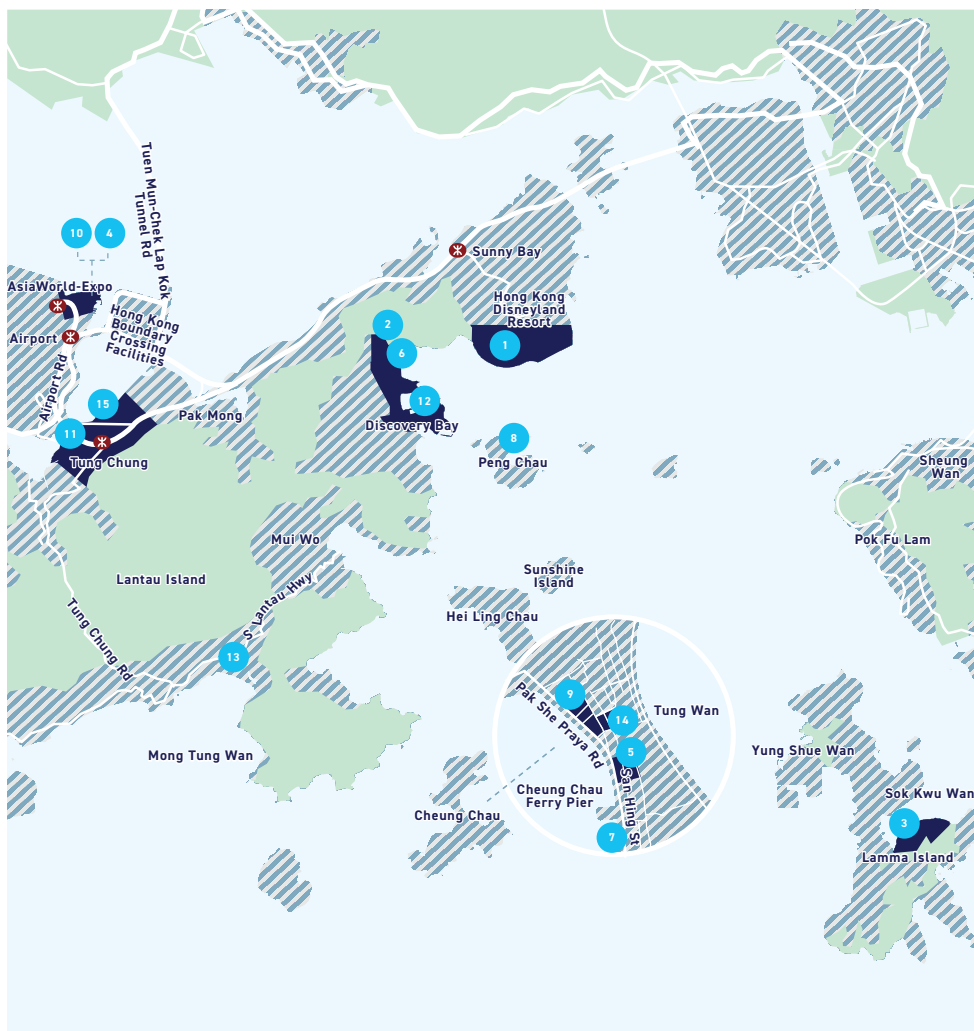
Yue at Sheraton Tung Chung is helmed by Executive Chinese Chef Jacky Chung Chi-keung, whose philosophy blends respect for tradition with a vision for the future of Cantonese cuisine. Highlights include steamed cod fish with crispy soya bean and garlic in spicy sauce, deep-fried crab meat, served in the shell, and roasted marinated pigeon.

📍 2/F, Sheraton Hong Kong Tung Chung, 9 Yi Tung Road, Tung Chung, Lantau Island, Outlying Islands

☎ +852 2535 0028

🌐 www.yue-sheratontungchung.hk





FEATURED RESTAURANTS

- | | | | |
|------------------------------|-----------------------------|-----------------------------|--|
| 1 Dragon Wind | 5 Bannichi | 9 Hing Lok Restaurant | 13 Treasure Island Beach Club Restaurant |
| 2 JOO Korean Grill & Bar | 6 Café bord de Mer & Lounge | 10 NUVA | 14 Wan Sing Dessert |
| 3 Rainbow Seafood Restaurant | 7 Cheung Chau Bing Sutt | 11 Oolaa Tung Chung | 15 Yue |
| 4 Arena Kitchen | 8 Come Be Rich Restaurant | 12 Peony Chinese Restaurant | |

KWAI TSING

WHERE THE WOK MEETS HOME

Kwai Tsing is a district where meals are made with memory and comfort in mind. It may not flaunt its food scene, but locals know it's here — in the corners of cooked food markets, in the quiet pride of family-run kitchens — that some of the city's most comforting dishes live.

At Kam Chiu Kitchen, tradition is a daily ritual. The salted egg yolk prawns are crisped to a golden sheen, while the stir-fried bitter melon with minced pork is the perfect show of balance — bitter, rich and deeply moreish.

Over in Kwai Fong Plaza, 12 Sauces Skewers adds a bit of mischief to the mix. Its scallion ox tongue rice and salted egg yolk toast are pure nostalgia, sharpened by a modern edge. This is *cha chaan teng* soul food with a cheeky wink — the kind that keeps regulars coming back. It's also the kind of spot that captures how younger chefs reinterpret the familiar — keeping the comfort, but adding new textures, quirks and a sense of play that feels distinctly now.



And in Tsing Yi, Ying Ying Workshop leans into instinct. Its claypot baked fish intestines are rich with umami, the clams with black bean and chilli is comforting, while the herbal drunken chicken is steeped in comfort. This is cooking with rhythm and feel — not flash, just finesse.

Chef Yan Yi-xin knows the power of that approach. As Chinese Chef de Cuisine at Disney Explorers Lodge's Dragon Wind, he leads with respect for ingredients and a fierce attention to detail. He recalls a formative moment in his early career: "Being a chef is not only about executing each dish well — more importantly, it starts with the ingredients themselves. Only then can you build a truly delicious dish."

That same philosophy runs through Kwai Tsing — a district where food isn't about fanfare, but about feeding people well, with care and consistency.



“BEING A CHEF IS NOT ONLY ABOUT EXECUTING EACH DISH WELL — MORE IMPORTANTLY, IT STARTS WITH THE INGREDIENTS THEMSELVES. ONLY THEN CAN YOU BUILD A TRULY DELICIOUS DISH.”

With over 20 years' experience in banquet catering and Cantonese cuisine, Chinese Chef de Cuisine Yan Yi-xin combines discipline and ingredient-focused precision. A Hong Kong- and Malaysia-trained chef, he's worked in Michelin-starred kitchens and earned accolades at international competitions, upholding tradition while embracing evolution.

Chinese Chef de Cuisine, Dragon Wind,
Disney Explorers Lodge
Yan Yi-xin



Raised in a foodie family, Pan Bing-qiang entered the kitchen early and has over 20 years in F&B, including seven of those leading Mainland Chinese kitchens. From Shanghai to Hainan to Australia, he values teamwork and finds joy in diners' satisfaction.

Chef de Cuisine, The Hong Kong Jockey Club
Pan Bing-qiang



With a culinary career spanning over three decades, Yung Man-hoi has dedicated himself to elevating Chinese cuisine through thoughtful technique and creative pairings. Since 2008, he has led the kitchen at The Hong Kong Jockey Club's Sha Tin Clubhouse, balancing tradition with innovation to create refined, unexpected dishes. A Chinese Culinary Institute graduate and industry vice-chair of the Kwan Sang Catering Professional Employees Association, he champions refined technique and progress in Chinese cuisine.

Chief Cook (Oi Suen), The Hong Kong Jockey Club
Yung Man-hoi



12 SAUCES SKEWERS



1

A small eatery with a big attitude, 12 Sauces Skewers balances fun with flavour. Cheese pork chop rice in tomato soup nods to old-school comfort, while the scallion ox tongue rice adds a punch of savoury richness. The salted egg yolk toast is pure indulgence — messy, golden and addictive. The vibe is casual, the pace is fast, and the food is full of personality. It's the kind of spot where creativity meets cravings — no rules, just good eating.

📍 Shop 14, G/F, Kwai Fong Plaza, 177 Hing Fong Road,
Kwai Fong, New Territories

☎ +852 5712 1259



KAM CHIU KITCHEN



2

This neighbourhood favourite in Kwai Fong keeps things classic — and keeps regulars coming back. Kam Chiu Kitchen's golden prawns are a signature for good reason: crisp, savoury and deeply satisfying. The soya-braised cuttlefish lips are a masterclass in wok technique, the fish fillet with pickled vegetables is a nostalgic dish done right, while the stir-fried bitter melon with minced pork is the perfect show of balance. Everything here is cooked with a steady hand and a clear respect for ingredients. No frills, just honest, hearty food that hits the mark every time. It's a place that feeds its community, one plate at a time.



Shop G14-G15, Hang King Shopping Arcade,
9 Wing Fong Road, Kwai Fong, New Territories



+852 2610 0488

YING YING WORKSHOP



3

Part cooked food market stall, part hidden gem – Ying Ying Workshop is all instinct. Their claypot baked fish intestines are rich with umami and the clams with black bean and chilli are comforting and quietly complex. Crab dishes are a highlight, stir-fried to order and always full of *wok hei*. There's no fixed formula here – just feel, flow and flavour. The team cooks with rhythm, guided by years of experience and a deep respect for ingredients. It's unpretentious, generous and utterly satisfying – the kind of place that deserves a loyal following.



Shop 1, 1/F, Wet Market, Cheung Ching Shopping Centre,
Cheung Ching Estate, Tsing Yi, New Territories



+852 2882 0882 / +852 9234 0628



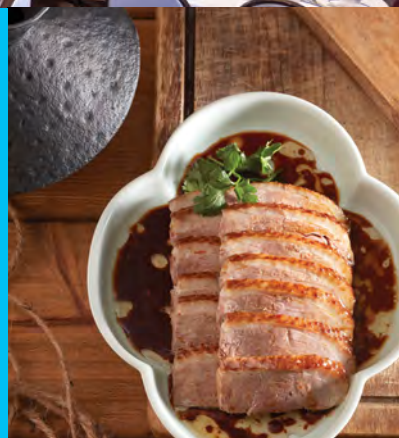


4 CHIUCHOW GARDEN

A mainstay for lovers of Chiu Chow cuisine, Chiuchow Garden is known for its clean, elegant flavours. The poached red crab, served cold, is a signature — sweet, briny and delicately plated. The soyed goose slices are equally revered, silky and fragrant with master stock. The menu celebrates balance — every dish is subtle yet satisfying. Whether you're here for a light meal or a full banquet, this polished dining room delivers with quiet confidence.

📍 Shops 511-530, 5/F, Metroplaza, 223 Hing Fong Road, Kwai Fong, New Territories

☎ +852 2418 9333 🌐 www.maximschinese.com.hk/brand/8



5 JADE GARDEN

Jade Garden at Kwai Tsing Theatre offers authentic Cantonese cuisine with refined *dim sum* and classic favourites. Highlights include abalone *siu mai*, black gold custard buns, fresh abalone with spiced salt, crispy roasted glutinous rice pork and crispy beef brisket, reflecting a balance of tradition and polished culinary craft.

📍 Shop 1, G/F, Kwai Tsing Theatre, 12 Hing Ning Road, Kwai Fong, New Territories

☎ +852 2167 8818 🌐 www.jadegarden.com.hk





6 NHA TRANG VIETNESE CUISINE

Nha Trang brings the flavours of northern Vietnam to Kwai Fong. The *bun xuong nuong* with chargrilled honey-glazed pork-cutlet, with rice vermicelli, is deliciously smoky, while the tomato crab soup noodle is a tangy, satisfying bowl built for slurping. Pho lovers are spoiled for choice — from hand-sliced beef pho to a rich combo version with grilled fillet. Nha Trang also serves wok-fried beef rice that's bold and comforting. With fresh herbs, balanced broths and a focus on texture, this is Vietnamese cooking with integrity and flair.

Shop 133, 1/F, Metroplaza, 223 Hing Fong Road, Kwai Fong, New Territories
+852 3622 2287 www.nhatrang.com.hk



7 OLD HONGKONG CAFE

Old HongKong Cafe brings back the classic flavours of a bygone era — with a modern polish. The standouts here are the satay beef with instant noodles (available as a set with scrambled egg and toast), and the signature sauerkraut fish, a comforting yet lively dish that balances tang, heat and umami. It's the kind of meal that demands rice and rewards slurping. The cafe blends *cha chaan teng* spirit with regional influences, giving familiar favourites a punchy upgrade.


Shop 109, 1/F, Metroplaza, 223 Hing Fong Road, Kwai Fong, New Territories
+852 9391 2400





8 SUN HEUNG TEA RESTAURANT


A classic Hong Kong-style tea house with decades of history, Sun Heung Tea Restaurant is all about comfort. Its pineapple bun is the hero — golden-crust, perfectly soft inside and best eaten warm. This is a *cha chaan teng* that keeps it traditional: fast service, honest portions and a menu full of local staples. It's not reinventing the wheel — and it doesn't need to. The charm lies in its no-nonsense approach and its ability to keep regulars coming back for the same dishes, year after year.

 G/F, 58 Shek Yam Road, Kwai Chung, New Territories
 +852 2426 0255



9 THAI SPARKLE FOOD

Thai Sparkle Food keeps its flavours bold and its portions generous. The boneless Hainan chicken is silky and fragrant, served with just the right punch of ginger and chilli. Their vegetable vermicelli hotpot, laced with *belacan*, is rich and earthy — a satisfyingly messy dish to linger over. And don't miss the suitably spicy Thai-spiced salt fried prawns. This is neighbourhood Thai with heart: no shortcuts, no compromises, just honest cooking that delivers. Whether you're here for a quick lunch or a slow dinner, it's a warm, welcoming spot that knows exactly what comfort tastes like.

