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Souvenirs and retro postersTreasure hunters and vintage fiendsshopping with a page of historyByKate SpringerContributing WriterLet's start with scale. Where are we between global flagship and neighborhood boutique? Located in a pedestrian street just below Hollywood Road, the centuries-old Cat Street market is a dream come true for vintage treasure hunters. In the 1920s, the second-hand market was known as a place where stolen goods changed hands. The customers who bought the rat goods were nicknamed cats, which gave the name of the bazaar. What can we find here, or what should we look out for? Today you will find a few bona fide shops next to makeshift street stalls. The latter can be seen from disposable souvenirs to whimsical memorabilia, vintage photography prints and really beautiful retro vases. A few modern restaurants, such as Bibo (French cuisine and contemporary art) and Man Mo Cafe (French-ified dim sum) offer worthy rest ingenuity if you need to refuel. If money is not an object, what goes into the shopping cart? Whether you buy silk and jade or wood crafts, you can find them here. The antique dealers who touted their massive jadevases should arouse the interest of art collectors, while more casual browsers could stop admiring Chinese-style jewelry boxes, bird cages and calligraphy prints. And... What if we have a strict budget? Among the antiques and curiosities you will find simple souvenirs such as Hong Kong playing cards and old-school mahjong sets – a perfect gift for family or friends. Who else buys here? Tourists tend to be the big donors at Cat Street Market, but Hong Kong residents are known to shimmer through to pick up a cool vase set here or a mahjong set there. Any insider tips, or don't you go home without purchases? There is no rush in this market, which tends to be much more relaxed than the Mong Kok Ladies Market or the Temple Street Market. While you rarely find anything of real value at the stalls, this small street is an ideal place to stock up on wooden jewelry boxes, ceramic bowls, colorful vases and retro movie posters from Hong Kong. A centuries-old market experienceA photo of the bustling sceneByJanice Leung HayesContributing WriterLet begins with Derma!f. Where are we between global flagship and neighborhood boutique? Graham Street Market - home to a range of stalls selling all kinds of fresh food, from vegetables to whole pigs - runs down the eponymous thoroughfare in Central. From Hollywood Road to Queen's Road Central stretches for about 150 metres, but the heart of the action is at the intersection of the streets and Gage. The market has been around for more than a century, and although recent government initiatives to rebuild the area have taken some of its original charm away from it, this narrow, steep strip is packed into more street life. Packed, is found in most small towns. Excellent! What can we find here, or what should we look out for? Graham Street Market is the original Hong Kong-style wet market, a neighborhood market with vendors selling fresh ingredients (as opposed to dried ingredients). It's likely that as a visitor you won't buy a lot of fresh food, but checking out stalls selling whole pigs, live seafood and fresh trays of tofu promises a unique, multi-sensory experience – not to mention great photo-ops. If you can bring packaged food home, visit the Kowloon Soy Company at 9 Graham Street for artisan, slow-brewed soy sauce. If money is not an object, what goes into the shopping cart? You won't find much that breaks the bank, but Kowloon Soy Company Gold Label Light Soy Sauce is probably the most expensive soy sauce you'll ever buy. To use olive oil language, Gold Label is the first press, so what you get is pure, rich, undiluted soy: each batch takes more than three months to slowly ferment in ceramic barrels under the sun. And... What if we have a strict budget? Although most food is imported into Hong Kong, locals still eat with the seasons of the surrounding region. Go to the fruit vendors and get everything that is in season, be it star fruit in autumn, kumquat in winter, peaches in spring or for the brave, durian in summer. Who else buys here? Every neighborhood in Hong Kong has its own wet market, and Graham Street Market is the one for those who live and work in Central and the Mid-Levels. You will usually find locals who shop several times a week, if not daily. Any insider tips, or don't you go home without purchases? The best time to visit is at 10 or 11 a.m..m., before lunch crowds, when the stalls are fully stocked and ideal for photos (do not miss the butcher's stalls). If you need a break from sensory congestion, check out 13Peel, a small café, for a coffee with an origin on the terrace. Let's start scaling. Where are we between global flagship and neighborhood boutique? While the official market building is on Queen's Road East, what locals see as Wan Chai Market is actually a range of street vendors selling everything from fresh vegetables to toy wheels surrounding the building. Excellent! What can we find here, or what should we look out for? Local foodies consider Wan Chai Market to be one of the best wet markets in the city (i.e. selling fresh vegetables, seafood, meat, etc.). It's a great way to see locals shopping for groceries every day. Most fishmongers and