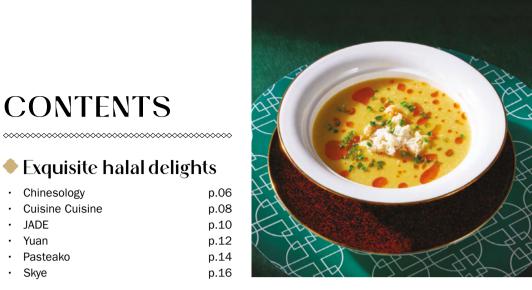


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INTRODUCTION

Finding halalfriendly delights in Hong Kong

Hong Kong's food scene is eclectic – a diverse foodie paradise where Cantonese classics like dim sum and roast duck meet international flavours from all around the world. If you're wondering how to navigate this vibrant city while keeping your meals halal, you're in the right place. Hong Kong has ranked third place in the Global Muslim Travel Index 2025 for 'Muslim-friendly Destinations (non-Organisation of Islamic Cooperation)', and has also been named the Most Promising Muslim-friendly Destination of the Year. With a growing number of halal-friendly restaurants emerging across the city, Muslim travellers can now enjoy a more inclusive dining experience. This guide is your go-to for discovering the city's halal dining scene, packed with spots that deliver bold, authentic tastes.

Dive into the elegance of Cantonese cuisine at halal-friendly venues or explore innovative Chinese dishes with modern twists. Savour handcrafted Italian pasta, premium steaks, or refined French fare with breathtaking city views. For those seeking plant-based options, Hong Kong boasts refined vegetarian dining that redefines







meat-free meals. You'll also be able to find a slew of international options like South Indian dosas, Persian kebabs, and Lebanese mezze, along with halal bakeries that serve up buttery palmiers, Hong Kong-style egg tarts, panda-shaped cookies, and more – all crafted to meet halal standards.

In this guide, we'll take you through it all, covering luscious dining experiences with sophisticated Cantonese and global cuisines, a selection of specially handpicked gems offering unique flavours, as well as bakeries and cookie shops ideal for a quick treat or a memorable souvenir to take home.

From upscale eateries with Victoria Harbour views to casual spots hidden inside bustling markets, we've scoured the city high and low to find you some of Hong Kong's top halal dining destinations. There are also practical details like addresses, reservation methods, opening hours, and more, so you can plan out your meal seamlessly. Prepare to embark on a flavourful halal adventure through Hong Kong, where delicious meals await at every turn. Happy eating!





CHINESE

Chinesology

Innovative Chinese cuisine with stunning harbour views

Chinesology offers a unique dining experience that takes guests on a culinary journey through the depth and complexity of Chinese cuisine. As one of Hong Kong's first halal-friendly Chinese restaurants, the venue presents exceptional flavours adapted for Muslim diners without compromising on taste or quality.

Their curated menu features a selection of halal dishes that gives modern interpretations to regional classics, including free-range chicken smoked with Wuyi rock tea leaves, a selection of dim sum items, and even a secret 'jewellery box' to finish off the meal.