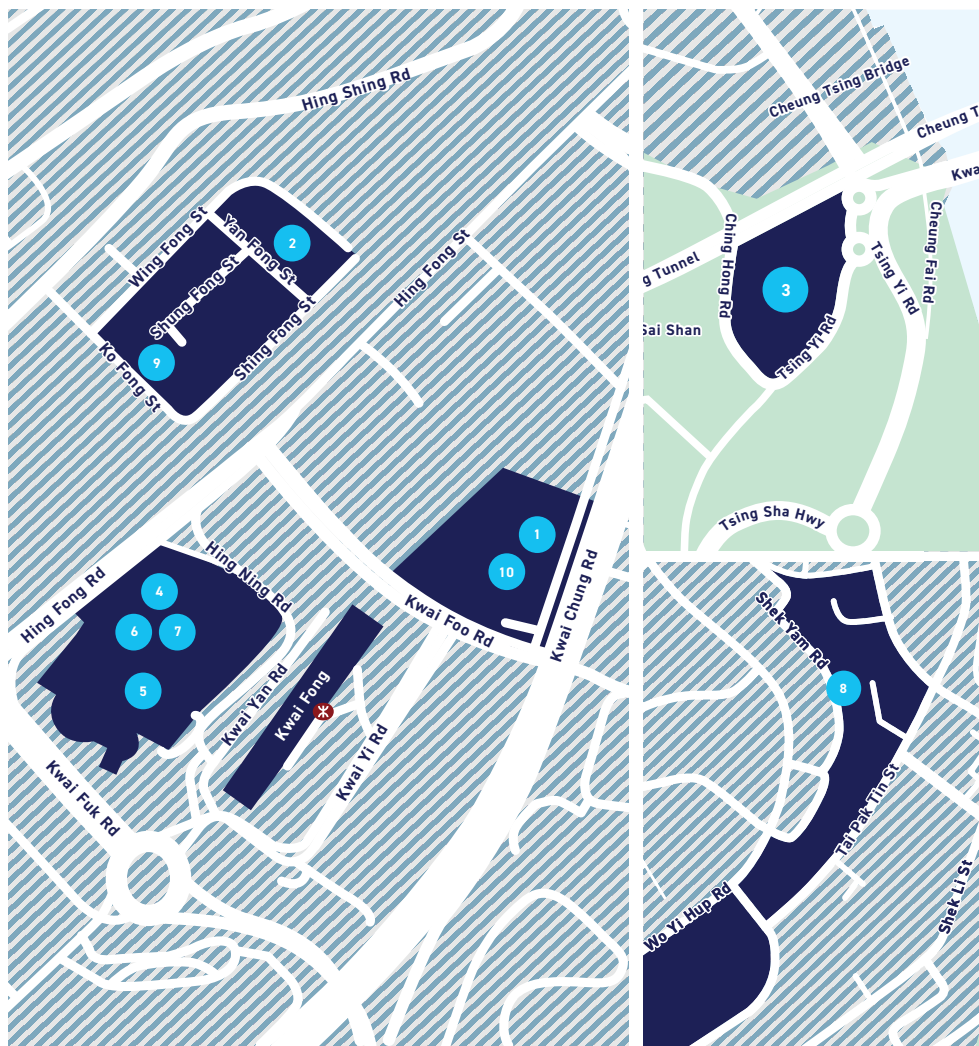
 G/F, 40 Shun Fong Street, Kwai Fong, New Territories
 +852 2199 7009



10 VICTORIA HARBOUR ROASTED GOOSE SEAFOOD RESTAURANT

This is Cantonese roasting at its most refined. Victoria Harbour Roasted Goose Seafood Restaurant delivers perfectly lacquered geese — bronzed, juicy and deeply aromatic. The Iberico pork *char siu* is a standout: rich, tender and honey-glazed. Steamed king crab with aged Huadiao wine adds a splash of luxury, while Australian lobster keeps the seafood fans coming back. The kitchen balances tradition and technique with ease, offering banquet-level dishes in a relaxed setting. It's a place that celebrates Cantonese classics without ever feeling old-fashioned.

 Shop 17, G/F, Kwai Fong Plaza, 177 Hing Fong Road, Kwai Fong, New Territories
 +852 2156 1818



FEATURED RESTAURANTS

1 12 Sauces Skewers

5 Jade Garden

9 Thai Sparkie Food

2 Kam Chiu Kitchen

6 Nha Trang Vietnamese Cuisine

10 Victoria Harbour Roasted Goose Seafood Restaurant

3 Ying Ying Workshop

7 Old HongKong Cafe

4 Chiuchow Garden

8 Sun Heung Tea Restaurant

NORTH

A HUNT FOR HIDDEN GEMS

The hunt is on for hidden gems in the North District, but not without enlisting Chef Kan Chun-wai from the Hong Kong Bankers Club. Kan learned his ways into the culinary industry through childhood visits to farms in the New Territories and wet markets, mastering each show-and-tell from vendors and matching these visual lessons to tasting sessions, often at the round

table with family. Kan expresses gratitude to the district that facilitated his learning, grooming him with a growing passion for food and eventually becoming a chef by trade. The North District, through years of urban redevelopment, still keeps its neighbourhood charm filled with independent eateries, mom-and-pop businesses, selling limited supplies of the season's



best produce harvested hours before they hit the market. Good ingredients inspired Chef Kan in realising Hong Kong is more than just a city that nurtures good chefs, but also imbued with great local ingredients that allow individuals to appreciate good food.

Straying far from generic restaurant concepts, North District offers a personal, community-centred dining scene, often independently run to this day. Diminished trends are revived here — authentic Hakka dishes, Chinese-style mock-meat vegetarian fare, and family-owned cafes with expanded menus for every palate.

Super Noodle stands out for its noodle soups featuring a rich 'Buddha Jump Over Wall' broth and exquisite *xiao long bao*, while Deluxe Restaurant in Fanling recalls the golden days of Western steakhouses with its wooden floors, retro arches and signature Angus steak. We can follow our noses through alleyways for rice in a claypot at Ai Tongue. North District promises delicious surprises at every corner, encouraging diners to craft their own route of discovery and share their hidden finds along the way.



“HONG KONG HAS MORE THAN PREMIUM INGREDIENTS, IT ALSO HAS MANY GENERATIONS OF GREAT CHEFS.”

A North District native, Chef Kan Chun-wai discovered his passion through local farms and markets. Inspired by festive Hakka family meals, he believes Hong Kong's natural abundance nurtures culinary talent and continues to shape his journey as a chef.

Sous Chef, Hong Kong Bankers Club

Kan Chun-wai



Chef Ip Chun-man's passion began in childhood, inspired by his mother's cooking. Starting at 16, he mastered the craft through years of experience and competitions, and is now channeling that enduring passion into creating fresh menus and memorable dining experiences.

Former Chinese Executive Chef

Ip Chun-man



AI TONGUE



1

The unassuming outlook of Ai Tongue could easily be overlooked by pedestrians, but this homestyle Hakka eatery has its charm. It is a family-run restaurant with no more than 30 seats and a casual setting. The restaurant serves Hakka home dishes, together with a wide selection of double-boiled soups. Stir-fried vegetables with crispy pork lard is a popular vegetable option, with crispy lardons to accompany tender greens. Rice in a claypot is particularly popular here. Cured meat toppings are reliable, but the belly of carp fish with duo chillies is the real star.

📍 G/F, 75A Luen Wo Road, Fanling, New Territories

☎ +852 9881 3873



DELUXE RESTAURANT

2

The classic-style signage, wooden flooring and multiple arches in its interior marked Deluxe Restaurant's vintage charm. The best-kept secret for a steak restaurant in Fanling continues to attract out-of-towners to flock for a visit for a taste of the golden days of Western steakhouses, serving vegetable-rich borscht, baked escargots and grilled Angus steak. Other popular offerings include prawn cocktail, prawn angel hair boiled with mixed mushrooms and spice garlic cream sauce, and seafood soup *au gratin* (with a pastry top crust).



📍 G/F, Dragon View House, 23 Wo Fung Street, Luen Wo Hui, Fanling, New Territories

☎ +852 2675 7861 / +852 2675 6656



SUPER NOODLE

3

The 'Super' in Super Noodle is more than its great array of noodle soups on offer, but the soup base in each of their signatures. The traditional 'Buddha Jump Over Wall' dish takes prized Chinese dried seafood into a double-boiler with chicken, ham and dried mushrooms to create a flavourful broth. Here at Super Noodle, this rich broth became the base for the restaurant's signature noodles. The popular eatery also proudly presents high standards in its *xiao long bao* and pan-seared pork buns.



📍 G/F, 3 Wo Lung Street, Luen Wo Hui, Fanling, New Territories
☎ +852 2869 9892





4 KAU LI HEUNG RESTAURANT

This neighbourhood *cha chaan teng* is proof that a good eatery can always tailor to its guests' preferences. *Cha chaan teng* staples are reliable, featuring scrambled eggs on toast and noodle soups with luncheon meat, complete with classic milk teas and lemon teas, but the real hidden favourites include the steamed rice with pork ribs and fried chicken feet, and the handful of *dim sum* on offer, certainly a rarity in *cha chaan tengs*. The variety may not be as fancy, but the quality is never sacrificed, particularly in old favourites like steamed pork *siu mai* with quail eggs.

 6/F, 89 San Shing Avenue, Sheung Shui, New Territories
 +852 2671 3741



5 LOTUS CAFE

This family-owned cafe is in its third generation of ownership. Popularly known as a cafe with an extensive menu from fast-casual snacks to noodle soups, its wide range of toasties, stewed duck with winter melon in rice soup, and famed Macao-style pork chop bun that garnered acclaim and raves from visitors. Lotus Cafe preserved its vintage charm in its al fresco setting and in its attentive, homely service that warms you over simple snacks and drinks on a sunny afternoon.

 1 Lin Tong Mei Estate, Fan Kam Road, Sheung Shui, New Territories
 +852 2670 3388



6 MITO JAPANESE RESTAURANT

Mito Japanese Restaurant is a rare gem in North District — an affordable yet fine quality Japanese restaurant in the area. Its menu showcases a wide variety of offerings, from ocean fresh sushi and sashimi to *izakaya* favourites as well as *donburi* rice bowls and tempura. The *okonomi-yaki* pancake is topped with a generous helping of fresh seafood and bonito flakes, with a large portion best for sharing. The California roll and avocado and soft shell crab roll are must-order items, too.

 Shop 1C-1D, 6/F, Fanling Centre, 33 San Wan Road, Fanling, New Territories
 +852 2697 9288



7 SIDEWALK CAFE RESTAURANT

Western establishments with a Hong Kong influence made a triumphant return to Sheung Shui with the opening of Sidewalk Cafe Restaurant. The glow of warm lighting against wooden furnishings sparks a sense of nostalgia here. The kitchen offers a wide array of dishes, from a British-style all-day breakfast to chicken macaroni in borscht. Other popular choices include the spicy shrimp angel hair pasta with garlic, and the baked seafood rice with cheese and white sauce. Sidewalk also offers a very popular American hot dog during tea time.

📍 Shop 503, 5/F, Spot, 48 Lung Sum Avenue, Shek Wu Hui, Sheung Shui, New Territories

☎️ +852 2868 2733



8 THAI BOAT

Before boat noodles took over the city by storm, Thaiboat had been a staple serving this Thai signature dish in Sheung Shui. Guests can choose boat noodle broth for beef noodles, but one should also consider the herbaceous *tom yum* broth for thin rice noodles, which provides just the right hint of heat. Other Thai snacks like the Thai-style chicken rice, minced pork with lettuce wraps, and Isaan sausages are also popular options available.

📍 Shop B & C, G/F, 1 Fu Hing Street, Sheung Shui, New Territories

☎️ +852 5936 6884





9 TUNG KUN LO CONGEE

Tung Kun Lo is not your typical neighbourhood congee joint. It rewards food lovers looking for its specialities that are unique. Located within the cooked food centre with sharing tables and large billboard-style menus, Tung Kun Lo's mushy rice porridge is fragrant with a creamy texture. For a savoury option, opt for the dried cabbage congee, but the real star is the sugarcane congee, made by simmering fresh sugarcane with carrots and water chestnuts to make a unique but homely sweet treat.

📍 Shop 9, 2/F, Shek Wu Hui Municipal Services Building, Sheung Shui, New Territories
☎️ +852 2672 0028



10 WUN CHUEN VEGETARIAN CENTRE

As a canteen and extension to the adjacent Taoist monastery, Wun Chuen Vegetarian Centre is one of the district's most popular vegetarian restaurants. Its interiors are simple and modest, as guests are often encouraged to share tables with others. Vegetarian dishes are prepared in Chinese style, often with braised and deep-fried ingredients with sauce. The sweet and sour gluten, deep fried mashed taro 'fish' and braised mixed mushrooms and vegetables are year-round staples.

📍 Lot. 1561, 188 Ping Che Road, Ta Kwu Ling, Fanling, New Territories
☎️ +852 2674 2194 / +852 2674 3933
🌐 www.wunchuen.org.hk/vegetarian





FEATURED RESTAURANTS

- | | | |
|---------------------------|----------------------------|--------------------------------|
| 1 Al Tongue | 5 Lotus Cafe | 9 Tung Kun Lo Congee |
| 2 Deluxe Restaurant | 6 Mito Japanese Restaurant | 10 Wun Chuen Vegetarian Centre |
| 3 Super Noodle | 7 Sidewalk Cafe Restaurant | |
| 4 Kau Li Heung Restaurant | 8 Thaiboat | |

SAI KUNG

FRESHNESS AS DAILY PRACTICE

Sai Kung's flavours begin with immediacy — an instinctive, almost tidal pull towards what tastes best right now. Before modern cafes and Michelin-star kitchens lined the waterfront, Sai Kung was a bustling fishing harbour. Sampans sold live catch straight from the sea, dragon boat rituals offered protection to those heading out and villages like Po Toi O preserved traditions that still echo today. Even as the fishing industry declined in the 1970s, the town kept its maritime spirit — one of the few coastal districts where boats, markets and seafood culture continue to thrive.

