

LIFE²

YOUR GUIDE TO LIFESTYLE, TASTE AND PLEASURE

ISSUE
2
SPRING
2016

Savouring Art

Hong Kong's top chefs
have created a series of
tasty art-inspired dishes
that look good enough to
hang in a gallery

POWERED BY:

WOM
word of mouth
WOMguide.com



SAV-OURING ART WEEK

As Art fever descends on Hong Kong, local chefs have been getting creative with their dishes and have come up with some edible masterpieces that not only look good enough to frame but also stimulate your taste buds. Browse the gallery of dishes available exclusively from March 21 to 28

PORTERHOUSE BY LARIS

7/F, California Tower, 32 D'aguilar Street, Central
2522 6366; porterhousebylaris.com.hk



Porterhouse by Laris describes itself as a contemporary, upscale steakhouse drawing inspiration from 'the classic steakhouse'. Created by chef-turned-entrepreneur David Laris (see interview on page 14-15), he still finds time to create in the kitchen and has imagined a rather modern art-sounding dish, especially for Savouring Art. Titled, 'Bringing to Life Still Life in Reverse, a Proposition of Scale, Origins and Product', it features a pave of beef, edible soil, olive oil pearls with truffle mash and ragu of mushroom and beef cheek (\$420).

"This is a play on several fronts,"

Chef Laris tells us. "Elements of the dish are close to the soil – truffles, and mushrooms. The tree is a miniature olive tree suspended in an agar gelatin of the sea (representing the move from the earth to the sea), the soil is edible, which is fundamental, and represents the essence of the classical observation of man's obsession with food and the love affair with the toil of production. The simplicity of the still life with food at its centre is something that has held man's imagination since he first picked up charcoal and drew on a cave wall, through to the realism movement and on to still life food by Dali or Picasso, but all with simple representations of food as a base product. The structure and composition also pokes a little fun at the way food has evolved into a photo moment. We should not forget the romance and majesty of the simplest of food moments. Man in tune with nature has turned to man in tune with camera in some ways."

Available March 21-28



CIAO CHOW

G/F, California Tower, 32 D'aguilar Street, Central
2344 0005; ciaochow.com.hk

At the base of California Tower, Ciao Chow is an Italian cafeteria, coffee bar and full bar, all under one roof, serving Verace Pizza Napolatana-certified pizzas and hand-made pasta dishes. In charge of the kitchen is chef Simone Bianchi, who developed his career in Milan and New York, where he worked as a private chef for Hollywood celebrities like Uma Thurman, Quentin Tarantino and Drew Barrymore.

Chef Bianchi has prepared two dishes for Savouring Art, the first is Granma Ravioli on the Beach (\$208), a ravioli with fresh ricotta and spinach over a burrata cream, black ink and baby squid. "Art means breaking through expectations. Though usually in Italian cuisine you would not combine ingredients such as fish and cheese together, I wanted to prove that you can successfully do so by choosing the right nuance of each ingredient," says Bianchi.

The second dish is called, When the Codfish walks to the Mountain (\$428), a codfish cooked sous vide with crispy skin over fava beans purée, baby white onions in balsamic vinegar, lump eggs, Israeli asparagus and crispy parmesan. "I wanted to re-interpret the famous Italian concept of Mari e Monti (sea and mountain), says Chef Bianchi. "By bringing together the light taste of the codfish and lump eggs with earthier flavours coming from fava beans and asparagus. The contrast between the white skin of the codfish, slowly cooked at 45 degrees for 40 minutes, and the vivid colours of the garnish, is a tribute the dish pays to visual arts."

Available March 17- 31 (Sun-Thu 11am-2am / Fri-Sat 11am-4am)



SPRING 2016



FOFO BY EL WILLY

20/F, M88, 2-8 Wellington Street, Central
2900 2009; fofo.hk

Spanish Restaurant Fofo by El Willy is located in the heart of Central and offers a traditional and contemporary Spanish menu of tapas and rice. Chef Alex Fargas hails from Barcelona and, inspired by Mediterranean coastal scenes, has created a red prawn carpaccio with paella cracker, sea urchin and ajoblanco (\$208), and a wagyu beef with potato, piquillo peppers, green asparagus and Manchego foam (\$400). We can almost see the white washed buildings and terracotta tiles in these.

Available March 21-28



SPRING 2016



AZURE RESTAURANT SLASH BAR

29 & 30/F, Hotel LKF by Rhombus, 33 Wyndham Street, Central
3518 9330; hotel-lkf.com.hk

Located on the 29th and 30th floors of Hotel LKF by Rhombus, Azure Restaurant Slash Bar provides stunning views over the Central skyline and an array of gourmet treats for the sophisticated crowd of locals and hotel guests. Chef Luke Lawrence Barry was born and raised in South Africa and now heads the kitchen at Azure. His creation for Savouring Art is a Wagyu beef tenderloin (\$428), with burnt leek, garlic crisps, crisp pancetta and spring pea purée. A colourful creation that will please the palate.

Available March 21-28

BREAD STREET KITCHEN & BAR

Mezzanine Level, LKF Hotel,
33 Wyndham Street, Central
2230 1800; diningconcepts.com/breadstreetkitchen

Bread Street Kitchen is one of celebrity chef Gordon Ramsey's popular restaurants and features a casual British and European menu, with local influences from around Australasia. Head chef Chef Gilles Bosquet has worked with Ramsey for some time and was responsible for opening Gordon Ramsey Doha and Opal by Gordon Ramsey at the St Regis Doha. His creation for Savouring Art is a roasted veal chop with boulangerie potatoes, sautéed mushroom and sage jus (\$688 for two). A classic and elegant creation, if ever there was one.

Available March 21-28



MERCEDES ME

G/F, Entertainment Building,
30 Queen's Road Central
2895 7398; facebook.com/Mercedes.me.HongKong

Described as a lifestyle brand extension, Mercedes Me takes the spirit of the luxury car brand and pours it liberally into this stylish restaurant in the heart of Central. Serving dishes inspired by Spanish, Japanese and Peruvian cuisine, chef Edgar Sanuy has cornered the market with his technical and creative dishes. For Savouring Art he has created a beetroot tartar with goats cheese spheres and mango yolks (\$150), and an organic burrata with black sesame, lavender and cherry gazpacho (\$190). Served on palette-like plates, they look just the part for a hungry artist.