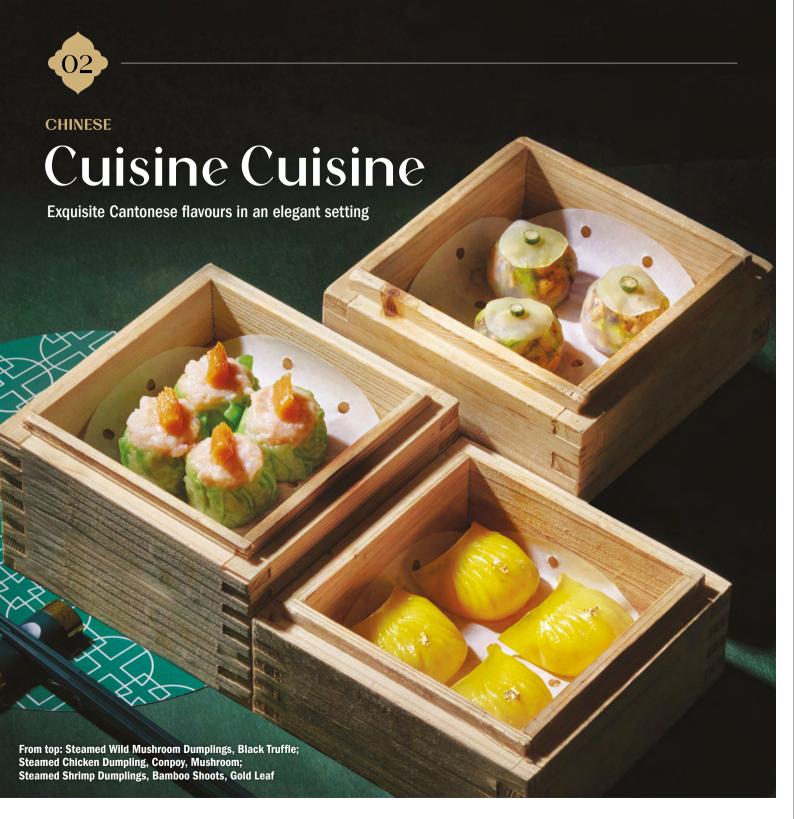
Apart from the food, the restaurant's interior design is just as impressive. With plush banquettes and French windows accentuating the space, matched with a sweeping harbour view and beautifully presented dishes, Chinesology is a go-to for an exquisite halal fine-dining experience.





◎ Shop 3101, Podium Level 3, IFC mall, Central

- **(*)** +852 6385 2712
- (9) Mon-Sun & PH 12nn-3pm and 6pm-10pm
- One day advance booking required
- https://book.bistrochat.com/chinesology





For halal fine dining that doesn't compromise on authenticity, Cuisine Cuisine at The Mira Hong Kong delivers exquisite contemporary Cantonese fare that blends traditional techniques with innovative flair.

Certified by The Incorporated Trustees of the Islamic Community Fund of Hong Kong, this halal-friendly restaurant offers a dedicated à la carte menu that is sure to please all Muslim travellers. While the dim sum selection is a great place to start, the restaurant's eight-course degustation menu offers a more lavish dining experience for guests to enjoy. Signature dishes are prepared using halal meats and fresh seafood, including stir-fried Australian lobster with spicy preserved vegetables, and pan-fried tenderloin with blaze mushroom.

Located along the bustling Nathan Road overlooking Kowloon Park, the restaurant is particularly convenient for Muslim diners as it is just a stone's throw away from the iconic Kowloon Mosque. Private dining rooms are also available and can accommodate up to 24 guests for special occasions or corporate entertaining.

- 3/F, The Mira Hong Kong, Mira Place, 118 Nathan Road, Tsim Sha Tsui
- +852 2315 5222
- Mon-Fri 11.30am-2.30pm and 6pm-10.30pm; Sat, Sun & PH 10.30am-3pm and 6pm-10.30pm
- ♦ https://book.bistrochat.com/cuisine-cuisine



CHINESE

JADE

JADE at The Fullerton Ocean Park Hotel Hong Kong offers modern Cantonese dishes with views of the open sea and mountains

There's just something beautiful about dining with a view of the open sea, which is exactly what JADE offers. This elegant 230-seat restaurant's panoramic floor-to-ceiling windows overlook the mountains surrounding the Southside district as well as the South China Sea. Executive chef Lai Ching-sing's authentic modern Cantonese flavours are largely inspired by local seafood in the nearby Aberdeen Fishing Village, grounding the food in the neighbourhood. JADE's dishes are also carefully prepared with halal-certified ingredients.

Whet your appetite with the hot and sour soup with shredded fish maw, before indulging in dishes like deep-fried locally sourced spotted garoupa, sautéed string beans with minced beef and preserved vegetables, and the fried vermicelli with conpoy, crab meat, and dried shrimp. If you're indecisive, JADE also offers halal set menus for four or six diners.

