食通灣仔 2011

灣仔飲食文化地圖

Wan Chai à La Carte

已經是第五年執筆撰寫、繪畫和設計「食通灣仔」飲食文化地圖了，這是一個極其難得的機會讓我能夠全方位的見証了這五年來灣仔在既有的飲食文化深厚基礎上，如何繼續開放包容的接納更多元更鮮活的各國各地飲食內容和形式，達致一個真正的百花齊放全民為食的新局面。作為嘴饞為食的一員，始終對灣仔這片飲食福地充滿信心和憧憬！

歐陽應霽
旅遊飲食作家

This is my fifth year writing, sketching and designing "Wan Chai à la Carte". It has given me a rare but valuable opportunity to witness the evolution of Wan Chai over those years, during which the local food culture has branched out to produce a diverse and flourishing district offering cuisine from all over the world. As a diner ever curious for new gastronomic experiences, my confidence in this dining paradise will remain high, as will my appetite for all the delights it has to offer!

Craig Au Yeung
Veteran Hong Kong food critic

1 Vero Chocolates

全白色的空間內放滿以令人驚歎的巧克力藝術品。師傅在實驗室般的廚房裡造出精緻的巧克力和西餅。鎮店的巧克力熱飲上桌時蓋著一塊 70% 巧克力片，圖案隨巧克力片溶化而在杯內生動起來。用勺子把濃厚得如慕絲的巧克力放進咀，香氣溢滿口腔而不太甜；枱上有不同的糖包給客人調出最適合自己的巧克力熱飲。

The décor featuring chocolate-themed works of art on a white background sets the scene for Vero Chocolates, whose chefs create exquisite chocolates and cakes. Their signature hot chocolate features 70% chocolate chips, creating a tantalising pattern as the melting chocolate is stirred. In addition, a spoonful of rich chocolate creates a mousse-like texture with a lingering aroma and subtle sweetness. Packets of different table sugars cater to your particular preference as you seek your favourite hot chocolate.

2 君悦酒店 Grand Hyatt Hong Kong
Tiffin / Grissini / The Grill / One Harbour Road/ Grand Hyatt Steakhouse

隨著位於2樓的君悦扒房裝修峻工開幕營業，食肉老饕又多一個豐腴多汁的終極選擇！加上甜品迷必到的Tiffin甜品自助餐，Grissini的精緻意大利餐，游泳池畔的露天燒烤餐廳，高端貴氣的港灣壹號中菜廳。如此隆重集中，僅此一家。

With the recent opening of the Grand Hyatt Steakhouse, meat lovers can relax and indulge their appetites! The Tiffin dessert buffet for the sweet-toothed, Italian fine dining at Grissini, an alfresco barbecue restaurant at the poolside and the extravagant One Harbour Road complete the grand setting for a unique culinary tour.

3 香港會議展覽中心
Hong Kong Convention and Exhibition Centre
Golden Bauhinia / New Shanghai / Traders / Harbour Kitchen / Congress

毗鄰城中地標金紫荊廣場的「金紫荊粵菜廳」，邀得有豐富掌廚經驗的年青總廚加盟，穩守傳統口味的同時又不忘銳意創新，從精選點心到宴會大菜都有出色表現。再加上菜式賣相精緻口碑極好的新派上海菜「新滬坊」，展覽期間提供意大利及東洋美食的「意日閣」，發揚港式茶餐廳風味的「港灣茶餐廳」，早晚照來擺往的會展中心從來都是一個美食集中地。

Adjacent to the city's landmark Golden Bauhinia Square, Golden Bauhinia Cantonese Restaurant features a young but experienced executive chef who strives to bridge the classic and new while creating a dashing selection of quality dim sum and banquet delicacies. This restaurant, coupled with the highly-reputed and stylish Shanghai cuisine of the New Shanghai, Traders which offers Italian and Japanese cuisine during trade fairs, and the Hong Kong-style café Harbour Kitchen, ensures the bustling Hong Kong Convention and Exhibition Centre is destined to be a centre for gastronomy.

4a 黑麥 Pumpernickel

沾一身文化藝術氣息，藝術中心四樓的「路邊」咖啡店孕育出多少創意大計？一脈相承黑麥Pumpernickel的優良麵包傳統，所以每次我都以伯爵茶配搭加了蜜糖和牛油的全麥烤多士。

Take in the aroma of freshly baked bread and a generous selection of tea at Pumpernickel, where people from local the arts scene enjoy afternoon tea. Try the whole-wheat toast topped with melting butter and honey accompanied by a soothing cup of Earl Grey tea.

4b Assaggio Trattoria Italiana

剛開業在藝術中心六樓，放滿蔬果麵條的架子和擺設，塑造成富格調的意大利菜市場般。店內設有薄餅外賣區提供前往中心看表演的人一個美味的速食。意籍大廚精心製作各款道地家常意菜，還用獨家的食材親手造出不同的麵條。像燴飯的小麥子海鮮大燴外形已令人大開眼界；大廚還心思地挑選新鮮大蝦和貝類等海鮮放在麵上，吸飽了海鮮精華的麵粒好吃得要把整盤拿來獨享。

Recently opened on the sixth floor of the Hong Kong Arts Centre, Assaggio Trattoria Italiana features a display of fruits, vegetables and pastas similar to those to be found in an Italian market. It also has a pizza takeaway section for Arts Centre patrons craving a fast meal, while the Italian chef crafts authentic home-made Italian food including pasta, seafood stew with fregola, fresh prawns and shellfish. The seafood sauces saturate the pasta, creating a unique gastronomic experience you will wish to keep all to yourself.

5 鴻星海鮮酒家
Superstar Seafood Restaurant

早已成為大家早午晚心水飯堂的鴻星，沒有特熱賣熱倒是堅持精益求精。從石頭魚專門店到黃油蟹先行者到一波又一波的經典懷舊美食主題，能夠得到眾多顧客擁護支持離不開好味道好服務。

Blending an innovative menu with traditional Cantonese cuisine, this popular restaurant famous for its stone fish and delicate yellow oil crab. Eat at Superstar Seafood for a taste of old Hong Kong.

6 樂意扒房 Louis' Steak House

由楊家四兄弟由前幕後主理的稱得上灣仔傳奇的老牌老派扒房，走進去單是裝潢格局就叫我生一眾眼界大開。當然要講究原汁原味的還有汁多肉嫩的特級肉眼扒、香腫入骨的燒羊骨扒、滑嫩的燒Dover龍利，至於花膠牛柳扒以及完美甜點橙酒煮斑戟，更是有口皆碑的熱賣。

A timeless blend of Western fare and Hong Kong's traditional sizzling cuts of meat is served on a cast-iron plate at Louis' Steak House. Tantalising specialities on offer include the irresistible rib-eye, tender lamb chops and the grilled Dover sole.

7 莎巴馬來西亞餐廳 Sabah Malaysian Restaurant

午飯時候人潮太盛，三點三時間正好不慌不忙的嚐真。這裡由馬來西亞華僑掌廚的道地口味，用上香甜黑醬油炒的福建炒麵手勢好用料足，還有豬油渣香酥提味，喇沙也不可不試。

Take a culinary trip to the Malaysian peninsula – if you can manage to get a table at lunch time. The food at Sabah Malaysian Restaurant is just irresistible. Highlights include Sabah's Hokkien mee – noodles, stir-fried Hokkien-style with slices of chicken or pork, squid and cabbage. Fragrant curries and a superb laksa will leave you wanting more.