Available March 21-28





TOWNHOUSE

23/F, California Tower, 32 D'Aguilar Street, Central
2344 2366; facebook.com/townhousehongkong

From the same team and concept as Glasshouse, Townhouse focuses on Asian cooking with a Western twist. The culinary team have worked together to create two special creations for Savouring Art. The Pearl of the Island (\$108) features French oysters, Tom Yum Kung caviar, Japanese yuzu sauce, squid ink, golden sugar and bonito fish. The flash of squid ink with the sugar gives the dish a painterly feel of a night sky. The accompanying cocktail, the Yuzu Basil Sour (\$98), includes sake, yuzu juice, syrup, basil and egg white, for an Eastern take on a Pisco sour. Topped with the basil and some petals, it looks a perfect match for the oysters.

Available March 21-April 21



JINJUU

UG/F, California Tower, 32 D'Aguilar Street, Central
3755 4868; jinjuu.com/hk

Jinjuu, meaning pearl, is a modern Korean restaurant at the base of California Tower by celebrity 'Iron Chef' Judy Joo. Its menu offers a fusion of both traditional and contemporary fare, with a selection of anju (bar snacks) and larger plates, including the famed Korean fried chicken.

Chef Sang Hyun Ko studied culinary arts at the Westminster Kingsway College, before graduating to the kitchen and moving up through a number of established London restaurants such as The Palomar and Fortnum & Mason. For the duration of art week, he will be serving a special Modern Art Kimbap (\$200) and Wanye Thiebaud Clown Ice Cream Cones (\$80). You'll also find an arty cocktail creation from Jinjuu on page 18-19.

The Kimbap features seaweed, rice, crème fraiche, jinjuu gochujang hot sauce, daikon radish, smoked salmon, green beans, kimchi, mushrooms, carrots, egg, bean sprouts, courgettes. "The open face Kimbap provided us with the perfect blank canvas to recreate some of modern art's most famous paintings," says chef Sang. "We took inspiration from Cy Twombly's red swirls, the iconic grids of Mondrian and the monochromatic Ryman, while Richter's colour chart gave us guidance for our plate of delicious fillings to stuff your DIY (Do-It-Yourself) kimbap."

The ice cream cones, with vanilla, strawberry, jelly beans and chocolate are inspired by American painter Wanye Thiebaud's works. "We love the playfulness behind Thiebaud's mastery of brilliantly painting mundane food items. Our ice clown cream cones, however, are hardly mundane and will bring a smile to anyone's face," he adds.

Available March 21-28, 5pm-10pm



FOVEA

1-2/F, California Tower, 32 D'Aguilar Street, Central
2264 0112; fb.com/foveagroup

Fovea offers contemporary and healthy traditional Cantonese cuisine from the heart of Lan Kwai Fong. It combines Chinese fine-dining on its top floor with a stylish nightclub downstairs, making it a true evening destination. Head chef Chau Ho Wan comes from a culinary family and has 20 years' experience in various famous restaurants. For Savouring Art he has created truffle cordyceps fish maw rolls (\$98), with white truffle, cordyceps flower, courgette, fish maw and black caviar; strawberry prawns (\$138); and a Superior Soya Bean Custard (\$68). The stunning presentation has a real abstract art feel to it.

Available March 21-31, 6pm-9pm



SICHUAN HOUSE

7/F, M88, 2 Wellington Street, Central
2521 6699; sichuanhouse.com.hk

Those who like things spicy will not be disappointed at Sichuan House. The restaurant delivers on Chengdu's spice sensations, namely hotness, numbness, fragrance, sweetness, saltiness, sourness and bitterness, with its traditional Sichuanese cuisine. Head chef Yu Hing Ling has been in the industry for over 28 and loves to create new recipes. For Savouring Art he presents The Lagoon (\$290), a marinated jellyfish head with scallion oil and coriander. This is a vinegary cold dish presented as a picture of a castaway island, with coconut trees made of cucumber, aubergine and scallop. In perhaps a nod to Picasso, chef Yu's second dish, titled A Sunflower (\$268), is created from egg dumplings with minced pork, steamed dumplings with pork, shrimp, squid and chilli. This is all carefully arranged to appear as a giant sunflower on the plate. A visual sensation!

Available March 21-28



NUR

3/F Lyndhurst Tower, 1 Lyndhurst Terrace, Central
2871 9993; nur.hk

Influenced by pioneers in the culinary field, such as Raymond Blanc's Belmond Le Manoir Aux Quat'Saisons and Copenhagen's Nordic Food Lab (NOMA), as well as Hong Kong's own colourful cuisine, NUR delivers what is describes as nourishing gastronomy, 'implementing the best culinary techniques coupled with nutritional science and research to present a responsible gastronomy that is not only delicious but aims to leave diners feeling light, satisfied and inspired'. Part of the culinary team is development chef Richard Phillips. Originally from the United Kingdom, chef Phillips specialises in patisserie and for Savouring Art has created a dish titled simply, Strawberry (part of the nine-course Feast menu, \$1188 per person). Featuring local organic strawberries, dehydrated strawberry compote, essence of strawberry, Vietnamese mint and geranium, ricotta infused with fresh geranium and homemade chia seed chips (cooked in strawberry juice and dehydrated), Phillips describes it as a 'simple dish that's a lighter and healthier version of strawberries and cream'.



Available March 1-31



CÉ LA VI

25/F, California Tower, 32 D'Aguilar Street, Central
3700 2300; celavi.com

California Tower's classy top floor bar, restaurant and club delivers modern Asian cuisine that it describes as, 'uniquely inspired, masterfully conceived, dramatically prepared and artistically presented'. Executive pastry chef Jason Licker is known for his inventive creations and was recently crowned as champion of desserts at Iron Chef Thailand. For Savouring Art he has produced three new pieces, a white chocolate-Junmai Sake Cream, with scented fruits and salted toffee (\$118). "I was inspired by the complexity of Sake. I paired the full bodied and fruity Junmai Sake with something sweet, sour, acidic, fatty and refreshing while experiencing multiple textures to create a unique moment," says Licker. The second is a toasted Calamansi cake (\$118), a lime soaked cake with Calamansi cremieux and guava sorbet. "It's a balance of sweet, sour, acidic, creamy and crunchy," he adds. The final dessert is The Chocolate Bar (\$118), with passion fruit caramel, banana and phyllo. "It's a combination of familiar flavours that are blended into something you will crave for days, says Licker, and it looks good enough to frame.

Available March 21-28



KING OF DANCE

Det Dik, better known as Di2da, has a wealth of talent. When he's not performing to thousands on stage he also runs a dance school and presents a TVB show. We catch up with the talented Hong Kong star about his influences, dancing and plans for the year ahead

You've been singing and dancing since you were small. Did you always know you were going to be a star?