butchers are located in the market building, but around it you will find a living poultry butcher on Wan Chai Road. Right on the street is an incense shop and several shops selling dried foods such as red dates, goji berries and dried shrimp – Cantonese pantry essentials. At 4 Tai Wo Street you will find fresh fresh Kang Kee Noodles; View into the factory through the shop. Tai Yuen Street is called a toy street because it's filled with toy shops, while Spring Garden Lane is the place where many Wan Chai locals, especially the elderly, are looking for a bargain for clothes, towels and even underwear! If money is not an object, what goes into the shopping cart? Unless you live somewhere in a kitchen, or you have been invited to cook at a friend's home, it won't buy much at Wan Chai Market. Instead, spend your money on lunch at Serge et Le Phoque, a wonderful French brasserie with floor-to-ceiling windows overlooking the market. And... What if we have a strict budget? Buy nothing (unless you're short on socks); just walk around and get a feel for street life. Who else buys here? The market is preferred by local gourmands, and you'll see a few of them here at any time, sometimes even with drivers waiting in their Rolls Royces and Tesla Model Xs. It is one of the few markets in Hong Kong where locals can buy live chicken, which is considered the best form of poultry. Any insider tips, or don't you go home without purchases? Slithering eels and quaking chickens will definitely leave lasting impressions. Find out why the people of Hong Kong are so passionate about their food, and then enjoy 10 amazing tastings as you stroll through the heart of the city. Admire the cultural sights and sounds, listen to the stories behind them and create tasty, unforgettable memories during 3 hours of private tour. On this private tour, you can learn more about the wide variety of ingredients that make Hong Kong cuisine so unique, and why this diversity is so important to the city's society. Starting with a walk through a dry fish market you will see sea cucumbers, real bird nests, colorful dried fish and much more. Your private host can show you all these dishes and explain how the locals use them to create wonderful dishes. Then it's time to spoil your taste buds with 10 delicious tastings. Terrific food that gives you the true taste of Hong Kong. Whether you're a fan of typical dishes like Shrimp Wonton or the more exotic taste of sugar cane juice, you can enjoy it all on this private tour. Your host will take you to a Michelin-recommended tea house. Popular with the locals, the atmosphere is always lively and authentic – with so much to see, smell and hear. Here you can enjoy different types of delicious dim sum, with selection of Table pushed on wheel wagon by friendly old ladies. Playing with boiler boiling, talking - or quietly reading their newspapers - and playing music, this is a delight for all the senses. Time for another local treat, a pineapple bun: warm sweet bread with salted butter. Enjoy it like the locals: queue, buy, go, munch. Delicious! Then wash off with a refreshing milk tea. Don't forget to ask your local host why the pineapple buns called this name, after all, there were no pineapples. Everything is curious in this amazing city. Along the way this tour, you can pass some of Hong Kong's famous highlights, and your host can tell you all the stories behind them. This will give you more information about local history and culture. Our great locals leading this private tour are huge foodies and can tell you everything about Hong Kong cuisine and its influencers. Get ready to enjoy Hong Kong, just like a local! Photo Andrea Chu Take one of the world's tastiest cities, a cosmopolitan melting pot with a population of more than 7 million insatiable eaters. Add Chris Cosentino, the American chef with the most fearless appetite in the business. It's T&C's foolproof recipe for the food adventure of his life. 1 of 24 A beer girl in Tung Po pours Carlsberg in bowls. 2 of 24 3 of 24 The landscape in the Buddhist Nan Lian Garden, where there is a vegetarian restaurant. 4 of 24 5 of 24 The Soufflé in Tai Ping Koon (est. 1860). 6 of 24 7 out of 24 8 of 24 A futuristic tomato dish at Bo Innovation. 9 of 24 Char siu pineapple rolls at Tim Ho Wan. 10 of 24 Hong Kong seen from Victoria Peak. 11 of 24 Chris Cosentino forgets Congee with porcini mushrooms at Chi Lin Vegetarian. 12 of 24 13 of 24 The Pavilion of Perfection in the heart of the nan Lian garden. 14 of 24 Cosentino consulted a fishmonger at the Graham Street wet market. 15 of 24 Cosentino gets the hang of making egg pudding buns at Tim Ho Wan. 16 of 24 Taro puffs with abalone at Man Wah, the Mandarin Oriental's Michelin-starred Cantonese restaurant. 17 of 24 all-black Groupers in Cantonese style at the Sea King Garden restaurant. 18 of 24 caviar with smoked quail egg and crispy taro at Bo Innovation. 19 of 24 shaving clams at Sea King Garden. 20 of 24 oysters from Bo Innovation with parfum du Hong Kong. 21 of 24 Cosentino investigates the offers at the Lei Yue Mun fish market. 22 of 24 The chef relaxes aboard Aqua Luna, a handmade scrap as he sails Victoria Harbour. 23 of 24 citrus fruits and festive carp-shaped Nian Gao cakes, traditional Chinese New Year offers, at the Lei Yue Mun Fish Market. 24 of 24 The fullness of marine life in Lei Yue Mun. Mun.