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Ravel (Borisovsky arr) La fille aux cheveux de lin

Fauré (Rysanov arr) Pavane pour une Infante Défunte

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Incantatio for Viola and Piano

Programme

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# CHEAP EATS

Forget the white linen tablecloths and polished silverware. It's time to celebrate the cheap and cheerful eats which make our city great. From handcrafted noodles and sloppy burgers to bargain bites taken from the barbecue grill, we're giving you this year's ultimate hit list with everything under \$50.

By Dorothy So. Photography by Calvin Sit

EVERYTHING  
UNDER \$50



# Hong Kong Island

## Curries Chutney Mary

It's easy to score a meal here for less than 50 bucks. The chicken makhani – a rich and tomato-fuelled curry goes for \$45 with salad and rice on the side. The lamb rogan josh (again, with greens and rice) clocks in at \$50. There's also a range of vegetarian curries, tandoori and biryani dishes that satisfy without breaking the bank. 6 Wang On Rd, North Point, 2887 5155.

## Nut pastries

Korean Walnut Cookie It's exactly what the name says. A popular street snack in South Korea (where they're known as 'hodo gwaja'), these bite-sized balls of dough are plumped up with sweet red bean paste and walnut pieces. This particular North Point stall sells the still-warm pastries for \$10 for three pieces or \$20 for seven. 1A Marble Rd, North Point, 9510 8939.

## Café fare Chaiwanese

A great place for awesome sarnies, this converted warehouse café spins tricked up combinations like Mumbai chicken curry on rye bread (\$34) and tuna, pickles and caper mayo piled on a baguette (\$30). While we're at it, we'll also say this: please eat the carrot cake (\$20). Unit 1307, 13/F, Phase 1 Chai Wan Industrial City, 60 Wing Tai Rd, Chai Wan, 3698 0935; chaiwanese.com.

## Duck, duck, goose

Por Kee 波記燒臘粉麵店 Two words: roast and duck. You can

have it with rice (\$24), you can have it with noodles in soup (\$22) or you can even just take the leg and enjoy it on its own (\$27). It's guaranteed satisfaction however you eat it. If you're feeling extra indulgent, go for the fatty roast goose, which costs just a few dollars more. 425 Queen's Rd West, Sai Wan, no phone. Chinese only.

## Croissants

### Mini One



Drop by for a bag of freshly baked mini croissants. The store offers the flaky, buttery pastries in plain (\$12/100g) or chocolate format (\$15/100g). Get both types and don't share. Aside from croissants, Mini One also bakes up two-bite cheesecakes (\$28/100g) that are worth getting fat for. B/F, Sogo, 555 Hennessy Rd, Causeway Bay, 2831 8565.

## Black truffle toast

### Capital Café 華星冰室

This retro-inspired cha chaan teng calls this dish 'the principal's toast' (\$25). Essentially, it's four pieces of browned bread that are rubbed in butter and duly decorated with black truffle paste and gooey melted cheese. Capital also offers black truffle-scented scrambled eggs on toast for \$35 a serve. It's not the real deal but, at these price points, who's complaining? Both black truffle dishes are available after 3pm. 6 Heard St, Wan Chai, 2666 7766.

## Bento Boxes

### Bentopia

We wish we worked closer to Bentopia. This take-out joint peddles luxe lunchboxes at insanely reasonable prices. Our personal favourite, the Taiwanese-style braised fatty pork rice, comes in at just \$42 for a hefty helping. All mains come with soup/salad and a side dish at no extra cost. Trust us and go for the plump oyster motoyaki and greens dressed in sesame sauce. If you're not a big eater, the store also offers à la carte noodles (starting from \$29) and mini bentos (\$20). Shop D, G/F, Far East Finance Ctr, Admiralty, 2804 1111; bentopia.com.hk.

Taiwanese pork rice bento, \$42



## Onigiri

### Hana-Musubi

This tiny storefront offers more than 30 variations of the humble onigiri rice ball. There's the traditional umeboshi (pickled plum, \$10) and mentaiko (cured fish roe, \$12) wrapped in nori. We'll also shine a light on the gussied-up, fusion-y versions, such as the pizza onigiri (\$13). As long as you're not on Atkins, this is cheap and cheerful, low-calorie fare that'll keep you going. Shop 8, 1/F, Causeway Ctr, 28 Harbour Rd, Wan Chai, 2877 7372.

## Cheap cheese

### The Dutch Cheese and More

This recently opened gourmet deli combines high quality fromage with down-to-earth prices. As the name suggests, the store focuses on wheels from the Netherlands with options such as aged or young gouda. Most customers buy their cheeses to go but you can also pop in for a late afternoon snack with one of the Dutch cheese platters (from \$50). 232 Queen's Rd Central, Sheung Wan, 3543 0081; thedutch.hk.

