

DINIGGUDE SPRING 2013

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Summer openings

C'est La B

BOLD AND BEAUTIFUL

Shop 202, 2/F, Pacific Place, 88 Queensway, Admiralty, 2536 0173; msbscakery.hk. \$150.

This charming café and cake shop in Pacific Place wins its customers over with its bright décor. The bold designs flow right into the cakes as well – like the black and white chequered cake, Ebony and Ivory, and the ultra-popular Madame Butterfly cake – a red beetroot base which sports bright green pistachios and chocolate. Everything here is delicious. Plus, there's another C'est La B for you to check out in Tai Hang – and a new one opening soon in Canton Road, Tsim Sha Tsui.

TIME OUT RECOMMENDS Madame
Butterfly cake, Paradise, Lady in Red.

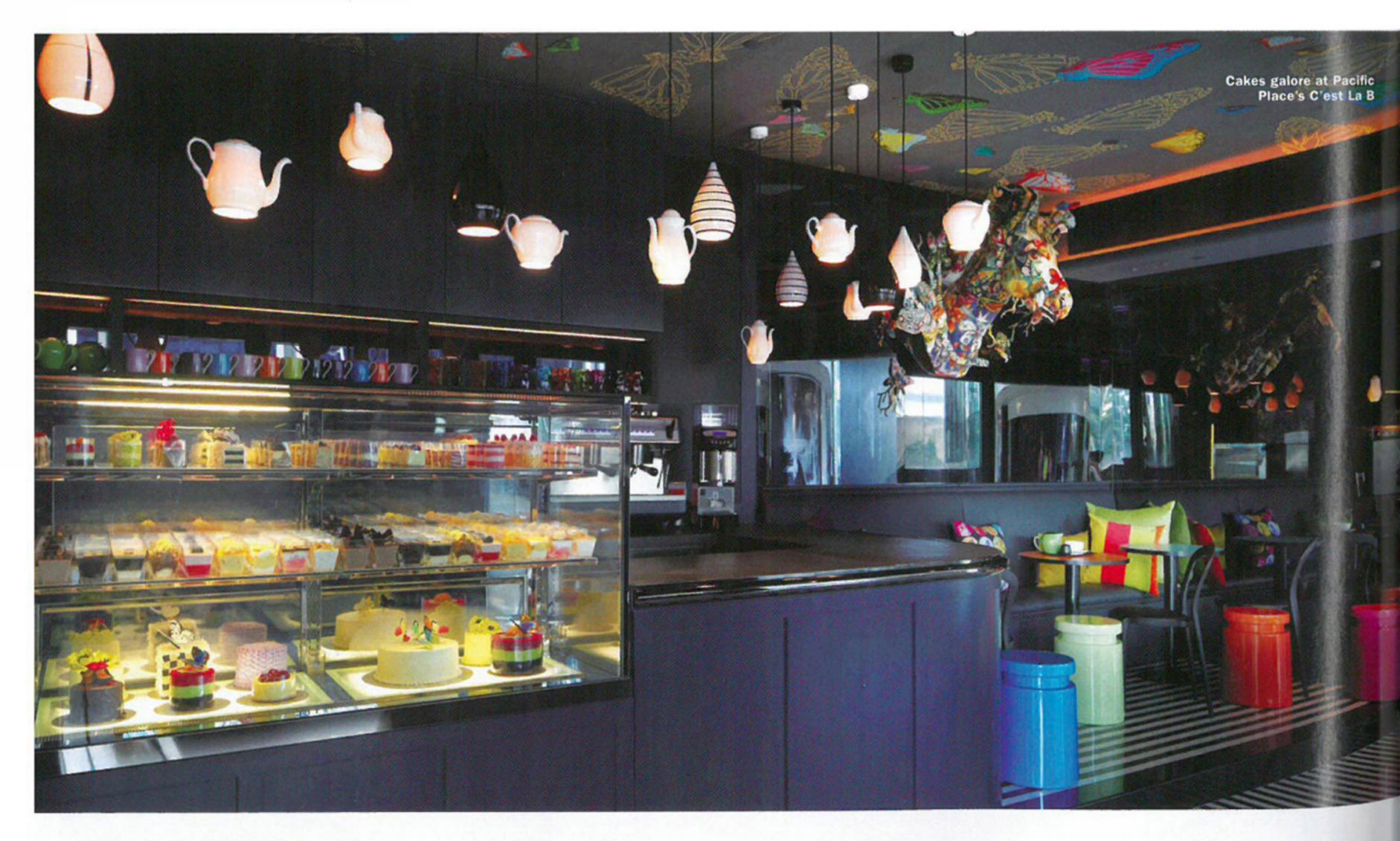


Table Talk

She's a huge food personality and tastemaker in Hong Kong. Bonnae Gokson fills us in on her new C'est La B store which opens soon...

Hi Bonnae! How have the past few months been for your Sevva and C'est La B spots in the city?

Hello Time Out Hong Kong! It's been a joyful ride these past few months with Sevva and my cakery business. There's been non-stop event bookings at Sewa plus international press coverage. Our cakery and commissary on Gough Street is also a gem. We're packed with orders of all kinds! C'est La B at Pacific Place has been a popular destination too. And our Tai Hang branch does well mainly on weekends.



We hear there's a new C'est La B opening up...

Yes, for the first time we'll have a branch of C'est La B on Canton Road in Tsim Sha Tsui. It's at street level and we're quite excited to see the results of this branch. Our priority focus, of course, will be on our cakes but we will also have savoury items as well to meet the brunch and lunchtime crowds plus evening customers as well. The menu will be slightly different to our other HK branches.

We take it the other C'est La B venues have been a huge success, then?

It's surely been a learning curve. Different locations have different customers. In Tai Hang, apart from weekends, it's more about cakes orders being picked up by customers living nearby. At Pacific Place, we have many orders from the offices nearby and quite a few lunch and teatime customers. So it'll be interesting to see what TST's customers are like.

What is it about C'est La B that customers really enjoy?

Both Ms B's Cakery and C'est La have their loyal followers. They seek quality and have discerned tastes. I love the enthusiasm they have. The fact that our products add a little joy to someone's life is a wonderful thing for me. Whenever we have a new cake out, they'll immediately order and try it out - but let's face it, we have too many flavours already. But some people are just hooked on seeing what the next new cake is that we have to offer!

Do you think Hong Kong has a real sweet tooth?

HK folks have a real passion for sweets. Our sweet cups and chocolates with jelly beans sell very well. But one thing I'm very proud to say is that we are able to please and support the many diabetics in HK. Our sugarfree cookies are delicious and they just fly out.

We also hear you have a book coming out soon...

My upcoming book? Now that's something to look forward to! My creative team in Sydney is the top in its field. They have been designing for Vogue, Gourmet Traveller and the best in the media world. Butterflies and All Thing Sweet will be an international release in September or October. It's not a cookbook but a visual journey of my inspirations and thoughts on fashion, lifestyle, photography and arts, all leading me to create the cakes I've created. A coffee table book of 280 pages. It's so exciting!

Excellent. Exciting times for Bonnae Gokson.

Yes. And what does the future hold for me? Que sera sera! But one thing I know is that I'd love to keep contributing to the city that I call home ... Hong Kong!

2536 0173.

C'EST LA B

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DINING GUIDE TIME OUT HONG KONG 63