

HONG KONG/MACAU  
LOUIS VUITTON CITYGUIDE 2012



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Piedmontese culinary life. La Piola is an espresso bar by day, an *aperitivo* venue during cocktail hours, and a heaving restaurant by night. Co-owner Enrico Gili, who comes from a family of Piedmont winemakers, clannishly stocks his family's wine at his tavern. La Piola's wine selection also includes other labels from the area, including Pelissero; an excellent Barbaresco. During the day, guests spill out onto the pavement sipping Lavazza Arabica coffee. Free-flowing drinks and canapés are served from 5pm to 8pm in true Turin tradition. After sunset, the crowds make their way up to the second-level dining area to feast on fresh pasta made daily by chef Stefano Rossi.

#### LEAF TEA BOUTIQUE

83 Wellington Street, Central.

中環威靈頓街83號

Map 4 DE4.

Subway: Central.

Tel: 2543 3028.

[www.leafteaboutique.com](http://www.leafteaboutique.com)

Open daily 10:30am to 8:30pm.

#### Tea bar

Andrea Chung's tea bar is a place of contrasts. An old-fashioned Chinese medicine cabinet is juxtaposed with a modern open bar at the storefront. And while many Chinese perceive tea drinking as a slow paced, sit-down experience, Leaf Tea Boutique sells tea in takeout paper cups. It's a spot where Central's office-goers can pick their tea, watch it being brewed right in front of them, and leave with scalding drinks in their hands in five minutes. Chung, a lifelong tea drinker, traveled to over seven countries to personally select the thirty-five kinds of tea available at her shop. Rarer varieties include reddish Chinese Keemun tea and Japanese Gyokuro green tea. Her single origin, fine-grade teas have converted

many coffee drinkers since the bar opened in 2010. The shop also sells macarons and cakes, as well as mini teapots that Andrea designed herself. A tiny mirrored room in the basement serves as a sitting area.

#### POMME

11 Luard Road, Wan Chai.

灣仔盧押道11號

Map 5 C3.

Subway: Wan Chai.

Tel: 2527 9933.

[www.pomme.com.hk](http://www.pomme.com.hk)

Open 11am to 8pm.

Closed Monday.

#### Patisserie and café

Tracy Chow's tangy, ever-so-slightly charred apple tarts fully deserve to have a shop named after them. But that is perhaps unfair to the thirty-odd cakes and tarts that the patisserie sells, as they are just as wonderful. Chow, graduate of Le Cordon Bleu and former intern at Angelina's (both in Paris) by way of Fraoula in Tokyo, personally bakes all the pastries sold at Pomme in a bakery directly above the shop. These include Coco, a monstrous concoction of chocolate and praline; a red velvet cupcake with icing that resembles a full-blown chrysanthemum; and an intense chestnut cake (Chow refrained from calling it Mont Blanc because it does not contain cream). Should the sweetness get too overwhelming, there's always coffee or tea to balance the palate. Pomme is wedged between two Chinese diners and is surrounded by noisy traffic, but it's easy to forget that once you are behind the soundproof door.

#### RIQUIQUI

2nd floor, 12 Wellington Street,

Central.

中環威靈頓街12號2樓

Map 4 E5.