



HONG KONG

PREMIUM RESTAURANT



TABLE OF CONTENT



auroratravel.asia



HONG KONG RESTAURANT



HONG KONG RESTAURANT



auroratravel.asia



Hong Kong is a global food hub where tradition meets innovation. From authentic dim sum and Cantonese specialties to Michelin-starred fine dining and international cuisines, the city offers endless culinary choices. With unique settings ranging from harbor-view rooftops to bustling teahouses, dining in Hong Kong is always a memorable experience.



HONG KONG restaurant



Ying Jee Club

Located in the bustling Central Business District, Ying Jee Club presents refined Cantonese cuisine with a modern touch. Known for its precise execution and seasonal menus, the restaurant blends tradition with innovation. The elegant setting makes it ideal for both business gatherings and fine dining experiences.



Cuisine Cantonese

Address Shop G05, 107-108, GF & 1F, Nexxus Building, 41 Connaught Road Central, Central, Hong Kong, Hong Kong SAR China

Location Central Business District

Highlights Modern style

Website <https://yingjeeclub.hk/>



HONG KONG restaurant

T'ang Court

Situated inside The Langham Hotel in Tsim Sha Tsui, T'ang Court is celebrated for its authentic Cantonese delicacies. Its lavish interior evokes the grandeur of the Tang Dynasty. With three Michelin stars, it has become a symbol of Cantonese fine dining in Hong Kong.

Cuisine Cantonese – 3 Michelin Stars

Address 1-2F, The Langham Hotel, 8 Peking Road, Tsim Sha Tsui, Hong Kong, Hong Kong

Location Langham Hotel Tsim Sha Tsui

Highlights Luxury

Website <https://www.langhamhotels.com/en/the-langham/hong-kong/dine/tang-court/>



HONG KONG restaurant



Forum

Located in Causeway Bay, Forum is best known for the legendary abalone of Chef Ah Yat. The restaurant emphasizes premium ingredients and traditional techniques. Its reputation makes it a must-visit for lovers of classic Cantonese cuisine.



Cuisine Cantonese – 3 Michelin Stars

Address 1F, Sino Plaza, 255–257 Gloucester Road, Causeway Bay, Hong Kong, Hong Kong SAR China

Location Causeway Bay District

Highlights Classic Chinese architecture

Website <http://www.forumrestaurant1977.com/>



HONG KONG restaurant

Lung King Heen

Found within the Four Seasons Hotel, Lung King Heen is renowned as the first Chinese restaurant to receive three Michelin stars. It offers exquisite dim sum, seafood, and roasted meats prepared with mastery. The sweeping views of Victoria Harbour enhance the luxurious dining experience.

Cuisine Cantonese – 2 Michelin Stars

Address 4F, Four Seasons Hotel, 8 Finance Street, Central, Hong Kong,
Hong Kong SAR China