Today, chefs carry this heritage forward in deeply personal ways. Chef Sze Chiu-kwan,

Executive Chef of Dong Lai Shun at The Royal Garden (Tsim Sha Tsui), approaches modern Chinese cooking with generational depth. "The kitchen is my world, and the cacophony of the wok and spatula is music to my ears," he says. His food draws from the emotional honesty of his mother's cooking: "It was more than just taste — it represented all the love she had for me." Chef Yuen Pak-fan, Group Executive Sous Chef of Mott 32, shares a similar lineage.

"I grew up in a family of F&B connoisseurs — my grandfather and dad were both chefs," he reflects. "Tasting all those exquisite flavours from such a young age really shaped my love for cooking."





Freshness is both a discipline and an art form for Sai Kung's restaurants. Loaf On Cuisine has spent 16 years cooking only what arrives that morning, letting same-day seafood dictate its menu. Lai De Hao's signature noodles in Singapore-style shrimp soup showcase daily-fresh seafood in bold, authentic flavours, while CUIT celebrates unadulterated flavour through slow-fermented

sourdough. Sai Kung Cafe & Bakery and WARM BREAD's pastries, and Chuen Kee Seafood Restaurant's live-seafood classics, capture a shared gusto for quality ingredients.

Sai Kung's story is renewed with every sunrise, shaped by knowing the right moment to catch, cook and serve, and by a lasting respect for nature that continues to define its culinary landscape.

“I WANT MY COOKING
TO EMBODY THE SAME
LOVE THAT WENT INTO MY
MOTHER’S COOKING.”

With more than 30 years of experience, Chef Sze Chiu-kwan has worked at the renowned Shanghaiese restaurant Liu Yuan Pavilion and later served as Sous Chef at award-winning Dong Lai Shun. After leading Jin Cuisine in 2012, he returned to Dong Lai Shun as Executive Chef, known for refined Shanghaiese flavours and artful presentations.

Executive Chef, Dong Lai Shun,
The Royal Garden (Tsim Sha Tsui)
Sze Chiu-kwan



“MY GRANDFATHER AND
DAD WERE BOTH CHEFS,
THOSE EXQUISITE
CHILDHOOD FLAVOURS
SHAPED MY LOVE FOR
COOKING.”

Chef Yuen Pak-fan, Group Executive Sous Chef of Mott 32 and a medallist at the 2025 Mediterranean Chef's Competition, oversees menus and culinary direction across all global Mott 32 locations. He brings deep passion, teamwork and international experience to modern Chinese cuisine.

Group Executive Sous Chef, Mott 32
Yuen Pak-fan

CHUEN KEE SEAFOOD RESTAURANT



1

A short walk from its seafront sibling, Chuen Kee on Man Nin Street offers an impressive range of live seafood chosen directly from the tanks and cooked to your preference. Staff happily recommend the best methods for each catch, whether it is shellfish, crabs, prawns, squid or fish. Highlights include razor clams with crispy noodles, traditional salt-and-pepper abalone, mantis shrimp and the signature baked lobster with cheese and e-fu noodles.



6/F, 87-89 Man Nin Street, Sai Kung, New Territories



+852 2792 6938

CUÍT



2



CUÍT is a sourdough-focused cafe in Sai Kung founded by Le Cordon Bleu-trained sisters Tiffany and Stephanie Tse, who grew up in the area. Located near the Sai Kung Town Tin Hau Temple, the bakery is celebrated for its small-batch, slow-fermented loaves in flavours such as caramelised onion, maple rye, potato and cheese, and apricot walnut. The menu also features pastries, cookies and comforting cafe dishes, most notably its market-fish *karaage* sandwich made with seafood sourced daily from local fishermen. The sisters bring craft, warmth and a sense of home to their Scandinavian-influenced space, creating a neighbourhood bakery rooted in time, care and genuine hospitality.

📍 G/F, 3A Po Tung Road, Sai Kung, New Territories

☎ +852 9104 8937

🌐 www.cuit-hk.com

LOAF ON CUISINE

3

Loaf On Cuisine, opened in 2006 in Sai Kung, is a family-run seafood and Hakka restaurant celebrated for its catch-to-cook philosophy. Known for sourcing same-day seafood directly from trusted local fishermen, the restaurant has earned a Michelin one-star rating for 16 consecutive years since 2010. Loaf On Cuisine is praised for preserving pure, original flavours through simple yet masterful techniques. Signature dishes include salt-and-pepper fried abalone, baked lobster in broth sauce with e-fu noodles and braised sea snails in spicy wine, alongside classics such as Sai Kung fish broth and stir-fried razor clams with black bean and chilli.



G/F, 49 See Cheung Street, Sai Kung, New Territories



+852 2792 9966





www.loafon.com/en/





4 KACHIMUSHI

This Japanese-inspired, pet-friendly cafe features warm wood interiors, sunlit window seating and a serene mix of tatami, garden elements and an outdoor terrace, creating a calm escape that feels like a slice of Japan. Known for its Dutch baby pancakes served sizzling in cast-iron skillet, the cafe also offers Basque cheesecakes in multiple flavours, soba noodles and an excellent dirty coffee.

 G/F, 35 See Cheung Street, Sai Kung, New Territories
 +852 2721 0278



5 LAI DE HAO

Lai De Hao brings authentic Singaporean flavours to Sai Kung, operating as a noodle stall by day and Chinese small plates restaurant by evening. Signature dishes include chicken wings with salted duck egg yolk and the house speciality noodles in Singapore-style shrimp soup, delivering bold tastes with generous portions of shrimp, squid and *tau pok*.

 62 Po Tung Road, Sai Kung, New Territories
 +852 2911 0777





6 M SQUARE

M Square is an all-day dining spot inside WM Hotel featuring live sports and a pool table. The menu has something for everyone, from pizza, pasta and grill specials to burgers, craft beers and its popular soufflé pancake desserts. Pub-style favourites such as nachos, wings and ribs sit alongside signatures including the maple bacon cheese burger, calamari and squid ink pasta, and burrata chorizo pizza. Look out for all-you-can-eat mussels every Wednesday, festive set menus and live sports watch parties.



Shop A1, LG/F, WM Hotel Hong Kong, Vignette Collection, 28 Wai Man Road, Sai Kung, New Territories



+852 2347 3333



www.wmhotel.hk/en/dinings



7 NEKO BEAR CAFE

Neko Bear Cafe is a serene, Japanese-inspired tea house, known for its handmade udon, speciality teas and calming wooden interiors. Tea is sourced directly from Japanese tea gardens, while the udon is crafted fresh to order, including favourites such as carbonara udon and scallops udon. Pet-friendly and warmly minimalist, the cafe also offers signature matcha and *hojicha* lattes, best enjoyed with its soothing jazz soundtrack.



Shop B, G/F, 2 Sai Kung Hoi Pong Street, Sai Kung, New Territories



+852 9166 0807 (WhatsApp)



8 SAI KUNG CAFE & BAKERY

Sai Kung Cafe & Bakery is a long-time neighbourhood favourite best known for its pineapple buns served with butter, Portuguese egg tarts and fresh milk tarts. The pineapple bun is made with a triple-fermentation dough and a uniquely crisp crust inspired by cookie and walnut pastry techniques, creating exceptional lightness and crunch. Freshly baked throughout the day, its classic Hong Kong pastries draw loyal crowds.



Shop 6-7, G/F, Kam Po Court, 2 Sai Kung Hoi Pong Square, Sai Kung, New Territories



+852 2792 3861



9 SUMI YAKITORI

Sumi Yakitori delivers a laidback *izakaya* experience in Sai Kung, specialising in charcoal-grilled skewers of premium meats, seafood and vegetables alongside hearty rice bowls. The signature foie gras double egg rice stands out for its indulgent richness, complemented by favourites like ox tongue, chicken wings and miso short rib udon from the set lunch menu.

📍 G/F, 51 See Cheung Street, Sai Kung, New Territories

☎ +852 9166 2139

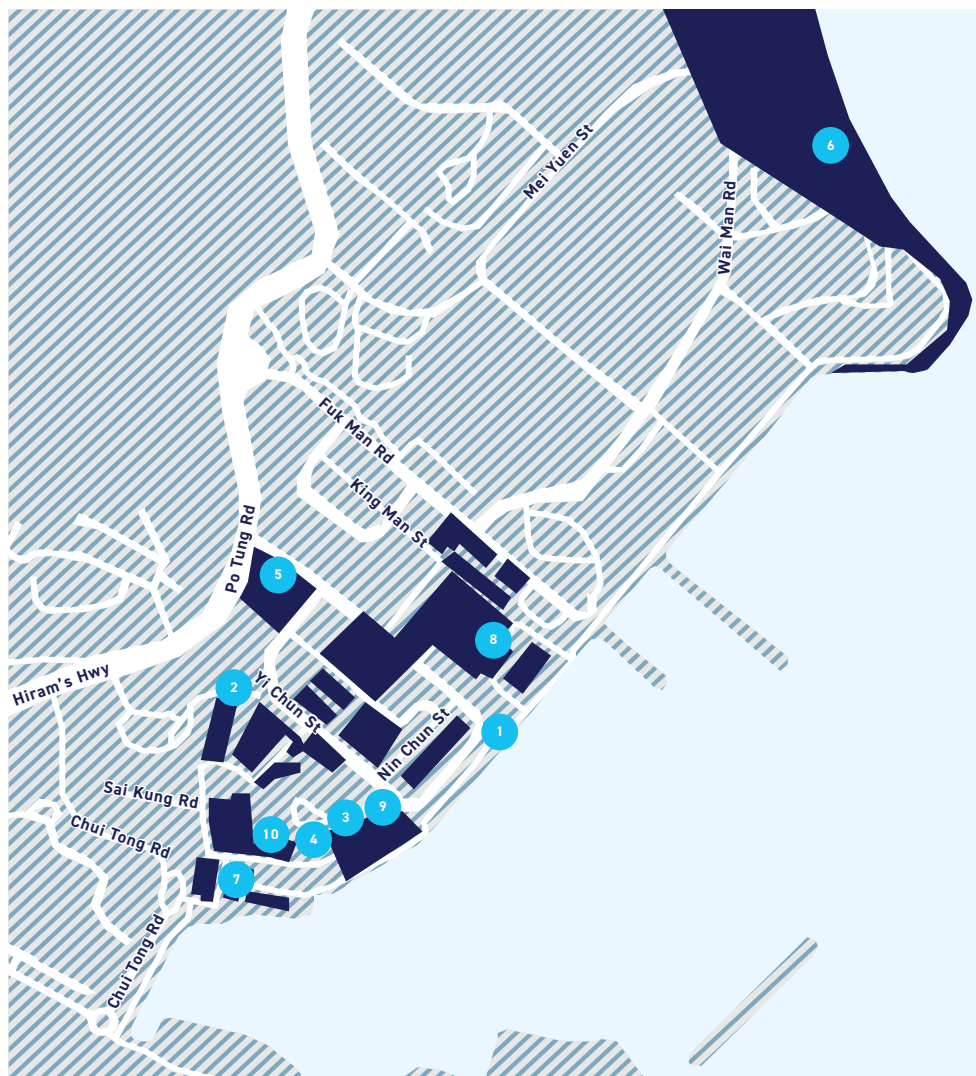


10 WARM BREAD

WARM BREAD is a cosy cafe set away from the main street, known for its homely interiors and genuinely warm service. The menu spans bagel sandwiches, all-day breakfasts, pasta and fresh coffee, but it is the baked goods that keep people returning. Highlights include rich pumpkin seafood soup and the signature creme brulee bagel, along with small-batch pastries such as canelés and cardamom buns.

📍 G/F, 9 See Cheung Street, Sai Kung, New Territories





FEATURED RESTAURANTS

- | | | |
|--------------------------------|--------------------------|-----------------|
| 1 Chuen Kee Seafood Restaurant | 5 Lai De Hao | 9 Sumi Yakitori |
| 2 CUI'T | 6 M Square | 10 WARM BREAD |
| 3 Loaf On Cuisine | 7 Neko Bear Cafe | |
| 4 Kachimushi | 8 Sai Kung Cafe & Bakery | |

SHA TIN

CULINARY GEMS AND EVERYDAY CLASSICS

Between the Shing Mun River and the slopes of Lion Rock Country Park, Sha Tin is often summed up by its malls and housing estates. But locals don't define the district by buildings – they define it by what they eat. Ask an insider and you'll hear the same names again and again: the roast pigeon place, the noodle shop with healing broth, the show-kitchen that's always worth the queue. Together, these spots form the real map of Sha Tin's local favourites.

Once a cluster of Hakka villages, Sha Tin grew into a new town in the 1970s. New residents brought their own recipes, then adapted them to small flats, long commutes and hungry families.

Out of that came a culture of flavour-first, reliable food: places you turn to on a tired weeknight, or when you're celebrating but still want it to feel like home.

Executive Chinese Chef Lau Sze-yau of The Hong Kong Bankers Club understands this instinct. A graduate of the Chinese Culinary Institute's Master Chef programme, he insists on fresh ingredients and MSG-free cooking. For him, local favourites rest on both memory and evolution: "I've always believed this: whether we're preserving tradition or drawing on the best of other cuisines, traditional Chinese cuisine is never stagnant. It adapts and continually renews itself. This is its vitality," said Lau.



That spirit comes through in three beloved Sha Tin addresses. Keung Kee, an institution since the early 1980s, is known for deeply bronzed roast pigeons with crackling skin and juicy, aromatic meat, plus a gently rich chicken *congee* that starts with pan-seared meat simmered into silky, rice-sweet porridge.

Nearby, Hao Tang Hao Mian turns 'good soup, good noodles' into a daily ritual, feeding office workers, students and retirees with slow-simmered broths, springy noodles and tender

brisket. The award-winning Sha Tin 18 brings a different kind of comfort: crispy pigeon, Peking duck and pan-fried yellow croaker that now feel firmly part of Sha Tin life.