8a Uno Más

到過西班牙遊蕩的朋友都一再回味當地的傳統Tapas小吃，如今在這個佔地三千多呎，號稱全亞洲最大的西班牙餐廳裡，大家就可以重溫由西班牙星級大廚主理的正宗道地馬鈴薯蛋餅。原條魷魚釀扁豆肉碎、炸魷魚圈、碳燒魷魚、火腿煮蜆、燒香腸等等美味小吃。要再飽肚的也可以再來西班牙海鮮飯或者炒米粉，配上獨有的麥味香濃的西班牙啤酒Inedit，一絕！

Exotic Uno Más offers a dining experience reminiscent of the Spanish city of Valencia. Try the restaurant's famous *tortilla de patatas* (Spanish omelette). Other favourites include whole squid stuffed with lentils and minced pork, calamares a la Andaluza, calamares a la plancha and clams cooked with ham and chorizo. For a filling end to your meal, treat yourself to the Uno Más seafood paella and a chilled mug of Inedit, Spain's fragrant barley malt and wheat beer. Ole!

8b 留園雅敍 Liu Yuan Pavilion

在柔和的燈光中，朋友們圍著圓桌有講有笑，誰也不想打擾大家話當年的雅趣。壞笑聲忽然換成了驚歎聲，大家都為桌上擺放井然的溏心燻蛋爭相拍照：煙燻咸香充實地填滿口腔。接力的咸蛋黃鍋巴中蝦更令席上每一位女仕都無懼膽固醇，把沾滿金沙咸蛋黃的中蝦連殼一併吃下；而鍋巴更是盡吸兩者的精華，味美酥香。

Friends gather around the table under the dimmed light, sharing memories of their teenage years, but soon their bursts of laughters give way to delighted surprise as the runny smoked eggs appear. The smoky and salty flavours fill the palate while the salted egg yolk prawns with rice crust dispel all thoughts of cholesterol as the diners swallow the shrimps together with the egg yolk, the crispy rice absorbing the fine essence of the two.

8c 車氏粵菜軒 Che's Cantonese Restaurant

既有墨西哥包的酥脆外皮，亦有叉燒包的汁多醬濃餡包，即叫即焗的酥皮叉燒包端來咬得碎屑四散油香一咀。

Satisfy your craving for Cantonese cuisine as you crunch on a crispy warm Mexican bun at Che's. Other delicacies on the menu include their traditional honey-roasted pork buns.

9 il Bel Paese

紮根香港已經九年的意大利高級專門店，精選販賣來自鄉鎮原產地各式意大利乳酪、香腸、橄欖油、牛肝菌和黑松露菌、陳醋和美酒，早已為食家熟悉。三層旗艦店除了販售食材，還有主廚坐陣提供家庭式每日簡餐，也可預約精緻晚宴，專業品酒和試食會更頻繁安排。

In its ninth year in the city, il Bel Paese is a well-known delicatessen offering a quality selection of Italian cheeses, sausages, olive oil, porcini, truffles, vinegar and wines. Besides these delicacies, this three-storey flagship store also serves a hearty, simple lunch. Formal dinners, wine and food tastings are available by appointment.

10 永華麵家 Wing Wah Noodle

太陽正猛的中午，坐下來馬上吃幾顆提神開胃的醃沙葛退一退暑氣。用傳統竹昇壓麵法製作的彈牙細麵除了配馳名的雲吞外，配五香軟滑豬手和牛筋炸撈麵也是食客的最愛。別錯過桂風益肝的桑寄生茶，茶色沉實味道清甜，一杯已足夠兩個人甜甜蜜蜜。

Nothing could be a better antidote to the fierce noonday sun than a refreshing appetiser of pickled turnips, while noodles made by the traditional bamboo method complement Wing Wah's famous wonton, pig knuckle and beef tendon with their distinctive flavours. Make sure you don't miss the herbal tea with Loranthaceae.

11 樂農 Happy Veggies

本地第一間社會企業素食店，培養聽障人士為服務員團隊，為每位客人提供一個只有天然食材的素菜用餐體驗。混有馬鈴薯和蕃茄蓉的皮薄汁多流沙餃，南乳炆齋的南乳巧妙地讓砂窩中每樣素菜突出了本身的原汁原味。吃完一頓清新有意思的素菜後，記得向用心的店員舉起姆指頭道謝。

Happy Veggies is the first local vegetarian restaurant to adopt a corporate policy of training and employing staff with impaired hearing. It deserves recognition not only for this enlightened staffing policy, but also for its wide variety of delicious vegetarian dishes. These use natural produce in which the distinctive flavour of each vegetable is highlighted. Among the many mouth-watering offerings are juicy dumplings with potato and tomato fillings, and vegetarian stew with beancurd sauce.

12 生記海鮮酒家
Sang Kee Seafood Restaurant

有如回家吃到的家常菜，當然老闆娘黃太選料以及大廚的手勢又比家裡高幾班，必點金黃鮮嫩鹽焗雞，清蒸海魚，蓮藕燜腩仔，上湯浸枸杞豬潤，還有可親侍應彷如叔伯兄長自己人。

Sang Kee Seafood serves up the unmistakable taste of delicious home cooking. Try their steamed fish, lotus root and pork loin stew or the Chinese wolfberry and pork-liver soup. Also recommended is the Hakka salt-baked chicken.

13 Pomme

典雅明亮，充滿歐陸情調的一家純白小店，空降繁囂灣仔街頭，可算異軍突出。店主將其在法國藍帶廚藝學院學成的糕餅技巧靈活運用，在店子樓上工場新鮮製作，專心提供給顧客大約十多款法式甜點如蘋果批和忌廉泡芙，精緻小巧的cup cake，造型也不錯。

Bright and stylish, this all-white continental patisserie sits elegantly amid the hustle and bustle of down-town Wan Chai. Pomme uses expertise from Le Cordon Bleu to create more than a dozen varieties of fresh French pastries in its upper floor kitchen. Treats include apple pie and cream puffs, along with delicate cup cakes that delight both the eye and the palate.

14 蟹膳 Kanizen

作為毛蟹和鱈場蟹的專門店，未進店堂先被特觀的活蟹池吸引目光。鮮嫩極緻的燒鱈場蟹是嘴饞食客的首選，毛蟹Shabushabu火鍋配料講究份量十足，收費不菲但物有所值。

The pool of live Japanese hairy crab and king crab at the entrance is an eye-catching introduction to Kanizen. The fine, fresh roasted king crab is many diners' top priority, while hairy crab Shabushabu filled with hearty ingredients also comes high on the list. Expensive, but certainly good value for money.

15 SAE

一眾老饕都鼓掌捧場的日式私房菜，用上當季新鮮食材發揮創意——京都海老芋、堀川牛蒡、雄本蓮，都各自變身精緻美味。夏日炎炎，得一試他們的海鮮綠茶湯。

Food prepared the Japanese way awaits you at SAE, where ingredients are flown in fresh from Japan. The seafood and green tea soup at SAE provides refreshing relief on a hot and humid Hong Kong day.