I learnt to break dance when I was 11. When I saw people break dancing on the street and I really wanted to dance like them. It was so exciting, they followed the music and moved their bodies and just freestyled, so I asked them to teach me. But when I was small I didn't know I would be a star, I actually wanted to be a teacher. And I guess I am a teacher now, too, with my dance school. But when I tried dancing on the stage I knew I wanted to be a star, either as a dancer or a singer.

Who were your heroes growing up?

I liked Michael Jackson, Usher, Prince – I like their performances and their music. They have a lot of power because when you listen to their music it gives you a good feeling. When I watch performances of MJ or Usher it makes me more creative and want to be more stylish, like them. I think lots of dancers and singers like Michael Jackson. We've learnt a lot from him, both the dancing and the attitude. I have learnt a lot from Usher, too, in the way I do my performances. He puts a lot of street dance and break dance in his shows, combined with some commercial dance.

How do you think Hong Kong's music industry has changed over the last 5-10 years?

When I was small and wanted to know more about an artist I would have to hope a DJ would play it, or a magazine would talk about it, or that they would come and play in Hong Kong. But now this has changed. People can find lots of music on the internet and share it with their friends. The industry has had a big change, too. Now, as an artist, if we do a great performance we need to record it and share it on YouTube or Facebook. I think this is good because more people get to know me and my music through social media. The bad thing is that there are more competitors. We just need to work harder to be the best on the internet.

You danced at the opening of California Tower, do you still get chance to go out and party much?

It's hard for me to just go and party, as I'm so busy with all my work. But I enjoy dancing in clubs. Before I was a singer I would always go to dance shows. I went to Mexico and had a chance to dance and party over there. I really enjoyed it – there were some amazing performances there too.

What have you got coming up in the next few months?

I want to do a full album this year. Last year I did a concert in Hong Kong and

I hope I can do more this year too. I hope this will be the year for break dancing in Hong Kong – I'd love to see it become more famous here. Starting from March I will be creating more competitions in my school in different dance styles. You don't see people dancing on the streets these days, but I want them to follow me and dance on the street – it's my new campaign.

See more from Di2da at his official YouTube channel youtube.com/di2daofficial

So far So good

PHOTO CREDIT: CALVIN SIT

“*It's not a play that just makes you laugh, it really makes you think, pinpointing problems of our society. How do people live together with differing viewpoints? Do we fight? Do we force others to follow us?*”

”

Local actress Louisa So shines on screen as much as she does on stage. A veteran in the local entertainment scene, she has appeared in numerous TVB dramas, films and stage plays. Her most recent role was starring as Veronica in a Cantonese version of Yasmina Reza's Tony Award-winning play *Le Dieu du Carnage* (God of Carnage), along with Anthony Wong. The plot is simple – two couples meet to mediate a playground fight between their two children, but it turns out much uglier than anyone would've expected. We sit down with Louisa as she talks about behind-the-scenes rehearsals, theatre as art, and whether she would bully or be bullied.

How did you come across this piece?

It's really fascinating – I was studying in America in 2009 and I watched a lot of plays, Carnage being one of them. The first time I saw it it was breath-taking. So I bought the script. It's not a play that just makes you laugh, it really makes you think, pinpointing problems of our society. How do people live together with differing viewpoints? Do we fight? Do we force others to follow us? The play inspires you to reconsider how we treat each other. In 2011 I returned to Hong Kong and HKREP asked me to

do this play, but for some reason I had to reject it. So this time, when they asked me to replace Sandra Ng, I felt it was fate.

Out of the four characters, who do you connect with the most?

All of them. Like looking into a mirror, each character reflects part of myself. Of course Veronica has a huge impact on me – she has a sense of justice, but I don't think you can force your own value down somebody else's throat. There are some lines that I find very powerful. Michel says, “Marriage is the most terrible ordeal that God can inflict on man.” [laughs] I feel him!

What is your rehearsal process? What's your mindset?

I just go with my instincts. In our rehearsals, we all have this ‘super objective’ – to find what each character truly was, the relationships between characters, what's really happening in the play, what's the journey that the four characters are going through... There's so much wisdom in the play's humour. We have a lot of discussions on the details of each line, reactions, and all the potentials of interpretation. Each day of rehearsal is really fun! We rehearsed for five weeks, and then dumped everything we did. We said, “Let's try

to do this as if it were real life.” And the result was amazing. It was very... life-like, and crazy. I think it was really fruitful. You need a lot of honesty and trust to be able to do this with your fellow actors.

What is the significance of theatre arts to you?

You can live somebody else's life through acting, and through the play, the audience reacts and rethinks their own way of living or meaning of life. I think that's education, entertainment, life affecting life... it's that kind of arts. Theatre helps you understand what being human means. It's not something you learn in school.

How do you choose what roles to accept?

The script – whether it's interesting or not! I'm willing to try anything. I love to have fun, to do something I've never done before. I like to work with different people, with those I admire.

Would you rather be the bully, or be bullied?

I don't know... [laughs] because I never bully people and I've never been bullied... Probably be bullied because I know it's hurtful to bully somebody and I don't like to hurt anyone. If I'm bullied I can pretend to ignore it!

PHOTO CREDIT: CALVIN SIT

Dress to Impress

For some hints and tips of what to be seen in this spring, we chat to Ted Baker's vice president for marketing and PR, Sophia Tang



ADITA, HK\$1,050



DOLLFIN, HK\$2,750

After such a cold winter, can we expect some nice warm and bright colours this spring summer?

Absolutely! In our spring summer collection you'll see a lot of mixing of colours. We have fresh mint, bold orange and red, as well as navy and monochrome pieces. For the past two or three years we've featured a lot of neon and pastels but this year we are going for very bold Pantone colours.

What type of thing should we be wearing this season?

Colour and Pantone is the key this season. We're putting some of the Pantone colours together and using a lot of graphic prints and stripes for a really bold look. Ted Baker is very famous for its floral prints, and this season you'll see it not only on jackets and blouses but also on trousers. It's all quite colourful for Spring Summer 16!

What's definitely out this season?

We never say that something is out of fashion, there's always a cycle, everything comes back. Our concept at Ted Baker is to sample something old into new. We keep the same silhouette or style but change it into another colour or another pattern. You can always update your wardrobe by mixing old pieces in with some new pieces.

Hongkongers have a taste for style. What defines the typical look in HK?

We are really influenced by a mix of international styles and just take the best. I think a lot of Hong Kong people are keen to try new styles and create a new look for themselves, as they love new stuff. In women's wear the occasion dresses are

particularly popular in Hong Kong. People aren't afraid to show off their style and will even wear them to work.

What's coming up in the Ted Baker women's wear collection?