In Sha Tin, you don't need a list of landmarks – just follow the queues. From the crackle of Keung Kee's roast pigeon to a bowl at Hao Tang Hao Mian and dramatic Peking duck, served tableside, eating like a regular is the quickest way to taste the district's easygoing, food-obsessed character.



"I'VE ALWAYS BELIEVED THIS: WHETHER WE'RE PRESERVING TRADITION OR DRAWING ON THE BEST OF OTHER CUISINES, TRADITIONAL CHINESE CUISINE IS NEVER STAGNANT. IT ADAPTS AND CONTINUALLY RENEWS ITSELF. THIS IS ITS VITALITY."

Joining the industry in 1993, Executive Chinese Chef Lau Sze-yau has over 20 years' experience at five-star hotels and prestigious restaurants. A graduate of the Chinese Cuisine Institute's Master Chef programme, his journey from apprentice to Executive Chinese Chef reflects his unwavering commitment to delicious food, rooted in freshness, healthiness and simplicity.

Executive Chinese Chef, The Hong Kong Bankers Club

Lau Sze-yau



With over 30 years in professional kitchens, Executive Chef Chan Wai-kit rose to Executive Chinese Chef at the Sheraton Hong Kong before leading Hyatt Centric Victoria Harbour. Passionate since childhood, he has trained across China in sugar work, Sichuan classics, pastry and molecular cuisine, and frequently shares his expertise in major Hong Kong newspapers and culinary media.

Executive Chef, Hyatt Centric Victoria Harbour Hong Kong

Chan Wai-kit

Chef Ho Chun-hung began his career in 1985 and now brings 40 years of Cantonese cooking experience to Hyatt Regency Hong Kong Sha Tin. After leading hotel kitchens in Indonesia, Beijing, Shandong, Jiangsu and Shanghai, he joined Hyatt in 2009 and now oversees Sha Tin 18. A Chinese Culinary Institute Master Chef graduate, he is known for refined, event-tailored menus.

Executive Chinese Chef, Hyatt Regency Hong Kong Sha Tin

Ho Chun-hung



JUNTO's Head Chef Lui Kai-yu is a Master Chef programme graduate of Hong Kong's Chinese Culinary Institute and former Young Chef Chinese Culinary Competition champion. Nicknamed the 'young blade master', he has led Michelin-starred Chinese restaurants and luxury clubs, renowned for inventive yet rigorously crafted modern Cantonese cuisine.

Head Chef, JUNTO

Lui Kai-yu

With over 48 years' experience, Executive Chef Yeung Yuen-yik has worked in major cities including Beijing, Shanghai, Harbin, Changsha and Guangzhou, mastering diverse regional Chinese flavours. Now leading the Chinese Kitchens at Hong Kong Jockey Club Sha Tin Clubhouse, he is a Chinese Culinary Institute Master Chef programme graduate, recognised for his refined technique.

Executive Chef (Chinese),
Hong Kong Jockey Club Sha Tin Clubhouse

Yeung Yuen-yik



HAO TANG HAO MIAN



1

Tucked away on a narrow street in Tai Wai, Hao Tang Hao Mian looks like a modest noodle shop but is run by a former Caprice sous chef with over 20 years of French culinary experience. He brings fine-dining discipline to just 12 noodle soups, each built around its own painstakingly prepared broth and toppings, using premium seafood, beef bones and seasonal vegetables. Stocks are simmered for days and loaded with ingredients to ensure every bowl is deeply flavoured and satisfying. Beyond noodles, the house-made sorbets, churned from fresh fruit with no artificial additives, make a light, refreshing finish.

📍 G/F, 20 Chik Chuen Street, Tai Wai, New Territories

☎ +852 2813 5077

KEUNG KEE SINCE 1983

2

Since 1983, Keung Kee has been a pilgrimage spot for roast pigeon lovers. Their famous birds arrive glistening and golden, with skin so crisp it cracks like a potato crisp, yet the meat inside stays incredibly tender, juicy and perfumed with a gentle master-stock aroma. The stock is enriched daily with pigeon drippings, so every batch tastes deeper and more savoury. Another must-order is the chicken congee. The chicken is pan-fried first to lift away excess fat, then simmered into a silky, rice-fragrant porridge studded with succulent, well-marinated pieces that are rich in flavour but never greasy.

📍 Shop 11-16, G/F, Garden Rivera, 20-30 Tai Chung Kiu Road, Sha Tin, New Territories

☎️ +852 2646 0928



SHA TIN 18

3

The award-winning Sha Tin 18 brings authentic Dongguan and Northern Chinese flavours to life in a vibrant show-kitchen, where the chefs' theatrics become part of the experience. The Chef's Recommendations Menu showcases indulgence and craft, from crispy pigeon with spiced salt and steamed Australian lobster with Chencun rice noodles and Huadio, to pan-fried yellow croaker with crispy rice and fish soup, and whole roe crab with minced pork patty. Do not miss the dramatic Peking duck carved into three courses at your table, or the barbecued pork with lard rice, finished tableside with flaming rose wine. Creative East-meets-West desserts, such as Chinese preserved beancurd cheesecake or Huadio and preserved plum sherbet, provide a memorable finale.

📍 4/F, Hyatt Regency Hong Kong Sha Tin, 18 Chak Cheung Street, Sha Tin, New Territories

☎️ +852 3723 7932

🌐 www.hyatt.com/hyatt-regency/en-US/shahr-hyatt-regency-hong-kong-sha-tin/dining/sha-tin-18





4 BAKEHOUSE BY GRÉGOIRE MICHAUD

Founded in 2013 by renowned baker Grégoire Michaud, Bakehouse has grown from a humble wholesale workshop into a cult favourite, with queues forming daily for its sourdough loaves, mango sago bolo bao, egg tarts and croissants baked fresh on site. The Sha Tin New Town Plaza branch, the brand's first with full all-day dining, goes beyond grab-and-go: alongside its legendary bakes, it offers comforting mains like Australian wagyu striploin, Chanterelle mushroom mac and cheese and roast spring chicken, plus a line-up of classic cocktails.



Shop 247, 2/F, New Town Plaza Phase I, 18-19 Sha Tin Centre Street, Sha Tin, New Territories



www.bakehouse.hk



5 FULL MOON HOUSE

Full Moon House brings together contemporary Cantonese cuisine, bold Sichuan flavours and refined Chinese *dim sum*. Led by Executive Chef Lee Chi-kong, who has over 40 years' experience at renowned restaurants such as San Xi Lou and Golden Valley, the kitchen reimagines classic dishes with modern flair. Signatures include double-boiled fish maw soup with sea conch and *matsutake* mushroom, sliced pork belly with mashed garlic, pork knuckle with yellow wine casserole, smoked Sichuan duck, deep-fried crispy chicken and an inventive deep-fried 'honeydew milk' dessert.



Shop 232, 2/F, The Wai, 18 Che Kung Miu Road, Tai Wai, New Territories



+852 2388 3318



www.lubuds.com/fullmoonhouse





6 LEI GARDEN

A cornerstone of the district's dining scene, Lei Garden (Sha Tin) embodies the group's 'safe, healthy and delicious' ethos with polished Cantonese cooking. This branch earned a Michelin star for five consecutive years (2011–2015), reflecting its consistently high standards. Known for top-tier seafood and rigorous ingredient inspection, the Sha Tin team spotlights pure flavours with precise techniques. Must-tries include crispy roasted pork, steamed Alaska king crab with Hua Diao wine, barbecued Peking duck and steamed king crab body with Hua Diao. Backed by the group's five decades of know-how, Lei Garden (Sha Tin) delivers a refined yet welcoming experience that draws families and gourmards alike.

 Shop 633, 6/F, New Town Plaza Phase I, 18-19 Sha Tin Centre Street, Sha Tin, New Territories
 +852 2698 9111  leigarden.hk/branch/shatin



7 LUNG WAH HOTEL

Opened in 1951 as Sha Tin's first post-war hotel, Lung Wah later transformed into a classic Cantonese eatery and a powerful dose of nostalgia. Since 1985 it has operated as a restaurant, famed citywide for its Hong Kong-style roast pigeon. Only very young pigeons are used, poached, soaked in master stock, then deep-fried in pigeon fat until the skin is crisp and the meat stays juicy. Chicken congee and silky tofu pudding are also long-time favourites.

 G/F, 22 Ha Wo Che, Sha Tin, New Territories
 +852 2691 1594
 www.lungwahhotel.com.hk





8 NAM SKY KITCHEN

Nam Sky Kitchen is a bright *cha chaan teng* in Science Park, with an open kitchen where everything is cooked fresh to order. Famous for its charcoal-roasted meats and spring onion lard *char siu* rice with irresistibly caramelised edges, it also impresses with its range: classic *cha chaan teng* fare, wok-fried dishes, roast meats, cart noodles and even private-kitchen style specials. From breakfast through lunch, afternoon tea and dinner, it keeps diners happily and affordably fed.

📍 Shop S002, G/F, Core Building 2, Phase 1, Hong Kong Science Park, Pak Shek Kok, Sha Tin, New Territories

☎️ +852 9680 0127

🌐 www.namskykitchen.com.hk



9 THE CHAS LONG LONG AGO

The Chas Long Long Ago is a dreamy, retro-styled tea house made for lingering: sip tea, listen to music, savour desserts and slow right down. A resident tea master hand-brews speciality teas and weaves tea into inventive sweet and savoury dishes. Beyond trendy kettle-boiled milk teas that refresh tea's 'old-fashioned' image, expect bold fusion plates with fusion touches, such as *dan dan* wide noodles with ginseng Oolong egg, rice-flavoured Pu'er Dongpo pork, and cumin beef *gua bao*.

📍 Shop B, G/F, Chik Sin House, 77-81 Chik Shun Street, Tai Wai, New Territories

☎️ +852 5924 7346

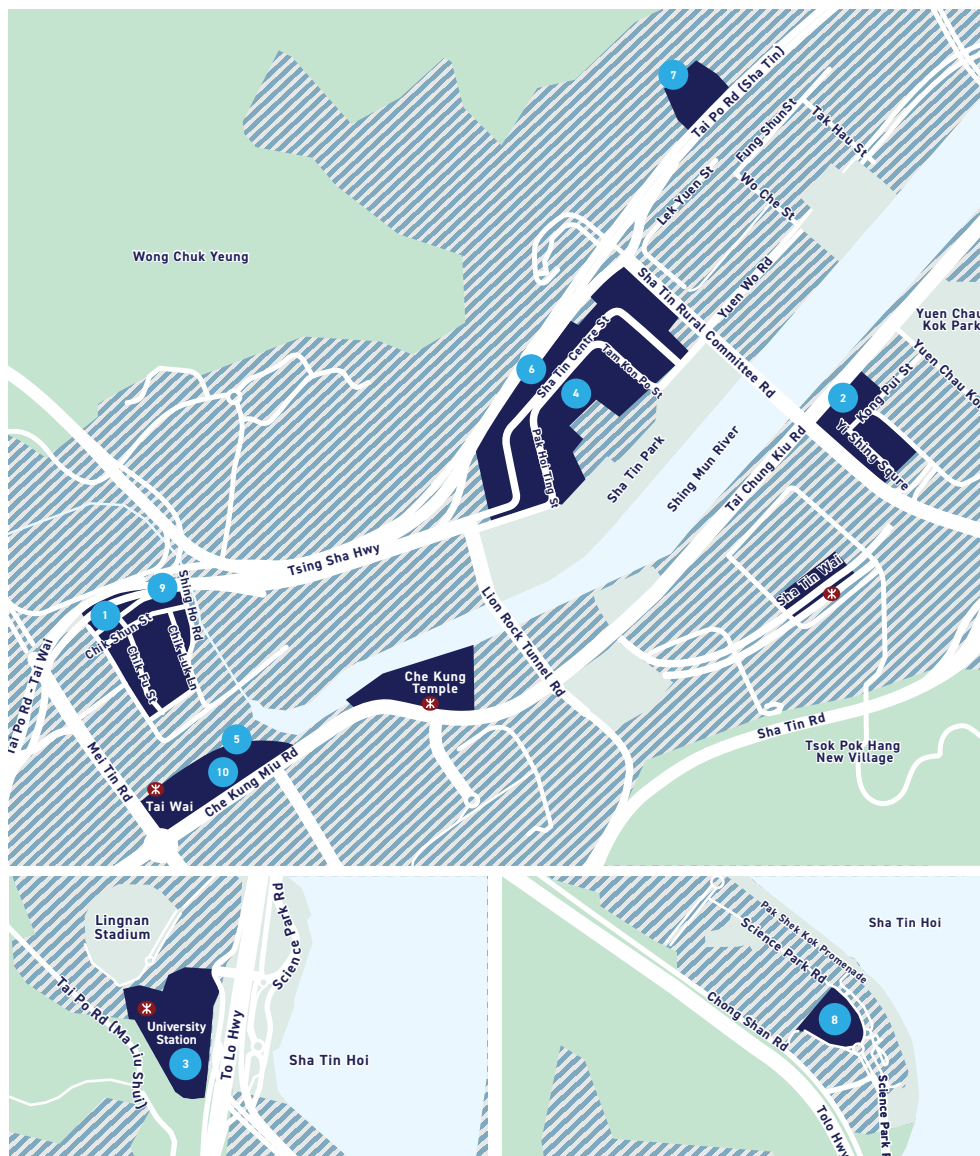


10 TORITEN

Toriten is a stylish, mood-lit *izakaya* where Japanese drinking culture meets refined dining with excellent value for money, particularly the Seasonal Executive Set. The menu spans *yakitori*, *tempura*, *sushi*, *sashimi*, *donburi* and *omakase*, all crafted with jet-fresh, seasonal ingredients from Japan and beyond. Diners can also choose from a stone-grilled meat selection, including richly marbled Australian M8 wagyu cooked on hot stones for maximum aroma and tenderness, showcasing Toriten's precise, ingredient-driven cooking at great value.