© 2/F, The Fullerton Ocean Park Hotel Hong Kong, 3 Ocean Drive, Aberdeen

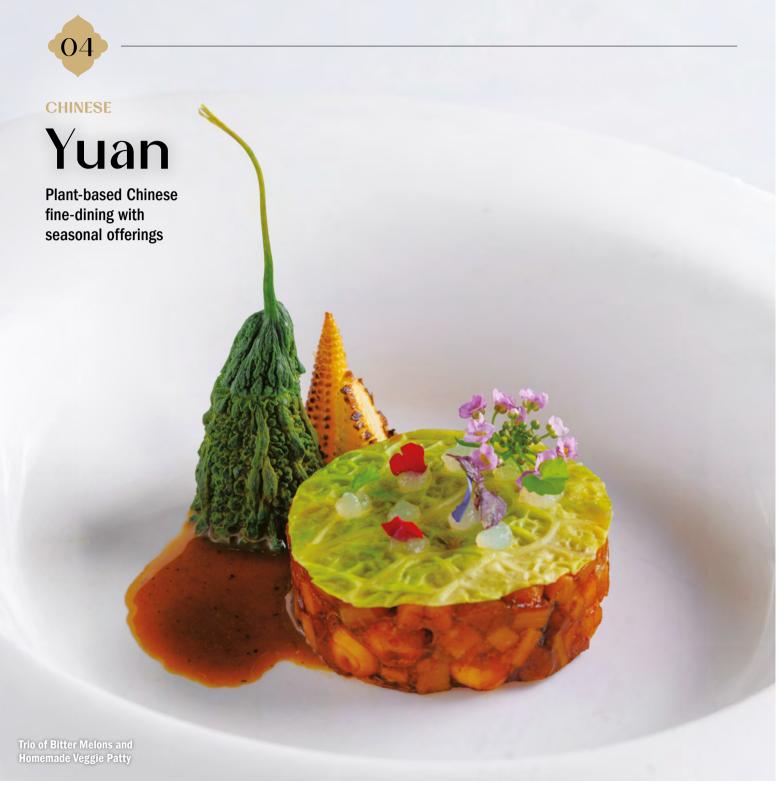
- **(*)** +852 2166 7488
- (3) Mon-Fri 12nn-3pm and 6pm-10pm; Sat, Sun & PH 11.30am-3pm and 6pm-10pm

https://www.fullertonhotels.com/ fullerton-ocean-park-hotel-hongkong/ dining/restaurants-and-bars/jade











Yuan redefines plant-based cuisine as Hong Kong's first modern Chinese vegetarian fine-dining establishment. The seasonal menus here transform humble vegetables into exquisite dishes, while strictly avoiding alliums to deliver complex flavours using premium seasonal produce.

Located on Hollywood Road, Yuan offers lunch and tasting menus that showcase the restaurant's nature-focused philosophy and creative interpretations of Chinese culinary traditions with Asian ingredients and European touches. Each course demonstrates meticulous attention to texture and flavours, proving vegetarian cuisine can satisfy even the most discerning palates.

Yuan is also conveniently located near the Central to Mid-Levels Escalator, where diners can easily hop on to reach the Jamia Mosque on Shelley Street while soaking up Hong Kong's vibrant landscape.

Shop 2, G/F, Chinachem Hollywood Centre, 1-13 Hollywood Road, Central

- **(*)** +852 2728 7278
- (https://www.news.ac.up.m.ac.u
- No advance booking required
- ♦ https://lubuds.com/yuan/



WESTERN

Pasteako

Customise your perfect plate of pasta and steak

Enjoy two classic Western dishes under one roof at Pasteako, a halal-friendly restaurant specialising in handmade pasta and premium dry-aged steak. The restaurant sets itself apart by offering a one-of-a-kind dining experience, where Muslim travellers can personalise the meal to their liking.

Start by choosing a steak knife from a large display cabinet with information about their countries of origin. Then, take your pick from various pasta shapes and sauces, before selecting your preferred protein like striploin, rib-eye, or chicken breast. Whether you're craving a bit of spicy arrabbiata linguini, an aromatic truffle conchiglie, or a cheesy plate of gnocchi – the choice is yours.