2016 is very exciting for us, especially in women's wear, as we are launching a capsule collection called Colour by Numbers. A lot of Ted Baker pieces are very floral but with this range we're trying something new. Colour by Numbers offers daywear options in addition to the usual collection, it's very distinctive. They are slimmer, clean cut, Danish or Scandinavian-style designs. We're launching it in three phases over 6-8 weeks, the first will be navy spot, then we have the arrow and stripe, and then the fish and stripe.

What makes Ted Baker special?

At Ted Baker we really appreciate attention to detail. On a men's shirt or blazer this can be down to the laser cut Ted Baker logo on the shell buttons. Even the lining is beautiful.

What are your personal tips for putting together the perfect outfit?

I really value accessories, as I think a lot of Hong Kong ladies do. I think bags and shoes are very important to complete your look, and it's getting even more so these days. Mix and match and dare to try new things on, having fun with colours, textures and shapes. In the Ted Baker collection, we have a wide range of accessories, from hats and scarfs to plastic clutches and leather bags, the range is very wild.

See more of Ted Baker's spring summer range at tedbaker.com

The lace trimming on the twin set is embroidered with a baroque and floral patterning. This is perfect for evening wear and could easily be a wedding piece.

This crop top shows part of your waist, partnered with a mid-length skirt in the same style. It looks very elegant but not too dressy. These can easily mix and match, too, so you could wear the top with jeans to create a different look.

LORIZA, HK\$1,595

MAISIE, HK\$1,960

UPCOMING EVENTS

Mar 21-30

LIFE IS BEAUTIFUL A solo exhibition by Mr Brainwash

The star of Banksy's Exit through the Gift Shop and street artist Thierry Guetta, aka Mr Brainwash returns to Hong Kong to show a selection of his work, which includes some of his celebrity projects. 17-22 Lan Kwai Fong Street, Central.



Mar 21-28

Savouring Art Week

To tie in with this creative month, restaurants around Lan Kwai Fong are offering up specially created dishes inspired by art. Take the opportunity to try some of these masterpieces of the taste buds.

Mar 25-Apr 2

Lies and Light

This solo exhibition by artist Javier Martin comprises artwork from 10 years of his career covering his Blindness collection. The show includes portraits, performance art and the Spanish artist's first video installation at At Loft22, 22/F, California Tower, 32 D'Aguilar Street, Central. above-second.com



May 1-Jun 30

Le French May

Celebrating French culture since 1993, Le French May now spans two months, with over 150 events, ranging from films and live performances to exhibitions and food events. There's something for everyone, so check the website for details. frenchmay.com



Fang Lu, Sea of Silence, 2015, 201 Boers-Li Gallery

Mar 24-26

Art Basel

It's the biggest showcase in the art world and it returns to Hong Kong this month with a mixture of local and international artists and galleries at the Hong Kong Convention and Exhibition Centre. Art Central, another large art event is also running from March 23-26 at the Central Harbourfront. artbasel.com/hong-kong

Apr 8-10

Hong Kong Rugby Sevens 2016

It's the ultimate event in Hong Kong's sports calendar and one that has the whole city behind it. Watch teams from across the world battle it out for the cup, and enjoy the madness of the South Stand if you dare! hksevens.com



April 15-17

Third Culture Film Festival

The inaugural annual Third Culture Film Festival focuses on independent short films, and has selected the best 68 films from over 1,800 submissions worldwide. It's a three-day event with six two-hour blocks of film screenings making their premier in Hong Kong. Hosted at Loft 22 in California Tower, for film lovers, this is an event not to be missed. www.thirdculture.cc



Apr 22-23

LKF Street Food Festival

Enjoy some great dishes and get into the party spirit at this year's Lan Kwai Fong Food Festival. There's a variety of food on offer from all the local restaurants, and a fun theme to get things going. See more details closer to the time. lankwailong.com



CHOOSE YOUR ADVENTURE

Holly Brown (22 Stanley St) offers expertly brewed coffee ethically sourced from some of the best plantations in the world.

Caffè Habitū the table (Tak Woo House, 1 Wo On Lane) has revamped its menu, offering new food dishes and recipes. But it's the signature coffees that keep guests coming back.

Percolate



FUEL UP



Blend

Nood Food (18/F California Tower) offers a range of cold-pressed juices, raw foods and super food smoothies that are super healthy and will leave you feeling ready to take on the day.

Mana! Fast Slow Food (92 Wellington St) offers a wide selection of healthy food and drink, including juices and raw shakes such as the Power Shake and Earth Juice.

Cubist Tattoo

(4/F, 7 Lan Kwai Fong) has 15 years' experience and creates a range of stylish designs, from colour images to tribal designs in its tucked away, stylish location.

For truly exclusive and highly creative designs, **Tattoo Temple** (1 Wyndham St) is the place to go. Its top artist, Joey Pang, has a three-year waiting list for new work.

Ink



DISCOVER



View

Opera Gallery (52 Wyndham St) has hosted many international artists on its walls, and until April 6 you can catch Korean artist Jeong-Min Suh's exhibition, Inside the Bark of the Mulberry Tree.

Axel Vervoordt (15/F 30 Queen's Rd C) is hosting Angel Vergara, the Spanish born, Brussels-based artist until May 12.

Pace Gallery (30 Queen's Rd C) is committed to establishing Asian contemporary art on to the world scene and is definitely one to catch this month.

Tartine (38 Lyndhurst Ter) offers beautifully made open sandwiches.

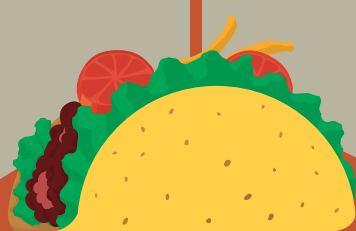
Don't miss the all-you-can-eat dim sum lunch at **Dragon-i** (60 Wyndham St).

Spice fans can get their fix at **Sichuan House** (2-8 Wellington St).

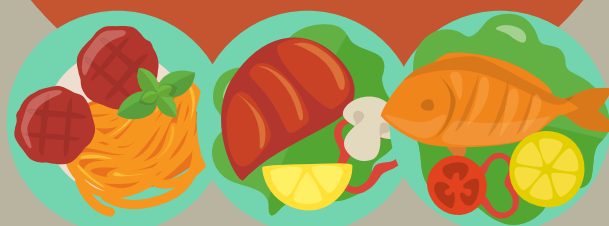
For tasty Mexican tacos, **Brickhouse** (20 D'Aguilar St) is a popular back alley haunt.

For serious skewers, cooked on a charcoal grill, go to **Keyaki** (14 Wo On Ln).