📍 Shop 233, 2/F, The Wai, 18 Che Kung Miu Road, Tai Wai, New Territories

☎️ +852 2388 2218 🌐 www.lubuds.com/toriten-2



FEATURED RESTAURANTS

- | | | | |
|------------------------|---------------------------------|--------------------------|------------|
| 1 Hao Tang Hao Mian | 4 Bakehouse by Grégoire Michaud | 7 Lung Wah Hotel | 10 Toriten |
| 2 Keung Kee Since 1983 | 5 Full Moon House | 8 Nam Sky Kitchen | |
| 3 Sha Tin 18 | 6 Lei Garden | 9 The Chas Long Long Ago | |

NEW TERRITORIES

TAI PO



TASTE OF SENSORIAL WONDERS

Eating is a pleasure beyond the sensation of taste; true enjoyment of food is the ultimate experience for everyone. The district of Tai Po offers exactly this, with a surprisingly rich tapestry of dining options available throughout the entire district, from celebrated independent restaurants to revered fine dining.

Tai Po offers a refreshing contrast to busy districts like Central or Sha Tin — blending city

convenience with lush green landscapes and serene natural scenery for a calm, relaxing escape. In terms of food, visitors are in for a surprise with abundant variety and diverse dining choices, from refined cart noodles to innovative cafe concepts executed perfectly — creativity flourishes in different forms across the area, all leading to pure pleasure and satisfaction that guarantees many favourable returns.

With fierce competition everywhere, chefs often find inspiration to improve on existing concepts, polishing their own skills and perfecting recipes to become better, if not only different from its original forms. Chef Chen Wing-hon, with three decades in Chinese restaurant kitchens and currently the head chef at HeyDay Cuisine, took his time learning the fundamentals of the traditional Chinese barbecues — the how-tos, and familiarity with the ingredients — to become a published author and practising chef who mentors young blood into exercising creativity where it's needed.

The chef believes fundamental knowledge brings structure and background to cuisine, and upon understanding can one build new forms out of the original forms. Restaurants like Le Vow and Royal China Pearl are precise examples of such understanding, by improving traditional *dim sum* and their designs — Royal China Pearl reinvented the 'handbag pastry' in the style of a Wagyu beef puff, while *siu mai* dumplings now feature a soft quail egg at Le Vow. The transformative nature of these improved *dim sum* offers more than just observing traditions, but honouring them as they are and creatively offering them a new life with a new form.

Similarly, restaurants like Ox Steak Lounge are perfecting the steakhouse concept, offering tasting menus that showcase the cut of steak. A fine execution of steak shows how well chefs understand the basics and control the time and heat. Tai Po's dining scene proves that great food thrives where tradition meets innovation, inviting every visitor to savour the district's unique culinary soul.



“EACH CULINARY STYLE OFFERS UNIQUE EXPERIENCES. I AIM TO UPHOLD ‘TRADITION WITHOUT STAGNATION, INNOVATION WITHOUT FORGETTING OUR ROOTS’.”

With over three decades in Chinese barbecue, Chef Chen Wing-hon perfected his craft at renowned restaurants including West Villa Restaurant, Lei Garden, Jade Garden, The Square, The Pacific Club and Macau's Pearl Dragon. He is also passionate about charity initiatives. A Chinese Culinary Institute Master Chef graduate and award-winning author, he now mentors and consults across the industry.

Head Chef (Chinese BBQ Division), HeyDay Cuisine

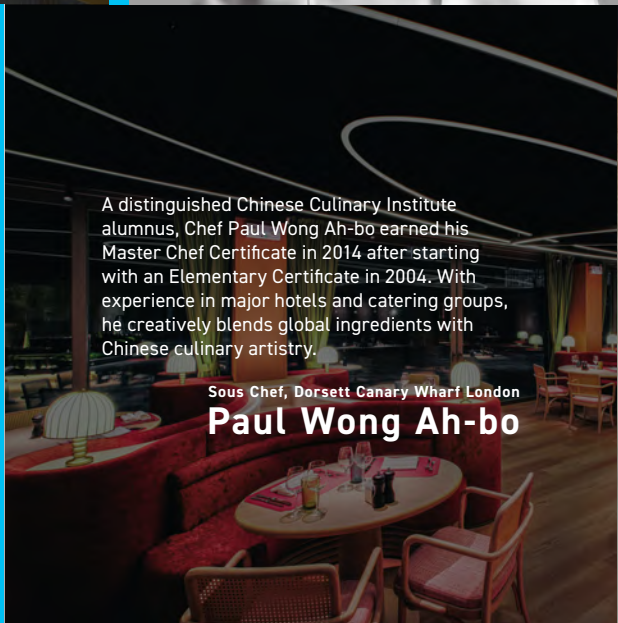
Chen Wing-hon



A distinguished Chinese Culinary Institute alumnus, Chef Paul Wong Ah-bo earned his Master Chef Certificate in 2014 after starting with an Elementary Certificate in 2004. With experience in major hotels and catering groups, he creatively blends global ingredients with Chinese culinary artistry.

Sous Chef, Dorsett Canary Wharf London

Paul Wong Ah-bo





LE VOW




1

Adjacent to Lake Egret and housed within the listed heritage building in the district, Lake House, Le Vow is a popular wedding venue for locals. Its interior aesthetics and picturesque surroundings offer the perfect backdrop to the creative *dim sum* on offer. Highlights include the signature deep-fried crab shell stuffed with fresh crab meat, shrimp dumplings, steamed wild mushroom dumplings with truffle and steamed pork *siu mai* with soft quail egg. Guests can also indulge in a humble selection of teas to be enjoyed with Le Vow's *dim sum*.

 Shop A, G/F, 2 Hung Lam Drive, Tai Po, New Territories

 +852 2657 6610

 www.lake-house.co/levow



OX STEAK LOUNGE

2

Behind its unmistakable navy blue facade, Ox Steak Lounge is a hidden gem in Tai Po. Channelling vintage charm and stylish interior design, Ox Steak Lounge takes a serious approach, presenting an option for either a dinner set menu or tasting menu at night, each featuring a choice for each course. Steak lovers will enjoy the homemade beef tartare, best enjoyed with toast with bone marrow butter. Its British carpet steak is Hong Kong's rare find, and well-executed with other European signature main courses such as duck confit risotto and lobster pasta. The tasting menu offers more steak options from Japanese Wagyu to beef Wellington with foie gras and black truffles.



📍 Shop 1, G/F, Yuet Fat Mansion, 9 Kau Hui Chik Street, Tai Po, New Territories

☎ +852 9288 8364



ROYAL CHINA PEARL

3

Nestled within the Sam Mun Tsai neighbourhood on the edge of Tai Po, this fine-dining establishment celebrates the artistry of Cantonese gourmet with a backdrop of mountain and sea views. Guests can enjoy delicately crafted *dim sum* such as deep-fried Wagyu beef puffs folded into the shape of a handbag and goldfish-shaped dumplings in superior broth, as well as steamed rice with crab in lotus leaf, and a sharing portion of whole barbecued suckling pig. On a clear sunny day, al fresco dining is available.



DD27, Yim Tin Tsai, Sam Mun Tsai Road, Tai Po, New Territories



+852 2665 7282





4 BRIAN CAFE

Brian Cafe is a Tai Po institution, popular all year-round for its no-fuss pasta menu with sweet surprises in its dessert selections. First impressions capture the attention of visitors — walls painted turquoise with a refreshing green interior, imbued with vibrant colours that create a playful vibe to the cafe. Speciality toast topped with a savoury beancurd sauce is a classic local treat perfected well beyond its original form. Drinks are never in short supply, from Italian-style espresso-based coffees to craft beers and organic infusions.

📍 G/F, 61 Lung Mei Tsuen, Tai Mei Tuk, Tai Po, New Territories
☎️ +852 6187 7806



5 CAFE JE T'AIME2

Surrounded by greenery with humble floral arrangements at the Tai Po Arts Centre, Cafe Je T'aime2 reminds visitors of a holiday cafe with a comforting resort vibe. The extensive beverage menu highlights specialities like the lime espresso tonic and fresh fruit smoothies made in-house, as well as a vast coffee selection. The Tsukune Burger is a popular choice, as is locally raised batfish baked with a *sriracha beurre blanc*. Save room for dessert as Cafe Je T'aime 2 makes a mean caramel flan as well as a maple pumpkin burnt cheesecake with pumpkin seeds, a wonderful accompaniment to an afternoon pastime.

📍 Shop G08, G/F, Tai Po Arts Centre, 12 On Pong Road, Tai Po, New Territories
☎️ +852 6368 1038





6 CHUNG SHING THAI RESTAURANT

A neighbourhood staple in Tai Mei Tuk, Chung Shing Thai Restaurant is a popular choice for tourists and local leisure cyclists, with al fresco dining especially popular at weekends. Riding on the popularity of Thai cuisine in Hong Kong, Chung Shing remains a local favourite, offering authentic dishes best shared. Thai-style grilled eel and fish cakes are two of the best-selling starters, followed by popular mains such as red curry with mussels, garoupa in green curry, or Thai-style grilled pork neck.

 G/F, 69B-72 Tai Mei Tuk Village, Ting Kok Road, Tai Po, New Territories

 +852 2664 5218



7 DRAGON INN

Tai Po's Dragon Inn is a humble eatery that specialises in Hakka cuisine. Offering a laid-back ambience in a comfortable set-up, the eatery takes pride in its homestyle dishes featured in the lunch menu, including the popular Hakka-style salty chicken and steamed pork patty with preserved vegetables from Huizhou. Signatures include steamed shrimp with garlic and pan-fried fresh abalone, as well as Hong Kong-style cart noodles with a Hakka twist, paired with the special bay leaf tea.

 G/F, 7 Wai Yan Street, Tai Po, New Territories

 +852 5477 6601 / +852 9489 5443



8 FOUR SEASONS CHINESE RESTAURANT

A reputable import from the UK with a popular London flagship, the restaurant in Hong Kong delivers traditional Cantonese fare including typhoon shelter-style squid, roast duck, barbecued pork, cereal prawns and pork ribs with balsamic vinegar. The laid-back ambience suits fun sharing feasts.

 Shop 2, G/F, 5 Tai Ming Lane, Tai Po, New Territories

 +852 2981 2212



9 I DON'T CARE CART NOODLES

Nostalgia is the name of the game at I Don't Care Cart Noodles, with its crowd-pleaser *mala* sauce and noodle toppings prepared fresh daily. Featuring artistic elements of old Hong Kong, I Don't Care stands true to the old traditions of cart noodles. Don't miss the pork neck with the house special sauce; braised chicken feet, curried squid and a choice of noodles, particularly the freshly-made egg noodles, as well as side dishes of *mala* century eggs with coriander.

📍 G/F, 88 Kwong Fuk Road, Tai Po, New Territories

☎️ +852 2838 7988 / +852 2838 7911

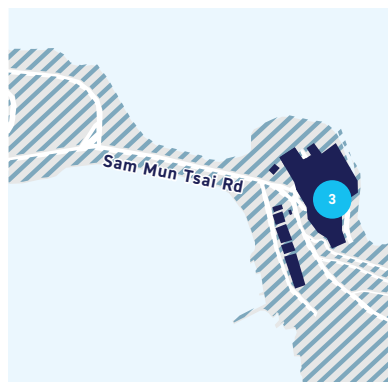
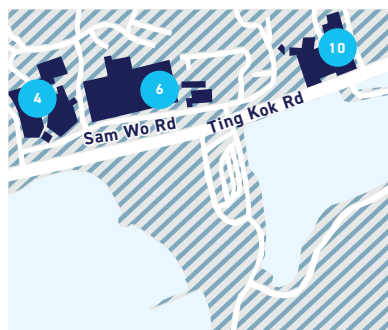


10 TAMORA

Korean-style cafes are the newest trend in Hong Kong. Featuring an industrial-style interior in a largely remote location, this three-storey cafe in Tai Mei Tuk Village is a tranquil haven for enjoying coffee. Tamora's offerings feature a wide range of teas from Jeju and food items, including a special corn cheesecake and croffles, with the latter available as a savoury sandwich or as a sweet dessert flavoured with either chocolate or matcha.

📍 G/F-2/F, 46B Tai Mei Tuk Village, Tai Po, New Territories





FEATURED RESTAURANTS

1 Le Vow

2 Ox Steak Lounge

3 Royal China Pearl

4 Brian Cafe

5 Cafe Je T'aime2

6 Chung Shing Thai Restaurant

7 Dragon Inn

8 Four Seasons Chinese Restaurant

9 I Don't Care Cart Noodles

10 Tamora

NEW TERRITORIES

TSUEN WAN

WHERE EVERY CRAVING IS ANSWERED

Tsuen Wan gathers many sides of Hong Kong into one district. Once a coastline of Hakka villages and fishing boats, it later became known for its textile mills in the 1950s and 60s. Village families cooked hearty dishes from hillside crops and pineapples; factory workers relied on fast, filling canteen meals. Today, those old villages, temples and former factory blocks sit beside housing estates, shopping centres and the elevated

walkways of the 'City in the Sky' — and the instinct to feed people according to real, everyday needs has stayed the same.

That mix of practicality and care runs through the chefs who cook here. Head Chef Chan Chun-lok, of Man Wah at Mandarin Oriental, Hong Kong, grew up copying TV cooking shows for his family: "My family loved what I made, and that sense of achievement stuck with me."



From those early experiments to a Michelin-starred Cantonese kitchen, his focus has stayed constant: understand what diners enjoy, then refine it without losing warmth.

Executive Chef Lai Kwan-fai, now known for his cart-noodle work, honed his skills in hotels and overseas hotpot restaurants — places where you must cook quickly, consistently and for many tastes at once. “What I’m most proud of is that guests genuinely recognise and trust my cooking,” he says. By pouring that experience into everyday noodles, he respects Tsuen Wan’s working, down-to-earth side.

