

BLACK SHEEP
RESTAURANTS

INTERNSHIP BOOKLET

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JOIN THE HERD

Black Sheep Restaurants is a rapidly growing Hong Kong-based hospitality group offering talented and passionate hospitality students the opportunity to gain experience in one of Asia's most exciting markets. Hong Kong has a dynamic food and beverage industry driven by a unique blend of the city's diverse expat community and local traditions.

Our internships are hands-on six-month programmes designed to build strong operational and administration skills for aspiring restaurant managers, chefs and hospitality professionals. Interns are responsible for contributing to the flow of service, daily office tasks, catering to the individual needs of restaurant guests and supporting the restaurant managers and head chefs.

INTERNSHIP OFFER INCLUDES:

- Monthly Salary of HK\$4,000
- Accomodation
- Round-trip Airfare
- Discounted Gym Membership
- Team Member Discount at Black Sheep Restaurants
- 5/6 Day Work Week
- Annual Leave & Statutory Holidays

JOB DESCRIPTION: OPERATIONS AND CULINARY INTERN

The Black Sheep Restaurants Operations Internship is a hands-on programme that exposes you to Hong Kong's dynamic dining scene and offers a glimpse into the inner workings of a successful restaurant group. The primary objective of this programme is to immerse interns in a team environment, working with and alongside front-of-house and culinary team leaders. You will learn to provide exceptional guest experience, from the initial welcome to the moment of departure and beyond.

You will be assigned to venues in the Black Sheep Restaurants portfolio. These restaurants differ vastly in concept, ranging from Burger Circus, a casual American diner, to upscale restaurants such as New York-Italian Carbone, and BELON, a Michelin-starred neo-Parisian bistro. Black Sheep Restaurants also encompasses a diverse range of cuisines, including Chôm Chôm's street-style Vietnamese dining in the heart of SoHo and traditional Lebanese fare at 1960s Beirut-inspired Maison Libanaise. You will learn various food and beverage operations, in addition to working with talented teammates from all over the world with diverse backgrounds, languages and experiences.

ROLES & RESPONSIBILITIES

- Learn standard operating procedures for front-of-house and/or back-of-house, including serving, bartending, cooking and pass management.
- Deliver exceptional guest experience, a component vital to the success of restaurants and the central focus of the internship
- Develop an in-depth understanding of restaurant concepts, menus and beverage programmes
- Participate in continuous on-shift training to improve personal and team performance
- Develop leadership skills by working closely with the management team
- Develop and propose ideas on best practices by participating in management meetings

SIX-MONTH OPERATIONS INTERNSHIP PROGRAMME

WEEK 1 | ORIENTATION

POINT OF CONTACT | HUMAN RESOURCES/TRAINING & DEVELOPMENT

- The Herding – Black Sheep Restaurants induction
- Introduction to Hong Kong
- Introduction to your restaurant team and leaders
- Team Guide review
- Weekly schedule review

WEEK 2 | INTRODUCTORY TRAINING & SERVICE PREPARATION

POINT OF CONTACT | OPERATIONS/RESTAURANT MANAGER/CHEF

- Introduction to Black Sheep Restaurants concepts and your initial restaurant
- Training review
- Shadow a dedicated member of the restaurant team
- Participate in restaurant meetings

WEEKS 3 - 6 | ON-JOB SERVICE TRAINING

POINT OF CONTACT | OPERATIONS/RESTAURANT MANAGER/CHEF

- Participate in service at your restaurant with a focus on steps of service, guest experience, preparation and section management
- Participate in restaurant meetings

WEEK 7 | REVIEW

POINT OF CONTACT | OPERATIONS/RESTAURANT MANAGER/CHEF

- Progress review

WEEKS 8 - 23 | ON-JOB SERVICE TRAINING

POINT OF CONTACT | OPERATIONS/RESTAURANT MANAGER/CHEF

- Rotate to alternative Black Sheep Restaurants venue to learn different service and management styles, cuisines and concepts
- Participate in restaurant meetings

WEEK 24 | EVALUATION AND APPRAISAL

POINT OF CONTACT | OPERATIONS/RESTAURANT MANAGER/CHEF

- Final performance review with feedback session

JOB DESCRIPTION: ADMINISTRATIVE INTERN

The Black Sheep Restaurants Administrative Internship is a hands-on programme that exposes you to Hong Kong's energetic dining scene and offers a glimpse into the inner workings of the world's most dynamic restaurant group. The primary objective of this programme is to immerse you in a team environment working with and alongside front-of-house and office team leaders. These teams include: Communications, Design, Entertainment, Logistics & Systems, Training & Development, Human Resources, Administration, Guest Experience, Business Development and Finance. Through project-based work, interns will gain an understanding of how restaurant operations are supported by behind-the-scenes teams.

To ensure you gain a full understanding of the relationship between guest experience at the restaurants and at the office, you will be assigned operationally focused shifts (30%) alongside administrative shifts (70%).

ROLES AND RESPONSIBILITIES

Projects will be tailored to your personal interests and business needs. Below are examples of projects and responsibilities relating to our office teams and functions:

BUSINESS DEVELOPMENT

- Manage supplier contracts
- Collate and analyse daily sales reports for individual outlets and bring solutions to improve sales

COMMUNICATIONS

- Assist with 360-degree campaigns for the Black Sheep Restaurants brand and for individual restaurants

DESIGN

- Assist with the day-to-day production of materials and collaterals that support the restaurants such as menus, flyers, business cards, takeaway elements and website layout
- Execute illustration work, such as branding and murals

ENTERTAINMENT

- Assist with the planning and execution of monthly special events
- Propose and implement new ideas

FINANCE

- Collate daily sales reports, oversee budgets, costs and targets for each individual outlet
- Improve cost control: work with kitchen teams to identify high-cost items and reduce waste
- Manage supplier and guest accounts, invoices and refunds

GUEST EXPERIENCE

- Manage guest events, from initial enquiry to execution and follow-up
- Collate guest data from all outlets, identifying patterns, preferences and areas for improvement

GROUP SYSTEMS

- Menu engineering
- Improve profit margins by identifying high-cost items and sourcing alternatives.

HUMAN RESOURCES

- Assist in the global recruitment of hospitality professionals
- Support human resources systems and protocols to improve attendance and payroll execution
- Propose and implement initiatives and procedures to streamline and improve human resources functions such as hiring, onboarding, performance management, benefits administration, etc.

TRAINING AND DEVELOPMENT

- Create and implement new training agendas and support current training agendas
- Assist with monthly Black Sheep Restaurants induction programme – The Herding

SIX-MONTH ADMINISTRATIVE INTERNSHIP PROGRAMME

WEEK 1 | ORIENTATION

POINT OF CONTACT | HUMAN RESOURCES/TRAINING & DEVELOPMENT

- The Herding – Black Sheep Restaurants induction
- Introduction to Hong Kong
- Introduction to your dedicated restaurant team and Manager
- Team Guide review
- Weekly schedule review

WEEK 2 | INTRODUCTORY TRAINING & SERVICE PREPARATION

POINT OF CONTACT | OPERATIONS/RESTAURANT MANAGER/BASE STATION TEAM LEAD

- Introduction to Black Sheep Restaurants concepts and your initial restaurant
- Training review
- Shadow a dedicated member of the restaurant team
- Participate in restaurant meetings
- Participate in service in your restaurant with a focus on steps of service and guest experience
- Introduction to Base Station team and role
- Assignment to admin tasks/projects

