

## HONG KONG

### FIND | Markets

#### CITYSUPER

Recommended by chef Michael White (Al Molo, Hong Kong, Marea, Al Fiori, Osteria Morini, NY)  
Harbour City / Food Market  
Harbour City Level 3, Tsim Sha Tsui  
T: +852/2375.8222  
www.citysuper.com.hk

#### BOWRINGTON ROAD MARKET

"We love the wet market."  
- Chefs Johanne Killeen & George Germon (Al Forno, Providence)  
Wan Chai / Food Market  
Monday through Saturday  
21 Bowrington Road, Causeway Bay  
T: +852/2575.7595

### EAT | Restaurants

#### AMBER

Recommended by sommelier Mark Bright (Saison, Vinyl, San Francisco)  
Central / French  
The Landmark Mandarin Oriental  
15 Queen's Road, The Landmark  
T: +852/2132.0066  
www.amberhongkong.com

#### BO INNOVATION

"Creative and innovative Chinese cuisine."  
- Sommelier Mark Bright (Saison, Vinyl, San Francisco)  
Central / Chinese  
60 Johnston Road, Wan Chai  
T: +852/2850.8371  
www.boinnovation.com

#### CRYSTAL PALACE

"Great dim sum at an amazingly low price."  
- Chef Scott Conant (Scarpetta)  
Hong Kong / Chinese  
2/F, 16 Cameron Road, Tsim Sha Tsui  
T: +852/2366.5784

#### FINDS

"Stands for Finland, Iceland, Norway, Denmark, Sweden."  
- Sommelier Mark Bright (Saison, Vinyl, San Francisco)  
Kowloon / Scandinavian  
1/F The Luxe Mano, 39 Kimberley Road  
Tsim Sha Tsui, Kowloon  
T: 852/2522.9318  
www.finds.com.hk

#### HONG KONG OLD RESTAURANT

"Just really good."  
- Chef Scott Conant (Scarpetta)  
Kowloon / Szechuan  
1 Kimberley Road, 4/F  
Miramar Shopping Centre  
T: +852/2722.1812  
www.hkoldrest.com

#### HUTONG

Recommended by chefs Johanne Killeen & George Germon (Al Forno, Providence)  
Tsim Sha Tsui / Contemporary Northern Chinese  
1 Peking Road, 28th floor  
Tsim Sha Tsui, Kowloon  
T: +852/3428.8342  
www.aqua.com.hk

### EAT | Restaurants

#### LILY & BLOOM

"Amazing restaurant [Bloom] and bar [Lily] - an awesome scene."  
- Sommelier Mark Bright (Saison, Vinyl, San Francisco)  
Central / Cocktails / American Bistro  
Hotel LKF, 5th Floor [Bloom]  
6th Floor [Lily]  
33 Wyndham Street, Lan Kwai Fong  
T: +852/3518.9688  
www.hotel-lkf.com.hk

#### LIN HEUNG TEA HOUSE

"For a classic, old Hong Kong experience, I recommend going to Lin Heung Tea House for dim sum in Central, Hong Kong. If you are looking for a more sophisticated experience, visit Celebrity Cuisine for our signature dim sum shrimp dumplings, pork dumplings and Tarot cake."  
- Chef Kam-Fu Cheng (Celebrity Cuisine, Hong Kong)  
Central / Chinese  
160 Wellington Street  
+852/2544/4556

#### LUNG KEEN HEEN

"For something really elegant, a three-star Cantonese experience. Crispy skinned roast pork, sweet pork bao, Michelin-awarded dim sum. My mouth is watering."  
- Chef Michael White (Al Molo, Hong Kong, Marea, Al Fiori, Osteria Morini, NY)  
Central / Contemporary Cantonese  
Fourth Floor, 8 Finance Street,  
T: +852/3196.8880  
www.fourseasons.com/hongkong/dining/lung\_king\_heen

#### TIM HO WAN

"It's in Mong Kok and it is the place to go for the best dim sum experience. You must try the BBQ pork buns - simply delicious!"  
- Chef Kam-Fu Cheng (Celebrity Cuisine, Hong Kong)  
Kowloon / Dim Sum / Chinese  
2-8 Kwong Wah Street  
+ 852/2332.2896

#### YELLOW DOOR KITCHEN

"I loved the Yellow Door. I went for lunch. It is on the 6th floor of a residential building with a cool jazz club downstairs. Really good food."  
- Chef Scott Conant (Scarpetta)  
Soho / Shanghaiese / Sichuan  
6/F Cheung Hing Commercial Building  
37 Cochrane Street, SoHo  
T: +852/2858.6555  
www.yellowdoorkitchen.com.hk

#### YAT LOK BARBEQUE RESTAURANT

"There is nothing better than Yat Lok for roast goose."  
- Chef Michael White (Al Molo, Hong Kong, Marea, Al Fiori, Osteria Morini, NY)  
Tai Po / Chinese / Barbecue  
5, Tai Ming Lane, New Territories  
T: +852/2656.4732

### DRINK | Cocktails

#### FELIX @ THE PENNISULA HOTEL

"I enjoy a nice cocktail at Felix at the Peninsula Hotel."  
- Chef Michael White (Al Molo, Hong Kong, Marea, Al Fiori, Osteria Morini, NY)  
Kowloon / Cocktails  
Salisbury Road, Kowloon  
T: +852/2315.3188  
www.peninsula.com/Hong\_Kong/en/Dining/Felix/default.aspx

#### HALO

Recommended by Sommelier Mark Bright (Saison, Vinyl, San Francisco)  
Kowloon / Central / Club / Lounge  
10-12 Stanley Street  
T: 852/2810.1274  
www.halo.hk

#### MO BAR @ THE MANDARIN ORIENTAL

"I enjoy going here for cocktails."  
- Chef Michael White (Al Molo, Hong Kong, Marea, Al Fiori, Osteria Morini, NY)  
Central / Cocktails  
5 Queen's Road Central, The Landmark T:  
+852/2132.0188  
www.mandarinoriental.com/landmark/dining/mo\_bar

#### VOLAR

Recommended by Sommelier Mark Bright (Saison, Vinyl, San Francisco)  
Central / Club  
38-44 D'Aguilar Street  
T: 852/2810.1272  
www.volar.com.hk

### DRINK | Tea

#### TEA ROOM @ THE INTERCONTINENTAL HONG KONG

"Have afternoon tea at the Intercontinental, as opposed to the Peninsula Hotel. Although The Peninsula is a 'must see' with its fabulous marble interior, I prefer the view of the harbor, which is great from the Tea Room at the Intercontinental Hotel."  
- Chef Scott Conant (Scarpetta)  
Kowloon / Afternoon Tea  
Intercontinental Hong Kong/ Lobby Lounge  
18 Salisbury Road, Tsim Sha Tsui  
T: +852/2721.1211  
www.ichotelsgroup.com