With a focus on quality ingredients and a customisable experience, Pasteako blends retro Italian elements with stylish touches like checkered floors and leather seating to create a welcoming atmosphere, perfect for family meals and casual gatherings.



O HG01-05, G/F, Block B (Hollywood), PMQ, 35 Aberdeen Street, Central

- **(*)** +852 2330 0129
- (Mon-Sun 12nn-11pm
- No advance booking required
- https://www.sevenrooms.com/experiences/pasteako











Elegant French fare with a set menu and skyline views

Perched atop The Park Lane Hong Kong in Causeway Bay, Skye serves up elegant French cuisine with a stunning view of the city's iconic skyline. With floor-to-ceiling windows, the restaurant offers an airy and sophisticated setting both day and night.

Skye takes pride in responsible sourcing, especially when it comes to its seafood. The kitchen is more than happy to accommodate Muslim diners with a halal set menu that beautifully blends French flavours with seasonal ingredients, featuring dishes like grilled chicken breast marinated in lemon and herbs, pan-seared salmon with dill and lemon butter sauce, eggplant steak topped with eggplant caviar, and more.

What's more, the restaurant is around a 15-minute walk from Wan Chai Mosque, making it a convenient choice for Muslim travellers looking to savour excellent French cuisine. No matter the occasion, Skye promises a delightful dining experience with a view to match.

- © 27/F, The Park Lane Hong Kong, 310 Gloucester Road, Causeway Bay
- **(*)** +852 2839 3327
- (Mon-Sun 12nn-1am
- One day advance booking required
- A https://www.parklane.com.hk/skye.html











of Islamic Centre Canteen

Authentic dim sum and Cantonese classics in a community setting

Tucked inside the Masjid Ammar and Osman Ramju Sadick Islamic Centre, this canteen is a go-to for halal Cantonese dim sum. It's a no-frills spot serving steaming baskets of non-pork dim sum, including siu mai, har gow, dumplings, deep-fried shrimp wontons, and more – perfect for Muslim travellers wanting authentic local flavours. After savouring their dim sum, dive into their menu to discover other Cantonese dishes such as wonton noodles, crispy chicken, and stir-fried beef. Dim sum is served until 3pm only, so head there early as some popular items may sell out.

- **(*)** +852 2834 8211
- Mon-Sat 10am-9pm; Sun & PH 9am-9pm



Iconic Kowloon City eatery famed for its pan-fried beef buns



A legendary halal institution in Kowloon City, Islam Food's history dates all the way back to the 1920s when the founder first learnt how to bake Chinese buns in Shanghai. Fast forward to today, this neighbourhood joint is packed with patrons looking for a taste of their famous pan-fried beef buns that are crispy on the outside, with an explosion of flavours and a juicy meat patty on the inside. Don't leave without trying other crowd-pleasers like the mutton dumplings, sesame oil chicken, and curry beef brisket with vermicelli.

◎ G/F, 33-35 Tak Ku Ling Road, Kowloon City
№ +852 2382 1882

Mon-Sun 11am-10.30pm



CHINESE 🤒 Lady 13 Kitchen

Hearty noodles and creative dishes for a quick, flavourful bite

Lady 13 Kitchen's Tsim Sha Tsui branch is a halal-friendly gem for Hong Kong cuisine with a modern twist. Their dedicated halal menu offers a range of hearty noodles and rice dishes with non-carb options such as cauliflower rice and jade melon 'zoodles' available - along with a range of light snacks ideal for a quick bite. Think crab roe tofu rice, seared soya chicken noodle soup, salt and pepper squid, spicy mala shredded potato, and vegetable skewers that pack a punch. Whether you're dining solo or going as a group, you're in for a satisfying meal.

