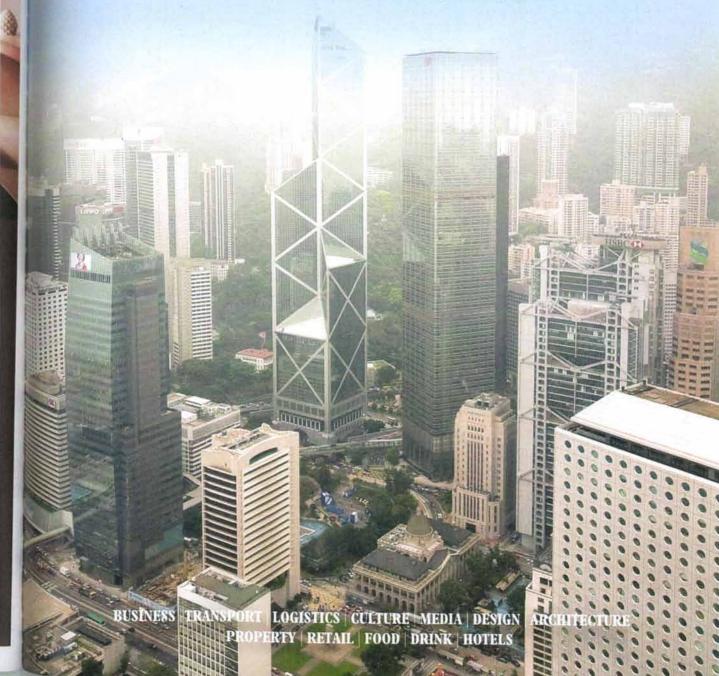


HONG KONG: A MONOCLE CITY SURVEY

A guide to the businesses, entrepreneurs, infrastructure, media and culture that make Hong Kong the bustling world city of Asia



Food, Drink & Hotels

Impeccable hospitality service was practically invented in Hong Kong, so you know you're in for a relaxing and decadent time in any of the city's top hotels, as well as the multitude of top-grade restaurants serving everything from New York pasta plates to local dim-sum. After dinner, head upwards to one of the city's stunning roof-top bars.

Top 15 bars and restaurants

01 Best ambience:

Luk Yu Tea House An institution run by several generations all at once and on the same shift, the combination of great food, inimitable staff and bustling ambience is priceless. 24-26 Stanley Street, Central, + 852 2523 1970

02 Best newcomer no.1:

Western comfort food served up as fine dining and desserts that'll have you waiting in line down on Hollywood Road, 7/F, 31 Hollywood Road, Central, + 852 2544 3433

03 Best Italian: Posto Pubblico

This New York-style Italian osteria is attracting a good-looking Hong Kong crowd by serving good old-fashioned pasta and pouring proper drinks from the bar. G/F, 28 Elgin Street, Central, + 852 2577 7160

04 Best dim-sum: Metropol

Every lunch-hour is rampacked and loud but you won't find better pork buns anywhere. 4/F United Centre, 95 Queensway, Central, + 852 2865 1988

05 Best wine and cheese: Classified Café

Has Hong Kong's first cheese room and a good wine selection to match, 108 Hollywood Road, Sheung Wan, + 852 2525 3454

06 Best private kitchen: Yellow Door

Tops the charts of Hong Kong's private kitchens with its local fare. 37 Cochrane Street, Central. + 852 2858 6555

07 Best boozer:

The Pawn

Found in a sympathetically



- 01 Yellow Door
- 02 Staff at Classified Café
- 03 Metropol
- 04 Dim-sum at Metropol
- 05 Cheese board at Classified Café
- 06 Exterior of Classified Café
- 07 Seafood at San Shing market
- 08 TBLS 09 Food at TBLS
- 10 Sevva













Growth industry: Since organic farming took off here to years ago, the number of local farms has grown from 10 to 320. The organic farms are spread out across the New Territories with produce sold in street markets throughout the city.



Monks' milk: Hong Kong's Trappist monks have been producing the city's favourite milk since the 1960s. Known locally as cross milk or priest milk, it's produced in the north of the New Territories and sold in a signature glass bottle with a red cross.



Eastern feast: Hong Kong is home to over TLOOO restaurants. including two three-Michelinstarred and 32 one-starred restaurants, many of which are street stalls or hole-in-the-wall-type outlets where you can eat gourmet food for as little as €5.

renovated old pawnbroker. The Pawn serves excellent British dishes and well-pulled pints. 62 Johnston Road, Wan Chai, + 852 2866 3444

08 Best newcomer no. 2:

Lounging on the roof of Swire's new East hotel in North Point, Sugar is a breezy and authentic alternative to Central's monopoly on nightlife. 32/F, East Hotel, 29 Tai Koo Shina Road. + 852 3968 3738

09 Best roof-top:

Sevva

Possibly the best and definitely the biggest roof-top bar in Hong Kong. Sevva's L-shaped deck is constantly heaving with beautiful revellers. 25/F, Prince's Building, 10 Chater Road, Central, + 852 2537 1388

10 Best authentic experience:

North Point

Java Road Market Workers at this North Point market head for the top floor to eat fresh produce cooked to order. Cooked Food Centre: Java Road,

11 Best leisurely lunch: Island Tang

David Tang's splendidly leathery wood-panelled and mirror-walled dining room serves some of the best dim-sum in the city.