## Katsu-to-go Tonbe

Tonbe's deep-fried pork cutlets are comparable to some of the bigger-name tonkatsu joints in the city but cost about a fraction less. To save a few extra dollars, grab one of the restaurant's take-out bento boxes, like the breaded pork cutlet rice (\$45) or deep-fried chicken with meat croquettes (\$46). It's a hearty meal that'll keep you and your wallet happy. 221A Wan Chai Rd, Wan Chai, 2542 0343; tonbe.hk.

## Thai cart noodles Sawalika

Marry Hong Kong cart-style noodles with Thai ingredients and the result is pretty brilliant. The DIY bowls at this standing-space-only establishment start from \$33 with broth bases such as tom yum goong soup (spicy or non-spicy versions available) and yellow or green curry. You'll also get to choose a type of Thai noodle before piling on additional ingredients like grilled pork neck and shredded chicken (both \$5). Try the



imported fishballs and meatballs (both \$5), which are the type you'll find from streetside noodle stalls in Bangkok. 1 Anton St, Wan Chai, 3484 8834.

## Chickenrice

### Hainan Chicken Specialist 海南雞專門店

A lot of Hainan chicken rice places have opened up in recent years but this place edges out the competition in the value-for-money department. The meat is tender and succulent and the rice – bathed in dark soy sauce, ginger and chilli sauce – is redolent with the flavours of rich chicken stock. Not a bad deal at all for a mere \$20. Shop A32B, G/F, Tai On Bldg, 57-87 Shau Kei Wan Rd, Sai Wan Ho, 6124 4718. Chinese only.

## Childhood snacks

### It's a Tuck Shop

This tiny store brings back happy school-time memories with its shelves of packaged crisps and candies. There's also a small selection of cooked items on offer, including tender meatballs (\$20/six) served in a white paper cup with zingy sweet tomato sauce. Other recs? Try the hotdogs (\$28) and popcorn (\$10) and wash it all down with a coloured fruit slushie (\$24). 23 Thomson Rd, Wan Chai, 3485 4091; itsatuckshop.com.

## Cheap-as-chips roast meats

### Yau Wun 有運燒味飯店

You can buy a single order of sliced, succulent barbecued pork for a mere \$15. If you want carbs with your bargain meats, fork over \$25 and you'll be rewarded with a choice of two items served over a bed of steamed rice. Definitely go for the roast pork, which has a layer of fat under a sheet of crackling. 985 King's Rd, Quarry Bay, 2590 7968.

## Retro HK snacks

### Hun Fook Shop 幸福百貨

This kitschy little store sells a random mix of retro Hong Kong knickknacks. This includes snacks of course and you'll find shelves stocked with long lost candy brands from the 60s and 70s. For foodies though, the real draws are the traditional homemade sweets, such as miniature bowl puddings generously studded with red beans (\$3). These are made in small batches so call ahead to make sure they're not sold out for the day. 4A Hoi Tai St, Quarry Bay, 2565 6897. Chinese only.







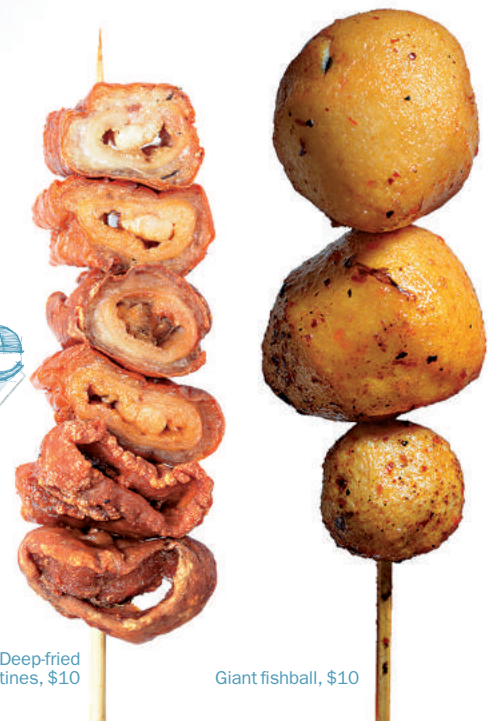
Curry squid, \$10



Pork siu mai, \$7

Octopus, \$8

## Spotlight on Streetside skewers



Deep-fried intestines, \$10

Giant fishball, \$10

### Curry squid Chuen Cheong Foods 泉昌美食

What makes the squid (\$10) here extra tasty? For starters, it's smothered in a delicious homemade curry sauce that's scented with roasty notes of herbs and spices. Then there's the squid itself, which has a distinct chew without being tough and rubbery. This won't change your life but it's a pretty good quick fix for those snackish cravings. 150 Wan Chai Rd, Wan Chai, 2575 8278. Chinese only.

