

SUPPER



Many eateries in Hong Kong keep late hours and there's always somewhere that's open for supper. Whether it is *cha chan teng* fare, steamboat, noodles or stir-fried dishes to complement your beer, there's something to satisfy every craving.



YAU GWAT HEI

(有骨气)

Check out this restaurant for its unique steamboat ingredients. Imagine cooking *dim sum* items like crystal dumplings, *char siu* buns and custard buns in a hot pot of soup. Strange as it may sound, this is a unique dining experience you should try.

The soup stock is a creamy white broth that is the result of boiling pork bones for eight hours. Spare ribs, pork soft bones and pig's trotters are added to this base, which thickens the soup and further enhances the flavour. Adding the sweet custard buns and pungent cheese to the simmering stock impart an extraordinary flavour to the dish.



From left Yau Gwat Hei serves more than 15 kinds of soup stock – the Signature Pork Bones Pot (HK\$88) is most popular. Winter Melon Pot (HK\$120) is brewed with crab meat, ham, dried mushrooms and bamboo fungus.

CAUSEWAY BAY

ADD 84-86, Morrison Hill Road, Happy Valley
TEL 852- 2312-1212
OPENING HOURS 11am to midnight
DIRECTIONS Causeway Bay MTR Station, Exit C

ADD G/F, 415-421 Jaffe Road, Wan Chai
TEL 852-2366-2266
OPENING HOURS 6pm to 5am
DIRECTIONS Causeway Bay MTR Station, Times Square Exit A



Add Stock-filled Dumplings (HK\$38) for the steamboat.



SUPPER



Under Bridge Spicy Crab is known for its fresh seafood.

WAN CHAI

ADD Shop C, Wah Fat Mansion, 405-419 Lockhart Road, Wan Chai
TEL 852-2893-1289
OPENING HOURS
5pm to 6am
DIRECTIONS From Causeway Bay MTR Station Exit C, walk straight for 5 minutes



From left Salt & Pepper Mantis Shrimps are big, chewy and extremely fresh. The Stingray, Oyster and Minced Meat Congee (HK\$60) is chockfull of baby oysters.



UNDER BRIDGE SPICY CRAB (桥底辣蟹)

In business for 20 years, Under Bridge Spicy Crab is hot in all senses of the word. The owner was originally in the seafood retail business and is hence very knowledgeable about the subject. Every dish here is superb as they emphasise freshness, and at a reasonable price, no less.

The shrimps in the Salt & Pepper Mantis Shrimp are at least the length of an arm. The crabs used in their signature Typhoon Shelter Spicy Crab are imported from Southeast Asia, each weighing at least six katis. Once customers have made their choice, the crab is slaughtered and stir-fried with Japanese dried scallops, dried sole fish, cardamom, ginkgo nuts and spices like minced garlic and dried chillies. The spiciness can be adjusted to the customer's taste. It's so finger-licking good, you'll be clamouring for more.

The stingray, Oyster and Minced Meat Congee is prepared by frying diced slivers of stingray, then steaming these in a fish broth with cooked rice, finely cut ginger strips, spring onions, white pepper and minced meat, topped off with baby oysters.



Right Typhoon Shelter Spicy Crab is stir-fried with many different spices.

LIANG LIANG NOODLE SHOP (靚靚车仔面)

It is famous for its satay sauce which is a blend of sesame sauce with Chinese herbs. We heard that after Hong Kong actor Simon Yam tried it, he brought many fellow actors here, boosting the shop's popularity as a result. Customers stream in here non-stop. The highlight of its Cart Noodles is the variety of ingredients that you can mix and match as you please.

Right The bowl is deep and big and you can fill it with your pick of ingredients (HK\$5 – \$10 for each ingredient).



**YAU MA TEI,
TSIM SHA TSUI &
MONGKOK**

ADD 22 New Man Wah Commercial Centre, Tsim Sha Tsui
TEL 852-2366-0555
OPENING HOURS
6.30am to 3am
DIRECTIONS From Tsim Sha Tsui MTR Station, Exit E, walk along Salisbury Road for 15 minutes



The fillings in the Roast Goose and Pig Liver Coupled Roll complement each other (HK\$16).

TONG KEE

(堂记肠粉专门店)

The reason why Tong Kee's Rice Roll is so delicious is because it's only made upon order. The hand made rice rolls are smooth and silky, and the range of fillings is extraordinary – besides the regular types, you can have fish slices, roast goose, pig's liver, and so on. If you want more than one flavour in your rice rolls, you can order their 'coupled roll'. The Roast Goose and Pig Liver Coupled Roll is a scrumptious combination. If rice rolls are not enough to fill your tummy, order the Duck Gizzard and Dried Vegetable Pig Bones Congee. There's some meat on the pork bones for a satisfying bite, and orange peel adds a little zest to the congee.



The Duck Gizzard and Dried Vegetable Pig Bones Congee (HK\$12) has a wonderful scent of sundried vegetables.

**YAU MA TEI,
TSIM SHA TSUI &
MONGKOK**

ADD 26A-26C Man King Building, Man Wui Street, Yau Ma Tei
TEL 852- 2710-7950
OPENING HOURS
7pm to 3am (closed on Sundays)
DIRECTIONS Take a taxi from Jordon to Ferry Street, then turn left