16 福臨門海鮮酒家 Fook Lam Moon Restaurant

既然稱得上富豪飯堂，120元一隻釀焗鮮蟹蓋和190元例牌的百花釀芥膽貨真價實名不虛傳捧場者眾。然而平民點心也做得出色仔細，從蝦餃燒賣到魚翅灌湯餃鳳凰千層糕，堅持正宗古法，貴得有道理。

Look for enticing dim sum prepared in the traditional manner when you sample the Cantonese delicacies at Fook Lam Moon Restaurant. Try the baked stuffed crab shell and vegetable stuffed with shrimp paste.

17 越旺 Phở 26

店東專程赴越南河內湯河老字號拜師學藝，一碗看似簡單的牛肉湯河的湯底原來要熬煮二十六小時，吃時加上香草如毛翁，鵝帝，金不換，洋蔥絲和青檸，湯清肉嫩粉滑，餐後再來一杯越南蒸餾咖啡，道地滿足。

Treat your senses to a large bowl of white rice noodles simmered in clear beef broth with a generous serving of marinated beef and garnished with basil, lime, sprouts and peppers. The Vietnamese Phở here is simmered for more than 24 hours, resulting in a richly flavourful Vietnamese experience.

18 蝦麵店 Prawn Noodle Shop

開業已有一段日子的馬來風味麵館還是每日大排長龍，以道地特色湯底贏顧客讚賞。除了喇沙、福建滷麵和豬骨蝦湯底，最出色的是熬煮成紅褐色的辣蝦湯底。用上老雞、豬骨、蒜頭和辣椒加上大量蝦頭蝦殼熬出鮮蝦精華，值得等值得試。

The Prawn Noodle Shop features laksa noodles and other mouth-watering Malaysian delicacies. Served in a fragrant curry soup made with coconut milk, the dish is presented with prawns, tofu puffs, fish sticks and cockles. The Hokkien-spiced noodles and spicy prawn soup will also have you coming back for more.

19 榮式燒雞扒 Wing's Catering

飯、麵，還是麵包都是燒雞扒的好朋友，來這裡卻偏愛燒雞扒拼香煎藕餅飯。香脆多汁的黑椒炭燒雞扒放在淋上豉油的白飯上，煎得酥香的藕餅配上椰菜和翠玉瓜，還有菜甫與蔥油。就像一個無從入手的迷宮般，只好把碟上所有配菜跟白飯都拌在一起，一口雞扒一口藕餅的吃，轉眼便吞噬完整碟飯菜，滿足滿足。

A combination of fried lotus root cake, grilled chicken and rice is the leading attraction here. The grilled chicken and the crispy lotus root cake with cabbage, zuccini, scallion and sautéed broccoli makes an irresistible combination for an extra special quick meal.

20 車仔麵之家 Che Chai Noodle House

雞翼、魚蛋、生菜、油水蛋、炸豆腐、油麵……自行配搭出自家精選，應有盡有七彩拼貼大雜薈就是車仔麵的核心精神。鐘情此家的軟綠入味的牛腩蘿蔔和豬大腸，午飯時候和附近西裝革履的上班一族擠在一起吃得不亦樂乎。

Chicken wings, fish balls, spiced eggs, deep-fried tofu, yellow noodles : take your pick with this traditional, mix-and-match Hong Kong noodle palace. So many combinations to enjoy with your bowl of noodles. A fun lunch-time experience.

21 Caffè Habitū

咖啡店風潮培養造就了一群咖啡客，看中這家由意大利餐廳Habitū經營的連鎖咖啡店，是它比一般美式咖啡講究，特別由意大利運購的傢具和燈飾，營造舒適如家的氛圍，加入新鮮檸檬油的Espresso也是與坊間不同的意大利流行喝法。

Caffè Habitū features gourmet coffee in a smart, comfortable setting. Try an espresso infused with the fresh essence of lemon oil, as you recline on an Italian couch and enjoy the friendly service.

22 囍宴甜・藝 Xi Yan Sweets

從私房菜針對尊貴小眾成功擴展轉型至主攻年青潮人市場，囍宴紅黑簡潔主調更襯托起此處的星馬特色甜品。先後出場的馬六甲西米，榴槤飄香糯米飯，石榴子玉露，香蘭菠蘿蜜都十足熱帶風情。當然那薑湯漏黃湯圓和懷舊糖冬瓜煲雲吞皮糖水又叫大家馬上回到童年美好。

A huge hit with high-profile customers as well as the younger crowd, Xi Yan Sweets serves up a wealth of delicious sweet fusion soups and Southeast Asian desserts. Try the sweet and chewy glutinous rice balls and classic winter melon sweet soup served with wonton skin.

23 Yo Mama

乳酪旋風中的注目焦點，自家研發的只有0.25%脂肪的意大利乳酪在香港新鮮現造，顧客自由配搭意想不到的各種配料，吃出開心創意。

A trend-setter for the city's yoghurt craze, Yo Mama's own Italian yoghurt recipe contains only 0.25 percent fat, and is freshly made in Hong Kong. You are encouraged to be creative and fashion your own customised yoghurt, choosing from an amazing choice of toppings.

24 Chez Patrick Deli

來自法國的主廚 Patrick Goubier 靈活轉戰，以法式美食美酒雜貨小店的概念，打造一個輕鬆自在又充滿歐陸風格的用餐環境。幾位帥哥廚師和體貼侍應為你準備當日午餐晚餐精選配搭選擇，手工麵包和法國乳酪也不可錯過。

French chef Patrick Goubier has created a European-style dining ambience paired with a French food and wine grocery store concept. Chefs and attentive waiters serve you the daily special, while the home-made bread and French cheeses are not to be missed.

25 一碗麵 Olala

趕早在辦公室搏殺賣命，中午時分怎可不讓一罐自己：著名的牛肉麵，熬足一晚的濃郁湯底，「香糯肉包筋，筋包肉」的頂級牛腩，軟韌適中的手工寬麵，第一次來的請完整連肉帶麵喝掉最後一滴湯。下次來就可一嚐同樣精彩的大湯鮮魚麵，還有涼菜溏心鹵蛋，酒香鹽水鴨……

This noodle parlour serves up a bowl of beef noodles as inviting to the eye as it is pleasing to the palate. You'll want to place your order before the lunch crowd finishes everything. Consider the scrumptious beef brisket served in a bowl of soup noodles, the equally delectable braised eggs in soy sauce or, salted duck braised in Chinese wine, a Nanjing favourite.

26 Olala

每回在Olala吃全套晚餐，肥仔老板總是一盤二碟三碗的把好吃的都一個勁端出來，吃得快樂不知時日過吃得揮著肚。其實就吃這樣的芹菜洋蔥白酒煮青口已經叫我滿足了。來自法國Mont St Michel的bouchot青口，又清又鮮又甜，原汁原味無污染，矜貴有道理。

An evening meal at Olala sweeps you to the majestic rocky French island of Mont St Michel. On the menu are Bouchot mussels cooked in white wine and onions, as well as leeks and fresh herbs from the Normandy coast.