- Shop A, G/F, Valiant Commercial Building, 22-44 Prat Avenue, Tsim Sha Tsui
- **(*)** +852 6696 0029
- Mon-Sun 11.30am-10.45pm
- https://inline.app/booking/-000pTD4sqHU36Q0DxV6:inline-live-3/-000pTK8hvZuq8V5X17M







CHINESE

U Lamma Rainbow Seafood Restaurant

The largest seafood restaurant on Lamma Island, serving well-made dishes to be enjoyed by the sea

Head to Sok Kwu Wan bay to find Lamma Island's largest seafood restaurant right on the waterfront, just a short distance from the ferry pier. Don't look down on its rustic charm; Lamma Rainbow has consistently been recognised by the Hong Kong Tourism Board's 'Quality Tourism Services' scheme for its high-quality dishes. Order signatures like their fried chilli crab with crispy rice, razor clams with black bean and chilli sauce, steamed local abalones, and Dragon's Well tea-smoked chicken. The cherry on top is that Lamma Rainbow provides guests with a free ferry service from Hong Kong Island or Kowloon almost to their doorstep.

23-27 Sok Kwu Wan First Street, Sok Kwu Wan, Lamma Island

·····

- **(*)** +852 2982 8100
- Mon-Fri 11am-10.30pm; Sat-Sun 10.30am-10.30pm
- https://lammarainbow.com/



Wai Kee

Halal roast duck and mutton curry in a lively hawker-style setting

Wai Kee has been a local favourite for decades when it comes to its roast duck rice. The glossy, crispy skin and succulent meat make it a must-try for Muslims craving one of Hong Kong's most iconic dishes. This Muslim-owned stall is also known for its tender mutton curry made with various spices and meat still attached to the bone. You can even enjoy the roast duck rice with a splash of curry sauce for maximum flavours. Located inside the Bowrington Road Cooked Food Centre, the lively hawker-style vibe makes Wai Kee one of the best places for an authentic Hong Kong dining experience.



1/F, Bowrington Road Cooked Food Centre, 21 Bowrington Road, Wan Chai

- **(*)** +852 2574 1131
- Mon-Sun 11am-6pm (Takeaway only from 6pm-7pm)







The Hong Kong Ocean Park Marriott Hotel's all-day dining and buffet restaurant offers flavours from all over the world

Nestled in the lobby of the Marina Wing within the Hong Kong Ocean Park Marriott, Marina Kitchen offers a sumptuous buffet experience for breakfast, lunch, and dinner. As a halal-friendly restaurant, they feature a dedicated counter for certified halal dishes to be ordered à la carte. Apart from the comfort of an all-day breakfast with all the fixings, diners can also enjoy dishes such as Hainanese chicken rice, sautéed giant garoupa, roast New Zealand lamb rack, pan-seared salmon, and much more. With the wide range of international flavours available, there's bound to be something to delight the palate at Marina Kitchen.



- G/F, Marina Wing, Hong Kong Ocean Park Marriott Hotel, 180 Wong Chuk Hang Road, Aberdeen
- **(*)** +852 3555 1700
- Mon-Sun 7am-10pm
- https://www.marriott.com/en-us/hotels/hkgop-hong-kongocean-park-marriott-hotel/dining/marina-kitchen/





Upscale Indian cuisine that never fails to impress

A Michelin Bib Gourmand venue for 12 consecutive years from 2009, Bombay Dreams is an upscale Indian restaurant that celebrates the rich culinary heritage of Indian cuisine from all parts of the country. The menu is extensive so you have plenty to choose from, with highlights like butter chicken, lamb chops, tandoori prawn, and Goan fish curry that keep diners returning regularly. Their sumptuous lunch buffets are an absolute steal, letting you sample a bit of everything – perfect for indecisive foodies. The restaurant's elegant setting also makes it ideal for intimate occasions or business lunches, with attentive service to match.