Location Four Seasons Hotel

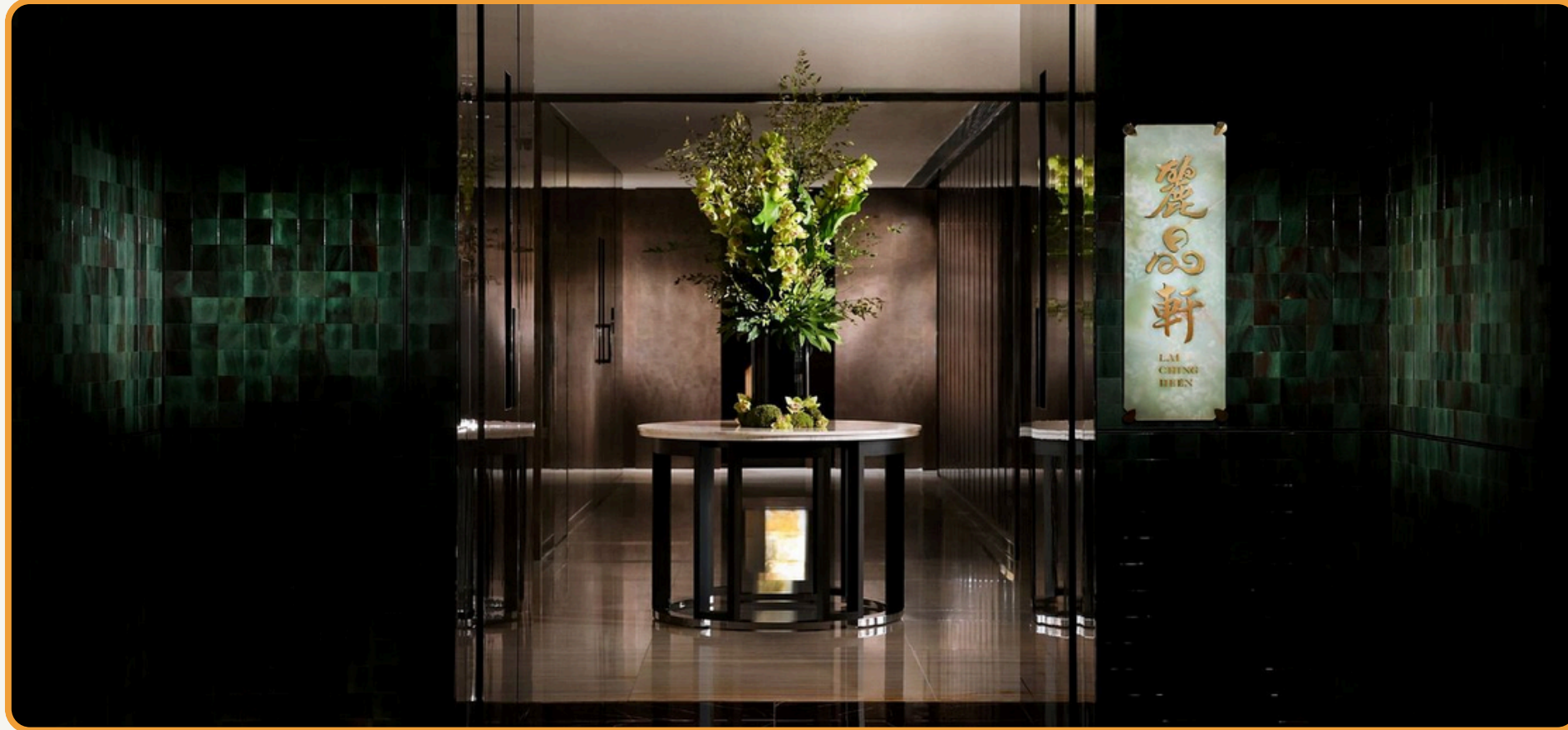
Highlights Panoramic harbour views

Website

https://www.fourseasons.com/hongkong/dining/restaurants/lung_king_heen/



HONG KONG restaurant



Lai Ching Heen

Overlooking the Victoria Harbour in North Point, Lai Ching Heen delivers elevated Cantonese cuisine with a focus on seafood. Its contemporary yet elegant setting makes it a popular choice for family gatherings and formal occasions. The restaurant showcases culinary artistry that reflects Hong Kong's maritime heritage.



Cuisine Cantonese – 2 Michelin Stars

Address GF, Regent, 18 Salisbury Road, Tsim Sha Tsui, Hong Kong, Hong Kong SAR China

Location Harbourfront North Point

Highlights Expansive harbour views

Website <https://hongkong.regenthotels.com/zh-hant/dining-destination/lai-ching-heen/>



HONG KONG restaurant

Tin Lung Heen

Perched high above the city in the Ritz-Carlton, Tin Lung Heen combines classic Cantonese flavors with breathtaking views. Guests enjoy delicacies such as barbecued meats and double-boiled soups while admiring the skyline. The sophisticated ambiance enhances its reputation as one of Kowloon's finest dining spots.

Cuisine Cantonese – 2 Michelin Stars

Address 102F, The Ritz-Carlton, International Commerce Centre, 1 Austin Road West, Tsim Sha Tsui, Hong Kong, Hong Kong SAR China

Location Ritz-Carlton Kowloon

Highlights Lavish

Website <https://www.ritzcarlton.com/en/hotels/hkgkw-the-ritz-carlton-hong-kong/overview/>



HONG KONG restaurant



Rùn

At the St. Regis Hotel, Rùn reinterprets Cantonese cuisine through a modern lens. Designed with refined elegance, the space reflects a harmony of tradition and innovation. Signature dishes highlight premium ingredients and impeccable craftsmanship.