### Pork siu mai Miu Shu 妙舒

Miu Shu sets itself apart from the gajillion other street stalls by serving steamed and skewered siu mai made with real minced pork and fish paste. The siu mai here (\$7/four) are flavoured with diced mushrooms and could easily do without that extra splash of soy sauce. Be careful though; since they're made with fresh pork, you might bite into bits of fat and gristle. 11B Fau Tsoi St, Yuen Long, no phone. Chinese only.

### Octopus Maji Yummy 牛下真好味

This is not something we usually order from a mobile snack cart but we're glad we tried Maji's boiled octopus-on-a-stick (\$8). The thick tentacles are surprisingly tender, boasting an almost sashimi-like texture that yields easily to the bite. Eat with a swipe of mustard and thickened sweet sauce for a good time. Shop 47, 1/F, Cheong Ning Plaza, Tsuen Chong Ctr, 98 Castle Peak Rd, Tsuen Wan, no phone. Chinese only.

### Deep-fried intestines Ying Heong Yuen 凝香園

These bright orange rounds (\$10) are made by wrapping various layers of pig intestines into a sausage-like bundle. Trust us: it's really much more appealing than it sounds, especially when it's deep-fried in oil until the outer casing becomes crisp while the centres remain moist with an ever-so-slight chewiness. Enjoy these skewered things with a squeeze of sweet sauce. 3-7 Cannon St, Causeway Bay, no phone. Chinese only.

### Giant fishball Welcome Food Court 時來食坊

Cheung Chau's street vendors believe in the 'bigger is better' mentality - instead of serving one-bite fishballs, you'll find tennis ball-sized versions of the popular snack. Several stalls sell these but Welcome Food Court is our favourite. They serve two large fishballs and one regular-sized one per skewer (\$10). Order them plain or douse them in chilli or satay sauce. 150 San Hing Back St, Cheung Chau, 2986 9969.

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BE THERE



# Kowloon

## Luxed up pastas La Café

Black truffle and foie gras don't have to cost an arm and a leg. At least, not at this food court venue. La Café tosses luxury ingredients into pastas and risottos before serving the meal on a plastic plate. Go for the angel hair pasta with truffle paste, scallops, prawns and clams in cream sauce. It's not five-star fare but, at just \$32 a plate, it's bang-for-your-buck dining at its absolute finest. *Food Court, 8/F, Dragon Ctr, 37 Yen Chow St, Sham Shui Po, no phone.*



## Set dinners Lucky Star Delicious Food 智多星

Food here is crazy cheap. The extensive menu covers all sorts of cha chaan teng offerings but it's the daily set dinners (\$35) that'll do your savings account a favour. Mains range from assorted meats to pan-fried fish fillets with bacon-wrapped sausages. All sets come with rice, fries, greens, dessert and coffee or tea. *145 Camp St, Sham Shui Po, 2387 7562. Chinese only.*

## Goat noodles Yunnan Ah Lo Biu 雲南阿老表黑羊湯鍋米線

The menu is small, offering only rice noodles with a handful of toppings. Try the house special Yunnan black goat, which can be ordered skin-on or off (both \$39). The meat is deep flavoured without being gamey, making it a great alternative to the

commonplace beef brisket. Of course, there's also the noodle broth, which is laced with rendered goat fat just before serving. Awesome. *Shop G26-27, G/F, Kwun Tong Square, 68 Hoi Yuen Rd, Kwun Tong, 2667 7388.*

## Char siu rice Tak Lung Restaurant 得龍大飯店

Forty years on and Tak Lung still does a kickass char siu rice (\$31 small; \$33 large). The pork is lacquered in molasses and roasted so the edges caramelize into crispy, blackened bits. Keeping with old-school customs, the meat is served in one big, unsliced hunk. It's probably the best way to enjoy barbecued pork. *25-33 Hong Keung St, San Po Kong, 2320 7020.*

## Cha chaan teng rice Food Expert Co 民食燒味漢堡茶餐廳

Opened a few months ago, Food Expert Co's already becoming a fast favourite in Hung Hom. Most people come for the rice dishes, which are topped with roast meats (\$28-\$30) or beef patties with sunny side up eggs (\$36). This place also does cheap hamburgers (\$12) but with Si Sun Fast Food just around the corner, we'll stick to the rice. *6 Whampoa St, Hung Hom, 2766 3666. Chinese only.*

## Portable pizza cone Hot.com

This street stall has managed to survive Dundas Street's tough

## Old-school noodles

### Kam Moon Jai 金滿仔

The younger generation may not be familiar with this dish but these nubbly handmade noodles were the mainstay of Hong Kong's street food scene back in the late 60s. The "fun jai" – as they're called in Cantonese – are a simple mix of flour and water. But the prepping process is time-consuming and labour intensive, which is why not many places bother with this dish any more. Fortunately, the owners of Kam Moon Jai have brought this noodle back from the brink of extinction. The hand-kneaded, hand-cut noodles have an udon-like texture and distinct flour fragrance. They're served in a clear broth garnished with scallions, mushrooms and deep-fried hog fat (\$15 small; \$20 large). Remember to lace the soup with homespun chilli sauce and preserved radish. You can also go fancy and order the fun jai hotpot, which comes with a generous plate of sliced meat and greens for \$49. Still not enough? Kam Moon Jai whips up grilled-to-order skewers such as enoki beef rolls (\$9) and tiger prawns (\$28). Note that the store is closed on Mondays. *62 Castle Peak Rd, Sham Shui Po, 2708 7776.*



