

SIXTH ANNIVERSARY ISSUE

PRESTIGE

HONG KONG

SEPTEMBER 2011 | VIP EDITION

happy 6th
Anniversary!
Prestige ♡
Love you always
XO
Miley

Exclus

MILEY CYRUS

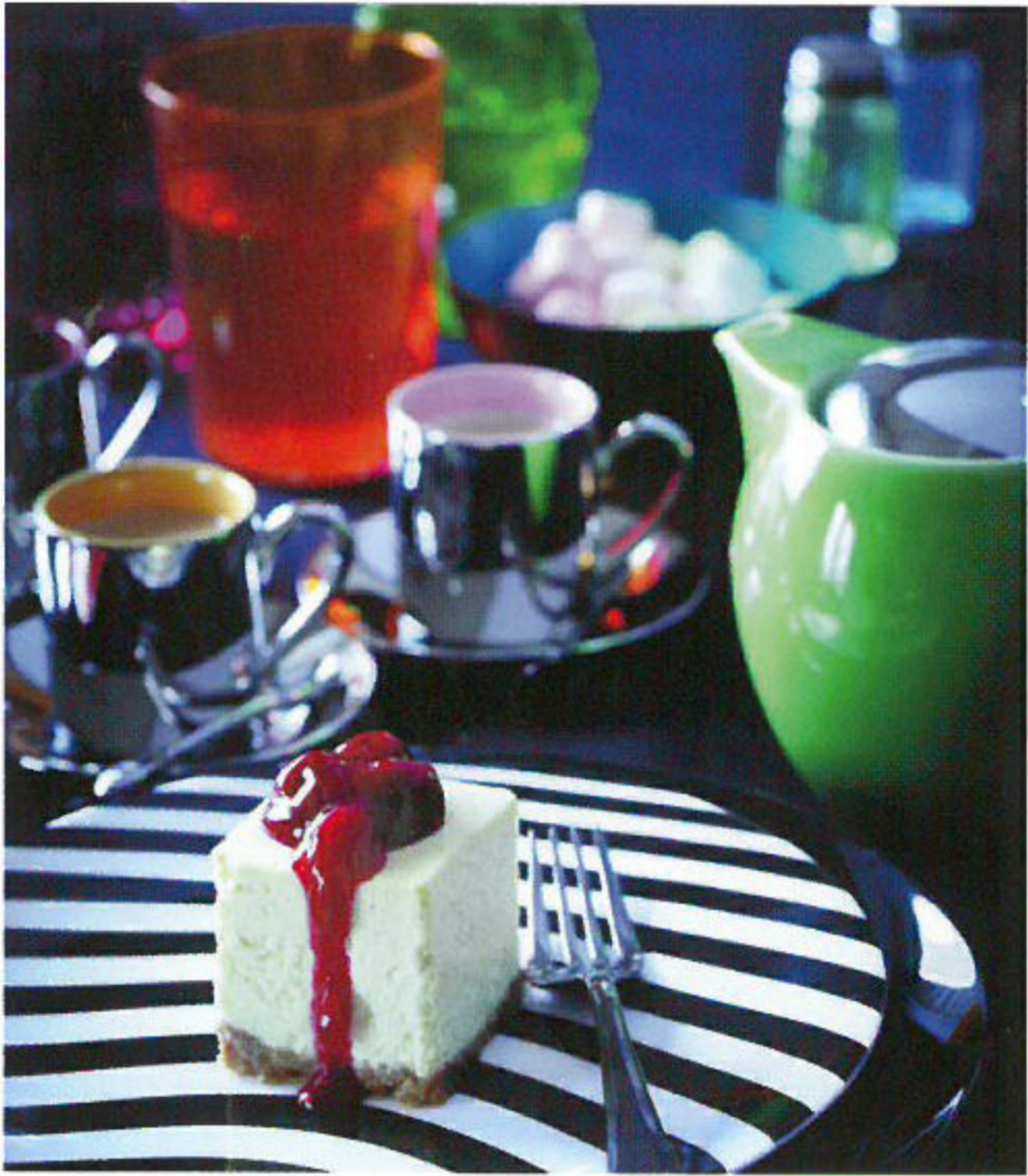
'I'M NOT A BAD GIRL'

Savours

From maths, ritzy buffets, Thai treats and a Tai Hang treasure trove

OF LIFE

...ned outlets in Bangkok, London, Dubai and elsewhere, so it's about ...ango Tree landed in Hong Kong. ...e in collaboration with 1957 & Co, ...pitality management company ...Steve Leung, Tino Kwan and ...wok that's responsible for Sushi ...nd Bella Vita. Situated in Cubus ...g, where fun new restaurants ...o be opening on a weekly basis, ...tauriant is helmed by twin-sister ...irat and Vilai Kanjan, veterans ...perience from The Peninsula ...ok and Shangri-La Hotel, ...ok. The menu brings together ...t of regional Thai cuisine, with ...re dishes such as crispy catfish ...yellow curry crab, *tom yum goong* ...sh river prawns in a clay pot. The ...as you would expect with interior ...hting gurus Leung and Kwan ...d, is Thai elegance to the max. ...2) 2577 0828