1/F, Winning Centre, 46 Wyndham Street, Central

- **(*)** +852 2811 9888
- (Mon-Sun 12nn-3pm and 6pm-11pm
- ♦ https://book.bistrochat.com/bombaydreams

Woodlands

South Indian vegetarian classics with halal certification

Established in 1981, Woodlands is an Indian vegetarian restaurant that specialises in South Indian fare. Both their Tsim Sha Tsui and Wan Chai branches are halal-certified, offering classics like dosas, uttappams, and thalis, all bursting with flavour and completely meat-free. The paper masala dosa – crispy and stuffed with spiced potato masala – is a must, paired with traditional chutneys and sambar. You'll also find a huge variety of snacks, curries, and rice dishes, so you're guaranteed to find something for everyone to enjoy.

- © UG16-17, Wing on Plaza, 62 Mody Road, Tsim Sha Tsui; 1/F, Dennies House, 20 Luard Road, Wan Chai
- (Wan Chai) +852 2369 3718 (Tsim Sha Tsui)/+852 2129 2188 (Wan Chai)
- Mon-Sun 11.30am-3.30pm and 6pm-10.30pm (Tsim Sha Tsui)/ Mon-Sat 11.30am-3pm and 6pm-10.30pm; Sun 11.30am-3.30pm (Wan Chai)
- https://book.bistrochat.com/woodlands (Tsim Sha Tsui)/ https://book.bistrochat.com/woodlands-wanchai (Wan Chai)





Rue Du Liban

Vibrant Lebanese restaurant offering halal mezze and grills



Rue Du Liban is a beautifully decorated restaurant that offers authentic and halal Lebanese fare. The menu boasts an assortment of mezze starters and creamy hummus, traditional Arabic grills, along with mains like grilled tiger prawns, lamb shank clay pot, and mousakka that are packed with Middle Eastern flavours. Round off your meal with their baklava or kunefe for a sweet finish to your evening. The lively atmosphere and colourful interiors, complete with an upside-down hanging garden from the ceiling, make dining here a real feast for the stomach and the eyes.

© Shop 2-7, Hillwood Court, 22-26 Hillwood Road, Tsim Sha Tsui

- **(*)** +852 2310 2922
- (Mon-Sun 11.30am-12am
- **♦** https://book.bistrochat.com/rueduliban



Spiced Persian kebabs and stews with Iranian flair

Saffron Persian Cuisine in Central is Hong Kong's first halal-certified Persian restaurant, offering a menu of kebabs, stews, and other Persian staples. Their dishes are made with spices sourced directly from Iran, and all meat products used are halal-certified. The lamb koobideh and saffron joojeh kebab are standouts, paired with starters like the masto-khiar and mirza ghasemi for sharing with the table. Saffron also has a grab-and-go branch at the Hong Kong International Airport for Muslim travellers leaving or arriving in the city.

Shop E, G/F, Garley Building,
47-53 Graham Street, Central;
Grab-and-go: Unit ST196, Level 5,
Arrivals Hall, Hong Kong International Airport

- **(*)** +852 2595 9900
- Mon-Sun 12nn-10pm (Central)/ Mon-Sun 7am-12am (Hong Kong International Airport)

https://reserve.oddle.me/en_HK/saffronhk/ ticket/5497











Chrisly Cafe (Bakery)

Halal-certified bakery for classic Hong Kong treats

Chrisly Cafe in Tsim Sha Tsui is a Muslim-friendly spot for halal Hong Kong treats like egg tarts, pineapple buns, cheese chicken sausage buns, 'cocktail' coconut buns, paper-wrapped cakes, and many more. Their bakery section is fully halal-certified, offering delicious baked goods that make for a quick snack on the go. All of their bread offerings are baked fresh out of the oven every day, made with halal ingredients, and are 100-percent free from lard. Note that only the bakery section is certified, so do check with the staff if you want to order from the main menu.



***+852 2804 6666**

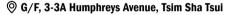
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Mon-Sun 7am-9pm

BAKERY 18 Marouf & Puff Bake

Artisanal pastries and top-notch coffee under one roof

Time for a coffee break? Marouf & Puff Bake is the place to be for halal-friendly artisanal pastries and premium Marouf coffee. They offer a wide selection of sweet and savoury treats, ranging from buttery croissants and chewy cookies to cakes, buns, and sourdough egg tarts that are baked fresh daily, while the rich aromatic coffee uses beans sourced from significant farms around the world. The sleek, minimalist interior makes it a great place to relax after a day of exploring the city.