Snack



EAT



Feast

Carbone (9/F, 33 Wyndham St) has the feel of a real Italian-American restaurant, complete with giant portions, perfect for sharing.

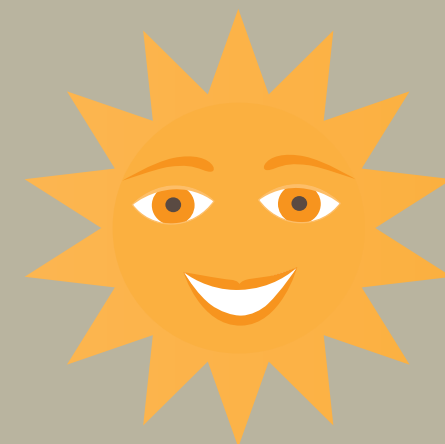
Jinjuu (UG/F, California Tower) gives Korean cuisine a modern twist with popular favourites on the menu, such as the Korean fried whole chicken.

For some serious steak, **Porterhouse by Laris** (7/F, California Tower) cooks some prime cuts.

Michelin-star Cantonese fare can be found at **Duddell's** (1 Duddell St).

Ta Vie (2/F, The Pottinger, 74 Queen's Rd C) combines French techniques and Asian ingredients with success.

CREATE YOUR ULTIMATE PLAYLIST OF THINGS TO SEE AND DO AROUND HONG KONG. THERE REALLY IS SOMETHING FOR EVERYONE



Foxglove (2/F, Printing House, 6 Duddell St) has a 50s speakeasy vibe, and hosts live jazz four times a week.

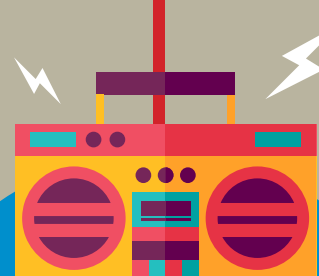
Studio (1/F, On Hing Bldg, 1 On Hing Tce) promises a live jazz every night.

Contemporary music venue **Orange Peel** (38-44 D'Aguilar St), hosts a range of live acts throughout the week.

Hong Kong Brew House (21 D'Aguilar St) stocks over 90 craft beers from across the world.

Tazmania Ballroom (1/F, LKF Tower, 33 Wyndham St) has pool tables galore for you to practise your trick shots on.

Shake it up



ENTERTAIN



Stir it up

Origin (48 Wyndham St) houses home-distilled gin and innovative cocktails dedicated to the drink.

Bao Bei (UG/F, 77 Wyndham St) serves classic food and cocktails with an Asian twist.

The Blind Pig (6/F, Lan Kwai Fong Tower), a small cigar room inside Lily & Bloom.

Club Qing (10/F, Cosmos Bldg, 8-11 Lan Kwai Fong) is a must for Japanese whisky.

Sake Bar Ginn (4C, Ho Lee Commercial Bldg, 38-44 D'Aguilar Street) caters to lovers of premium sake.

Cé La Vi (25/F, California Tower) on the top of California Tower features an outdoor rooftop bar with comfy deck seating.

Azure (29-30/F, 33 Wyndham St) offers outdoor viewing from its top floor bar, that gives an impressive view.

FoFo by El Willy (20/F, 208 Wellington St) offers contemporary tapas and paella dishes with a vista to match.

Rise



BROWSE



Shop

Style queens should stop by **Christian Louboutin** (10-12 Wyndham St) to at least look at these iconic heels.

Air Jordan (2-8 Wellington St) is the talk of the town right now, offering trainers and athletic wear produced for Michael Jordan.

For stylish and unique eyewear **Visual Culture** (20 Wyndham St) offers a dazzling selection of glasses.

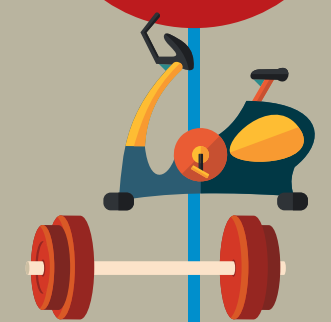
Sense of Touch (52 D'Aguilar St) is a popular day spa with multiple locations across Hong Kong, each with its own signature treatments.

Happy Foot (19-20/F, 1 D'Aguilar St) offers a range of treatments for your feet, nails or full body, you'll be more than happy you went.

Relax



REJUVENATE



Workout

Pure fitness (18/F, California Tower) can help you get in shape and feel like a new person. Whether it's a spin class in the 270-degree immersive fitness studio, or resistance training on the Technogym.

XYZ (2/F, New World Tower, 18 Queen's Rd C) is an indoor cycling studio, dedicated to the power of adrenaline. This is guaranteed to get your body into gear.

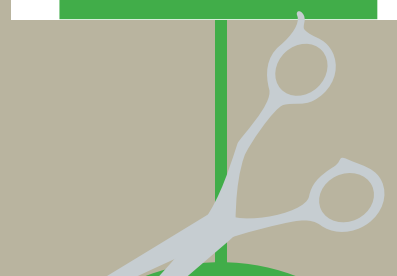
Toni & Guy (15 Wyndham St) is an iconic British hairdressing brand offering on trend styling for the young and fabulous.

For a cut, literally above the rest, **TIGI by Il Colpo** (20/F, California Tower) has views out over the city.

Japanese salon The Luxe by **PRIVATE I SALON** (11 Stanley St) brings you the latest hair and nail techniques.

Hair House by Adam Chan (2/F, 20 D'Aguilar St) is a classic rockabilly barbershop for the stylish gent.

Style



PAMPER



Allure

Eighty-Eight (1/F, 53 Wellington St) features luxury nail stations and trendsetting designs.

If you're in need of a little hair removal, **Strip: Ministry of Waxing** (8 Lyndhurst Terrace) claims the best Brazilian wax in Hong Kong.

Airplay Blow Dry Bar (7/F, 52 Wyndham St) focuses purely on blowouts, updos and make-up.

Pay to spray

Spanish street artist Victoriano creates realistic street art for a range of commercial clients. He talks about the changing scene in Hong Kong and his work in California Tower



PHOTO CREDIT: CALVIN SIT

You once called Hong Kong the New York of Asia. What is it that you love about the city?
Art wise, I think there's something happening in Hong Kong like what happened in New York in the 1970s. There are artists from all around the world coming here and they really want to paint in the city, in Central and Sheung Wan. Hong Kong is definitely the art capital of Asia, both in the art market and the street art scene.