Small noodles, \$15

Grilled skewers, \$3.50-\$28



competition thanks to its ability to adapt and update its menu with the times. The store started off with deep-fried nibbles but has now expanded its arsenal to include portable, cone-shaped creations filled with various pizza toppings. Try the pepperoni cone (\$21) with diced capsicum and blistered cheddar. *430 Dundas St, Mong Kok, no phone.*

## Additive-free cupcakes Natural Chiffon

The homebaked cupcakes sold here are low-sugar and additive-free. Don't worry – they're still tasty, indulgent things. Another selling point? They are just \$15 a pop, making them almost a third cheaper than some of the fancier bakeries around town. If available, shoot for the coffee-chocolate, blood orange or matcha green tea. *Shop B66, B/F, Ginza Plaza, 2A Sai Yeung Choi St South, Mong Kok, 5114 0566.*

## Azabusabo redux Takigi

The once-popular Japanese chain Azabusabo may be gone but its food lives on at lower prices. We can't say much about the mains but the desserts should satisfy those who still pine after Azabusabo's iced treats. You can get a heaped bowl of shaved ice topped with ice cream for less than \$30. If you want to go fancy, tack on an extra few dollars and you'll get things like the matcha-drizzled ice topped with vanilla soft serve and adzuki beans (\$32). *48 Portland St, Mong Kok, 2802 8777.*

## Hipsters' noodles Mien Mien Dian 麵麵店

Cart-style noodles are enjoying a massive resurgence this year and this Jordan-side eatery (co-owned by local radio DJ and TV personality Kitty Yuen Siu-ye) is one of the biggest breakout stars. Noodles start from \$7, while add-ons go for \$8 each with options such as soy-braised egg, and beef tripe. Load up your bowl and your meal will probably still be less than 40 bucks. *274 Temple St, Jordan, 2375 3300. Chinese only.*

## Belly burger Panda Burger

This isn't just any burger. This is crackly, crisp roasted pork belly served between two sesame-studded buns (\$45). Fresh cucumbers, apple sauce and caramelised onions cut through the grease and add depth and pop to the whole affair. The shop limits the number of pork belly

sandwiches sold per day, so if you miss out on these, go for the Nippon-style fish burger or Angus beef burger (both \$40) instead. *22 Po Man St, Tai Kok Tsui, 2392 0499.*

## Sichuan noodles

**Hot Temptation 麻辣誘惑**  
Hot Temptation adds mouth-numbing Sichuan spices to cart-style noodles. The fiery soup works well with chewy potato starch noodles. Then there's the 30-deep ingredients list, which boasts soup-soaking things like deep-fried bean curd. Noodle prices range from \$25 to \$34, depending on the number of items you add on. *Shop 3, G/F, 32A Granville Rd, Tsim Sha Tsui, no phone. Chinese only.*

## K-style fast food Hungry Korean

This fast food restaurant serves MSG and trans fat-free renditions of our favourite Seoul-style soul foods. Everything is cooked to order, from the still-sizzling bibimbab stone pot rice (\$42) to cast iron platters of barbecued meats (\$48-\$49). The menu also covers snackish items such as kimbap (maki rolls, \$32) and deep-fried chicken wings smothered in sweet or spicy sauce (\$30). *Unit B, G/F, Astoria Bldg, 24-38 Ashley Rd, Tsim Sha Tsui, 2730 5577; hungrykorean.com.*

## Spicy hotpots Shok Heung Cai Yuen 涮香菜園

We've seen a lot of different dishes pop up at a food court but a full-on Sichuan-style hotpot is definitely a first for us. Blessed with Sichuan peppercorns and spices, the clear broth is served in individual pots designed to hold various dip-it-yourself ingredients. The most basic hotpot (\$42) already comes with greens, fishballs and mushrooms but you can also pay for additional ingredients. *Shop B01, B/F, Silvercord, 30 Canton Rd, Tsim Sha Tsui, 2111 1961.*

## Bread and salt coffee 85°C

We're not sure why it took this long for Taiwan's 85°C bakery to debut in Hong Kong but better late than never, we guess. For something offbeat, try the teriyaki mochi balls (\$9/two), which are filled with meat floss and topped with bonito flakes. 85°C is also famous for its sea salt coffee (\$16) so grab a cup before you bolt. *Shop E, G/F, Carprio Mansion, 1 Lai Chi Kok Rd, Prince Edward, 2395 3317.*





Spotlight  
on  
**Cakes &  
pastries**

Éclair, \$18



### Arome Bakery Room

Arome Bakery may not immediately come to mind when we think of high-end cakes but the mass-friendly chain's picked up its game significantly since the opening of its upscale bakery room at the end of last year. Everything is made in-house, including the multi-coloured oblong éclairs (\$18). These come in five different flavours, all filled with some variation of Madagascan vanilla pastry cream. Definitely try the milk chocolate and caramel éclair, which packs addictive sweetness and a hint of salt in pastry form. 183 Electric Rd, North Point, 2219 7113.