WEEKS 3 - 6 | ON-SHIFT SERVICE TRAINING

POINT OF CONTACT | OPERATIONS/RESTAURANT MANAGER/BASE STATION TEAM LEAD

- Learn and improve your skills within your Base Station department
- Develop your service skills at your restaurant with a focus on steps of service and guest experience
- Participate in restaurant meetings
- Participate in weekly office highlights presentation

WEEKS 7 – 23 | INTRODUCTION TO ADMIN PROJECTS

POINT OF CONTACT | OPERATIONS/RESTAURANT MANAGER/BASE STATION TEAM LEAD

- Progress review
- Introduction to office team and new team leader
- Assignment to administrative tasks/projects
- Rotate to alternative Black Sheep Restaurants venues to learn different service and management styles, cuisines and concepts
- Participate in weekly office highlights presentation
- Participate and assist in Black Sheep Restaurants events and happenings

WEEK 24 | EVALUATION AND APPRAISAL

POINT OF CONTACT | OPERATIONS/RESTAURANT MANAGER/BASE STATION TEAM LEAD

- Final performance review with feedback session

MOVING TO HONG KONG 101

PREPARATIONS FOR MOVING TO HONG KONG

Black Sheep Restaurants has a dedicated internship team who take care of all required processes prior, during, and after your arrival to Hong Kong.

VISA

As a first step, we will apply for your Training Visa.

We require the following documents for your visa application:

- Scanned copy of your Internship Agreement
- Scanned copy of your passport
- Signed contract of employment
- Original photograph X 2 (not larger than 55mm X 45mm or smaller than 50mm X 40mm - formal attire, clean-shaven or tidy beard, hair off your face)
- Original application form

Please note the above documents are the basic requirements; additional documentation may be requested by the immigration office. You will be given a strict deadline by which we must receive both your original copies via post and scanned documents via email. It is imperative that this target date is met in order to receive approval in time for the start of your internship.

Your flights will be booked upon approval of your visa, likely quite close to your start date. Our visa team will alert you as soon as we are ready to book your flight, and we will provide you with a flight option to confirm.

UNIFORM

OPERATIONS INTERNS

- Jeans, dark blue/black – not distressed or ripped
- Black t-shirt
- White button-down shirt
- Black/dark trainers
- Suit
- Black dress shoes

ADMINISTRATIVE INTERNS

- Smart-casual attire
- For restaurant shifts, please refer to Operations interns uniform requirements

CULINARY INTERNS

- Chef (non-slip) shoes
- Knives
- Black pants/jeans

MEDICAL INSURANCE

You must have medical insurance coverage for the time you are in Hong Kong, so please check with your medical insurance provider in advance whether Hong Kong is covered.

Please bring with you any medication needed.

WORD FROM THE HERD



GUILLAUME **Les Roches International School of Hotel Management / 2017**

"Working with Black Sheep Restaurants is an experience I will never forget, from the opportunities I was given, to the family that I found."

SAMAR **Les Roches International School of Hotel Management / 2017**

"My time with Black Sheep Restaurants was challenging yet unforgettable experience and I grew so much both personally and professionally."

MELINA **École hôtelière de Lausanne / 2016**

"Be ready to give you everything to Black Sheep Restaurants and you will have the most enriching experience, meet the most amazing team members and become a whole new person."

OLIVIA **École hôtelière de Lausanne / 2016**

"Black Sheep Restaurants is a family like no other. It will push you to your limits, open new horizons and most importantly will allow you to engage with a variety of cultures and make lasting connections with the best that Hong Kong has to offer!"

SOFIA **École hôtelière de Lausanne / 2016**

"At Black Sheep Restaurants, we don't aim to make things easy and routine at work. Instead, we aim to make our people stronger to confront bigger challenges every day. After all, that is what makes us prosper as one family."

ABOUT BLACK SHEEP RESTAURANTS

Black Sheep Restaurants curates distinct dining experiences that tell a story about a particular time, place, culture or cuisine while celebrating the bounty of premium ingredients available both locally and from abroad. The group currently boasts a collection of more than 25 restaurants and bars, including institutions such as Chôm Chôm, Motorino, La Vache!, Carbone and Ho Lee Fook and more recently Rajasthan Rifles, Taqueria Super Macho and Associazione Chianti.



KEY

VEGETARIAN



PESCATARIAN



GLUTEN FREE



VEGAN



HALAL



ASSOCIAZIONE CHIANTI

OPENED: October 2019



Associazione Chianti is a soulful Tuscan trattoria, inviting Hong Kong to experience a beloved tradition: intimate dining, with warm service, simple dishes and great wines. While the restaurant's DNA is the same as traditional trattorias – an ingredients-focused menu, rustic flavours and flowing wine – the interiors have undergone a revival.

A night at Associazione Chianti is a step away from the hustle of Hong Kong, where you can live like a Florentine, if only for a night.

DINE ON 

Bistecca alla Fiorentina, a dry-aged Black Angus cut seasoned with a dry rub of Chianti aromatics or the **Pollo al Burro Omaggio a Sostanza**, a pan-fried chicken breast in butter.

SIP ON 

Chianti Riserva, it would be considered a sin to enjoy a Tuscan meal without it.

BEST FOR 

Intimate date nights.

INSIDE TIP 

Make sure to choose a prime cut directly from our macelleria.



Shop 2, 15 Ship Street, Wan Chai
Nearest MTR: Wan Chai Exit A3

reservations@associazionechianti.com | +852 3619 3360

 associazionechianti |  @associazionechianti

Daily, 6pm–10:45pm

Reservations accepted for up to six guests. Walk-ins welcome.

ARTEMIS & APOLLO

OPENED: November 2018



Artemis & Apollo is a Greek taverna for the people, offering an unhurried taste of Mediterranean life. In Greek mythology, Artemis and Apollo were twin siblings, children of Gods Zeus and Leto, and it was the restaurant's twin dining rooms that inspired the name.

Artemis & Apollo celebrates the unfussiness of Greek cooking with a menu of rustic Athenian taverna fare, to be shared family-style.

DINE ON 

Start with mezze: **Fava Mash**, a hearty dish of roughly puréed yellow split peas and traditional **Taramasalata**, a creamy mullet roe dip, scooped up with piles of warm **Greek Pita**. Then try the **Steki Tou Iliá Lamb Chops by the Kilo**, thinly sliced Tasmanian lamb to be eaten straight off the bone.

SIP ON 

Enjoy a glass (or a bottle) from our exclusively Greek wine list. The Greek's favourite wine, **Restina** from Macedonia has a unique flavor of pine needles.

BEST FOR 

A relaxed evening with your loved ones in a sleepy yet happening neighbourhood.

INSIDE TIP 

Sit under the twinkling lights of Kipos and enjoy the escape from city life as you step into a backyard reminiscent of Athens.

HAPPENINGS 

Join us for **Souvlaki Sundays**, where we serve succulent spit-roasted meats family-style.

The **Greek Wine Orgy** is our quarterly evening of decadence and extravagance with dancing, singing, feasting and drinking.



9 & 11 Moon Street, Wan Chai

Nearest MTR: Admiralty Exit F in Pacific Place 3 via Star Street

info@artemisandapollo.com | +852 2333 8815

 artemis&apollo |  @artemisandapollohk

Monday to Friday 12pm – 2:30pm | 6pm – 11pm

Saturday 12pm -3pm | 6pm – 11pm

Sunday 12pm – 9pm

Kipos (the courtyard) is available for private dining (10 guests)

No reservations - walk-ins welcome. Delivery available via GO Delivers.