27 Spoil Café

即使預約留座經常要提早三數個星期，但嘴饞食客還是甘心願意輪候，一嚐被寵的感覺——小小的店堂裡餐牌上沒有太複雜選擇但都是精品，前菜的幾種特色沙拉永遠鮮脆，主食必點的是有奶油和泰式兩種口味選擇的炸蝦伴薯蓉大利麵，留肚必嚐的甜品是吃了會開心大叫的crunch cake。

Booked by loyal customers who make plans weeks in advance, this small establishment offers a selection of goodies that's a hit with adults and children alike. A meal at Spoil café starts with a fresh salad followed by Thai roasted king prawns over noodles. End your meal on a sweet note with the restaurant's signature crunch cake.

28 天廷食品 Naturo Plus

有機食材專門店和café是近年大熱，吸引老饕到此尋訪的是其獨家代理的中國青海牦牛芝士。於雲南高山天然放牧的牦牛牛奶營養成份和脂肪含量都較高，適合製成鹹香味濃的成熟型芝士，此間自製的牦牛芝士蛋糕更是店內搶手熱賣。還有本地大孖醬園的出品如蒜鮮豆豉醬和腐乳等出售。

Organic and natural ingredients are increasingly demanded by discerning diners. Naturo Plus will not disappoint, with a combination of menu items that promote healthy eating. Look for their home-made cheesecake made from yak cheese.

29 May's Cookies

走進店裡，除了吃必試的自家曲奇，千萬不要錯過同樣大獲好評的蛋糕。一人份量的香蕉拖肥批甜而不膩，滑溜的忌廉裡藏著整條香蕉。記得要一口吃到底，感受餅批、拖肥、香蕉和忌廉在口中表現出的層次。美食當前，儀態也要暫時放下。

In addition to the home-made cookies, don't miss May's equally acclaimed cakes. A single serving of banana toffee pie is sweet but not greasy, while the whole banana is stuffed with cream. Take a big bite to enjoy the texture in one go -- and forget conventional etiquette!

30 德如茶餐廳 Tak Yu Café

星街小區除了林立特色格調的餐店外，在這轉角處還找到這一帶唯一的大排檔。店外仍然保留著綠色鐵皮小廚房做奶茶多士，風味十足之餘茶味香濃的奶茶亦非常到家。銀魚乾、蝦仁和叉燒粒配料豐富的家鄉炒飯，更吸引了一班西裝筆挺的白領來這裡跟的士大哥們同枱吃飯。

Star Street district has not only exclusive conventional restaurants, but also a dai-pai-dong, or street foodstall, on the corner. It retains the traditional small green-tin kitchen for the preparation of quality milk tea and toast. Its fried rice with dried whitebait, shrimps and diced roast pork are good enough to attract groups of white-collar executives in their business suits dining together with the taxi drivers.

31 La Crêperie

「正宗」不應只是拿來形容他們的法國薄餅(crêpes)。店子的用色，裝潢和擺設，餐牌，杯子甚至是店員的黑白橫間水手裝制服都充滿正宗法國味道。比你我的臉還要大的法國薄餅分甜鹹兩種，用料十足夠一人份量。配上清新醒胃的沙律和一碗布里塔尼蘋果汽酒，跟朋友談天把自己當作是「嘆下午茶」的法國人。

Not only the French pancakes (crêpes), but the colour scheme, décor, furnishings, menu, mugs and even the black-and-white-striped sailor staff uniforms ooze French style here. The crêpes, either salty or sweet, are astonishingly filling. Accompanied by appetising salads and a bowl of fresh Bulitani sparkling apple wine, imagine yourself in Paris enjoying afternoon tea while chatting with friends.

32 快樂餅店 Happy Cake Shop

在早上錯過巴士本是一件痛苦的事，但快樂餅店卻用新鮮熱辣的傳統港式麵包將快樂傳給每位等候的乘客！除了價廉物美的蛋撻和麵包外，還有創新的菠蘿麥包，給每位到店的人一個快樂的開始。

Waiting for the bus in the morning can be a bore, but Happy Cake Shop offers freshly baked Hong Kong style bread to cheer up the queuing crowds. In addition to the economical but high quality egg tarts and bread, there is also innovative pineapple wheat bread to brighten the start of your day.

33 榮興小廚 Wing Hing Restaurant

街坊人氣小店，海鮮小炒來料新鮮水準穩定，以滾油淋熟的蔥油雞更是每枱必點，切記留肚吃他們專人負責的糖水。

Eat to your heart's content at Wing Hing Restaurant, a small Cantonese eatery that's huge on flavour. Once a small corner store, Wing Hing is now home to crowd-pleasing chicken with scallion and ginger and great seafood dishes. Save some room for Wing Hing's Chinese sweets.

34 廚魔 BO Innovation

把廣東臘腸做成雪糕伴鍋巴，把法國鵝肝用粵式點心糯米雞的意念做成雞卷，鵝肝煎香配上炸粉絲和生菜包……自稱「廚魔」的大廚Alvin天馬行空創意十足，甚至不賣流行的分子烹調的賬，反正就是要令食客的味覺得到最大的刺激享受和滿足，連米芝蓮也要給他一粒星。

Expect the unexpected at BO Innovation, where creativity is a passion. The enticing dishes from "demon chef" Alvin Leung are a fusion of French and Chinese cuisine. You'll want to try the Chinese preserved-sausage-flavoured ice cream served with rice crisps or the French-style chicken drumsticks rolled in lotus leaves, Cantonese dim sum style.

35 鴛鴦飯店 Yin Yang Restaurant

堪稱香港飲食界狂人的徐蔡小姐把一幢二級歷史文化舊宅承接過來，作為她實驗發揚「香港菜」的大本營。嚴選本地有機食材，自家研發醬料，引進外地高級食材，加上親手設計訂造的大小各款黃土爐最宜低溫煮食——燒豬，燻魚，煲湯都格外入味出色，讓取名「鴛鴦」的這家飯店更加散發香港菜兼收並蓄的精神和開放包容的核心價值。

At Yin Yang Restaurant, the chefs use only home-grown organic ingredients and home-made sauces and seasonings. And tuck into Yin Yang's succulent roast pork, delicate smoked fish and hearty soups for a taste of Hong Kong's culinary history.

36 紙月 OVOlogue

位於已有一百二十年歷史的和昌大押舊建築內，由一向經營傢飾裝潢的生活概念店OVO主理。在保育活化的大潮流下，以當、閒、聚、樂四個概念，在懷舊卻不古老的環境氛圍下，一嚐新派京川滬菜和粵式點心，體會新一代經營者如何傳承香港飲食文化。

After 120 years as a pawn shop, this historic building today is home to a pair of eateries that perfectly reflect Hong Kong's past and present. Scoring high in décor and ambience, the OVOlogue restaurant features a mix of Beijing and Shanghai delicacies.

37 The Pawn

同樣位於和昌大押，佔據舊建築群合一二樓及天台的有利觀景位置，室內裝潢質樸原始，讓灣仔新舊情懷蒐集一身。英國主廚的新派英倫菜饒有心思，是遊客，上班族午飯晚飯happy hour以至宵夜暢飲的熱鬧地。

Step into the Pawn for contemporary British pub fare as well as classic fish and chips and bangers and mash followed by an ice-cold pint of beer.