### Le Salon De Thé de Joël Robuchon

Le Salon is a perennial favourite on our cheap eats list. The cakes are crafted by the same pastry team from the three-Michelin-starred main restaurant upstairs but cost a mere fraction of the price. We're addicted to the salted caramel tart (\$40) and Earl Grey tea cake (\$42). And if you're wondering where the best macarons in town are, it's at this place, where they go for just \$12 a bite. Shop 315, 3/F, The Landmark, 15 Queen's Rd Central, 2166 9088; robuchon.hk.



### Volume One

Volume One operates mainly as a clothing and jewellery retail space but the bi-level store also boasts a glass pastry case filled with fancy gâteaux and one-bite macarons. They do traditional desserts like French lemon tart (\$29) and you'll also find innovative, fusion-y offerings such as matcha cake layered with red bean cream (\$29). Note though that they only sell cakes from Thursday to Sunday. 30 Sun Chun St, Tai Hang, 2808 0962; volume-one.com.



### 100 Bites

This café comes from the same folks behind Honeymoon Dessert. Instead of slinging sweet soups and glutinous rice dumplings, 100 Bites focuses on European creations including tarts and cream-filled pastries. We love anything with pistachio in it and if you're inclined towards pretty things, get the strawberry mousse cake (\$35), which has layers of sponge, strawberry jam and white chocolate mousse decorated with pastel-coloured meringue drops. Shop 21-23, 10/F, Langham Place Mall, 2191 6638.



### Passion by Gérard Dubois

We've been regular patrons of this glass-fronted café ever since it opened its doors a few months ago. They do killer breads, salads and sandwiches but when we really want to spoil ourselves, we make a beeline for the pastry case. Try the citrus-scented l'orange et le café (\$39) or get the pink-hued framboiser cake (\$39) built from interlaced layers of raspberry croquant and mousse. 74-80 Johnston Rd, Wan Chai, 2111 4589; passionbygd.com.



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# New Territories

## Better-than-KFC Heung Plus Chicken 香加雞專門店

Heung Plus is the KFC alternative for the health conscious. The takeout store offers Hong Kong's very own farm-raised Tai On chicken in roasted or boiled form. You can get a whole or half bird but if you want to eat on the spot, you can also get thyme-roasted wings (\$10/3) and tender chicken drumsticks (\$14). *Shop 6, G/F, Shun Fung Bldg, 5-7 Fung Yau St North, Yuen Long, 2478 8246. Chinese only.*

## Mixed noodles EC Kitchen

The tiny kitchen plates up a wide variety of cheap snackables. Homemade burgers, hotdogs and fries are the big stars here but we're partial to the sauce-tossed instant noodles. It's school tuck shop-style fare that's simple yet insanely satisfying. Get the Bolognese (\$12) or the cheese sauce noodles topped with chicken wings (\$12). *Shop 19, Block 2, Ho Sung King Bldg, 3 Fung Yau St, Yuen Long, 2529 4948.*

## Guangzhou specialty noodles Xiguan Congee and Noodle 西關粥麵

Xiguan pays tribute to traditional dishes from its namesake region in Guangzhou. Noodles are the main draw and the owners here have managed to revive an endangered Shahe noodle recipe. Made from scratch,

the flat and wide rice flour sheets (\$26) are noticeably smoother than the average factory product. The hand-cut 'fun jai' noodles (\$18) are another must-try, cooked in a lard-laced broth. *Shop 118, G/F, Manhattan Plaza, 23 Sai Ching St, Yuen Long, 6348 9641. Chinese only.*

## Cult favourite Taiwanese Taiwan Hotel 台灣客棧

This down-to-earth brick and mortar is fast becoming a cult favourite in foodie circles. The owners operated a short-lived Taiwanese eatery in Sham Shui Po and they've brought some of their most successful dishes to their new store. There's the signature braised pork rice (\$28) and deliciously deep-fried chicken nuggets dusted in spicy salt (\$15). You should probably also get the ham and cheese toast, which spills over with runny egg yolks when cut through with a knife. *Shop 6A, G/F, Kwai Fu Bldg, 230 Wo Yi Hop Rd, Kwai Chung, 2386 6669.*