BELON

OPENED: March 2016



The spirit of BELON is reminiscent of the dynamic food scene found in Paris' 11th Arrondissement. With superior technique and respect for the finest ingredients as the guiding principles, Chef Daniel Calvert delivers a menu of French-rooted yet locally inspired dishes which change with seasonal availability. The pared-down SoHo dining room offers an elegant venue for lunch or dinner. The service is uncompromising in its standards without being stuffy or overbearing, allowing the focus to remain on the plate. BELON was awarded a Michelin star in both the 2019 and 2020 guides.

DINE ON 

The menu changes daily depending on the availability of ingredients and might include: **house-made Naturally Leavened Bread with Salted Brittany Butter** and **Oyster Tatare** to start, mains of **Australian Quail** or **Whole Roasted Chicken**, and **Chef's signature Millefeuille** for dessert.

SIP ON 

The predominantly French wine list has a strong focus on natural and biodynamic wines including the exceptional **La Closerie "Les Béguines Extra Brut" Champagne**.

BEST FOR 

Special occasions and intimate date night dinners or a casual glass of wine and small dishes at the bar.

INSIDE TIP 

Upstairs at BELON provides an intimate setting for an exceptional private dining experience. Available for exclusive hires, the cosy space is also perfect for welcome drinks or post-dinner digestifs that continue late into the small hours.



41 Elgin Street, SoHo
Nearest MTR: Central Exit D2

info@belonsoho.com | +852 2152 2872

 BELON |  @belonsoho

Closed Monday and Tuesday

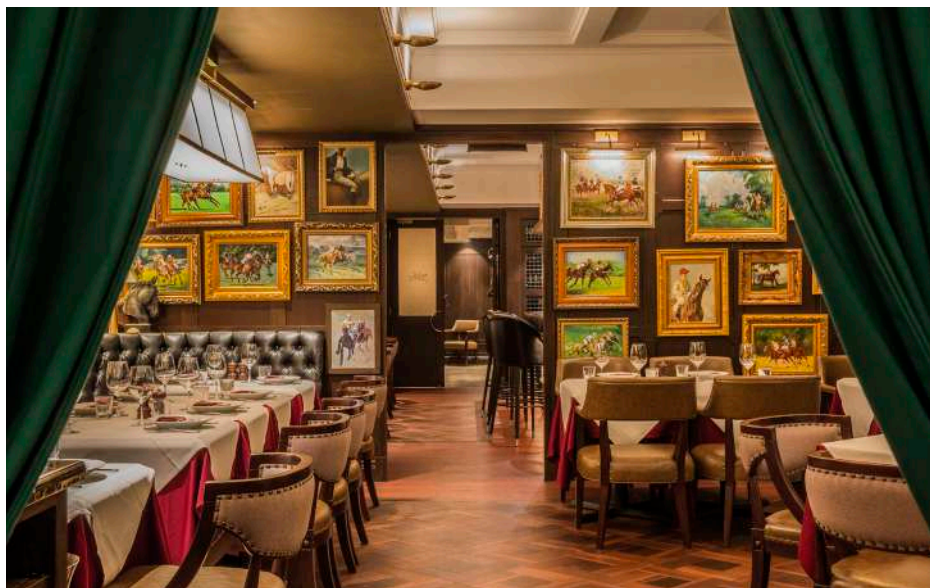
Wednesday to Friday 6pm – 10:15pm

Saturday and Sunday 12pm – 2:15pm | 6pm – 10:15pm

Reservations accepted for up to 6 guests in the main dining room. Upstairs at BELON available for private dining for up to 12 guests.

BUENOS AIRES POLO CLUB

OPENED: May 2016



Buenos Aires Polo Club is a handsome Argentinean steakhouse inspired both by the country's passion for the 'sport of kings', and by its dynamic grilling culture. A comprehensive menu of grass-fed Black Angus steaks from General Pico, Argentinean wines and expertly crafted cocktails complements the masculine dining room while equestrian accents, sporting memorabilia and an unparalleled steak knife collection lend a familiar touch reminiscent of a time-honoured country club. Buenos Aires Polo Club is ultimately inspired by the stateliness of the city's affluent Recoleta neighbourhood.

DINE ON 

Start with the **Spinach and Provolone Empanadas** before tackling the signature **Pure Black Angus Steaks** – thick, prime cuts, grilled over charcoal. Do not miss the **Malvaviscos** for dessert: ice cream, covered in marshmallow, toasted over an open flame tableside.

SIP ON 

Mi Gran Cigarra, a house blend of coffee-infused rum, vanilla-infused cognac and tobacco-infused bourbon.

BEST FOR 

Groups, exclusive corporate events, special occasions and intimate gatherings.

INSIDE TIP 

Head there in a group for a private Argentinian wine tasting – don't forget to book ahead.

HAPPENINGS 

Every Thursday from 10pm, we turn down the lights, turn up the music and rock out to music through the ages at **Buenos Aires Rock Club**.

The Fiasco, a heady, wild and untamable dining affair held every last Saturday of the month – make sure you book ahead.



7/F, LKF Tower, 33 Wyndham Street, Central
Nearest MTR: Central Exit D2

reservations@bapoloclub.com | +852 2321 8681
 buenosairespoloclubhk |  @buenosairespoloclub

Lunch: Monday to Friday, 12noon - 2:30pm | Dinner: Monday to Saturday, 6pm - 11:30pm, Sunday 5pm - 10:30pm

Weekend Brunch: Saturday and Sunday, 11am - 3pm

The Fiasco: 12pm - 4pm, last Saturday of the month | Rock Club: 10pm - 2am, every Thursday

Reservations accepted for all party sizes. Private dining rooms available.

BURGER CIRCUS

OPENED: January 2015



Burger Circus brings the convivial spirit of classic American diners to Hong Kong. USDA Prime beef is ground throughout the day into juicy burgers, served with fries and sides. These are complemented by a selection of shakes, sodas and classic cocktails, made to order by the team of soda jerks. The carriage-shaped space pays tribute to the diners of the late 19th century. Operated out of abandoned railway cars, these mobile eateries would travel between factories serving comfort food to workers. Drinks are served from the vintage bar counter, reminiscent of the soda fountains of the 50s.

DINE ON 

The **American Cheeseburger**, a juicy beef patty topped with Wisconsin cheese, and our **Circus Sauce** goes well with crinkle-cut **Fries** and **Jalapeno Poppers**.

SIP ON 

A **Salted Caramel Milkshake** complete with a spiral of whipped cream on top is the perfect way to finish your meal. If you feel like it, you can always spike your shake with a shot of whisky!

BEST FOR 

A fun and colourful family feast, an impromptu late-night feed with friends or delivery via Black Sheep Restaurants GO.

INSIDE TIP 

Ask your server for a slice of the house-made pie of the month – you can order a whole pie, a slice or even add a slice to your milkshake.

HAPPENINGS 

Wings Tuesdays, grab a couple of cold beers and feast on your favourite wings; Frank's Red Hot Sauce, Smoky BBQ or Honey Garlic.



22 Hollywood Road, Central
Nearest MTR: Central Exit D2

info@burgercircus.com.hk | +852 2728 8878

 burgercircushk |  @burgercircushk

Open daily, 11am - 11pm (and until 3am Thursday to Saturday)

No reservations - walk-ins welcome. Delivery available via GO Delivers.

BUTTER

OPENED: October 2019



Butter is an online bakery dedicated to the sweet indulgences that no celebration is complete without. Part science, part art, baking is an alchemy that requires a special kind of discipline.