Cuisine Cantonese – 2 Michelin Stars

Address 2F, The St. Regis Hotel, 1 Harbour Drive, Wan Chai, Hong Kong, Hong Kong SAR China

Location St. Regis Hotel

Highlights Modern style

Website <https://run-restaurant.stregishongkong.com/>



HONG KONG restaurant

The Legacy House

Located at the Rosewood Hong Kong on Victoria Dockside, The Legacy House pays homage to Shunde cuisine. The restaurant blends heritage recipes with contemporary presentation. Its waterfront views make it a memorable dining experience.

Cuisine Shun Tak - 1 Michelin Stars

Address 5F, Rosewood Hotel, 18 Salisbury Road, Tsim Sha Tsui, Hong Kong,
Hong Kong SAR China

Location Rosewood Victoria Dockside

Highlights Art-filled, modern, storytelling

Website <https://www.rosewoodhotels.com/en/hong-kong/dining/the-legacy-house>



HONG KONG restaurant



Xin Rong Ji

Nestled in Central, Xin Rong Ji brings Taizhou-style seafood to Hong Kong. Known for its fresh fish and delicate flavors, the restaurant showcases a refined interpretation of regional Chinese cuisine. Its understated luxury appeals to both locals and international visitors.



Cuisine Taizhou – 1 Michelin Stars

Address GF & 1F, China Overseas Building, 139 Lockhart Road, Wan Chai, Hong Kong SAR China

Location Central District

Highlights Humble origins, nationwide growth

Website <http://www.xinrongji.com/home>



HONG KONG restaurant

Yè Shanghai (Tsim Sha Tsui)

Inside Marco Polo Hong Kong in Tsim Sha Tsui, Yè Shanghai offers a sophisticated take on Shanghainese classics. Guests can enjoy dishes such as braised pork belly and xiao long bao in a chic, modern environment. Its location makes it a favorite for Kowloon diners seeking elegance.

Cuisine Shanghainese – 1 Michelin Stars

Address 02, 7F, K11 Musea, 18 Salisbury Road, Tsim Sha Tsui, Hong Kong,
Hong Kong SAR China

Location Marco Polo Hong Kong

Highlights : Modern style

Website <https://www.elite-concepts.com/>



HONG KONG restaurant



Bo Innovation

In the vibrant Wan Chai District, Bo Innovation is famed for its avant-garde approach to Chinese cuisine. Chef Alvin Leung reinvents traditional dishes with modern techniques and bold creativity. Often called “X-treme Chinese,” the restaurant offers a truly unique dining adventure.



Cuisine Innovative – 2 Michelin Stars

Address 1F, H Code, 45 Pottinger Street, Central, Hong Kong, Hong Kong SAR China

Location Wan Chai District

Highlights Whimsical

Website <https://www.boinnovation.com/>



HONG KONG restaurant

Tate

Located on Hollywood Road, Tate Dining Room blends French refinement with Asian inspiration. Chef Vicky Lau creates artistic tasting menus that highlight delicate flavors and seasonal ingredients. The intimate, gallery-like space makes dining here feel like a culinary journey through art.

Cuisine Innovative – 2 Michelin Stars

Address 210 Hollywood Road, Sheung Wan, Hong Kong, Hong Kong SAR
China

Location Hollywood Road Central

Highlights Elegant

Website <https://www.tate.com.hk/>



HONG KONG restaurant



Andō

It blends Spanish and Japanese culinary influences with personal memories —like the signature rice dish Sin Lola. Set in a sleek, minimalist dining room with an open kitchen, the atmosphere is intimate and elegant.



Cuisine Innovative – 1 Michelin Stars

Address 1F, Somptueux Central, 52-54 Wellington Street, Central, Hong Kong SAR China

Location On Lan Street Central

Highlights Minimalist

Website <https://www.andohk.com/>



HONG KONG restaurant

Ta Vie

Housed in The Pottinger Hotel, Ta Vie offers a refined French-Asian dining experience. Chef Hideaki Sato emphasizes natural flavors with seasonal ingredients sourced from across Asia. The intimate atmosphere makes it a favorite for connoisseurs of innovation and elegance.