## Cart-style noodles

Chun Moon Noodles and Snacks 津滿麵點小吃

We've had a lot of cart-style noodles and this place ranks pretty high up on our list. It could be because we're addicted to the homemade chilli paste or maybe it's the insanely delicious pig intestines (\$8) that we can't get enough of. Whatever the reason, we're buying it. Noodles



Teochew rice roll, \$23



## Homestyle Teochew cuisine

### Chaozhou Rice Roll 潮式腸粉

These Teochew-style rice rolls might be our new favourite thing. The translucent flour sheets are thinner and chewier than their Cantonese counterparts and come with a much, much more generous schload of fillings. The signature rice roll (\$23) is plumped up with eggs, 'shrooms, dried shrimp, cuttlefish, sprouts and lettuce leaves in the centre but you can also tuck on fresh baby oysters for \$8. We're also waxing lyrical about the homespun kueh chap (\$38), which is stir-fried with sprouts and fried garlic instead of being served in soup in the traditional manner. Come hungry because you'll probably want to pad out your meal with an order of five-spice meat rolls in pan-fried bean curd sheets (\$28). Your stomach and wallet will both thank us. *Shop 5, G/F, Kin Fai Bldg, 69 Fung Cheung St, Yuen Long, 2418 9638. Chinese only.*

Five-spice meat rolls, \$28



Kueh chap, \$38



aside, the rose tea chicken wings (\$15) are also pretty brilliant, as are the gelatinous pig trotters (\$22). *34 Shiu Wo St, Tsuen Wan, 2614 6636. Chinese only.*

## Egg waffles Gu Fah Bakery 古法烘焙

It's weird to see such a slick, indoor bakery doing egg waffles but Gu Fah does this classic street snack with plenty of style. The griddled batter is crisp on the outside and cottony in the centres. You can order your waffle plain or studded with mint chocolate chips or peanut butter (both \$20). Eat them while they're hot. *Shop G31, G/F, City Walk, 1 Yeung Uk Rd, Tsuen Wan, 2941 0131.*

## Taiwanese crêpes S-Yoco Sandwich 台灣小倆口三文治

Greasy, Taiwan-style pastries are all griddled to order at this tiny snacks shop. The egg-based pancakes come with myriad fillings, including meat floss (\$15), cheese and ham (both \$14). We're equally satisfied with the no-frills scallion crêpes (\$14), which are warm and chewy in all the best ways. *Shop B2, G/F, 337-339 Sha Tsui Rd, Tsuen Wan, 2944 8303. Chinese only.*



## Hand-shredded chicken Hou Xin Yu Ji 厚興瑜記手撕雞

It's all about poultry at this takeout-only chain from the Mainland. The boneless bird is hand-torn into one-bite chunks before it's doused in a balanced mix of fragrant sesame sauce and seeds. Prices vary from outlet to outlet but expect it to be approximately \$76 for the whole chicken and \$38 for a half portion. *Citywide, including shop 118, Tai Yuen Market, Tai Yuen Estate, 10 Ting Kok Rd, Tai Po, 9150 0978.*

## Cheap curry Gin Curry

Gin offers Japanese curry for the masses. A plate of regular curry rice costs \$17, while tonkatsu, beef and omurice curries are all under \$30. Don't like the menu? Then design your own curry combos. *Citywide, including shop L009, Jusco, Wo Che Commerical Ctr, Sha Tin, 2781 1688.*

## Streetside paratha Ali Baba Curry House

Ali Baba pays special attention to its homemade flatbreads. There are

close to a dozen different ingredients that can be tucked into the parathas. Meat options include halal chicken, beef and lamb (all \$22). If you're looking for something dessert-ish, get the staff to fill your paratha with banana (\$20) or durian (\$28). *13 Fuk Man Rd, Sai Kung, no phone.*

## French-style pancakes Crepes Francaises

Enjoy the taste of Brittany on the cheap. Savoury galettes are \$25 per order and are plumped up with a combination of cheese, egg and meats. The takeout store also offers sweet crêpes that are filled with things like fresh fruit and whipped cream (\$20). *5 Fuk Man Rd, Sai Kung, 5622 6370.*

## J-style hotdogs Juicy J's

Taking a page from the Japadog book, Juicy J's offers franks in buns with a range of Nippon-influenced sauces and toppings like Kewpie mayo and roasted nori. There are several options on the menu but we'd plump for the Olopon Dog (\$28), which has grated daikon and green onions spiked with sweet and tart yuzu ponzu. *58-72 Fuk Man Rd, Sai Kung, 2791 9993.*

## Steaks, chops and seafood Mibe Café

A meal at Mibe will leave your wallet happy. You can enjoy a 5oz grilled rib eye steak for \$50 while New Zealand mutton goes for a ridiculously low \$25 per rib chop. There's also a great deal on seafood items with dishes such as roasted scallops (\$28) and mussels in tomato sauce (\$40). *28 Ma Miu Rd, Yuen Long, 3486 3083.*