Butter offers a fresh batch of Black Sheep Restaurants' most requested baked treats including Motorino's New York Cheesecake, La Vache!'s Lemon Meringue Tart and, because your best friend deserves birthday cake whether they have two legs or four, Stazione Novella's peanut butter Puppy Cake.

DINE ON 

Triple chocolate cake - a decadent marriage of devil's food: chocolate cake, dark chocolate butter cream and cocoa nibs.

BEST FOR 

Special occasions: birthdays, baby showers, engagement parties and any other celebration that requires a sweet touch.

INSIDE TIP 

Celebrating an occasion at a Black Sheep Restaurants venue? Order any of our Butter cakes, have them personalised and sent directly to your table with no cake cutting charge.

Online Cake Shop

Cakes are available for delivery exclusively on GO, Black Sheep Restaurants' delivery app, anywhere on Hong Kong Island and Tsim Sha Tsui or for pick up at Stazione Novella in SoHo. Orders require a 48 hour in advance pre-order.

info@butterbutterbutter.com.hk | +852 2670 2670

 butterbutterbutter.com.hk |  @buttercakeshophk

Free delivery on Hong Kong Island and Tsim Sha Tsui
Pick-up: Stazione Novella, 52-56 Staunton Street, SoHo

CANTON DISCO

OPENED: August 2018



Canton Disco, at The Shanghai EDITION hotel, is inspired by the unprecedented mix of glamorous sophistication and primal hedonism of the legendary Kowloon nightclub of the same name, Hong Kong's answer to Studio 54. In its heyday, it was one of the coolest discos on the planet where all the city's bright young things came out to play. Canton Disco brings back a taste of the club's new romantic swagger and celebrates an era when the city's nightlife burned the brightest.

DINE ON 

Live Seafood plucked fresh from the restaurant's tanks and **Cantonese Barbecue**, one tradition Chef Jow refuses to mess with.

SIP ON 

Flamboyant disco cocktails that blend premium spirits and fresh ingredients with craft techniques.

BEST FOR 

Group dinners leading into carefree nights of disco dancing. The stylish space is centered around traditional Cantonese banquet tables.



INSIDE TIP 

Ask about the private dining rooms for a corporate dinner or special occasion.



2F, Heritage Building,
199 Nanjing Road East, Shanghai
near Henan Zhong Lu

cantondisco.sha@editionhotels.com | +86 21 5368 9521

 CantonDiscoShanghai |  @cantondiscoshanghai

Dinner: Monday to Sunday, 5:30pm - 10:30pm

CARBONE

OPENED: August 2014



With the utmost elegance and charisma, Carbone revives the culture and charm of mid-century New York, an era of opulence and excess. The ambiance at Carbone is both nostalgic and progressive, featuring plush leather banquettes, antique brass chandeliers and unparalleled service from a team of captains wearing bespoke burgundy Zac Posen tuxedos. Famous dishes are preceded by their reputations. Allow yourself to be transported back to a time when impeccable service was delivered with a cheeky grin, and Sinatra ruled the stereo. An extension of the New York City institution, Carbone brings the charm and splendour of the original to the heart of Hong Kong.

DINE ON 

Spicy Rigatoni Vodka, the must-try pasta, and the famous **New York Lemon Cheesecake**.

SIP ON 

An expertly made **Old Fashioned** or have our award-winning Sommeliers recommend a bottle from our expansive wine list.

BEST FOR 

Those special occasions where attention to detail and service with a cheeky sense of humour combine for an unforgettable experience.

INSIDE TIP 

Be sure to save room for dessert because Carbone's classic desserts are legendary.



9/F, LKF Tower, 33 Wyndham Street, Central
Nearest MTR: Central Exit D2

reservations@carbone.com.hk | +852 2593 2593

Lunch: Monday to Saturday, 12noon - 2:30pm

Dinner: Monday to Saturday, 6pm - 11:30pm, Sundays 5pm - 10:30pm

Reservations accepted for all party sizes. Private dining rooms available.

CHÔM CHÔM

OPENED: July 2013



Chôm Chôm, with its open kitchen and iconic stoop, brings Vietnam's lively *bia hoi* tradition of sipping fresh beer on busy street corners to Peel Street in Hong Kong's vibrant SoHo district. Chef John Nguyen's menu features dishes inspired by classic Hanoi street foods, made to pair with the bar's selection of Vietnamese beers. Outside on the raised stoop, plastic stools serve as chairs and tables true to the *bia hoi* tradition, while diners inside sit elbow to elbow, all enjoying the urban sounds, exceptional food and frenetic atmosphere well into the night.

DINE ON 

'VFC' Vietnamese Fried Chicken and the **Pho Roll**, full of vibrant flavour from Vietnamese herbs and heat from bird's eye chillies.

SIP ON 

Saigon Sour, a Viet twist on the classic whisky sour, made with pineapple juice, a nod to the fruit's abundance in southern Vietnam.

BEST FOR 

After work through to late-night drinks and snacks on the stoop or a lively dinner with friends inside.

INSIDE TIP 

When it rains, we pour – Every cloud has a silver lining and this one is filled with wine, enjoy half price bottles of wine when you order while it is raining.



58 Peel Street, SoHo
Nearest MTR: Central Exit D2

info@chomchom.hk | +852 2810 0850

 chomchomhk |  @chomchomhk

Sunday to Wednesday 5pm – 10:45pm, drinks until 11:45pm

Thursday to Saturday 6pm – 12:15am, drinks from 5pm – 1:15am

No reservations – walk-ins welcome. Delivery available via GO Delivers.

FUKURO

OPENED: May 2018



Fukuro is a spirited izakaya for SoHo's night owls telling the story of the boisterous Tokyo watering holes where work-weary, suited salarymen go to eat, drink and let loose. The minimalist wood-panelled basement dining room offers a stylish, secluded drinking den for people from all walks of life. Fukuro stays true to the spirit of the izakaya, encouraging the sharing of plates and drinks well into the night.

DINE ON 

The **Platter of Market Fish** for a light starting point: a plate of bright sashimi, served on ice. **The Crispy Caramel Butter Corn**, a satisfying bar snack, and the **Yaki Udon**, rich in the flavours of the sea and topped with a pillowy mound of snow crab. Don't forget to ask about Chef Shun's daily specials.

SIP ON 

Signature **Highballs** and plenty of sake are a must.

BEST FOR 

After work drinks and snacks or as a late-night drinking den.

INSIDE TIP 

Ask for an off-menu Katsu Sando – get there early because they usually sell out by 7pm!

HAPPENINGS 

Fukuro After Dark, every Thursday, Friday and Saturday from 11pm until late, try the **Bulldog** and **Tokyo Cheesesteak**, washed down with a **Yuzu Pickleback**.



5 Elgin Street, SoHo
Nearest MTR: Central Exit D2

info@fukuro.com.hk | +852 2333 8841

 fukurohk |  fukurohk

Dinner: Daily, 6pm till late

No reservations - walk-ins welcome. The Izakaya Table is available to be booked for parties of 10 to 14 guests.

HO LEE FOOK

OPENED: June 2014



ho lee fook is a funky Chinese kitchen inspired by old-school Hong Kong *dai pai dongs* and *cha chaan tengs* and the spirit of late-night Chinatown hangouts in 1960s New York. Roughly translating as 'good fortune for your mouth', ho lee fook takes an inventive approach to Chinese flavours with modern interpretations of classic dishes, a duo of fierce wok burners providing unmistakable charred flavours, and flawless execution of Cantonese roasted meats – one tradition Chef Jowett Yu refuses to mess with. The underground dining room walls showcase a provocative collection from local artist Jonathan Jay Lee while unapologetically loud hip-hop and rock 'n' roll and dim lighting make for a raucous and hedonistic atmosphere. ho lee fook is best enjoyed with an open mind and a strong appetite.