Have you noticed an increase in the street art scene in the time you've been coming here?
I first came to Hong Kong in 2009, and then in Central there wasn't much street art. Actually you can go on Google maps and check the streets – they are clean, because they haven't updated the photos. There's been a tremendous change. Some pieces are not that nice but the change is there. There is quite a bit from local artists but there are also quite a few by artists that have stopped by for a holiday or other work that they do, and while they're here they paint

something. These are some of the very best artists passing through, leaving a mark on the island, which is not that big a space.

Do you feel street art is becoming more accepted as art by the general public?
I think it's happening but locally maybe it still needs some more time to assimilate. I'm talking about normal people on the street, if you stop them they still don't know. I notice when I paint that many people haven't seen this before. They've seen the paintings but not how it's done. So I think still a few years at least, as the street art scene here is still quite new. In New York, street art has been there for 40 years or more, but here it's just starting. It's definitely becoming more accepted, you can see that in the auction market for example, where the best selling pieces are people like Space Invader.

Your work crosses the boundaries between commercial and expression, do you think these kind of cross overs help the public view?

It's a fine line between what is art and what's a commercial product, but I think, as Warhol would say, business is art in itself. The fact that it uses a commercial product helps people to understand it or get a reflection on it. Nowadays artists have lost that bit of history where they show what is happening around them, what is happening in the world. That's what happened in the old times. The centre of my artwork is luxury brands, which are the main power in the world these days, and that's what I'm trying to reflect.

You created artwork for Jinjoo and California tower on your last visit, what inspired these pieces?
The peacocks in the sky garden were something that fitted the space using my style. Most of my pieces have an element of realism more than a typical graffiti style. And as it was a garden we thought, why not a peacock? It's quite an elegant animal, so it fits my style. The dragon for Jinjoo is quite similar. Jinjoo is a contemporary Korean



See Victoriano's work in Jinjoo, the Sky Garden and the reception of California Tower.

restaurant, so I thought about mixing the traditional mythological animal, the Korean dragon with four fingers, holding the pearl, and translated that into graffiti, which is the contemporary part.

For the piece in the entrance, [LKF boss] Allan Zeman said he loved the pieces in my exhibition but they were all a bit small for that space. So he asked me to make a big one for him. He said just do what I wanted, pretty much, as he trusted me. This was the climax of the show for me, it was what the show was about. In the recession everything went down, but luxury brands went up, so I said they must be gods. This piece is basically a take Michael Angelo's The Creation of Adam, where the gods are the luxury brands. It's pretty literal, it's just an explanation of myself.

Can you tell us about your latest project here?
Yeah, we are working on some pieces for Pure Fitness, creating murals for their work out spaces in a number of different branches.

Do you have any new personal pieces in mind for this visit?
I'm only here for a short time but I'm coming back next month. If I can get permission I have a pretty nice spot in Sheung Wan on Hollywood Road, but I'm still trying to arrange the logistics. It's a sweet spot, it's really cool. It will be just my style probably, just a beautiful woman, with a bit of luxury, that kind of thing.



ERIN WOOLERS YIP 2015 © URBAN LDNA

Shy and retiring are two words you wouldn't associate with the formidable force that is David Laris. The Australian-Greek chef has been cooking around the region for over 22 years and boasts an impressive list of restaurants to his name.

His latest venture, Porterhouse by Laris, is a classic steakhouse based in California Tower, but as we've come to expect, the product is far from ordinary. We speak to the man himself in a rare moment of free time about his new restaurant, the Hong Kong dining scene and the associations of the term celebrity chef.

Tell us about the concept behind Porterhouse?

I've been wanting to put a steakhouse concept together for a while because I think there's a trend towards product restaurants that are really about the core ingredient. Here was an opportunity to create a restaurant concept that I hope has the elegance and charm of days gone by, but is still contemporary. I still wanted to give it a little bit of cheekiness and a little bit of sexiness but I really want to keep the menu really just about steaks, simple grilled seafood and seafood bar.

What made you choose California Tower as a base?

I've been around Hong Kong now since 1993, so Lan Kwai Fong back then was one of those places you came to as a young guy and partied. It's a place where I hung out a lot and now there's this brand new awesome tower with a lot of new brands coming in. It's sort of like a rebirth of Lan Kwai Fong in some ways. I love being part of things that are either being regenerated or something very new as far as areas go, so this was a perfect opportunity.

You've been cooking in China since 2003, how has the culinary scene in Hong Kong changed in that time?

It's funny because you could say that it hasn't changed at all and it's changed a lot. I think it's one of the toughest restaurant markets in the world. Old Hong Kong was really about the institutional hotel restaurants, but now we're seeing a lot more of those interesting creative little things popping up. Those institutional restaurants survive a long time but unfortunately we've seen a lot of things come and go due to the markets, the landlords, the pricing strategy here and with payroll. And what customers don't realise is that you can't pass all of those costs on all the time. So restaurants can be full and the guys can still be struggling. And that's kind of sad. I hope at some point it levels out.

Is the term celebrity chef an honour or a curse?

It's great that chefs are celebrated, because for a long time they weren't and it's a really difficult job, and it's great that there's such a passion around. But I've got to say that secretly inside I cringe a little bit every time [someone says it], because at the end of the day, I'm a chef, I'm a

businessman, I just want to do my craft, I want to run my businesses. Gordon Ramsey is a celebrity chef, I'm not a celebrity chef. I've had an exciting prolific career, and I've enjoyed every minute of it, but one of those things about being in the limelight or just in this industry full stop is you're opening your soul. And it's easy for people to take stabs and digs at it. So I guess those things come with the territory but I don't think people go out looking for it, they don't go out saying, I'm going to become a celebrity chef.

You offer a wide selection of wines by the glass as well as focusing on cocktails, such as your signature dirty Martini. This feels unusual for a HK restaurant...

We wanted to be the celebration of a city restaurant, like in New York or London, that has a great bar, that you might swing by and have a snack at the bar and a martini or a glass of wine. I worked for Terence [Conran] and he always had a bar in his restaurants, even if it was a small bar, because there was always this idea of an anchor where you could come and wait and then be moved into the restaurant. I try and do the same because I think that it's a nice energy spot. Then if you put in a bar you really want to focus on the drinks, and here we wanted to just focus on classic artisan cocktails.