On the streets, this ethos turns into options for every mood. Around Sam Pei Fong, Chan Choi Kee fires out fast, smoky wok dishes, while Wenger Noodle lets diners tune their own broth, toppings and spice. For longer meals, 3A Kitchen offers private Cantonese seafood feasts, Sang Kee Seafood Restaurant draws groups with live seafood, and Yue Kee Restaurant focuses on perfectly crisp, deeply savoury goose.

Whether you come for a quick bowl, a family table or a lingering dinner, Tsuen Wan makes it easy to leave feeling that whatever you were craving, you found it here.



“MY FAMILY LOVED WHAT I MADE, AND THAT SENSE OF ACHIEVEMENT STUCK WITH ME.”

Head Chef of Man Wah at Mandarin Oriental, Hong Kong, Chef Chan Chun-lok is the champion of the *All You Can Cook! x Happy Green Campaign Culinary Competition* (open group) in 2025. Inspired by childhood TV cooking shows, he turned his passion into a profession and believes a restaurant serves not only food, but also memories and genuine connections.

Head Chef, Man Wah, Mandarin Oriental, Hong Kong

Chan Chun-lok



“WHAT I’M MOST PROUD OF IS THAT GUESTS GENUINELY RECOGNISE AND TRUST MY COOKING.”

Executive Chef of I Don't Care Cart Noodles since 2018, Chef Lai Kwan-fai brings decades of Cantonese culinary experience to the humble bowl. A former apprentice at the historic Gloucester Luk Kwok Hong Kong, he is a HOFEX 2017 Hong Kong International Culinary Classic Gold Medalist and winner of multiple culinary competitions, celebrated for elevating simple comfort dishes with competition-level technique and flavour.

Executive Chef, I Don't Care Cart Noodles

Lai Kwan-fai

Chef Lam Sam-muk entered the industry in 1991 and won a gold medal at the 7th World Championship of Chinese Cuisine in 2012. In 2014, he graduated from the Chinese Culinary Institute's 7th Master Chef programme. The champion of the revival round and a top-three finalist on TVB's culinary competition *Apprentice Chef*, he previously served as Executive Chef for a major Hong Kong F&B group before opening Lai Gai Fong in 2017 to showcase refined, authentic Chinese cuisine.

Founder, Wo Kee Kitchen

Lam Sam-muk



Louis Pang Yoon-sin, Manager of the Hospital Authority's Central Production Unit, oversees large-scale patient meal operations. With experience spanning hotels, clubs, airlines and Michelin-starred kitchens, he integrates top-tier culinary and operational standards into healthcare catering.

Manager, Central Production Unit,
Hospital Authority Supporting Services Centre

Louis Pang Yoon-sin

Executive Chef of Nhi Tang at The Reverie Saigon, Chef Wong Fu-keung brings Michelin-starred experience and Chinese Culinary Institute Master Chef programme training. Holding multiple gold awards, he's celebrated for refined Cantonese technique and creative reimaginings of classic flavours.

Executive Chef, Nhi Tang, The Reverie Saigon

Wong Fu-keung



3A KITCHEN



1

3A Kitchen is a hidden, reservation-only private kitchen on the 16th floor of Plaza 88 in Tsuen Wan, popular for group dinners, birthdays and special occasions. The spacious private rooms offer plenty of privacy, while the menu focuses on lavish Cantonese seafood with presentation guaranteed to impress. Expect dishes like tableside-blanching abalone in clear broth, lobster prepared in various styles, crab dishes with rich crab roe, steamed premium grouper and crisp, juicy fried pigeon. Set menus are carefully curated, portions generous, and service attentive, with staff helping guests plate dishes so everything stays hot, fresh and photo-ready.



Shop 18, 16/F, Plaza 88, 88 Yeung Uk Road, Tsuen Wan, New Territories



+852 9299 9860

CHAN CHOI KEE

2

Chan Choi Kee is a beloved, old-school Cantonese spot tucked inside Tsuen Wan's Sam Pei Square, where the focus is firmly on flavour rather than decor. Dishes arrive hot and fragrant, with the kind of *wok hei* locals come back for again and again. Signatures range from braised goose liver to silky salt-baked shredded chicken to bouncy squid and honey-pepper beef cubes, all generously sauced and great with rice or a cold beer. Portions are hearty, prices fair and service brisk but friendly. With its compact yet tidy dining room and easy-going vibe, it's an inviting place to experience everyday Hong Kong comfort food.

📍 Shop AB, G/F, 28 Sam Pei Square, Tsuen Wan, New Territories
☎ +852 2415 8979



WENGER NOODLE

3

Hidden inside Tsuen Wan's 328 Plaza, Wenger Noodle is a hugely popular Yunnan-style noodle shop known for big portions, fresh ingredients and a lighter, less-oily style. This family-run spot specialises in individual rice noodle bowls, from the signature Wenger Rice Noodles loaded with over 10 toppings – including beancurd sheets, *shiitake* mushrooms, shredded chicken, chicken wings, fish spring rolls and spirulina – to countless other mix-and-match combinations.

Its signature minced pork sauce is slow-cooked for four hours until the fat is fully rendered, making it intensely savoury without being greasy. The secret *mala* broth looks mild but delivers a serious kick, with spice levels ranging from extra-mild to extra hot. To go with your noodles, order the garlicky marinated cuttlefish head, sliced pork with garlic sauce and super-crisp taro-pork spring rolls.

📍 Shop G01, G/F, 328 Plaza, 328 Sha Tsui Road, Tsuen Wan, New Territories
☎ +852 2439 5767





4 CHIU HING SEAFOOD RESTAURANT

Chiu Hing Seafood Restaurant is a lively *dai pai dong*-style spot in Tsuen Wan, popular with groups of friends and families. The menu leans towards Chiu Chow and Cantonese seafood, with generous portions at reasonable prices. Signatures include the giant, ultra-crispy oyster pancake, salt-and-pepper squid, marinated goose platter, wok-fried clams with black bean and chilli, and soya-sauce fried noodles packed with *wok hei*. Expect a bustling atmosphere, cold beers and classic stir-fries perfect for sharing.

📍 G/F, 10-12 Sam Pei Square, Tsuen Wan, New Territories
☎ +852 2407 7288



5 JASMINE

Jasmine brings a modern, elegant take on Cantonese dining to Tsuen Wan, serving modern Chinese cuisine in a refined yet welcoming setting. The menu focuses on Guangdong specialties and *dim sum*, pairing classic flavours with lighter, contemporary touches and polished presentation. Signature offerings include carefully crafted steamed dumplings, baked and fried *dim sum*, and refined seafood dishes that showcase fresh ingredients with balanced seasoning.

📍 Shop 107, 1/F, Citywalk, 1 Yeung Uk Road, Tsuen Wan, New Territories
☎ +852 2941 0092 🌐 www.jasmine.com.hk





6 PEKO PEKO EATERY

At Tsuen Wan's waterfront mall, Peko Peko Eatery serves creative Japanese-Western dishes with breezy sea views at a relaxed, pet-friendly setting. Its signature uni charcoal udon is a must-try, alongside favourites like crabmeat avocado boat and scallop *mentaiko* pasta. For heartier plates, go for the pan-seared Spanish pork loin, roasted suckling pig and slow-cooked octopus, all served in a modern space that blends Japanese touches with casual bistro style.

📍 Shop 1006-1007, 1/F, OP Mall, 100 Tai Ho Road, Tsuen Wan, New Territories

☎ +852 2688 9128 🌐 www.pekopeko.hk



7 RISING SUN RESTAURANT

Rising Sun Restaurant is a cosy Cantonese spot that blends time-honoured cooking with subtle modern touches. Expect hand-crafted *dim sum* that recalls old Hong Kong, plus classic dishes made with fresh, carefully sourced ingredients. Signatures include the sweet and sour pork, homestyle braised goose and nostalgic bites like deep-fried taro seafood, made with creamy taro and plump scallops. With private rooms and a relaxed, convivial vibe, it's a place to savour both food and atmosphere.

📍 1/F, Chau's Building, 4 Shiu Wo Street, Tsuen Wan, New Territories

☎ +852 2688 2360





8 RÚ

Tsuen Wan may not be the most fashionable neighbourhood in Hong Kong but that hasn't stopped Nina Hospitality from developing an outstanding fine dining restaurant in the area. RÚ was renovated and relaunched in 2023, and it celebrates authentic Chinese culinary arts in tasteful modern elegance. Signature dishes such as crispy Japanese sea cucumber stuffed with minced pork and shrimp served in a seafood sauce, and braised chicken wing stuffed with bird's nest, embody both tradition and creative flair.

 7/F, Nina Hotel Tsuen Wan West, 8 Yeung Uk Road, Tsuen Wan, New Territories

 +852 2280 2923

 www.ninahotelgroup.com/en/nina-hotel-tsuen-wan-west/dining/ru

9 SANG KEE SEAFOOD RESTAURANT

Sang Kee Seafood Restaurant, located in Panda Place and directly linked to Panda Hotel in Tsuen Wan, is a bright, spacious Cantonese restaurant popular with both locals and hotel guests. Renowned for its excellent roast meats, it also serves favourites like lobster *e-fu* noodles, garlic vermicelli with shellfish and tender honey-glazed *char siu*. With comfortable seating, a welcoming atmosphere and efficient service, it's a reliable choice for *dim sum*, family meals and casual business gatherings.

 Shop 203, 2/F, Panda Place, 3 Tsuen Wah Street, Tsuen Wan, New Territories

 +852 2614 1884 / +852 2614 1848

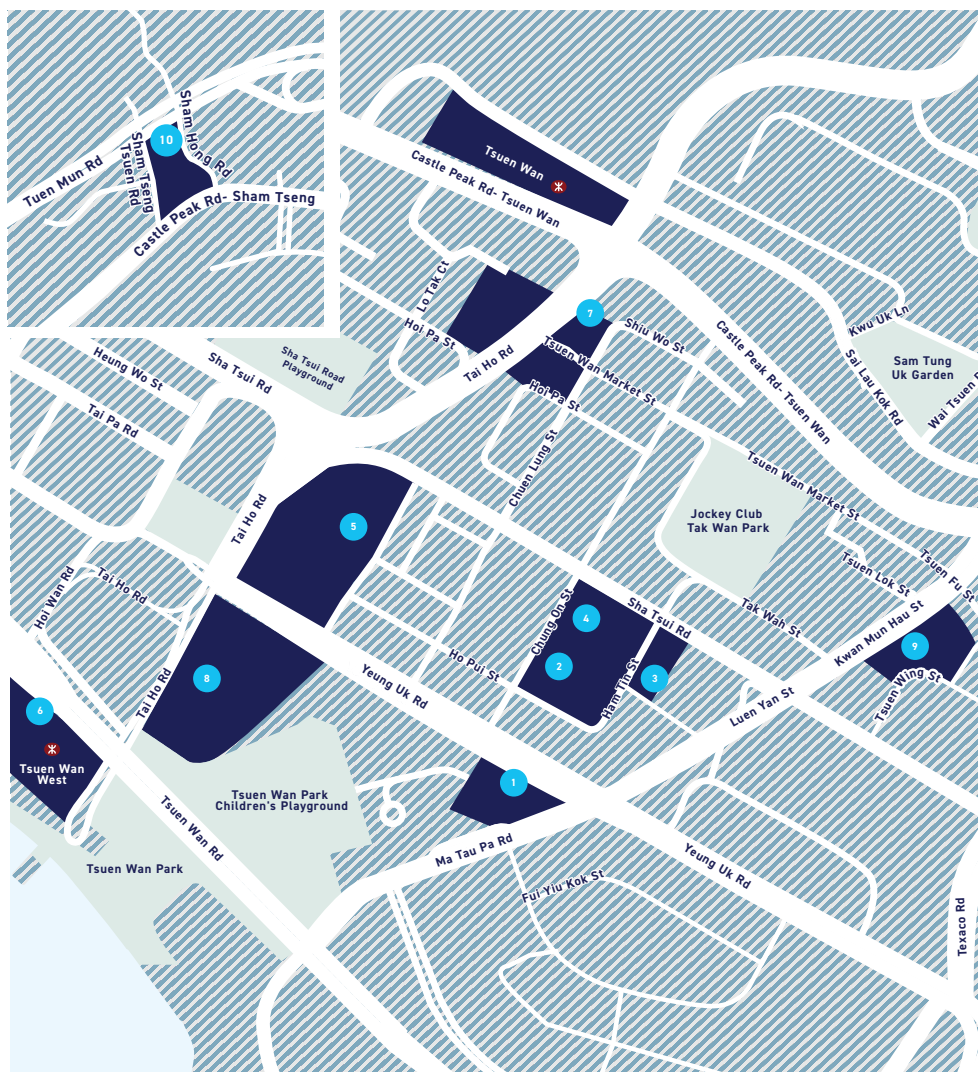
10 YUE KEE RESTAURANT

Yue Kee Restaurant has been drawing diners to Sham Tseng since 1958 with its charcoal-roasted goose, made to a closely guarded family recipe. Controlling everything from farm to table – by selecting, rearing, slaughtering and roasting their own Guangdong geese – the restaurant guarantees crisp skin, succulent meat and consistent flavour. Beyond the signature roast, don't miss soya-braised goose offal, stir-fried goose intestines and heart with chilli, marinated spicy goose tongue, seasonal seafood and classic Cantonese stir-fries.

 6/F, 9 Sham Hong Road, Sham Tseng, New Territories

 +852 2491 0751 / +852 2491 7925

 www.yuekee.com.hk



FEATURED RESTAURANTS

- | | | | |
|-----------------|--------------------------------|-------------------------|-------------------------------|
| 1 3A Kitchen | 4 Chiu Hing Seafood Restaurant | 7 Rising Sun Restaurant | 9 Sang Kee Seafood Restaurant |
| 2 Chan Choi Kee | 5 Jasmine | 8 RÜ | 10 Yue Kee Restaurant |
| 3 Wenger Noodle | 6 Peko Peko Eatery | | |

NEW TERRITORIES

TUEN MUN

KEEPING BIG FLAVOURS LOW KEY

Rather than chasing trends, Tuen Mun is all about bringing familiarity and comfort. Nestled between sea and hills in the northwest New Territories, the district has a long-standing history of turning simple ingredients into something remarkable. Its food culture isn't about flash or fuss, but clarity, confidence and cooking with care.