DINE ON 

A plate of **Mom's 'mostly cabbage, a little bit of pork dumplings'** is a must for a burst of Chinese flavours. **Roast Wagyu Short Ribs**, ordered by almost every table, is a huge plate of sweet and succulent charred meat, best for sharing.

SIP ON 

Start with a **Ho Lee Sour**, a Hong Kong-inspired take on the crowd-favourite Amaretto Sour with an extra kick.

BEST FOR 

Large groups, out-of-towners and casual get-togethers with fun-loving friends.

INSIDE TIP 

Go early, add your name to the waitlist, then head to nearby Stazione Novella for pre-dinner drinks while you wait for the call to tell you the table is ready.



1-5 Elgin Street, SoHo
Nearest MTR: Central Exit D2

info@holeefook.com.hk | +852 2810 0860

 holeefookhk |  @holeefookhk

Dinner: Sunday to Thursday, 6pm - 10:45pm

Friday to Saturday, 6pm - 11:45pm

Reservations accepted for parties of 5 guests or more. Walk-ins of all sizes welcome.

HOTAL COLOMBO

OPENED: November 2018



Hotal Colombo celebrates the vibrant food and culture of Sri Lanka. A sunny soundtrack of Baila tunes coupled with a cheerful welcome from servers wearing bright tropical shirts whisks diners from lively Elgin Street to a relaxing holiday on the island's Hikkaduwa beach. A gathering place to kick back and unwind, the everyday canteen is inspired by the egalitarian eateries that spill onto the streets all over Colombo. These are often called hotels, or hotals (the phonetic spelling of the local pronunciation), despite not offering any rooms for boarding. The vast majority of guests will never stay at what most of us define as a hotel, but at the hotals, everyone is welcome.

DINE ON 

Hoppers, the uniquely Sri Lankan crispy bowl-shaped pancakes. Tear off pieces and dip them into one of the summery **Kari** – curries. Try the **Fish Kari** – succulent cobia served in light, fragrant and fiery coconut milk.

SIP ON 

Balance the heat with an ice-cold beer or one of the refreshing cocktails – house blends of cooling fruity and hard liquor.

BEST FOR 

Informal gatherings with friends to share a few plates and a few drinks.

INSIDE TIP 

Book Gizzy's Kitchen Table on the private terrace upstairs for an intimate and fun dining experience for you and a group of friends.

HAPPENINGS 

Join our **Colombo Crab Club** which pays tribute to the Sri Lankan tradition of weekly crab feasts with the family, and experience a generous sharing menu featuring three styles of succulent mud crab and unlimited sides. On weekends, Hotal Colombo serves up a spicy, moreish brunch menu of Chef Gizzy's favourite dishes. The menu offers a choice of a main served alongside a selection of small plates, sambols and chutneys for the table.



31 Elgin Street, SoHo
Nearest MTR: Central Exit C

info@hotalcolombo.com | +852 2488 8863

 hotalcolombohk |  @hotalcolombohk

Monday to Thursday 6pm – 10:45pm

Friday 6pm – 11:45pm

Saturday 12pm – 4pm | 6pm – 10:45pm

Sunday 12pm – 4pm | 6pm – 9:45pm

Gizzy's Kitchen Table is available for private dining up to 8 guests

Reservations for brunch available for 4 or more guests

No reservations for dinner – walk-ins welcome. Delivery available via GO Delivers

LA VACHE!

OPENED: SoHo: November 2013 | TST: January 2018



La Vache! tells the story of Parisian entrecôte steakhouses with a forward-thinking approach to the classic offering. With locations in Hong Kong's SoHo neighbourhood and Hart Avenue in Tsim Sha Tsui, the lively brasserie serves a simple steak frites menu elevated with richly marbled USDA Prime ribeye. Illustrated scenes of Parisian life, checkered tablecloths and retro booth seating set the tone in the dining room. La Vache!'s familial generosity, summed up best with the phrase 'you're too thin, have some more', along with upbeat music and a lively atmosphere complete the package, securing La Vache! as a firm favourite on the Hong Kong dining scene.

DINE ON 

Steak frites (cooked to your liking). Then choose a sweet like the **Paris Brest** to cap off the meal, from the beautiful cart of *patisserie* classics.

SIP ON 

Kir des Alps, a refreshing aperitif of sparkling wine, elderflower cordial and lemon juice, followed by a bottle or three of **La Vache!'s House Red**, the perfect accompaniment to your juicy steak.

BEST FOR 

Fun first dates, large groups and everything in between.

INSIDE TIP 

Order your prime USDA beef medium-rare to enjoy it at its best, and don't forget the *frites* are unlimited.

HAPPENINGS 

Le Disco Brunch at La Vache! SoHo is a riotous celebration, transforming Hong Kong's favourite French entrecôte steakhouse into a non-stop disco with a live DJ, bottomless bubbles, house wine, Bloody Marys and as much steak frites as you can handle.



48 Peel Street, SoHo
Nearest MTR: Central Exit D2

soho@lavache.com.hk | +852 2880 0248
 lavachehk |  @lavachehk

Lunch: Monday to Sunday, 12noon - 2:30pm.
Dinner: Sunday to Wednesday, 6pm - 10:45pm
Thursday to Saturday, 6pm - 11:45pm

12 Hart Avenue, Tsim Sha Tsui, Kowloon
Nearest MTR: Tsim Sha Tsui East Exit D2

tst@lavache.com.hk | +852 2666 6818
 lavachehktst |  @lavachehk

Lunch: Monday to Sunday, 12pm - 2:30pm
Dinner: Sunday to Wednesday, 6pm - 11pm
Thursday to Saturday, 6pm - 12am

Reservations accepted for any party size for lunch and for parties of 5 guests and above.

LE GARÇON SAIGON

OPENED: November 2015



Le Garçon Saigon celebrates the vibrancy and freshness of southern Vietnamese cuisine. Situated in the charming Star Street precinct, the bright and welcoming space evokes the sophistication of a chic Parisian brasserie. The menu focuses on the Saigonese culture of grilling meat and fish over charcoal – an underrepresented culinary genre. The spacious, open-fronted dining room is ideal as a smart lunch or dinner destination or a casual local drinking hangout for the Wan Chai neighbourhood.

DINE ON 

Barramundi DIY Rice Paper Rolls: succulent fish, smothered in a fragrant paste of chilli and lemongrass, grilled in a banana leaf. Take the tender flakes of fish, together with fresh herbs, salad leaves and the tangy Nuoc Mam sauce and roll them together in the rice paper for a satisfying mouthful. Then repeat.

SIP ON 

La Boheme, a gin-based cocktail with Lilet, grapefruit, mint and bubbles

BEST FOR 

All fresco drinks flowing through to dinner.

INSIDE TIP 

Order the **Chef's Menu** for a selection of chef Theign's signatures and favourites.



12-18 Wing Fung Street, Wan Chai
Nearest MTR: Wan Chai Exit B1 or Admiralty Exit F

info@legarconsaigon.com | +852 2455 2499

 legarconsaigon |  @legarconsaigon

Monday to Friday 12pm – 2:30pm | 6pm – 11pm
Sunday 12pm – 9pm

Reservations accepted for all party sizes. Walk-ins of all sizes welcome.