38 天下太平 World Peace Café

由專業總廚統領，全由義工協作成事的天下太平，是社區內少數辦得有聲有色的有機素食專門店。午晚都設套餐，內容隨季節合時轉變，創意其實不俗。而午市後時分在這裡享用公平貿易咖啡及香草茶，配上自家製豆腐芝士蛋糕，不一樣的下午茶！

Supported by volunteers and social workers, this café is an oasis of calm for vegans amid Hong Kong's many steakhouses and Cantonese roasted meat shops. A creative set menu offers dishes that change with the seasons. Or simply relax with a cup of fair-trade coffee or a pot of herbal tea and a slice of home-made tofu cheesecake.

39 渝川菜館 Yeun Chuan Club

四川師傅主理，十足道地私房麻辣辛香口味。從前菜的川椒皮蛋、蒜泥白肉到主打的重慶水煮魚、泉水雞、辣子雞，無一失望，連四川涼麵也料足麵滑，不可錯過。

Yeun Chuan Club offers authentic spicy Sichuan cuisine prepared by a native Sichuanese chef. Succulent dishes abound, from appetisers such as spicy thousand year old eggs and pork in garlic sauce, to main dishes that include fish in fiery broth, chicken in spring water, and chilli chicken. Even the spicy Sichuan cold noodles are rich and smooth. Not to be missed.

40 新景園咖喱小廚 Sun King Yuen Curry Restaurant

吃著自己面前鑊氣十足的乾炒牛河，色香味俱全之餘沒有邊吃邊為牛河底下的半碟油而心慌。看到朋友大啖咬開即叫即炸的香脆豬扒，再將香辣咖喱汁淋上白飯大勺大勺地吃，即使是坐無虛設的午飯時間，也要飛象過河搶吃一塊豬扒！

Tasting the fried rice noodles with beef cooked in a sizzling wok at this bustling restaurant, you will appreciate the colour, flavour and aroma without being faced with floods of oil on the plate, while seeing friends biting into the fried pork chop and topping, their rice with spicy curry sauce will tempt you to steal some of their lunch too!

41 潮苑 Chiu Yuen
Chiu Chow Restaurant

魚蛋粉牛丸河在灣仔可算成行成市，這家以限量發售手打魚蛋招徠的粉麵店，亦以手打牛肉餅贏得一眾街坊和老饕的讚賞。據說用七斤鐵棍打成的肉餅味鮮彈牙，不可不試。

Authentic Chiu Chow-style fish balls and beef balls are the definitive choice at Chiu Yuen. Served over a bed of rice noodles simmering in hot broth, these handmade dishes make for an irresistible meal.

42 金鳳茶餐廳
Kam Fung Café and Bakery

屹立灣仔半世紀，街知巷聞的無冰凍奶茶讓不少人來跨區買食。他們的鬆脆雞批和香軟雞包每日不停定時出爐，迷倒附近的白領和居民。除了接不停的電話外賣單，更令店外由早餐、午餐和三點三時間排滿等吃的人。

Kam Fung's chilled milk tea has pulled in diners across the city for half a century. Their crispy chicken pie and savoury baked bread are on non-stop offer throughout the day, capturing the hearts of executives and nearby residents, who queue for breakfast, lunch and afternoon tea as well as making take-away orders.

43a Nino's Cozinha

都說回家真好，跟著居港第三代葡萄牙人 Chris 和 Joe 兩兄弟回到童年的味覺記憶裡。從有口碑的船街小舖到現址兩層寬闊大舖，風味依然！前菜先來惹味的辣牛肚，皮脆肉嫩的煎沙甸魚，口感幼滑的炸馬介休球。主菜點的是鮮香撲鼻的胡椒蝦煲，香甜惹味的葡國雞，住家風味的鴨飯，香濃滑膩的牛尾煲，排場講究必須預訂的燒乳豬……回到家，當然可以放肆！

From a little shop on Ship Street to a new elegant shop at QRE Plaza, brothers Chris and Joe Ozorio have held on to a tradition of home cooking that would make their Portuguese ancestors proud. Appetisers such as spiced beef tripe, pan-fried sardines and pasteis de bacalhau (salted codfish pastries) whet your appetite for main courses that include peppered prawn casserole, galinha à Portuguesa (baked chicken in coconut sauce), and Portuguese-style duck over rice. Oxtail casserole and suckling pig roasted Portuguese-style also come recommended. It's good to be home at Nino's Cozinha.

43b 秋田鐵板燒刺身專門店
Akita Teppanyaki, Sashimi

從來都覺得鐵板燒專門店的現場就像一個個舞台一齣齣廚師與客人互動的好戲。秋田的鐵板燒師傅們身懷廚藝好武功，把嚴選的精美海鮮和肉食用心烹調之外，更指導我等嘴饞食客親手下廚舞弄，皆大歡喜一室哄動！

Teppanyaki is like a stage scene in which chefs interact with guests. The chefs at Akita Teppanyaki are culinary masters in the preparation of fine seafood and meat, and even guide you in your own cooking efforts in this happy atmosphere!

44 Viva Ana Tapas & Wine Bar

結束一日繁忙，下班後直飛西班牙！在這家叫人直呼萬歲的tapas小酒館裡，黑毛豬、風乾火腿和香腸，橄欖油蒜片蝦，羊奶芝士配香蒜醬汁，沙甸魚奄列等等都是必選的tapas小食，再來道地的西班牙芝利酒，特飲Sangria……viva viva！

End the busy day and fly to Spain after work! Savour tapas such as Iberico ham, ham and dried sausages, garlic shrimp in olive oil, goat's cheese with pesto vinaigrette, and sardine omelette in this tapas tavern, together with sherry, some authentic Spanish wine and Sangria, the country's celebrated wine punch… Viva viva!

45 土作坊 Green Shop

由服務街坊經營的聖雅各福群會社會經濟互助計劃開辦，專賣本地以及精選外來的有機健康產品。米糧、乾糧、飲料及日用品一應俱全，最有特色的是街坊婦女協力製作的芝麻糕，天然原味香酥可口，在社區就近培植的菇菌亦做成油浸菌醬，過年過節還有必須預訂的素食蘿蔔糕和糉子，口碑極好，絕早斷市。

Established by the social service agency St James' Settlement, the Green Shop offers local and imported organic products, including organically grown rice, biscuits and drinks. Sesame sweets, prepared by social workers, are a special treat. So, too, are the vegetarian radish cakes and glutinous rice dumplings made for Chinese festivities.

46 金兜記
Kam Dau Kee Seafood Restaurant

午市粵式點心款式齊全專人現做已經是叫好叫座，每桌必點的招牌乳豬皮脆肉嫩，舉筷夾完再夾。菜乾豬骨粥和豉油王炒麵更是宵夜必選！

Kam Dau Kee's dim sum lunch is renowned for its freshly made variety of morsels, and the tender crispy suckling pig is especially popular. The dried vegetable congee with pig bones and fried soy sauce noodles are must-tries for supper.