Fine Foods Shop

Flaky, caramelised palmiers perfect for a sweet treat

If you're craving something buttery and crisp, Fine Foods Shop at The Royal Garden is your go-to for halal-friendly 'original butterfly cookies' (palmiers). These flaky, caramelised, and melt-in-your-mouth puff pastries are said to be freshly handcrafted daily and are hand-rolled at least six times for ultra-thin, delicate layers, before they're baked into a golden perfection. Pair them with a coffee for a delightful afternoon snack at home, or gift a whole box to share the love!

- 69 Mody Road, Tsim Sha Tsui East
- (1) Mon-Sun 11am-8pm
- A https://www.rghk.com.hk/ en/dining/fine-foods.php



- O Various locations across Hong Kong
- Mon-Sun 11am-8pm (Opening hours for each shop may vary; please check website for details)

Imperial Patisserie

Luxurious pastries matched with Hong Kong-inspired designs

Imperial Patisserie is an award-winning bakery that crafts luxurious treats made from quality ingredients to ensure the most natural tastes can be enjoyed. Under the helm of two pastry masters, the bakery's entire menu is halal-certified, offering everything from its famous palmiers and exquisite honeycomb eggrolls to the Hong Kong Story series, which features gift boxes filled with a combination of various pastries, beautifully packaged in colourful designs that highlight the city's unique characteristics.



Classic Hong Kong bakery with halal animal-shaped cookies

A classic Hong Kong brand since 1938. Kee Wah Bakery is known for its authentic treats that honour Chinese baking traditions and craftsmanship - and now, they've added a series of halal-certified cookies to their lineup. Adorable and perfect for gifting, their panda, koala, and penguin cookies are all made with premium ingredients and no pork derivatives. For a fun Hong Kong-themed souvenir, they even have gift boxes that come in the shape and design of Hong Kong's iconic double-decker buses, trams, and ferries, with all three animal-shaped cookies inside.



- O Various locations across Hong Kong
- Opening hours for each shop may vary; please check website for details

https://keewah.com



Pin Cookies

Halal Cantonese-inspired cookies with natural ingredients



Pin Cookies takes traditional Cantonese flavours and turns them into delightful treats made with freshly sourced ingredients and no food colourings or preservatives. Baked and packaged each day, their cookies are perfect for Muslims seeking local flavours with a twist. Take your pick from their selection of halal offerings and indulge in items such as red dates cookies, salted egg palmiers, the tropical sunset nougat & orange cookies collection, and more. Whatever you choose, they'll make great souvenirs to bring home and share with loved ones.

- Various locations at Central, Causeway Bay, and Wong Chuk Hang
- Mon-Sun 10.30am-7.30pm
- A https://pin-cookies.com





Halal-certified Restaurants Not selling alcohol

- 1 Islamic Centre Canteen
- 16 Saffron
- 13 Marouf & Puff Bake



Muslim-owned Restaurants Serves Halal food only

- 8 Islam Food
- Wai Kee



Halal-certified Kitchen Restaurants Selling alcohol to non-Muslim customers

- 3 JADE
- 4 Yuan
- 5 Pasteako
- 13 Bombay Dreams
- 4 Woodlands (Tsim Sha Tsui)
- Woodlands (Wan Chai)
- 15 Rue Du Liban
- Thrisly Cafe (Bakery)



Halal-friendly Certified Restaurants Serves both halal-certified dishes and non-halal items

- 1 Chinesology
- 2 Cuisine Cuisine
- 6 Skye
- 9 Lady 13 Kitchen
- 10 Lamma Rainbow Seafood Restaurant
- 12 Marina Kitchen

Discover more Halal flavours





Information about the halal-certified restaurants is provided by The Incorporated Trustees of The Islamic Community Fund of Hong Kong and merchants.