LE PETIT SAIGON

OPENED: June 2017



Le Petit Saigon – little brother and next-door neighbour to Saigonese grillhouse Le Garçon Saigon – serves up the city’s favourite Banh Mi Thit. Like the best banh mi shops in Vietnam, Le Petit Saigon offers a delicious variety of sandwiches for takeaway only. Saigonese beers, iced tea and Vietnamese coffee are also available to go. There are stools in the shop, but guests are encouraged to perch on the stoop outside and enjoy their sandwiches curbside as they do in Vietnam.

DINE ON 

Banh Mi Thit, five types of pork, chicken liver pate, fresh and pickled vegetables, and sweet, hot and tangy Nouc Mam, crammed into a freshly baked Viet-style baguette.

SIP ON 

Vietnamese Iced Coffee, made with rich, earthy Vietnamese drip coffee sweetened and thickened with condensed milk.

BEST FOR 

Working lunches or a filling snack to go at any time of day.

INSIDE TIP 

Try our monthly **Banh Mi du Monde**, our global Banh Mi series created and inspired by talented chefs from around Black Sheep Restaurants.



16 Wing Fung Street, Wan Chai
Nearest MTR: Wan Chai Exit B1 or Admiralty Exit F

info@legarconsaigon.com | +852 2455 2499
 legarconsaigon |  @lepetitsaigonhk

Daily 11:30am – 9pm

Monday to Sunday, 12pm to 9pm
Delivery is available via GO Delivers.

MAISON LIBANAISE

OPENED: February 2016



Maison Libanaise reference the forgotten beauty of 1960s Beirut – ‘The Paris of The Middle East’. Boasting three distinctive offerings, the vertical space was created to showcase the vibrancy and generous nature of Lebanese culture. On entry, Le Comptoir offers wraps, salads and sides on the go, while the first floor, Le Salon, presents a more intimate option with a menu of hot and cold mezze accompanied by Asia’s leading Lebanese wine list. Finally, hidden away high-above the throng is La Buvette – a cooling rooftop oasis in the heart of the city. Maison Libanaise is like the home of a liberated Lebanese woman. Generous and of sophisticated taste, she welcomes one and all into her charming home, to eat, drink and have a good time.

DINE ON 

Hearth-baked Pitas are essential, with a generous dollop of **Hummus Bil Tahini** or **Baba Ghanoush**. **Roasted Cauliflower** and **Pan-fried Halloumi** are vegetarian crowd-pleasers. For meat-eaters, the **Shish Taouk** – chargrilled chicken skewers – is a hearty option.

SIP ON 

Lebanese Rosé. Light and fruity, it pairs excellently with the fragrant spicing of the charred kebabs.

BEST FOR 

A relaxing dinner date or a meal with friends. Larger groups and standing parties on La Buvette.

INSIDE TIP 

Head to the rooftop for a breezy al fresco dinner, an escape from the jostling crowds below.

HAPPENINGS 

Our seasonal **Wine Feast** showcase the best of Lebanese wines paired with traditional fare, for a convivial evening in our maison.



10 Shelley Street, SoHo
Nearest MTR: Central Exit D2 via the escalators

info@maisonlibanaise.com | +852 2111 2284
 maisonlibansaise |  @maisonlibanaise

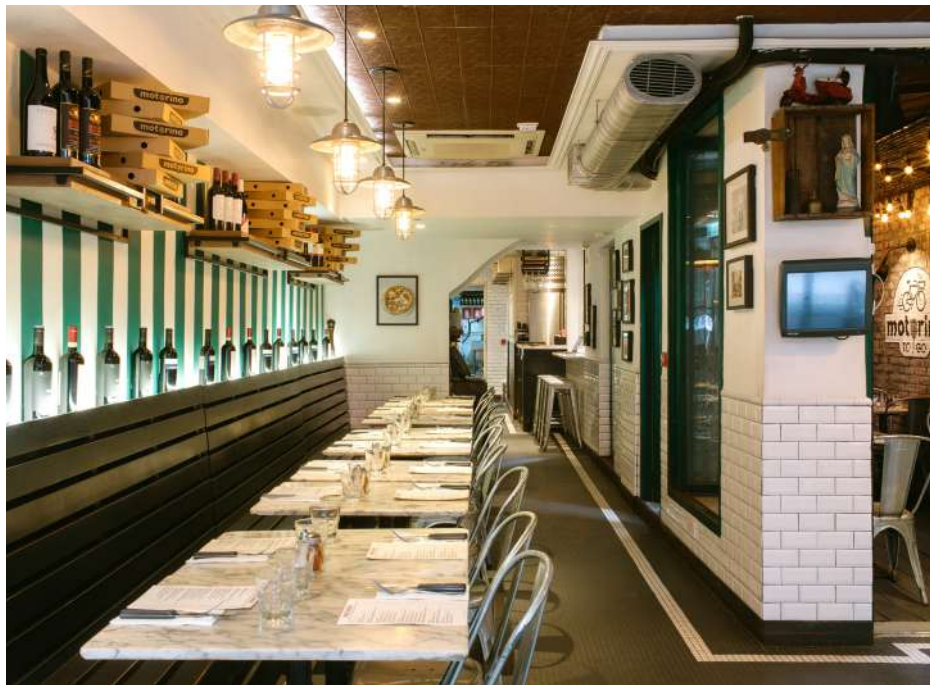
Le Salon and La Bavette
Monday to Thursday 12pm – 3pm | 6pm – 10:45pm
Friday and Saturday 12pm – 11:45pm
Sunday 12pm – 10:45pm

Le Comptoir Take Away
Daily 11am – 11pm

Reservations accepted on La Buvette for parties of 6 guests or more. Walk-ins welcome. Delivery available via GO Delivers.

MOTORINO

OPENED: SoHo: March 2013 | Wan Chai: February 2014



Motorino, Hong Kong's favourite Neapolitan pizzeria, uses the freshest, highest quality ingredients available to offer an approachable menu of flavourful antipasti, inventive pizzas and satisfying desserts. The spirit of Chef Mathieu Palombino's original Motorino, in Brooklyn, New York, is expressed in everything from the seasonally changing menu and friendly service, to the music selection and rustic decor. Motorino has two locations: one off the escalator in the heart of SoHo and another on Ship Street in Wan Chai. Custom-built Stefano Ferrara brick ovens bake the pies to charred perfection in just 90 seconds to give them that characteristic flavour and chewy-crispy texture.

DINE ON 

For dining-in or delivery, order the **Meatballs** and the **Oven-Roasted Calamari**, Motorino's signature antipasti, followed by the simplest of pizzas which let the ingredients shine, the **Margherita** or **Soppressata Piccante**.

SIP ON 

Be sure to save room for a delicious **Nutella and Marshmallow Calzone** for dessert.

BEST FOR 

A neighbourhood restaurant for gatherings of family and friends.

INSIDE TIP 

Order via Black Sheep Restaurants GO to enjoy the best Neapolitan pizza in town, at home.

HAPPENINGS 

Grab your dough, choose your toppings and fire it up at our monthly **Pizza Making Party** and enjoy free-flow Prosecco and Peroni while you spin your pies.



14 Shelley Street, SoHo
Nearest MTR: Central Exit D1 via the escalators

15 Ship Street, Wan Chai
Nearest MTR: Wan Chai Exit A3

info@motorino.com.hk | +852 2801 6881
 motorinohk |  @motorinohk

info@motorino.com.hk | +852 2520 0690
 motorinohk |  @motorinohk

Monday to Sunday, 12noon - 12midnight

Monday to Sunday, 11am - 11pm

No reservations - walk-ins welcome. Delivery available via GO Delivers.