47 新潮軒 San Chiu Restaurant

潮州澄海農家自養走地獅頭鵝滷成的甘香入味的鵝掌、鵝翼、鵝肉、鵝公頭、鵝腎鵝腸，坊間罕有的鵝紅和白鵝肝，還有加設家鄉拿手菜式如陳年菜脯蒸肉餅，普寧炸豆腐和潮州炒魚麵。

The seasoned chefs at San Chiu are celebrated for their Chiuchow-style marinated goose. Choose from a selection of tender goose feet, wings, head, kidneys and intestines, or go for the preserved goose blood and goose liver. Also worth the wait are steamed meat patties with preserved meat and vegetables, deep-fried tofu and deep-fried fish served over noodle soup.

48 Le Mieux Bistro

從柴灣廠廈移師灣仔，永遠活潑生猛的總廚Ricky Cheung坐陣主理。傳統法式料理功架純熟又不拘泥死守，即使是熟客也會時有新驚喜。不能錯過的從餐前自製手工麵包到頭盤鐵煎魚柳，慢煮鮮鮑，焗乳鴿胸配野菌，記緊留肚吃松露煙脊肉蛋醬意大利麵。

The lively and vigorous Chef Ricky Cheung oversees the whole operation here. His mastery of authentic French cuisine is out of this world at times and often surprises even regular diners. Don't miss the home-made bread, pan-fried fish fillet, slow-cooked fresh abalone, roasted pigeon breast with mushroom and, of course, the smoked ham and truffle pasta with egg sauce.

49 東方小祇園
Tung Fong Siu Kee Yuen

歷史悠久的老店卻沒有因循老化，保持簡單美味傳統的同時亦對食材及烹調法不斷嘗新提昇。從一碟前菜齋滷味拼盤開始，已經是安心高質素的保證。

One of the longest-serving vegan eateries in town, Tung Fong Siu Kee Yuen is a great place to enjoy simple and elegant home-cooked dishes. Start with the enticing assorted wheat gluten platter.

50 杭州酒家 Hang Zhou Restaurant

來自杭州廚師世家的店東堅守杭菜重視原汁原味，清淡少油的健康原則，把特色食材由杭州原產地新鮮運港——從鱖魚到野竹筍，尖椒以至蒓菜，泡製名菜諸如肥美鮮甜的清蒸鰣魚，軟滑清鮮的蒓菜魚丸，至於乾炸響鈴，龍井蝦仁和煙燻黃魚，都是食客必點。

Boasting fresh ingredients flown in from Hangzhou, this delightful restaurant serves authentic Hangzhou cuisine. Its most enticing menu items include steamed mandarin fish, fish ball soup, stir-fried shrimp with longjing tea and smoked fish.

51 三不賣 Sam Bat Mai Kudzu

熙來攘往最易心煩氣燥，路過三不賣倒真的要買碗獨沽一味的野葛水姑薯咕碌喝光。用上野葛菜、龍脷葉、羅漢果加上陳皮、蜜棗等等中草藥，煲上超過十多小時，老闆建議喝時下少許海鹽調勻，下火排毒效果更好。

Sam Bat Mai's organic selections sooth the mind and promote well-being. Free yourself from stressful city life at this unusual eatery.

52 Myogurt

和朋友來到，先從兩種乳酪中選出喜愛的口味和份量；友人三心兩意地為配料拿不定主意，結果點了一杯配上急凍藍莓、布朗尼蛋糕粒和玉米脆片等十多種甜食的大份量乳酪分吃。橙色主調的店子有著一份溫暖的感覺，親切的店主更跟顧客打成一片。快樂地談天後，乳酪依然是冰凍未融化，除了咖啡店，這裡也是消磨時間的另一選擇。

It will take you a while to choose from the many toppings such as frozen blueberries, brownies and corn chips to go with your big yoghurt cup. The orange interior of the shop provides a warm ambience and the friendly owner mingles with the customers, making Myogurt a good alternative meeting place to the usual coffee shop.

53 再興燒味飯店
Joy Hing Restaurant

午飯時分擠進這裡吃了皮脆肉嫩乳豬飯，準備今晚放工新一斤鬆軟通透入味的叉燒回家加餸，三點三路過，還是忍不住走進店裡來一碗燒鵝瀨。

Loved by locals and visitors alike, Joy Hing specialises in Cantonese roasted meats. Uniquely Hong Kong in character, this eatery offers char siu barbecued pork and roast goose as part of a pleasing culinary adventure.

54 大榮華圍村菜
Tai Wing Wah Village Cuisine

圍村菜由元朗來到鬧市，開業不久便已看到門庭若市的食客在等位。雞球大包等繁複的懷舊點心固然好吃，更難得的是豬油撈飯。雖然是挑戰今天對健康的定義，但在加了頭抽咸香滿溢的閃閃白飯前偶爾放肆一次也無傷大雅。來這裡說不定還可以跟掌舵人食神韜韜拍照留念。

Big chicken buns and rice with pork fat are just two of the nostalgic and delicious dishes to be found here. Cast aside your dietary inhibitions for a while in this health-conscious age and indulge yourself occasionally in the knowledge that moderation is what counts and a little of what you fancy does you good!

55a 海都海鮮酒家
Victoria City Seafood Restaurant

早已是鄰近一眾商業機構高層指定的午飯飯堂以至晚間宴客的指定「飯堂」，單是傳統點心已經顯出師傅的厲害功架。招牌菜如雞油花雕蒸蟹更是鮮甜醉人，不要忘了用蟹汁來撈麵！

Popular with office workers and executives alike, Victoria City serves some of the finest Cantonese dim sum in Wan Chai. In particular, don't miss the steamed egg with crab in yellow wine.

55b Duetto

老牌印度餐廳華麗轉身，結合意大利餐飲道地特色讓兩個美食傳統碰撞得精彩。最享受回味當然是印度廚師親自主理的家鄉菜，從配以芫荽水的薯蓉炸餅作開胃小食，到魚蝦肉類燒烤菜式，到濃稠香濃的各種咖喱，百份二百印度經驗。

Delight in a fusion of Indian and Italian cuisine at Duetto. The former Viceroy Restaurant has reopened with a menu that presents two time-honoured tastes. You will be won over by the flair of southern Europe and the passion of South Asia, all with fantastic harbour views.

56 東來居火鍋料理
King's Garden Restaurant

在火鍋店林立的這一區要突圍而出，東來居以十五款配料及三款老火湯湯底讓顧客配搭自選。無論是牛腩湯，豬骨湯還是魚湯，都以真材實料熬足八小時。湯鮮味濃不在話下，刁鑽的火鍋料有自家做的九層塔蠔仔餃，牛坑腩肥牛粒也是每晚必點。

Treat yourself to a hearty Cantonese-style hot pot, and choose from 15 ingredients and three soup bases for a perfect meal out with family or friends. The beef brisket soup, pork bone soup and fish soup are simmered for eight hours, allowing for a silky-smooth texture and taste. Don't miss out on the home-made oyster dumplings stacked high and the chewy beef brisket bits.

57 信得過 Trusty Gourmet

奶白色的杏汁白肺湯是大多主婦也不敢做的高難度湯品，添了杏仁香的白肺軟滑得溜入喉嚨，配一碗金華火腿雞湯手打烏冬便成了一個飽暖的膳食。和同伴來便可多點一份白灼黃沙乳豬豬肝，白胡椒水晶豬手等同名豬雜小吃，來一頓豐衣足食的滿豬全席。

A speciality of Trusty Gourmet is the warming and aromatic almond and pork lung soup, or try their chicken soup with ham and Udon. For a complete pork meal, add a boiled suckling pig liver and white pepper pig knuckle.