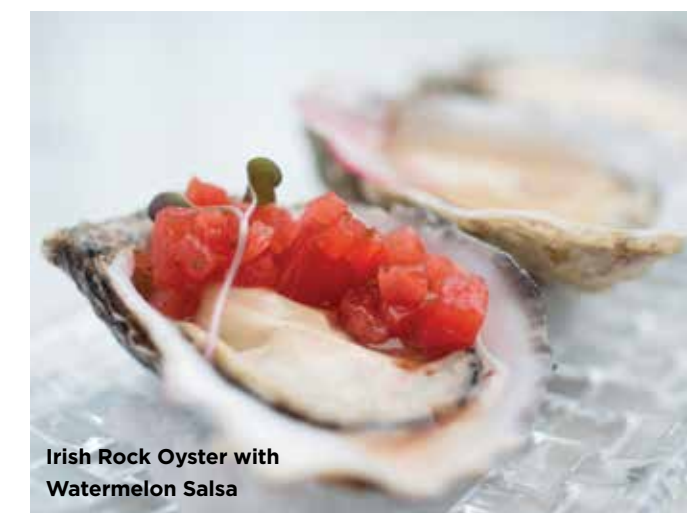
It's natural that people will compare Porterhouse to your previous restaurants, does that bother you?

It's inevitable I guess, I've done probably in the region of 120-130 restaurants over my career, and I think most of them have been pretty good restaurants. What I like is that people do compare actually. As long as people don't expect to have the same experience because that's not fair. Because if I did a super high end fine dining, like 12 Chairs that I had in Shanghai for five years – of course that's not what you're going to get here. I hope that people say, we expect it to be good because he's doing it. Then the pressure is to make sure we deliver a great experience, within the confines of this concept. I guess if they're coming because they've been to other restaurants then it's a pretty good sign. But I can't compare this to any other restaurant I've done, I'll be honest.

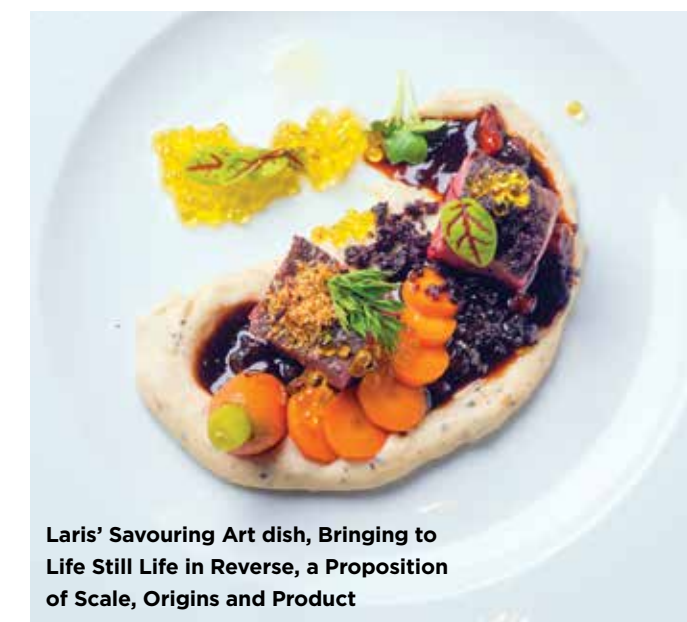
What do you like to cook for yourself when you're not working?

Fried rice or a spaghetti bolognese [laughs] but made from scratch, you know. If I'm home, I really like to cook myself comfort food. Or I'll have some Ibérico ham and some pickles and cheese, I always have those sorts of things in the fridge so there's always really good cheeses, and all those nice preserves and so on. That and a simple salad would be lunch if I'm at home on a Saturday or honestly, just like a really great friend rice or bolognese.

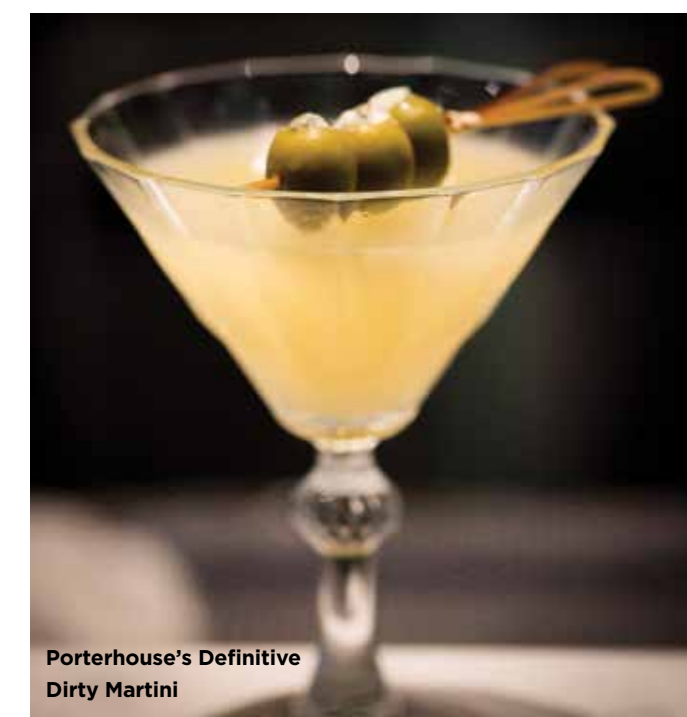
*Porterhouse by Laris
7/F California Tower, 30-36 D'Aguilar Street,
Lan Kwai Fong
porterhousebylaris.com.hk*



Irish Rock Oyster with
Watermelon Salsa



Laris' Savouring Art dish, Bringing to
Life Still Life in Reverse, a Proposition
of Scale, Origins and Product



Porterhouse's Definitive
Dirty Martini

David Laris

ALFRESCO DINING

As Hong Kong starts to heat up we find the top places to eat outdoors in the city

CÉ LA VI

With its premium spot at the top of California Tower, Cé La Vi not only offers a rooftop terrace for drinks but also an outside space on its restaurant level to enjoy the modern Asian cuisine in the open air.
Open: Mon-Sun midday-3pm, 6pm-11pm **Address:** 25/F, California Tower, 32 D'Aguilar Street, Central, 3700 2300



TARTINE

Tucked in by the Mid-levels escalators this relatively new addition to the area makes full use of its two storey space thanks to the outdoor terrace. This is the perfect space to relax with one of its open sandwiches and watch the day go by.
Open: Mon-Sat midday-2.30pm, 6pm-11pm **Address:** 2/F-3/F, 38-42 Lyndhurst Terrace, Central, 2808 0752



SEVVA

The views from Sevva's terrace on the 25th floor of the Prince's Building are as breath taking as those inside its opulent art-filled restaurant. It offers views out over the harbour from the comfy seating, bathed in low level candle light.
Open: Mon-Weds midday-midnight, Thu-Fri midday-2am, Sat 11am-2am **Address:** 25/F Prince's Building, 10 Charter Road, Central, 2537 1388