NEW PUNJAB CLUB

OPENED: August 2017



New Punjab Club harkens to the liberated era of post-Colonial Pakistan and India. This boisterous tandoor grill-house salutes the era's regal yet flamboyant attitude, bringing the much-loved cuisine to a sophisticated setting.

The cooking is centred around two tandoor ovens originally from Asim's father's restaurant, The Mughal Room, in which the highest quality meats are charred to perfection.

New Punjab Club was awarded a Michelin Star in both the 2019 and 2020 guides making it the only Punjabi restaurant in the world to hold the accolade.

DINE ON 

Masalewali Chanp, bone-in tandoori lamb chops, is a real showpiece dish which will leave the next table jealous, and **Mughal Room Makhani**, a take on butter chicken, is a tribute to Asim's father's restaurant.

SIP ON 

Ophir Gin and Tonic, spiked with chilli, pairs well with the meat-centric cuisine.

BEST FOR 

Book in for business lunches or lively dinners with friends.

INSIDE TIP 

Make your reservation in advance because the 10-table restaurant books up quickly.

DRESS CODE 

The dress code is refined smart casual: covered shoes, long trousers and collared shirts are requested for gentlemen; flip flops and sportswear are not permitted.



34 Wyndham Street, Central | Nearest MTR: Central Exit D1

reservations@newpunjabclub.com | +852 2368 1223

 newpunjabclub |  @newpunjabclub

Monday and Tuesday 12pm – 2:30pm | 6pm – 10:30pm

Wednesday to Friday 12pm – 2:30pm | 6pm – 10:30pm

Saturday and Sunday 5pm – 11:30pm

Reservations accepted for up to 12 guests.

OSTERIA MARZIA

OPENED: September 2017



Osteria Marzia is a coastal Italian restaurant inspired by the diverse cuisine of the nation's scenic seaside regions; from Campania through to Amalfi, and Puglia to southern Sicily. Chef Lisette Magampon's menu is proudly served in the lofty dining room, accented with nautical design details reminiscent of a sunny maritime holiday in Italy. Wines from lesser-known regions of southern Italy and its islands are celebrated and paired with fish and seafood, sourced from the Mediterranean, Japan and locally. Osteria Marzia transports guests away from the urban rise of Wan Chai to a breezy fishing village on Italy's South coast.

DINE ON 

Pescato Del Giorno, the best of the day's market fish, gives you the ultimate taste of Osteria Marzia's simple but refined coastal cooking. Have your fish chargrilled or baked in paper, seasoned simply with salt and lemon juice, or accompanied by the restaurant's signature sauces.

SIP ON 

Ask the sommelier to select a bottle of crisp white wine from the extensive wine list of less appreciated southern Italian pours. A glass of **Limuncello** completes the meal.

BEST FOR 

Get-togethers with friends, date nights with a loved one or special occasions.

INSIDE TIP 

Did you know Osteria Marzia is part of the boutique Star Ferry-inspired hotel **The Fleming**. Make your visit a staycation and take a room upstairs.



G/F, The Fleming, 41 Fleming Road, Wan Chai
Nearest MTR: Wan Chai Exit A1

reservations@osteriamarzia.com.hk | +852 3607 2253

 osteriamarzia |  @osteriamarzia

Breakfast: Daily, 7am - 10am (till 10:30am Friday to Sunday)

Lunch: Monday to Friday, 12noon - 3pm

Dinner: Daily, 6pm - 11:30pm

Reservations accepted for up to 12 guests. Walk-ins welcome.

In the 1920s, the British Indian Army stationed in the subcontinent started accepting Officers of Indian heritage. Mess halls were where everyone came together to eat and socialise.

While the relationship between the two nations was fraught, the cuisines came together in a surprisingly harmonious and lasting manner.

Just as chutney has found its way into basically every cheese sandwich in Britain, and curry has become one of their national foods, in South Asia, club sandwiches, chicken chops, tea drunk with milk and a love for whisky and gin, have all taken root in much of the region.

Situated on Victoria Peak, Rajasthan Rifles boasts one of the most spectacular views in the world. An unmissable experience!

DINE ON 

Start with the **Samosa Chutney**, followed by the **Rajasthan Rifles Club Sandwich**, the ultimate coming together of the two cultures. Follow this with the **Soola Salmon Sizzler**, a generous salmon fillet marinated with Soola spices for 24 hours and lightly seared.

SIP ON 

A wide range of British gins, as well as house specialities, a refreshing **Minted Pimm's Cup** or the daring **Rifleman's Rickey** made with premium gin, absinthe, mint and soda water.

BEST FOR 

Al fresco romantic dinners and casual and relaxed all-day dining with family and friends on the outdoor terrace.

INSIDE TIP 

Hands down the best place to take in the spectacle that is Hong Kong – Take a morning hike and join us for a Masala Chai and an Anglo-Indian breakfast!



G/F, Shop G01, The Peak Galleria, The Peak

Bus: No.1 from Central; No.15 from Central Ferry Pier 5; No.15B from Wan Chai Convention Center; The Peak Tram

info@rajasthanrifles.com | +852 2388 8874

 Rajasthanrifles |  @rajasthanrifles

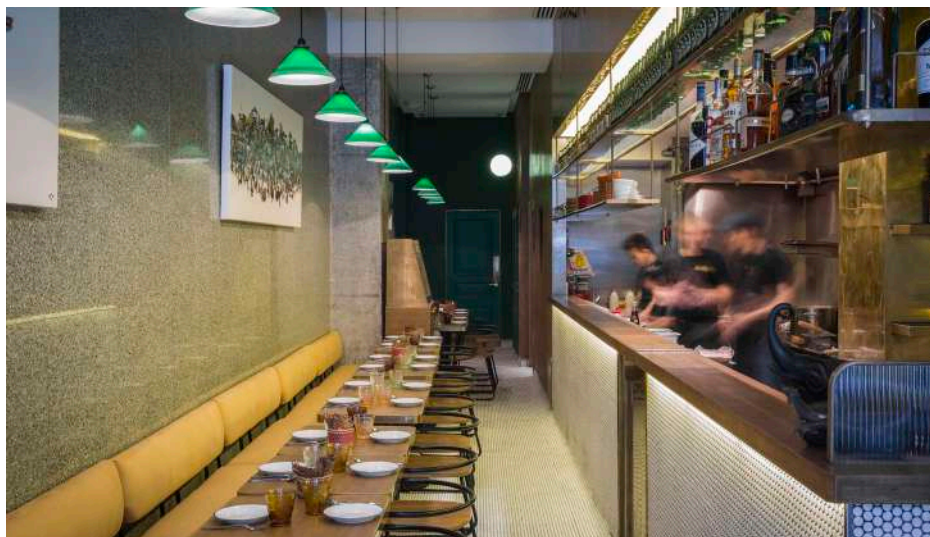
Monday to Friday 12pm – 10pm

Saturday, Sunday and Public holidays 8am – 10pm

Reservations accepted for all party sizes – Dinner only. Walk-ins welcome.

SOUL FOOD THAI

OPENED: October 2016



Soul Food Thai is a neighbourhood Thai kitchen inspired by the rich culture of Thailand and its distinctive regional cuisines – in the spirit of Bangkok's famous yet fast-disappearing shophouse restaurants. Informed by the extensive travels of Chef Jarrett Wrisley, from North to South, Thailand's favourite dishes are enhanced using fresh, quality ingredients in a vibrant yet homely space conveniently located on bustling Elgin Street. Lively and fun, Soul Food Thai emphasises flavour over tradition and honours the past without being bound by it.