58 利苑酒家 Lei Garden Restaurant

午間避免不了與客戶見面邊談事邊吃飯，先來一碗老火湯叫雙方都元神歸位心平氣和，以尊重俱服老火湯的態度與對方共商大事。

Try an array of Cantonese dishes and soups at Lei Garden. Your delightful evening meal will be made complete with double-boiled sea whelk soup and braised abalone with fresh goose liver.

59 強記美食
Keung Kee

一年四季都以臘味糯米飯為鎮店主打，還有炒豬腸粉也是風騷熱賣。好胃口的還可以來碗足料正氣綠豆沙或者菜乾豬骨粥，三更半夜不歸人的慰藉加油站。

Enjoy a generous serving of glutinous rice with preserved meat, and munch on fried-rice rolls while sipping a side order of green bean soup at Keung Kee. Don't miss the congee with preserved cabbage and spareribs, a local favourite.

擴建後的香港會議展覽中心吸引了更多環球商客來港，鄰近的頂級酒店、商業大廈也不斷改進引入更多元化更優質的食肆，讓每位旅客都能通過美食去感受亞洲國際都會的精神。

Following its expansion, Hong Kong Convention and Exhibition Centre has attracted even more global business travellers to Hong Kong, while the neighbouring top hotels and commercial buildings have increased further the diversity of restaurants, enabling travellers to capture the essence of Asia's world city spirit through its food.

高級住宅大廈跟半世紀舊唐樓形成的強烈視覺對比標誌著社會的轉變，而街坊老食店和單幢食廈的高級餐廳構成的卻是另一道理——嘴饞的你才可容納一切的美味異同。

Premium residential buildings and half-century old tenement buildings jostle for space, creating a strong visual contrast and underlining the ever-changing cityscape, while the simple eateries and fine-dining restaurants in single-block buildings in the old neighbourhood reveal yet another realm, accommodating something for all tastes.

誰會想到當年的發電廠和醫院會變成今日的型格小區，各式中外時尚餐館合力打造一個從周五晚上吃到周末的美食天地！

The area around Star Street, once home to a power station and hospital, has undergone a complete transformation into a lively 'hip' district renowned for its dazzling area of local and foreign restaurants.

人山人海的電車路兩旁隱藏了洪聖廟、舊郵政局和同德押等舊建築；被保育的南固臺、灣仔街市和藍屋；當然少不了琳瑯滿目包羅萬有的大小食店。

Wan Chai's Hung Shing Temple, old post office and famous pawn shop are set amid the bustling crowds alongside the tram tracks; meanwhile, the reputedly haunted Nam Koo Terrace, the old Art Moderne Wan Chai Market and the traditional Blue House tenement building are under conservation; of course, there is also an array of all kinds of restaurant.

1. **Vero Chocolates**
龍景街 1 號分域碼頭海軍商場 1 樓
1/F, Fenwick Pier, 1 Lung King Street
Tel: 2559 5882

2. **君悦酒店 Grand Hyatt Hong Kong**
Tiffin/Grissini/The Grill/ One Harbour Road/ Grand Hyatt Steakhouse
港灣道 1 號
1 Harbour Road
Tel: 2588 1234

3. **香港會議展覽中心**
Hong Kong Convention and Exhibition Centre
Golden Bauhinia / New Shanghai / Traders / Harbour Kitchen / Congress
港灣道 1 號
1 Harbour Road
Tel: 2582 8888

4a. **黑麥 Pumpernickel**
港灣道 2 號香港藝術中心 4 樓
4/F, Hong Kong Arts Centre, 2 Harbour Road
Tel: 2588 1001

4b. **Assaggio Trattoria Italiana**
港灣道 2 號香港藝術中心 6 樓
6/F, Hong Kong Arts Centre, 2 Harbour Road
Tel: 2877 3999

5. **鴻星海鮮酒家 Superstar Seafood Restaurant**
港灣道 8 號瑞安中心 1 樓
1/F, Shui On Centre, 8 Harbour Road
Tel: 2628 0989

6. **樂意扒房 Louis' Steak House**
告士打道 50 號馬來西亞大廈 1 樓
1/F, Malaysia Bldg., 50 Gloucester Rd
Tel: 2529 8933

7. **莎巴馬來西亞餐廳 Sabah Malaysian Restaurant**
謝斐道98-102號仁文大廈地下4-5號舖
G/F, Shop 4-5, 98-102 Jaffe Road
Tel: 2143 6626

8a. **Uno Más**
駱克道 54-62 號博匯大廈 2 樓
2/F, The Broadway, 54-62 Lockhart Rd
Tel: 2527 9111

8b. **留園雅敍 Liu Yuan Pavilion**
駱克道 54-62 號博匯大廈 3 樓
3/F, The Broadway, 54-62 Lockhart Rd
Tel: 2804 2000

8c. **車氏粵菜軒 Che's Cantonese Restaurant**
駱克道 54-62 號博匯大廈 4 樓
4/F, The Broadway, 54-62 Lockhart Rd
Tel: 2528 1123

9. **il Bel Paese**
軒尼詩道 51-53 號地下至 2 樓
G-2/F, 51-53 Hennessy Road
Tel: 2528 2200

10. **永華麵家 Wing Wah Noodle**
軒尼詩道 89 號地下
G/F, 89 Hennessy Road
Tel: 2527 7476

11. **樂農 Happy Veggies**
軒尼詩道 99 號彰顯大廈 1 樓
1/F, Bayfield Building, 99 Hennessy Road
Tel: 2529 3338

12. **生記海鮮酒家 Sang Kee Seafood Restaurant**
軒尼詩道 107-115 號 1-2 樓
1-2/F, 107-115, Hennessy Road
Tel: 2575 2239

13. **Pomme**
盧押道 11 號修頓商業大廈地下
G/F, Southern Commercial Building, 11 Luard Street
Tel: 2527 9933

14. **蟹膳 Kanizen**
譚臣道 3 號地下
G/F, 3 Thomson Road
Tel: 2866 1618

15. **SAE**
譚臣道 13-15 號萬利中心 2 樓
2/F, Mirage Tower, 15 Thomson Road
Tel: 2527 2537

16. **福臨門海鮮酒家 Fook Lam Moon Restaurant**
莊士敦道 35-45 號利文樓 1-3 樓
Shop 3, G/F, Newman House, 35-45 Johnston Road
Tel: 2866 0663

17. **越旺 Phở 26**
蘭杜街 2 號 3 號舖
Shop 3, 2 Landale Street
Tel: 2628 3939

18. **蝦麵店 Prawn Noodle Shop**
蘭杜街 2 號麗都大廈 4 號地舖
Shop 4, G/F, Rialto Building, 2 Landale St
Tel: 2520 0268

19. **榮式燒雞扒 Wing's Catering**
蘭杜街 2 號麗都大廈 7 號地舖
Shop 7, G/F, Rialto Building, 2 Landale Street
Tel: 2823 8387