Shop 222, The Galleria, 9 Queen's Road, Central. + 852 2526 8798

12 Best G&T:

need for a lazy Sunday afternoon: great selection of reading material, colonial ambience and perfectly stirred G&Ts. 2 Lower Albert Road, Central, + 852 2521 1511

in exclusivity, but we couldn't resist the bank of individually owned refrigerators holding enormous Kobe steaks brought from Japan for valued patrons. UG/F Central Park Hotel, 263 Wan, + 852 2851 2820

Head out to San Shing Hui in the New Territories for freshly caught prawns and scallops - any of the nearby restaurants will cook up the catch for you.

15 Best boogie:

would welcome a few smaller-scale mom-n-pop-style guest-houses.

AZUITE

Another great roof-topclub - just don't get stuck in the rowdy crowd around Lai Kwai Fong on your way here. 29/F Hotel LKF, 33 Wyndham Street, Central.

The Foreign Correspondents' Club

The FCC has all you

13 Best beef: Waqyu Kaiseki Den

Perhaps a tad over the top Hollywood Road, Sheung

14 Best sea-food: San Shing market

+ 852 3518 9330 - LL/ST



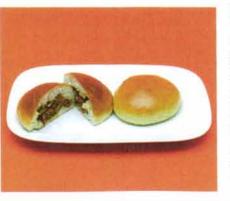
Profile: Oue Vinh Dang

Chef Que Vinh Dang opened TBLS at the end of January weekend tables are already booked out two months in advance.



I grew up in New York and went to culinary school there. My first big restaurant gig was at Union Pacific - a three-starred restaurant. I wanted to bring some of my fine dining experience here but not make it too posh. I'm not trying to do anything groundbreaking, I just want to have a place where I can cook what I like to eat and hopefully that translates to the diners.

I get my produce from the Central Market around the corner from here. The produce comes mainly from the New Territories - there are lots of organic farms out there. I change the menu once a month to keep it exciting." - LL



Snack export

Hong-Kongers refer to their favourite local snack as "crack in a bun" and for good reason the baked, sweetish cha siu baau bun, stuffed with succulent roast pork, is a potent pick-meup for any time of the day. An east-meets-west fusion - the yeast-bread is a colonial legacy that no one wants to see go - the buns are sold at street markets, cafés and dim-sum lunch restaurants throughout the city. We'd like to see these little energisers in corner shops and vending machines everywhere from Melbourne to Madrid. - LL



Hotels

It is rare for a city to enjoy such high standards of service. According to the HK Association for Customer Service Excellence the service sector contributes 92 per cent of the city's GDP with hospitality accounting for 3.4 per cent and employing over 190,000. Two of the world's hospitality benchmarks, The Peninsula and The Mandarin, were founded in Hong Kong and three more of the world's best - Langham, Shangri-La and Swire - are headquartered here.

Shangri-La

Guests are met by the comforting Shangri-La 'S' flying 56-storeys above Central and Kowloon. This icon represents excellence and opulence. shangri-la.com

Mandarin Oriental

Since the original opened in 1963, solid design, superior service and international outlook have defined each property. mandarinoriental.com

The Langham

The Langham is a hotel in the grand European tradition that recently completed a US\$22m (€16m) renovation of 150 of its Grand rooms. langhamhotels.com

The Peninsula

After gaining a 30-storey tower in 1994, the building thankfully lost none of its charm. peninsula.com

Grand Hyatt

John Morford's very grand Hyatt design is a luxury city staple in the very centre of Central. hvatt.com

Ritz Carlton

Set to open in November, the Ritz Carlton on the 102nd-118th floors of the ICC building will strengthen Kowloon's hospitality credentials. ritzcarlton.com - ST

Monocle's top hotel picks

- **Butlers** Butler service at the Grand Hyatt - sounds fluffy but it's addictive
- 02 Value suites The suites at the Jia good value and discreet
- 03 Hotel bar Drinks at the Landmark Mandarin
- 04 Soak and scrub The Upper House's expansive bathrooms
- Design John Morford's rooms on 05 the Grand Hyatt's Plateau level
- 06 Service culture The fierce competition that keeps service consistently high
- 07 Wedding parties Witnessing local weekend wedding spectaculars
- 80 Concierge The Mandarin's outstanding concierge desk
- Taking a dip Poolside on a Saturday 09 at the Four Seasons
- 10 A welcome Escalate at The Upper House











- Terrace at The Upper House 02 The Upper House interior
- 03 Mandarin Oriental suite
- 04 Bed at The Langham 05 Shangri-La service staff
- 06 Poolside at Shangri-La





Brian Williams

Swire Hotels opened its first hotel, The Opposite House, in October 2009 in Beijing. In Hong Kong, it recently opened East and The Upper House, where Monocle spoke to its CEO.

Hong Kong is home to the regional HQs of the best hotels in the world. What does Swire bring to the mix? We know our market; there's a customer who doesn't want to be anonymous in a hotel but wants to associate himself with the people who work there. We do our training programmes around that.

You used to work at the Mandarin Oriental, What experience have you brought to The Upper House? What we've done here is make a contemporary hotel with the backbone of a traditional fivestar hotel. But the front appears a little bit more

relaxed, more today. -