DINE ON



The **Soft-shell Crab Pad Thai** and **Lamb Massaman Curry**.

SIP ON



Jai Yen Yen, a refreshing blend of gin, passion fruit, pineapple, mango, cucumber, lime and ginger beer, perfect to cool the heat from the fiery food.

BEST FOR



First dates and casual dining.

INSIDE TIP




While waiting for your table outside, beat the heat with a beer slushie.



26-28 Elgin Street, SoHo
Nearest MTR: Central Exit D2

info@soulfoodthai.com.hk | +852 2177 3544

 soulfoodthai |  @soulfoodthai

Monday to Wednesday 6pm – 11:45pm
Thursday to Saturday 6pm – 11:45pm
Sunday and Public holidays 12pm – 9pm

Reservations accepted for all party sizes. Walk-ins welcome. Delivery available via Black Sheep Restaurants GO.

STAZIONE NOVELLA

OPENED: May 2015



Located on the bustling corner of SoHo's Staunton and Aberdeen Streets, Stazione Novella pays tribute to the humble Italian wine bars around the train station in Florence. The bustling venue reflects the vibrant, transient energy of its junction location. Thoughtful design features like murals of Italian townscapes, a station's departure board and a heavy stone bar add to the atmosphere while floor to ceiling windows open onto the pavement, creating the feeling of sitting out on an Italian *vico*, or side street. The dog-friendly neighbourhood hangout is fuelled by the energy of its patrons, including its loyal canine champions. Open from morning until bed, Stazione Novella is somewhere to stop by at any time of day.

DINE ON



The Panini are made with the finest Italian ingredients.

SIP ON



Aperol Spritz – it's on tap – served with a slice of orange and a juicy green olive.

BEST FOR



Lazy days, people watching with a coffee, after work or pre-dinner drinks or a glass of Sicilian wine at any time of day.

INSIDE TIP



Aperitivo: come for a drink from 5-8pm every day, and enjoy a selection of antipasti on the house – *offerto dalla casa!*

HAPPENINGS



Join us for **Summer of Spritz** at Stazione Novella every Monday all summer long. Enjoy Aperol Spritz and all night Aperitivo. Once a month, sip streetside at our Block Party featuring savory Italian bites and mobile Aperol Spritz stations for a truly alfresco experience.

Every Sunday at 4PM join us for our Wine Class, taking you on a journey through the iconic regions and time periods that have shaped the history of Italian wines and discover country's rich viticulture from our expert team of sommeliers – don't forget to book ahead!



52-56 Staunton Street, SoHo
Nearest MTR: Central Exit D1

info@stazionenovella.com | +852 2559 0559

 stazionenovella |  @stazionenovella

Daily 9am – late. Delivery available via GO Delivers.

TAQUERIA SUPER MACHO

OPENED: May 2019



Taqueria Super Macho is an unfussy, après-surf taco bar. Don your party hat but do not bother shaking the sand off your sandals. Expect a simple, pared-down aesthetic inspired by the roadside taquerias that litter the streets of Puerto Vallarta and Cabo San Lucas, essentially sheds converted into whimsical little eateries. Communal tables invite you to kick back to the traditional Cumbia tunes, a fruity libation in-hand and relax with other sun-kissed comrades.

DINE ON



Taking our cue from the taco shacks of Puerto Vallarta and Cabo San Lucas we serve our tacos carefully dressed. Load up with our selection of daily made salsas and condiments. The **Habanero-Marinated Steak** and the **Crispy Fish Tacos** are a must-try!

SIP ON



A selection of **Cócteles Clásicos** – our **Margaritas, Daiquiris** and **Piña Coladas** are among the best in town.

BEST FOR



Big groups and lively celebrations that may or may not go late into the night.

INSIDE TIP



Stop by for late-night drinks and enjoy the throwback 90s tunes.

HAPPENINGS



Birthday Fiesta? Book your birthday at Taqueria Super Macho with your five closest amigos and take your celebrations to the next level with a selection of party menus: La Fiesta and Buena Onda.



33-35 Bridges Street, Sheung Wan, Hong Kong

Nearest MTR: Sheung Wan Exit A

info@taqueriasupermacho.com | +852 2333 0111

 taqueriasupermacho |  @taqueriasupermacho

Monday to Wednesday 6pm – 10:45pm, drinks until 11:45pm

Thursday to Saturday 6pm – 11:45pm, drinks until 12:45am

Sunday 5pm – 9:45pm, drinks until 10:45pm

No reservations - walk-ins welcome.

UNCLE DESI FOOD AND SONS

OPENED: November 2019



Black Sheep Restaurants introduces Uncle Desi Food & Sons, the city's first digital restaurant serving up the subcontinent's most beloved dishes for delivery only.

Uncle Desi pays tribute to all the brave souls who moved from their homes in South Asia and set up shop in the UK, the States and beyond. These incredible entrepreneurs brought what they knew from home, and frequently it was family recipes that were passed down through generations.

DINE ON



Throwback classics like the ever-comforting **Chicken Tikka Masala** or the deeply spiced **Lamb Rogan Josh**

BEST FOR



A comforting, flavourful home-cooked meal for a lazy afternoon or evening at home.

INSIDE TIP



Keep an eye out for the riders who sport custom uniforms and bedazzled bike boxes but also proudly model for the Instagram account.



Delivers from Kennedy Town and as far east as Tai Hang and, up to The Peak

info@uncledesifood.com | +852 2670 2670 | unclesdesifood.com

 @uncledesifoodandsons

Monday-Saturday from 6pm-10:30pm

GO DELIVERS

LAUNCHED: April 2018



Black Sheep Restaurants has created its very own premium, reliable delivery service, GO Delivers. Black Sheep Restaurants has taken the full delivery process in-house, from sourcing ingredients and developing menus to handling logistics and bringing the order straight to your door. GO Delivers has its own flock of drivers trained to deliver the same level of hospitality and professionalism found in the restaurants.

The goal is to make ordering food anywhere else unacceptable to guests who value quality ingredients, reliable riders, convenience and personal service.

Delivery is available across the north side of the island, from Kennedy Town to Tai Hang and up to The Peak. Unlike other services, there are no delivery fees.

DINE ON



The Date Night Special from Motorino: your choice of two **Neapolitan pizzas** fresh from the wood-fired ovens, a generous slab of tiramisu and a bottle of the Gragnano, a lightly sparkling red and the perfect pizze wine.

SIP ON



A bottle of Italian wine delivered straight from Stazione Novella to your door.

BEST FOR



Those who want to enjoy the best of Black Sheep Restaurants in their own home.

INSIDE TIP



The free app is available for iPhone and Android.



www.go.blacksheeprestaurants.com | +852 2670 2670

Monday to Sunday 11am – 10:30am

GO Delivers :
Artemis & Apollo
Burger Circus
Chôm Chôm
Hotel Colombo
Le Petit Saigon
Maison Libanaise
Motorino
Soul Food Thai
Stazione Novella
Taqueria Super Macho
Butter
Uncle Desi

NOTES:

BLACKSHEEPRESTAURANTS.COM
CAREERS@BLACKSHEEPRESTAURANTS.COM

 BLACK SHEEP RESTAURANTS HK

 @BLACKSHEEPRESTAURANTS

+852 2810 0062