## Pig offal Miss Chu 豬小姐

You'll find various bits and ends of the humble hog here. The signature offal rice noodle (\$33) includes nine different pig parts, including the heart, lungs, tripe and liver. If you're not particularly into off-cuts, Miss Chu also serves roasted and sliced fatty goose over rice noodles (\$25). *G/F, 1B Lok Fu Bldg, Ma Miu Rd, Yuen Long, 2478 9922. Chinese only.*

## Fish siu mai Yuet Lo Lo Ju 悅來老朱小食

It's standard cost-cutting practice to make so-called fish siu mai with an artificial mix of floury pulp. This stall, however, sticks to its guns and serves bona fide versions of this popular snack (\$5/three). Plumper than your typical siu mai, the steamed packets are filled with handmade fish paste and pork. It's the real deal. *G/F, Lung Mun Oasis, Tuen Mun, no phone. Chinese only.*



# Spotlight on Greasy diner food

Nori dog, \$32



## Hotdog

### J-Dog

J-Dog is good. Like, *really* good. We're not just saying that because we love the vending machine payment idea; the snappy skinned sausages are legitimately delicious and come tucked in toasted buns smothered in Japanese condiments. Think wasabi mayo, daikon, crab roe and the likes. We're fans of all the hotdogs, from the wasabi-mayo cheese sausage (\$32) to the chicken frank nori dog (\$32) topped with toasted seaweed, onions and Kewpie mayo. 126 Tung Lo Wan Rd, Tai Hang, 2512 2452.



### Burger Lucky Snack House 樂景快餐店

Lucky House is known for its down-and-dirty, grease-fuelled dishes. You'll find typical cha chaan teng items, like baked rice and instant noodles but we come here for the cheap-as-chips burgers done with a Hong Kong spin. This means thoroughly well-done beef patties slammed between two Garden brand buns with Heinz smeared across one face. A regular burger is \$8 while adding a slice of Kraft cheese, ham or fried eggs will cost you \$11. 17 Burrows St, Wan Chai, 2572 1843 & 2572 4602. Chinese only.



### Funky fries Hong Kong Bird Market 香港鳥的市

This snacks stop takes over from the once widespread Ireland's Potato. The concept remains unchanged, highlighting crispy fries doused in various pastes and sauces (\$15 small; \$25 large). It's not rocket science but it's still pretty damn good. It's best to go for the fan favourite honey mustard, which is sweet with a slight pungent pluck. The special cheese-laden fries and the sour cream rendition are also house favourites. 43S Dundas St, Mong Kok, no phone.



### Pizza-by-slice Pizzeria Pubblico

The pizza scene's really picked up in the last few years and this newcomer from the Posto Pubblico guys ranks high up on the charts for us. The crust is one of the best we've had in a long while - slightly springy with a floury tang and a crispy, blistered edge. It's not the cheapest slice in town, but it is the best value-for-money considering all the artisanal effort that's gone into it. A cheese-topped slice comes in at \$38 while slivers dotted with homemade pepperoni or sausage are \$48 each. Tsun Wing Lane, Soho, 2530 2779; pizzeriapubblico.com.



### Buffalo wings The Big Bite

We were all a little heartbroken when The Big Bite closed its doors last year. Thankfully, the American-style diner is up and running again and has revived all its popular diner dishes, including its Buffalo wings with celery sticks and blue cheese dip. They're messy, eat-with-your-hands fare slicked with honey garlic or hot sauce with six different spice levels. It's \$42 for six pieces on most days but if you drop in on Tuesdays, they go for just \$3 apiece with the purchase of a bottle of beer. Score. 196-202 Java Rd, North Point, 6979 9690.



## Return of the Protégé of Michelin-Star Chefs Alban Rousseau From 8th Sept to 15th Sept at H one

An Extraordinary Feast Presented by the French Duo,  
Alban Rousseau and Charlie Leveillé.

### Sumptuous menu featuring

Tiger Prawns, Brandade, Radish, Chives and White Wine Cream Foam  
Roasted Sea Bass, Peaches, Candied Caviar, Tobiko and Lemon Olive Oil  
Terrine of Foie Gras, Cocoa Port Wine Ganache and Sichuan Pepper Corn  
Roasted Lamb Loin, Preserved Tomatoes, Olives and Spicy Jus



Reservation: 2805-0638  
email: h-one@jagroup.hk



Address: Shop 4804, Pacifica Level Four,  
IFC Mall, 8 Finance Street, Central



# Outlying Islands

## Shrimp paste taco

**Husband 蝦豬餅**  
This handheld, taco-like creation (\$18) is made with Tai O's famous shrimp paste. It comes with a soft, pastry-like wrap brimming with fresh lettuce and minced pork stir-fried with the pungent, savoury condiment. Like most Tai O eateries, this street stall's opening hours vary but if you drop by during weekends, chances are you'll be able to sample this delicious snack. 41 Kut Hing St, Tai O, 2985 7428.