Cuisine Exceptional cuisine – 3 Michelin Stars

Address 2F, The Pottinger Hotel, 21 Stanley Street, Central, Hong Kong,
Hong Kong SAR China

Location The Pottinger Central

Highlights Modern style

Website <https://www.tavie.com.hk/>



HONG KONG restaurant



8½ Otto e Mezzo BOMBANA

At Alexandra House, 8½ Otto e Mezzo BOMBANA is a temple of Italian gastronomy. It is the only Italian restaurant outside Italy to hold three Michelin stars. Chef Umberto Bombana's menus celebrate rich flavors, handmade pastas, and luxurious ingredients like white truffle.



Cuisine Exceptional cuisine – 3 Michelin Stars

Address Shop 202, 2F, Alexandra House, 18 Chater Road, Central, Hong Kong, Hong Kong SAR China

Location Alexandra House Central

Highlights Scenic

Website <https://www.ottoemezzobombana.com/the-restaurant/>



HONG KONG restaurant

Caprice

Within the Four Seasons Hotel, Caprice offers classic French haute cuisine with a contemporary twist. The restaurant is also known for its exceptional wine list and artisanal cheese cellar. Its harbor-view setting elevates the sense of Parisian sophistication in Hong Kong.



Cuisine French Contemporary – 3 Michelin Stars

Address 6F, Four Seasons Hotel, 8 Finance Street, Central, Hong Kong,
Hong Kong SAR China

Location Alexandra House Central

Highlights Glamorous

Website

<https://www.fourseasons.com/hongkong/dining/restaurants/caprice/>



HONG KONG restaurant



Amber

At the Landmark Mandarin Oriental, Amber presents modern French cuisine focused on sustainability. Chef Richard Ekkebus eliminates dairy and reduces salt to highlight natural flavors. The minimalist yet luxurious space complements its groundbreaking culinary philosophy.



Cuisine French Contemporary – 3 Michelin Stars

Address 7F, The Landmark Mandarin Oriental Hotel, 15 Queen's Road Central, Central, Hong Kong, Hong Kong SAR China

Location Landmark Mandarin Oriental

Highlights Glamorous

Website <https://www.mandarinoriental.com/en/hong-kong/the-landmark/dine/amber>



HONG KONG restaurant

Octavium

Located near Queen's Road Central, Octavium is Chef Umberto Bombana's second project. The restaurant offers Italian fine dining in a more intimate and understated environment. Elegant simplicity and high-quality ingredients define its culinary identity.



Cuisine Italian – 2 Michelin Stars

Address 8F, One Chinachem Central, 22 Des Voeux Road Central, Central, Hong Kong, Hong Kong SAR China

Location Queen's Road Central

Highlights Minimalist

Website <https://www.octavium.com.hk/>



HONG KONG restaurant



Noi by Paulo Airaudo

Inside the Four Seasons, Noi showcases Chef Paulo Airaudo's inventive Italian tasting menus. Each dish combines tradition with contemporary artistry, offering bold flavors and precision. Its sleek design enhances the modern fine dining atmosphere.



Cuisine Italian Contemporary – 2 Michelin Stars

Address 5F, Four Seasons Hotel, 8 Finance Street, Central, Hong Kong, Hong Kong SAR China

Location Four Seasons Central

Highlights Minimalist

Website <https://restaurantnoi.hk/>



HONG KONG restaurant

L'Envol

Situated in the St. Regis, L'Envol exemplifies contemporary French cuisine. Chef Olivier Elzer curates seasonal menus that highlight the richness of French culinary tradition. The elegant setting provides a refined backdrop for haute cuisine.



Cuisine French Contemporary – 2 Michelin Stars

Address 3F, The St. Regis Hotel, 1 Harbour Drive, Wan Chai, Hong Kong,
Hong Kong SAR China

Location St. Regis Hong Kong

Highlights Modern style

Website <https://lenvolhk.stregishongkong.com/>



HONG KONG restaurant



Louise

At PMQ Central, Louise offers French comfort food with a refined brasserie touch. Overseen by Chef Julien Royer, the menu balances nostalgia with modern finesse. The colonial-style villa setting adds a unique charm to the dining experience.