In Lam Tei, Red Seasons stays rooted in tradition. Its signature roast pig is cooked in an underground stone pit — a method that delivers smoky, deeply savoury results. The baby suckling pig, stuffed with fried rice and shrimp, is equally impressive: celebratory but without unnecessary theatrics.





Not far away, Mok's Beef King Hotpot Restaurant has mastered the art of everyday indulgence. Inside a no-frills cooked food centre, it serves up local steer beef hotpot with expert skill and care. The oxtail soup base, simmered with Chinese yam and goji berries, is rich in both flavour and feeling – a dish that feeds the body and mind.

For something with a global edge, Bad Boy Cook near Castle Peak Bay fuses Japanese *izakaya* favourites with Hong Kong-style flair. Think crispy baby pigeon, grilled threadfin and skewers that nod to both *yakitori* and Japanese-inspired street flavours. The kitchen's strength lies in its balance – playful but always grounded.

It's the same instinct that guides Li Yuet-faat, Executive Chef, Chinese Cuisine, Ming Court at Cordis, Hong Kong. "Focusing on every detail of Cantonese cuisine, I hope to pass it on to the next generation," he says.

In Tuen Mun, that balance holds – between old and new, comfort and craft, and flavour and restraint.



**“FOCUSING ON EVERY
DETAIL OF CANTONESE
CUISINE, I HOPE TO
PASS IT ON TO THE NEXT
GENERATION.”**

With over 30 years in Cantonese cuisine, Executive Chef Li Yuet-faat joined Ming Court's opening team in 2004, becoming Executive Chef in 2018. A Chinese Culinary Institute Master Chef graduate, he preserves Guangdong flavours while upholding Ming Court's Michelin-star legacy.

Executive Chef, Chinese Cuisine, Ming Court, Cordis, Hong Kong

Li Yuet-faat



Raised in a food-loving family, Chef Kwan Chi-kong began cooking at seven and developed a lifelong passion for ingredients. Now Senior Cook at 818 The Seafood, he carries forward his family's traditions, aiming to create meals that comfort and connect.

Senior Cook, 818 The Seafood

Kwan Chi-kong



With 40 years of experience, Chef Daniel Cheung Long-yin, a Chinese Culinary Institute graduate, has led award-winning kitchens including Kowloon Shangri-La and the Hong Kong Jockey Club. Now at Shang Palace Singapore, he fuses Cantonese heritage and innovation, earning top honours across Asia.

Executive Chinese Chef, Shang Palace, Shangri-La Singapore

Daniel Cheung Long-yin



BAD BOY COOK

1

Bad Boy Cook doesn't play by the rules, and that's exactly the point. This *izakaya*-style spot near Castle Peak Bay fuses Japanese street flavours with Hong Kong soul. Think deep-fried baby pigeon, smoky grilled threadfin and skewers. The menu is bold but never chaotic – every dish is refined, layered and full of character. The team behind it are seasoned pros, blending cultures without compromise. It's playful, punchy and proof that fusion can still be done right.

📍 Shop 1, G/F, Rainbow Garden, 351 Castle Peak Road,
Castle Peak Bay, Tuen Mun, New Territories

☎ +852 9810 1551



MOK'S BEEF KING HOTPOT RESTAURANT



2

Hidden inside Butterfly Estate's cooked food centre, Mok's Beef King Hotpot Restaurant is a local legend. Steeped in neighbourhood pride, it's the kind of place where regulars linger and flavours speak for themselves. The star of the show is steer beef, delivered fresh daily and sliced with care. It's silky, flavourful and never overworked. Its oxtail soup base, infused with Chinese yam and goji berries, is pure nourishment – collagen-rich, clear and comforting. There are no gimmicks here, just a great Hong Kong dining tradition done with quiet skill.

📍 Shop C2, Butterfly Estate Cooked Food Stall,
1 Wu Chui Road, Tuen Mun, New Territories

☎ +852 2565 6368

RED SEASONS



3

Few restaurants cook with as much patience (or as much smoke) as Red Seasons. This Lam Tei institution is famous for its traditional underground stone-pit roast pig, blistered and bronzed to perfection. The rice-stuffed suckling pig is equally remarkable – rich, celebratory and deeply rooted in Cantonese tradition. Family-run and fiercely dedicated, the kitchen puts technique before trend and quality above all. It's a masterclass in slow cooking and a rare link to old-school roasting methods that are disappearing fast. Come for the pig and stay for the craft.



1 Lam Tei Main Street, Tuen Mun, New Territories



+852 2462 7038



www.redseasons.com.hk



4 DINELAND



Dineland is a full-on dining playground. With a sprawling menu that offers grilled meats, seafood dishes and more, it caters to big appetites and bigger groups. The highlight at Dineland is the crispy German-style salted pork knuckle with honey black pepper sauce – golden, crackling skin over tender meat, brought to life with a sweet, peppery glaze that hits all the right notes. Portions are generous and the vibe is casual, but the ingredients stay sharp. Dineland knows how to feed a crowd and keep them coming back.

 Shop 1, G/F, Ori, 3 Leung Tak Street, Tuen Mun, New Territories
 +852 2333 2223



5 GRAND BISTRO

Grand Bistro walks the line between European bistro and Hong Kong comfort. The signature dish is its 'secret recipe' spicy chicken pot. But don't miss the hand-sliced premium Angus beef, which showcases quality and restraint in equal measure. Each slice reveals fine marbling and tenderness that needs little embellishment. Light seasoning lets the natural flavour take the lead, whether seared, grilled or served with a refined sauce. It's an understated showpiece that speaks to the kitchen's confidence and clarity.

 Shop R1, G/F, Gold Coast Piazza, 1 Castle Peak Road, So Kwun Wat, Tuen Mun, New Territories
 +852 2117 3732





6 MICHİ

Michi is a quiet standout in Tuen Mun's ramen scene – focused, minimalist and deeply considered. The menu centres on two chicken-based broths: one clear and delicate, the other creamy and rich. Both are slow-cooked, beautifully balanced and finished with precision toppings that change with the seasons. The setting is pared back, the flavours are not. This is ramen as it should be – thoughtful, layered and rooted in craft. Whether you're after a light broth or something more indulgent, Michi delivers with poise and confidence.

📍 Shop H, G/F, Wah Hing Mansion, 7 Tsing Ling Path, Tuen Mun, New Territories

☎ +852 9200 7028



7 SUGAR MA MA

Sugar Ma Ma does dessert with flair and a sense of fun. Known for its molten lava cakes and soufflé pancakes, this stylish cafe balances indulgence with playful presentation. There's a warmth to the space, where brunchers linger and sweet tooths are well fed. Sugar Ma Ma's lava cake is served warm with a delicately crisp shell and a rich, flowing chocolate centre. It's indulgent without being heavy, letting the deep cocoa flavour shine through. Here, each plate is made to please both palate and camera, without losing substance. It's a sweet spot for afternoon catch-ups or late-night cravings.

📍 Shop 3, G/F, Look Yuen, 6 Tsing Pak Path, Tuen Mun, New Territories

☎ +852 5541 7341



8 TRUSTY CONGEE KING

Trusty Congee King brings refinement to a humble staple. Every bowl of congee here is slow-stirred to a silky consistency, using premium ingredients and time-honoured technique. From pork liver to fish belly to classic century egg, the toppings are generous and thoughtfully paired. This Tuen Mun outpost stays true to the quality and standards of the brand, which has multiple branches – clean flavours, balanced textures and no shortcuts. The space is casual but confident, and the congee speaks for itself.

📍 Shop 39-42, 1/F, Tuen Mun Town Plaza Phase 2, 3 Tuen Lung Street, Tuen Mun, New Territories

☎ +852 2806 3178

🌐 www.taiping.com



9 TSING SHAN WAN SEAFOOD RESTAURANT

Tsing Shan Wan is a laid-back seafood joint and a true local escape. It's best known for its top-quality *dim sum* and fresh catches, with diners picking their seafood straight from the tank. The vibe is relaxed, the flavours are clean and the view does half the talking. Its signatures – crispy abalone, sesame rolls and baked lobster with triple cheese – each offer richness with a touch of theatre and balance texture, indulgence and Cantonese flair. It's the kind of place where families gather, stories are shared and seafood is the centrepiece.

📍 Shop 2B, 2/F, Sam Shing Commercial Centre, 6 Sam Shing Street, Tuen Mun, New Territories

☎ +852 2997 1338



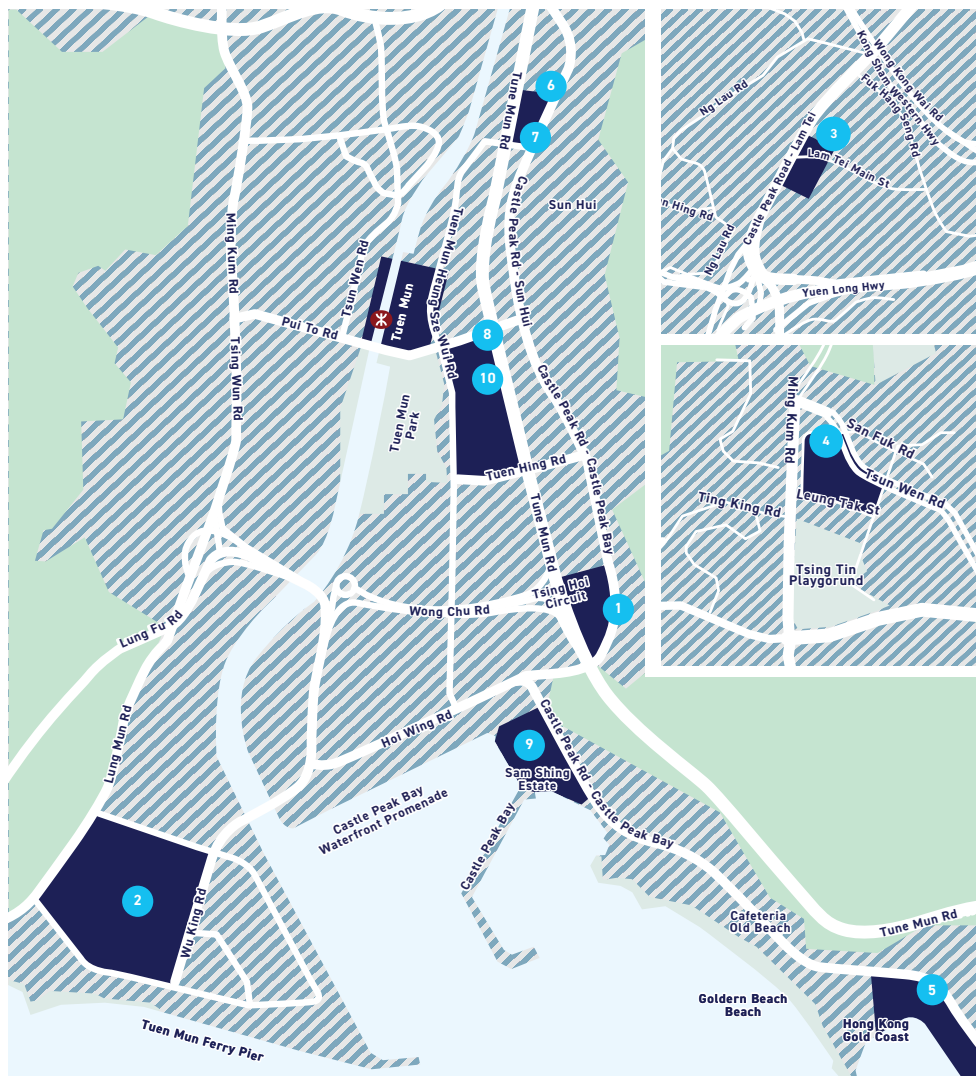
10 WING NIN NOODLE

Wing Nin Noodle is a love letter to the local noodle stall – unpretentious, efficient and full of flavour. The restaurant's signature is a Hong Kong classic: the customisable cart noodle setup, which includes thick-cut noodles in rich broth, topped with your choice of offal, fish cakes or spicy sauces. The base is clear and well-seasoned, and the toppings handled with care. There's pride in the details and clarity in the execution. This is comfort food done right – fast, satisfying and rooted in Hong Kong's street food heritage.

📍 Shop G073 & G075, G/F, Tuen Mun Town Plaza Phase 1, 1 Tuen Shun Street, Tuen Mun, New Territories

☎ +852 9888 5516 / +852 2477 2323





FEATURED RESTAURANTS

- | | | |
|-------------------------------------|----------------------|-------------------------------------|
| 1 Bad Boy Cook | 5 Grand Bistro | 9 Tsing Shan Wan Seafood Restaurant |
| 2 Mok's Beef King Hotpot Restaurant | 6 Michi | 10 Wing Nin Noodle |
| 3 Red Seasons | 7 Sugar Ma Ma | |
| 4 Dineland | 8 Trusty Congee King | |

YUEN LONG

FIELDS, PONDS AND VILLAGE FEASTS

Follow the wetlands in the northwest and the city's urban edges soften. In Yuen Long, food grows out of earth, water and memory – shaped by fishponds that glitter under the noonday sun, by walled villages born of necessity and by kitchens that cooked for survival long before indulgence was an option.

The district's culinary identity is inextricably tied to the city's origins, rooted in a landscape that has nourished generations. It feels like an archive you can eat: recipes preserved through repetition, techniques passed across generations and dishes

that still carry the cadence of rice fields and ancestral feasts.

With more than two decades of experience, Chef Chan Chi-bun elevates tradition by refining, rather than reinventing, the flavours he grew up with. "As diners become ever more discerning," he reflects, "Chinese chefs have a duty to innovate while preserving traditional culinary techniques and flavours. It is part of our job description, and our ultimate mission as chefs." His philosophy echoes Yuen Long's own evolution – honouring origins while embracing new ideas.