## Old-school grilled squid

**Uncle's Squid Stall 阿伯燒魷魚**  
This grilled squid shack usually opens during weekends and holidays. The sun-dried cephalopods (\$15/two) are lacquered in marinade then sandwiched between two wire nets and flipped repeatedly over a charcoal fire. The finished squid are sold in snipped, bite-sized pieces tossed in brown paper bags. 61 Kut Hing St, Tai O, no phone. Chinese only.

## Chinese pizza Tai O Snacks Shop 大澳小食

These so-called 'Chinese pizzas' (\$20) are effin' awesome. A popular street snack in Mongolia, the crêpe-like rolls sold here are slightly modified to suit local tastes.

Eggs are added to the flour batter and the fillings



are decidedly less pungent. What you get instead is a heaping schload of chopped green onions, toasted sesame, homemade preserved radish, cilantro and crispy wafers for extra crunch. When ready, it's rolled up and sliced into delicious little packets that are best eaten fresh off the griddle. Aside from the stellar Chinese pizza, this famed snacks store also serves 'Tai O's three treasures' (deep-fried small crabs, prawns and fish, \$30) that can be eaten shell-on with an ice-cold beer. 70 Kut Hing St, Tai O, 2985 7933.

## Dried fish Golden Blue 金卷食品

A tub of sundried, sesame-flecked anchovies (\$25) makes a great snack for the ferry ride back out from Lamma Island. Golden Blue stocks a wide variety of other dried, beer-friendly seafood, including silver fish with pepper salt (\$25) and spicy shrimp (\$28). Choose your own poison. 32A Yung Shue Wan Main St, Lamma Island, 9709 3271.

## Famous bean curd

**Kin Hing Ah Por Tofu Dessert 建興亞婆豆腐花**  
Probably the most famous food pit stop on the whole of Lamma Island, Kin Hing is known for its smooth-as-silk bean curd puddings (\$10) served in ginger-spiked sweet soup. It's good au natural but even better with



## Streetside seafood

### Fei Mui BBQ 肥妹燒烤小食

Imagine plump molluscs sitting happily on a streetside grill. That's the awesome wares you get at Fei Mui's snack shop. The selection is limited but that means you can easily try everything on offer. The grilled scallops (\$20) are a favourite. They're especially fleshy during the summer months and arrive to the table slathered with minced garlic. The store also plates up perfectly grilled abalone (\$30 small; \$35 large), large prawns (\$35) and oysters baked with cheese, bacon and onions (\$20). Gorge away. 21 Tai O Market St, Tai O, 2985 7233.



Baked prawns, \$35

Grilled abalone, \$35

Grilled scallop, \$20

Baked oyster, \$20

a small sprinkle of brown sugar. 1 Yung Shue Wan, Tai Wan To, Lamma Island, no phone. Chinese only.

## Cheap and cheerful cheesecakes

**Cheese House 芝心意**  
This take-out store is known for its delicious cheesecakes. You'll be hard pressed to find a slice above \$20 but the taste is anything but cheap. The classic New York-style (\$15) is sweet with a satisfying tang while our personal favourite Japanese tofu (\$17) is soft and smooth with a subtle soybean fragrance. Hing Lung Main St, Cheung Chau, 9879 0095.



## Obanyaki and temaki

**Hometown Members Club 故鄉俱樂部**  
Refuel at this renowned snacks store. They do two things: red bean-filled obanyaki cakes (\$5) and Hongkong-fied temaki hand rolls stuffed with Kewpie mayo and a choice of sausage, crabstick or tobiko (\$13-\$16). If one measly ingredient is not enough for you, make your own combination for a few extra bucks. 17 Church Rd, Cheung Chau, 2981 5038.

## Tornado potato

**Island Brewery 洲啤工房**  
Okay, we'll admit it: the gimmicky appearance is one reason to buy this. That doesn't mean it's not a good snack though; made from a whole potato sliced into a tornado-like spiral, these chips (\$20) are deep-fried-to-order for maximum crispness. To add extra flavour, dust the spirals off with any of the seven seasonings on offer, including cheese powder and roasted nori. 16 Tung Wan Rd, Cheung Chau, 9281 7755.

## HK-style burgers

**Wai's Burger 威堡**  
These sandwiches may look rough around the edges but they're insanelly satisfying as a mid-afternoon snack. A regular burger costs an easy \$10 and comes with beef patty, lettuce and tomatoes between the buns. A single burger might not be enough though so take our advice and tuck on a slice of cheese and fried eggs with your patty (\$16). 34 San Hing St, Cheung Chau, 2981 1421.