ZUMA

For relaxed izakaya style Japanese eating and drinking in a classy location, Zuma is the perfect spot. Surrounding the Landmark restaurant is a rooftop garden with terrace seating that's perfect for the after work crowd.
Open: Mon-Fri 11.30am-2.30pm, 6pm-11pm, Sat midday-3pm, 6pm-11pm, Sun 11pm-4pm 6.30pm-11pm **Address:** 5/F-6/F, York House, Landmark, 15 Queen's Road Central, Central, 3657 6388



DUDELL'S

Hidden away on Duddell Street this high class Cantonese restaurant offers a large terrace on its top floor. With timber decking and vast greenery, it's the perfect spot for early evening drinks or to enjoy its decadent weekend brunch.
Open: Mon-Thu midday-midnight, Fri-Sat midday-1am, Sun midday-11pm **Address:** 3/F-4/F, Shanghai Tang Mansion, 1 Duddell Street, Central, 2525 9191



FOOD ENVY



LA VACHE

48 Peel St, Central.
Trimmed entrecote steak with special house sauce. \$278

TANGO

1/F, Carfield Bldg, 77 Wyndham St, Central.
Rump Steak, 16oz (454g). \$298



GAUCHO

5/F, LHT Tower, 31 Queen's Rd C, Central.
Lomo Fillet, 300g. \$388



PORTERHOUSE BY LARIS

7/F California Tower, 32 D'Aguilar St.
Porterhouse, 32oz (907g). \$1,218

LAWRY'S THE PRIME RIB

2/F Hutchison House, 10 Harcourt St, Central.
The Lawry Cut. \$595

SHORE

3/F-4/F, The L Place, 139 Queen's Rd C, Central.
40oz (113kg) US Tomahawk. \$1,188



STEAK FRITES BY THE BUTCHERS CLUB

UG/F, 52-56 Staunton St, Central.
Ranger's Valley Black Onyx Angus Rib Chop, 1kg. \$2,100.



CÉ LA VI

WIN A \$1000 VOUCHER FROM CÉ LA VI

Here's a chance to eat for free! Simply scan the QR code below and fill in the information and you could win a gift voucher worth \$1,000 to spend at California Tower's swanky restaurant, bar and club Cé La Vi. We've got 10 vouchers to give away and all entries must be received by May 21, so enter now!



Terms and conditions: Winners will be notified by email before May 29, 2016. Voucher must be used within 12 months of issue. Any unspent balance cannot be refunded in cash or used on another occasion. Valid for in-dine use only. Cé La Vi reserves the right to change the terms and conditions without prior notice.

<http://bit.ly/life2game>



ARTSY COCKTAILS

Local mixologists get creative with their stirrers and shakers to deliver these visually stunning alcoholic creations

POPCORN AVENUE

Townhouse, 23/F California Tower, 32 D'Aguilar St, Central

This sweet creation by the Townhouse bar team celebrates Hong Kong's love of cinema and fits within its Asian with a Western twist theme. The drink features popcorn infused gold tequila, apricot brandy, fresh lemon juice and grilled yellow pepper. The sweetness of the bell pepper, mixed with the popcorn aroma makes this a true blockbuster.



SMOKED-GRILLED OLD FASHION

Azure Restaurant Slash Bar, 29-30/F 33 Wyndham St, Central

Created by bar supervisor Vince Gaño, the Smoked-Grilled Old Fashion takes its inspiration from Korean barbecue, adding a cherry wood flavor to the classic cocktail. With Woodford Reserve bourbon and Angostura bitters the drink also includes two slices of grilled orange, three pieces of cherry, a tablespoon of honey and some cherry flavoured smoke to finish. This really is a tasty creation!



EARRESISTABLE

Jinjuu, 32 D'Aguilar St, Central

Created especially for the Savouring Art event, Jinjuu has created a cocktail in honour of Art Basel's Miami home with a classic Miami Vice cocktail. Inspired by modern artist Mark Rothko this features three colour layers, each with its own flavour. The first combines fresh squeezed strawberries, fragrant lychee soju and a touch of citrus. The second has tropical flavours of coconut, ripe pineapple and tangy lime, while the third is a deep green matcha rim. As a finishing garnish, we hear there's a small Van Gogh inspired gift for the noble imbibers.



HONG KONG ICE TEA

Mott 32, Standard Chartered Bank Building, 4-4a Des Voeux Road, Central

This casual-looking drink is a decadent take on one of Hong Kong's favourite hot weather drinks. Mott 32's Hong Kong Iced Tea includes Reposado Corralejo tequila, Lillet Blanc, blackcurrent and jasmine tea. The result is as cooling as the original but also has a lively kick, making it perfect for warm spring nights.

BOTANIST BREW

Post 97, 9 Lan Kwai Fong, Central

Post 97's cocktails focus on plants and herbs, and this concoction, created by head barman Jay Khan, is no exception. The Botanist Brew features cardamom, vermouth, honey, lemon juice, angostura bitters, orange flower water and Botanist gin, infused with Earl Grey. The drink is served in a tea cup, making it a refreshing change to afternoon tea.



KAI TAK

Cima Fine Dining, 3/F 239 Hennessey Rd, Wan Chai

Japanese mixologist Hirakawa Katsuhisa created three special cocktails in honour of Hong Kong, including this Kai Tak. Named after the old city airport the drink features tequila, fresh strawberry, chilli pepper and grenadine syrup. Hirakawa says: Kai Tak was the most thrilling airport in the world, and that's why I created a drink with a spicy and sweet taste.



ATHOLE BROSE

Stockton, 32 Wyndham St, Central

This old Scottish recipe is revived in Stockton by its talented bar staff. The Athole Brose includes blended whisky, honey, oatmeal, Drambuie, amaretto and double cream. The milky texture is somewhere between eggnog and Irish cream, and is served with ice in this classy goblet. According to legend, the Earl of Athole in Scotland used it to win a war in 1475. The story goes that he filled a well with this glorious mixture. The rebellious clan drank it and became too inebriated to continue with the raping and pillaging. That's one way to take down a rabble of bloodthirsty clansman in skirts!



TONKA SMASH

Foxglove, 2/F Printing House, 6 Duddell St (entrance on Ice House St), Central

Created by bar manager Bikal Ghale, the Tonka Smash is one of Foxglove's prohibition cocktails. It's a version of a classic cocktail that features a Tonka bean-infused bourbon, blood orange and Jerry Thomas bitters. The drink not only looks great but has a sweet and sour taste and is extremely fragrant, thanks to the bean – a drink to please all the senses, then.

ANDARA
resort • villas

Live, Breathe, Embrace The Dream



Resort pool energy



Private pool villa night life



Soak up the view

Kamala Beach • Phuket
A prestigious Allan Zeman development

LEGEND
Preferred
HOTELS & RESORTS

www.andaraphuket.com