Cuisine French Contemporary – 1 Michelin Stars

Address PMQ, 35 Aberdeen Street, Central, Hong Kong, Hong Kong SAR China

Location PMQ Central

Highlights Heritage

Website <https://www.louise.hk/>



HONG KONG restaurant

Chaat

Located at Rosewood Hong Kong, Chaat elevates Indian street food into a fine dining journey. The vibrant flavors are matched by colorful presentations and bold spices. Its harborfront location makes it an exciting culinary destination.



Cuisine Indian – 1 Michelin Stars

Address 5F, Rosewood, 18 Salisbury Road, Tsim Sha Tsui, Hong Kong SAR
China

Location Rosewood Victoria Dockside

Highlights Modern style

Website <https://www.rosewoodhotels.com/en/hong-kong/dining/chaat>



HONG KONG restaurant



Neighborhood

Hidden in the lively SoHo area, Neighborhood is a cozy bistro serving European-inspired dishes. Chef David Lai focuses on seasonal ingredients and straightforward flavors. The relaxed atmosphere contrasts with its Michelin recognition, making it a true insider's gem.



Cuisine European Contemporary – 1 Michelin Stars

Address 61-63 Hollywood Road, Central, Hong Kong, Hong Kong, Hong Kong SAR China

Location SoHo Central

Highlights Casual

Website NIL



HONG KONG restaurant

Gaddi's

Inside the Peninsula Hotel, Gaddi's has long been a symbol of luxury dining in Hong Kong. Known for its French fine dining heritage, it combines classic dishes with elegant service. The old-world charm makes it a timeless culinary landmark.

Cuisine French – 1 Michelin Stars

Address 1F, The Peninsula Hotel, Salisbury Road, Tsim Sha Tsui, Hong Kong,
Hong Kong SAR China

Location The Peninsula Hotel

Highlights Lavish decor

Website <https://www.peninsula.com/en/hong-kong/hotel-fine-dining/gaddis-french-restaurant>



HONG KONG restaurant



Mono

Located in Central, Mono offers a tasting menu dedicated to Latin American cuisine. Chef Ricardo Chaneton blends contemporary techniques with authentic flavors from his Venezuelan heritage. The minimalist setting enhances the focus on the food.



Cuisine Latin America – 1 Michelin Stars

Address 5F, 18 On Lan Street, Central, Hong Kong, Hong Kong SAR China

Location Central District

Highlights Rustic

Website: <https://www.mono.hk/>



HONG KONG restaurant

Sushi Shikon

At the Landmark Mandarin Oriental, Sushi Shikon delivers Tokyo-style Edomae sushi of the highest level. Master chefs prepare each piece directly in front of guests, ensuring authenticity. The intimate counter setting replicates the feel of Japan's finest sushi bars.



Cuisine Japanese Sushi – 3 Michelin Stars

Address 7F, The Landmark Mandarin Oriental Hotel, 15 Queen's Road Central, Central, Hong Kong SAR China

Location Landmark Mandarin Oriental

Highlights The elegant interior design

Website <https://sushi-shikon.com>



HONG KONG restaurant



Arbor

Situated inside H Queen's, Arbor combines Nordic philosophy with Japanese ingredients. Chef Eric Rätty creates seasonal menus that balance purity and elegance. The modern, art-inspired space reflects the creative spirit of the restaurant.



Cuisine Innovative – 2 Michelin Stars

Address 25F, H Queen's, 80 Queen's Road Central, Central, Hong Kong, Hong Kong SAR China

Location H Queen's Central

Highlights Rustic

Website <https://www.arbor-hk.com/>



HONG KONG restaurant

Ryota Kappou Modern

At On Lan Street, Ryota Kappou Modern offers contemporary Japanese kappo-style dining. Chef Ryota Kanesawa emphasizes fresh ingredients and artistic presentation. The intimate atmosphere allows guests to enjoy the chef's craftsmanship up close.



Cuisine Japanese - 1 Michelin Stars

Address 21F, 18 On Lan Street, Central, Hong Kong, Hong Kong SAR China

Location On Lan Street Central

Highlights Panoramic

Website <https://www.ryota.hk/>





Thank You



Head Office: VINARE Building, Le Duan St., Cua Nam ward, Hanoi, Vietnam
Tel: +84 24 3747 2597 | www.auroratravel.asia | sale@auroratravel.asia