20. **車仔麵之家 Che Chai Noodle House**
晏頓街 1 號 A 舖
Shop A, 1 Anton Street
Tel: 2529 6313

21. **Caffè Habitū**
皇后大道東 1 號太古廣場三期 1 樓電梯大堂
Lift Lobby, Level 1, Three Pacific Place, 1 Queen's Road East
Tel: 2527 8999

22. **囍宴 甜・藝 Xi Yan Sweets**
永豐街 8 號地下 1 號舖
Shop 1, G/F, 8 Wing Fung Street
Tel: 2833 6299

23. **Yo Mama**
永豐街 16 號地下
G/F, 16 Wing Fung Street
Tel: 2865 5600

24. **Chez Patrick Deli**
星街 3 號地下
G/F, 3 Star Street
Tel: 2527 1408

25. **一碗麵 Olala**
星街 2 號地下
G/F, 2 Star Street
Tel: 2866 3381

26. **Olala**
電氣街 1 號高座地下 C 舖
G/F, Shop C, 1 Electric Street
Tel: 2294 0450

27. **Spoil Café**
日街 1 號順好樓 A 舖
G/F, Shop A, 1 Sun Street
Tel: 3589 5678

28. **天廷食品 Naturo Plus**
日街 6 號日新樓地下
G/F, New Sun House, 6 Sun Street
Tel: 2865 0388

29. **May's Cookies**
進教圍 6 號地下
G/F, 6 St.Francis Yard
Tel: 8229 1111

30. **德如茶餐廳 Tak Yu Café**
光明街 2 號
2 Kwong Ming Street
Tel: 2528 0713

31. **La Crêperie**
皇后大道東 100-102 號鉅芝樓 1 樓
1/F, Kui Chi Mansion, 100-102 Queen's Road East
Tel: 2529 9280

32. **快樂餅店 Happy Cake Shop**
皇后大道東 106 號地下
G/F, 106 Queen's Road East
Tel: 2528 1391

33. **榮興小廚 Wing Hing Restaurant**
船街 7 號地下及一樓
G-1/F, 7 Ship Street
Tel: 2866 7299

34. **廚魔 BO Innovation**
莊士敦道 60 號 2 樓 13 號舖
Shop 13, 2/F, J Residence, 60 Johnston Road
Tel: 2850 8371

35. **鴛鴦飯店 Yin Yang Restaurant**
船街 18 號
18 Ship Street
Tel: 2866 0868

36. **紙月 OVOlogue**
莊士敦道 66 號地下
G/F, 66 Johnston Road
Tel: 2527 6088

37. **The Pawn**
莊士敦道 62 號 2-3 樓
2-3/F, 62 Johnston Road
Tel: 2866 3444

38. **天下太平 World Peace Café**
大王東街 21 號
21 Tai Wong Street East
Tel: 2527 5870

39. **渝川菜館 Yeun Chuan Club**
廈門街 7-17 號百旺都中心 1 字樓 B 室
Unit B, 1/F, Hundred City Centre, 7-17 Amoy Street
Tel: 2838 5233

40. **新景園咖喱小廚 Sun King Yuen Curry Restaurant**
春園街 20 號
20 Spring Garden Lane
Tel: 2574 9172

41. **潮苑 Chiu Yuen Chiu Chow Restaurant**
春園街 37 號地下
G/F, 37 Spring Garden Lane
Tel: 2892 2322

42. **金鳳茶餐廳 Kam Fung Café and Bakery**
春園街 41 號春園大廈地下
G/F, 41 Spring Garden Lane
Tel: 2572 0526

43a. **Nino's Cozinha**
皇后大道東 202 號 QRE Plaza 5-6 樓
5-6/F, QRE Plaza, 202 Queen Road East
Tel: 2866 1868

43b. **秋田鐵板燒刺身專門店 Akita Teppanyaki, Sashimi**
皇后大道東 202 號 QRE Plaza 8 樓
8/F, QRE Plaza, 202 Queen's Road East
Tel: 2788 0012

44. **Viva Ana Tapas & Wine Bar**
皇后大道東 222 號 Garden East 地下 1 號舖
Shop 1, G/F, The Garden East, 222 Queen's Road East
Tel: 2832 6660

45. **土作坊 Green Shop**
堅彌地街 3A 地下
G/F, 3A Kennedy Street
Tel: 2116 1106

46. **金兜記 Kam Dau Kee Seafood Restaurant**
灣仔道 3 號尚翹峰第二 & 三座 A2 舖及 1 樓
Shop A2 & 1/F, Tower 2 & 3, The Zenith, 3 Wan Chai Road
Tel: 3907 0878

47. **新潮軒 San Chiu Restaurant**
灣仔道 3 號尚翹峰 1 座地舖 B2 舖
Shop B2, Tower 1, The Zenith, 3 Wan Chai Road
Tel: 2976 4085

48. **Le Mieux Bistro**
灣仔道 83 號 1 樓
1/F, 83 Wan Chai Road
Tel: 2558 2877

49. **東方小祇園 Tung Fong Siu Kee Yuen**
灣仔道 111 號
111 Wan Chai Road
Tel: 2575 2542

50. **杭州酒家 Hang Zhou Restaurant**
莊士敦道 178-186 號華懋莊士敦廣場 1 樓
1/F, Chinachem Johnston Plaza, 178-186 Johnston Road
Tel: 2591 1898

51. **三不賣 Sam Bat Mai Kudzu**
莊士敦道 226 號富嘉大廈地下
G/F, 226 Johnston Road

52. **Myogurt**
灣仔道 177-179 號保和大廈地下 E 舖
Shop E, G/F, Pao Woo Mansion, 177-179 Wan Chai Road
Tel: 9327 8633

53. **再興燒味飯店 Joy Hing Restaurant**
軒尼詩道 265-267 號地下 C 座
Block C, G/F, 265-267 Hennessy Road
Tel: 2519 6639

54. **大榮華圍村菜 Tai Wing Wah Village Cuisine**
史釗域道 1 號地下及 1 樓
G/F & 1/F, 1 Stewart Road
Tel: 2511 1663

55a. **海都海鮮酒家 Victoria City Seafood Restaurant**
港灣道 30 號新鴻基中心 2 樓
2/F, Sun Hung Kai Centre, 30 Harbour Road
Tel: 2827 9938

55b. **Duetto**
港灣道 30 號新鴻基中心 2 樓
2/F, Sun Hung Kai Centre, 30 Harbour Road
Tel: 2598 1222

56. **東來居火鍋料理 King's Garden Restaurant**
謝斐道 303 號王子酒店 1 樓
1/F, King's Hotel, 303 Jaffe Road
Tel: 2244 3355

57. **信得過 Trusty Gourmet**
謝斐道 307-311 號快添大廈地下 A 號舖
Shop A, G/F, Fasteem Mansion, 307-311 Jaffe Road
Tel: 2838 7373

58. **利苑酒家 Lei Garden Restaurant**
軒尼詩道 338 號北海中心 1 樓
1/F, CNT Tower, 338 Hennessy Rd
Tel: 2892 0333

59. **強記美食 Keung Kee**
駱克道 382 號莊士企業大廈地下
G/F, 382 Lockhart Road
Tel: 2572 5207