

crave
HONG KONG & MACAU

JUNE 2017
HK\$ 25



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Drink: Employees Only
17-22 Lan Kwai Fong, Central

In 2004, five F&B industry friends opened a bar in New York's West Village where their friends and co-workers could hang out after a long shift and catch up with the F&B community over elevated cocktails. Fast forward 13 years, and Employees Only has been festooned with accolades, including eight consecutive appearances on the World's 50 Best Bars list, and outposts in Miami and Singapore. Its Hong Kong branch opens officially this month in Lan Kwai Fong and will be no different in offering a world-class apprentice programme led by beverage director and principal bartender Owen Gibler, one of the founding bartenders at Employees Only Singapore.



12 BUZZ

10
THINGS
WE LOVE ABOUT JUNE

Places to go, plus things to eat, drink and do this month.



Eat: Father's Day Menus

Bond with dad this Father's Day with a memorable meal on June 18. The Peninsula Hong Kong has plenty of festive dining options. Fine-dining restaurant Felix is offering free-flow Laurent-Perrier champagne at a special price of \$400 to complement a set dinner menu, or chef Kaji's tasting menu. And at Goddix, chef Xavier Boyer has created a four-course Father's Day lunch (\$788/person).

At CE LA VI, in Lan Kwai Fong, dads who join the Sunday brunch (\$488/person) will each be given a complimentary goodie bag containing two full-size facial products from Selodge Gossming. Branch highlights include chicken in Thai peanut satay sauce and smoked salmon eggs benedict, with free-flow packages from \$88.

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Eat: Junk Boat Catering

The junk season is finally upon us, and if you've been given the (unfortunate) role of organising one, here are some junk boat catering options we think you'll love: The Ratons et Menes package at **Maison Libanaise**, priced at \$318/person with a minimum of 10 orders, includes the restaurant's famous roasted cauliflower and za'atar fried chicken along with other delicious plates such as lamb kofta and almond falafel. **Invisible Kitchen's** "Essentials" menu is priced at \$200/person (minimum 15 orders) and includes sandwiches, pasta salads, subs and desserts. For those serious about their booze, **KWON by The Woods'** new canned cocktails, made with fine spirits by mixology experts at the Central bar, are available in six unique flavours in packages of eight cans (\$500), 20 cans (\$1,200), 40 cans (\$2,200) and 60 cans (\$3,000).



Eat: Locanda dell'Angelo
12 Yuen Yuen Street, Happy Valley
T 3709 2788

An intimate Italian restaurant in Happy Valley, Locanda dell'Angelo is Sicilian chef-owner Angelo Aglialisi's first restaurant in Hong Kong. Born into a fishing family, he has a great affinity with the fruits of the sea and this is reflected in his seafood-heavy menu. Signature dishes include Hokkaido sea urchin risotto with fresh sea shells and chives (\$328), Boston lobster linguine in bisque (\$628), and red grouper in Mediterranean fish soup (\$588), cooked to a family recipe that involves stewing fish bones, fish heads and Sicilian herbs for more than five hours. Save room for the tiramisu (\$118), for it is one of the best in town.

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