KITCHENS WHERE HISTORY IS SERVED

You can taste this sense of heritage in the district's most beloved kitchens. Tai Wing Wah Restaurant, one of Hong Kong's original tea houses, still serves *dim sum* the way ordinary people first enjoyed it — convivial, generous and down to earth. In Ha Mei San Tsuen, Waso Café transforms humble *cha chaan teng* classics into citywide icons, from its famed pineapple bun to comforting tomato-soup macaroni. Nearby, Ping Shan Traditional Poon Choi

carries more than a century of the Tang family's craftsmanship, layering meats, seafood and radish into a festive, communal feast.

These stand alongside neighbourhood favourites — Ho To Tai Noodle, Yuen Long Si Kee, Ping Shan Lou Dei Fong and more — each adding its own flavour to the district's rich tapestry. In Yuen Long, history and cuisine remain inseparable, creating a place where the city's oldest tastes continue to shape its future.



“AS DINERS BECOME EVER MORE DISCERNING, CHINESE CHEFS HAVE A DUTY TO INNOVATE WHILE PRESERVING TRADITIONAL CULINARY TECHNIQUES AND FLAVOURS. IT IS PART OF OUR JOB DESCRIPTION, AND OUR ULTIMATE MISSION AS CHEFS.”

With more than two decades of culinary experience, award-winning chef Chan Chi-bun blends traditional Chinese flavours with modern flair. A graduate of the Chinese Culinary Institute, he has honed his expertise in prestigious global competitions and, as Executive Chef at Elite Concepts' Food Lab, strives to continuously elevate Chinese cuisine.

Executive Chef of Food Lab at Elite Concepts

Chan Chi-bun



Mu Club's Executive Chef Fung Kin-wai first stepped into the kitchen simply to make a living, but he soon found his life's passion in its fiery hearths. Trained in Cantonese cuisine, he later embraced regional flavours, serving up bold dishes with depth and soul.

Executive Chef, Mu Club

Fung Kin-wai



PING SHAN TRADITIONAL POON CHOI



1

With more than a century of history, Ping Shan Traditional Poon Choi has been run by the Tang family for four generations. This walled-village speciality is usually served during celebrations such as weddings and Lunar New Year, but can now be enjoyed year round. Layers of slow-cooked meats, seafood, pig's skin, bean curd and radish are steeped in a fragrant fermented red bean curd gravy and served bubbling in a large metal basin.

The restaurant also serves a nine-dish banquet, a refined version of *poon choi* presented in separate bowls, with highlights including aged tangerine peel duck soup, yellow wine chicken and deep-fried oysters.

📍 G/F, 36 Tong Fong Tsuen, Ping Ha Road, Ping Shan,
Yuen Long, New Territories

☎ +852 2617 8000

TAI WING WAH RESTAURANT

2

Being one of the original tea houses in Hong Kong, Tai Wing Wah Restaurant is where the convivial tradition of sharing *dim sum* began taking root. Though the practice can be found across Guangdong province, Hong Kong is where *dim sum* culture truly took off, and under food critic and presenter Leung Man-to, the restaurant remains a favourite with regulars.

The vivid red carpet evokes 1950, when it first opened its doors, while the menu remains steadfastly old-school: steamed custard sponge cake and an assortment of walled-village delicacies such as signature lard rice, five-taste chicken and the Everlasting stir-fry, a vermicelli dish with eggs, clams and silver shrimp.

2/F, Koon Wong Mansion, 2-6 Yuen Long On Ning Road,
Yuen Long, New Territories

+852 2476 9888



WASO CAFÉ



3

Now a citywide chain, Waso Café began at this Ha Mei San Tsuen location in 2010 with its signature pineapple bun stuffed with tomato, fried egg and a thick slab of butter. Beloved for comforting *cha chaan teng* classics, it is known for crowd-pleasers such as egg salad toast and corned-beef-and-egg bun.

Despite its humble roots, the diner draws long queues even before its 8am opening, and counts

local legend Chow Yun-fat among its fans. Other must-tries include macaroni with pork chop and chicken wings in tomato soup, and rice noodles with coriander, century egg and fish slices in fragrant fish broth.



G/F, 121 Ha Mei San Tsuen, Tin Shui Wai, New Territories



+852 6223 3816



4 BRAVA JAVA COFFEE & CO.

Brava Java Coffee & Co. is a charming Portuguese-style cafe adorned with blue-and-white tiles and rustic decor, serving all-day breakfasts, artisanal coffee and light bites in a relaxed, sunlit setting. Favourites include the hearty Brava Brunchin with smoked salmon, avocado and sauteed mushrooms, flaky croffles and bagel sandwiches. The star, however, is the pistachio Basque cheesecake, baked daily in-house — rich yet fluffy, with a nutty aroma and silky-smooth bite.

📍 Shop 118, G/F, Manhattan Plaza, 23 Sai Ching Street, Yuen Long, New Territories

☎️ +852 9323 4328



5 CURRY TEN

Inspired by the owners' childhood memories, Curry Ten brings Pakistani-style curry with a light touch of Australia and Hong Kong. The signature sauce slow-simmers tomatoes and onions into a thick, velvety base that is moreish, gently sweet and aromatic. It is best enjoyed with braised thick-cut ox tongue or crispy fish fillet, and a buttery *roti* to sweep up every last drop of sauce.

📍 Shop 23, G/F, Hop Yick Centre, 17-53 Hop Yick Road, Yuen Long, New Territories

☎️ +852 7074 3234



6 HAPPY SEAFOOD RESTAURANT

Located in the historic fishing village of Lau Fau Shan, Happy Seafood Restaurant serves fresh, locally sourced seafood — stir-fried, steamed, braised or deep-fried to order. Guests can even bring their own picks from the nearby seafood market for custom preparation. Lau Fau Shan is famed for its plump, golden oysters, and the restaurant's lightly battered fried oysters highlight their natural sweetness. Another must-order is the God of Cookery fried rice, loaded with assorted seafood, ostrich meat, mushrooms and crispy crab roe.

📍 12 Shan Tung Street, Lau Fau Shan, New Territories

☎️ +852 2472 3450



7 HO TO TAI NOODLE

With 80 years of history, Ho To Tai Noodle is now helmed by third-generation owner Max Chan. Famous for handmade wonton noodles and *yanpi* dumplings — the latter a vanishing culinary art — the shop still prepares everything fresh daily. Springy duck-egg noodles are tossed with shrimp roe or served in a rich broth with pork-and-shrimp wontons. For something nostalgic, try the wonton wrappers in a jujube and ginger soup, a humble dessert born of frugality.



6/F, 67 Yuen Long On Ning Road, Yuen Long, New Territories



+852 6744 3331



8 MOTORS CAFÉ

Owner Alan Tang, a supercar enthusiast with a collection of rare and vintage sports cars, opened this race-car-themed restaurant in 2016 opposite the 150-year-old Kun Ting Study Hall. The space is decked out with F1 car seats, traffic lights, steering wheels and even screw-driver-shaped utensils. Signature dishes include Racer pizza, spaghetti with pork and tomato basil and grilled US prime rib-eye steak, best enjoyed with a view of rotating supercars parked outside.



105 Hang Mei Tsuen, Ping Shan, Yuen Long, New Territories



+852 2662 2162



9 PING SHAN LOU DEI FONG*

Ping Shan Lou Dei Fong is a humble local eatery famed for juicy fried pork patties served with rice. With more than 50 flavours — from classics such as salted fish, fresh squid or lotus root to playful twists featuring durian, cheese or macadamia nuts — it reimagines this homestyle dish with almost pizza-like combinations that blend local taste with international flair.



6/F, 32-33 Tong Fong Tsuen, Ping Shan, Yuen Long, New Territories



+852 2304 3288



10 SAE WONG LUN

One of only four snake soup shops left in Yuen Long, Sae Wong Lun has been the go-to place on wintry days for more than 40 years. Its signature five-snake stew features a medley of snake meat, shredded chicken, wood ear mushrooms, ginger and crisp fried wonton skins. Glutinous rice with Chinese sausage and gecko soup are also highlights.

📍 Shop 1, 6/F, Hing Fat Building, 11 Yu King Square, Yuen Long, New Territories

☎️ +852 2442 1566



11 TAITONGESE CUISINE

Hidden among the village lanes of Tai Tong, Taitongese Cuisine is famed for irresistible lychee-wood-roasted chicken. Smoky, crisp-skinned and succulent, each bird is kiln roasted to order and delivered straight from the fire so it arrives still sizzling, its aroma leading the way. Honourable mentions include stir-fried peanut sprouts, which offer a fresh, nutty crunch, and steamed grass carp with preserved mustard greens.

📍 G/F, 198 Tai Tong Tsuen, Tai Tong Shan Road, Shap Pat Heung, Yuen Long, New Territories

☎️ +852 2478 3133 / +852 9133 6292

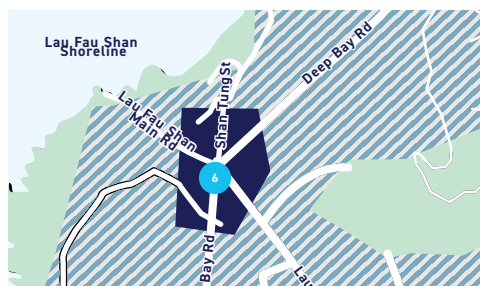
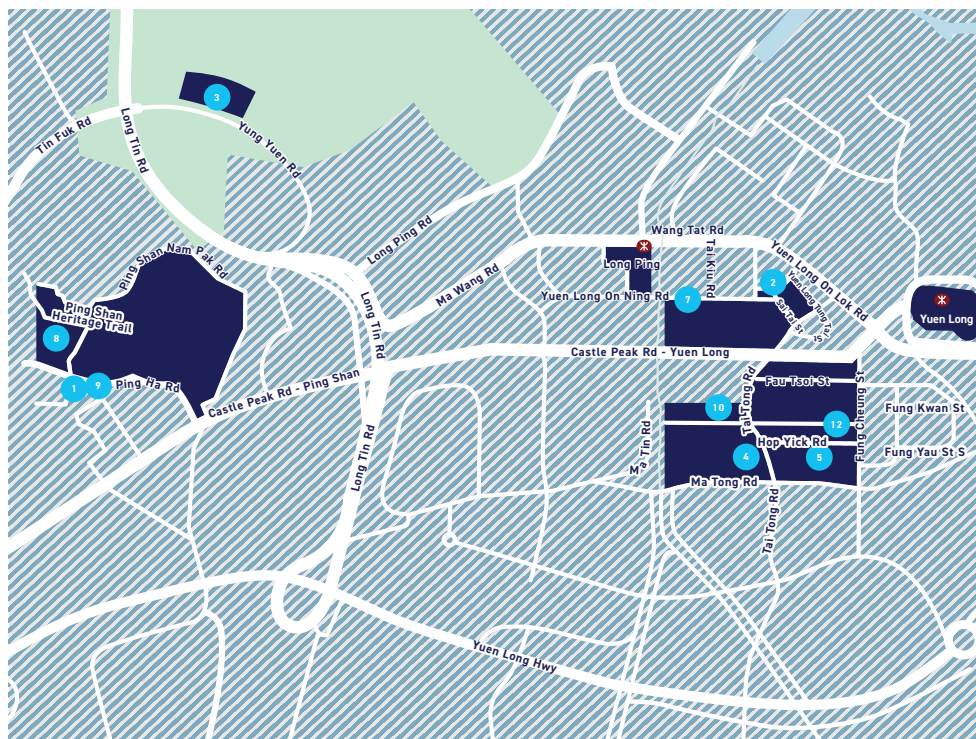


12 YUEN LONG SI KEE

Run by Sister King, daughter of the original proprietors of Si Kee, this simple but hearty operation has been a local staple since 1962. Serving steamed rice topped with pork ribs, chicken feet and more, Yuen Long Si Kee captures the essence of 1960s cooked food kiosks. The rice absorbs the rich flavours of homemade sweet soy sauce and pork lard.

📍 Shop 5, G/F, Luen Fat House, 62 Kin Yip Street, Yuen Long, New Territories

☎️ +852 2448 8862



FEATURED RESTAURANTS

- | | | |
|-----------------------------------|----------------------------|--------------------------|
| 1 Ping Shan Traditional Poon Choi | 5 Curry Ten | 9 Ping Shan Lou Dei Fong |
| 2 Tai Wing Wah Restaurant | 6 Happy Seafood Restaurant | 10 Sae Wong Lun |
| 3 Waso Café | 7 Ho To Tai Noodle | 11 Taitongese Cuisine |
| 4 Brava Java Coffee & Co. | 8 Motors Café | 12 Yuen Long Si Kee |



QUALITY TOURISM SERVICES (QTS) SCHEME

The Quality Tourism Services (QTS) Scheme helps visitors identify restaurants and shops that deliver high customer service, ensure clearly displayed prices, and display clear product information — look for the QTS logo when you dine or shop.



MUSLIM TRAVEL IN HONG KONG

For Muslim travellers, the city offers an excellent range of Halal-certified restaurants, from traditional Cantonese eateries to international favourites, ensuring authentic flavours prepared to Islamic dietary practices.





HONG KONG TOURISM BOARD VISITOR INFORMATION SERVICES

Hong Kong International Airport Visitor Centre

📍 Buffer Halls A and B, Arrivals Level, Terminal 1,
Hong Kong International Airport, Lantau Island

Hong Kong West Kowloon Station Visitor Centre

📍 B2 Level, Arrival Concourse, Hong Kong
West Kowloon Station

Kowloon Visitor Centre

📍 Star Ferry Concourse, Tsim Sha Tsui, Kowloon

Hong Kong-Zhuhai-Macao Bridge Hong Kong Port Visitor Centre

📍 G/F, Passenger Clearance Building, Hong Kong Port



+852 2508 1234



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