



**KNOW MORE.
TASTE MORE.**

November 23–
December 6, 2011
Issue 93 **HK\$18**

Time Out

Hong Kong



The Ultimate

**CHEF
OF THE YEAR**

The Classiest
SERVICE



FOOD & DRINK

AWARDS

2011



The Coolest
**BAR
IN TOWN**

The Tastiest
**DIM
SUM**

The Sexiest
DESSERTS



Design special!

**URBAN
UTOPIAS**

DETOUR & BODW
OPEN THIS WEEK

**TSUI
HARK**

**KICK-ASS
INTERVIEW!**

Meet the

**SHENZHEN
SMUGGLERS**

SHOULD WE CALL
THEM CRIMINALS?





BEST DESSERTS

MS B'S CAKERY



Let's all agree on one thing: Ms B's makes kickass cakes. Opened by Sewa owner Bonnie Gokson (left), the pâtisserie's decadent, over-the-top creations are crafted only from the finest, all-natural ingredients. The results are stunning, from the signature Madame Butterfly (layered chocolate, pistachio and beetroot chiffon with apricot compote and fresh cream), to the whimsical Whoopie red velvet cake slathered in vanilla cream cheese frosting and colourful sprinkles. And just in time for this awards issue, Ms B's expands with its first sit-down café C'est La B this fortnight, which will serve an extended desserts menu and a small selection of savouries. Talk about the icing on the cake. 39 Gough St, Sheung Wan, 2815 8303; www.msbscakery.hk. Daily 11am-8pm.