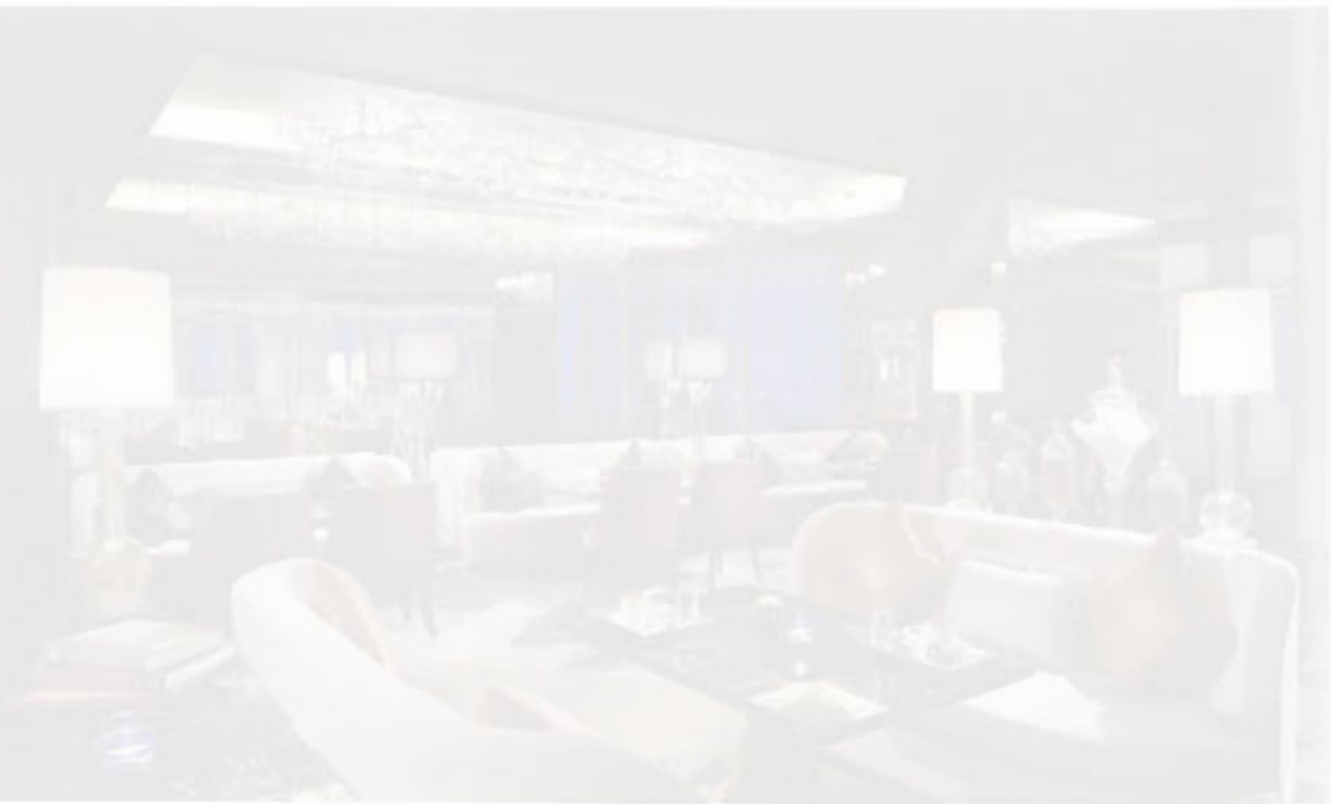


BLESSED BY BONNIE

Bonnie Gokson does it again, applying that signature chic to her latest eatery, this time in Tai Hang suburbia. The cafe-bar is named c'est la B, and is open from 11.30am to midnight daily, serving some of the same signature cakes as her wildly successful Ms B's Cakery, as well as pot pies, salads and baguettes. Tea and coffee are available alongside cocktails, wine and champagne, making it a great spot for a nightcap. For those late-night sweet-treat cravings, try the new category of sugar-free "potted gems," which include apple granola crumble and an espresso jelly/cappuccino *panna cotta*. And to commemorate the opening, a new cake has made its debut: Blessing in Disguise is an epic carrot cheesecake with berry glaze. **Tel: (852) 2806 8168**

STAR POWER

The controversial Michelin guide for Hong Kong and Macau named its 2012 awardees last month, conferring single stars on 48 restaurants in Hong Kong, two stars on 10 restaurants, and three stars on just four. The Four Seasons Hotel Hong Kong retains its six stars, three each for Caprice and Lung King Heen; added to the top ranking are 8½ Otto e Mezzo Bombana and L'Atelier de Joël Robuchon. New to the two-star rankings are Lei Garden in Mongkok, Shang Palace, Spoon by Alain Ducasse and Yè Shanghai in Kowloon, as well as the formerly three-starred Sun Tung Lok. Restaurants receiving a star for the first time include Ah Yat Harbour View, Cuisine Cuisine at ifc, Mirror, Tin Lung Heen and Yuè. michelin.com.hk



WHAT'S IN A NAME

It's been open less than a year, but The Ritz-Carlton, Hong Kong is already shaking things up, providing enhanced services for its patrons by renaming The Chocolate Library and adding lunch and dinner buffets at the venue to satisfy the hungry crowds. The lounge space on the 103rd floor is now called Café 103, though it retains the famed Chocolate Afternoon Tea set. In addition, a Monday-to-Saturday lunch buffet and a daily dinner buffet include Asian and Western delicacies such as roasted Kurobuta pork, Alaskan crab legs and prime rib, as well as desserts like deluxe chocolate pralines and exotic fruit shots. **Tel: (852) 2263 2270**