Li's Field
Apocalypse Never
Hong Kong's rumors and secrets exposed
ONLY ON HBO

minions

PREMIERES
SAT JUN 11 9PM
ON HBO (CH 115) / HBO HD* (CH 110)

Please call Sales Hotline
2888 0008 then press 2
or visit any HKT shop
now.com
All New Pokénames!

Hongkongers have been protesting this week after Nintendo announced that it was ditching the Cantonese-specific names of their Pokémon, instead aligning them with the Putonghua versions used in China and Taiwan. Protesters are decrying it as yet another step in the slow erosion of Cantonese identity, not to mention a trampling of fond childhood memories. But we’ve heard there are some English names being changed for the Hong Kong market, too.

“Magikarp” > “Maggi Carp”
This delicious umami seasoned fish is sure to be a hit among Hong Kong foodies.

“Squirtle” > “Lead Water Squirtle”
This adorable little Pokémon keeps its name, just with a little extra to help Hongkongers identify with it better.

“Charmmander” > “Chinamander”
The red fire-breathing dragon gets a name change which seems to make sense.

“Snorlax” > “Legco”
The constantly asleep Pokémon evolves into this higher (???) lifeform.

“Pikachu” > “Spratly”
Renaming the classic Pokémon after the disputed islands gives it much better search engine optimization and guarantees the issue will come to a head soon.

“Ekans” > “Eh, Cannot”
The snake Pokémon has been renamed after the city’s most stiltishly answer to any question or request.

“Jigglypuff” > “CY Leung”
It’s hoped that renaming this adorable pink Pokémon after the Chief Executive will send his approval ratings through the roof.

“Piplup” > “Lead Water Squirtle”
Renaming this classic Pokémon after the disputed islands gives it much better search engine optimization and guarantees the issue will come to a head soon.

“Mewtwo” > “Maggi Carp”
The most powerful and elusive creature gets a name that’s simple, easy to remember and easy to spell. “Did you get to Kowtow yes?” “Wow, tried to take on the boss without Kowtow?” “I’ll trade you one Kowtow for your Spratly!”
The city’s faan baan (pirated software, literally “multiplied edition”) industry has been diminished by no less powerful a force than the pressure of progress. It wasn’t so long ago that you would head to Sham Shui Po’s Golden Computer Arcade for your pirated software. The shops would simply comprise CD racks running the length of the wall, stacked with plastic packets with inkjet-printouts of software boxes. Inside the packet was a burned CD, perhaps with a serial number scrawled on in permanent marker.

These were mobile operations. You might go one day and the whole place would have been cleared out. Or you might be browsing and you’d be told to get lost. The shutters would come down and five minutes later the copa would wander past. Five minutes after that, it was back in business.

Much of the faan baan trade has moved on with the advent of convenient internet piracy. Why trek to Sham Shui Po for your pirated movies when you can download a torrent in half the time? Hell, you might even pay for Netflix.

So the knock-off industry in Hong Kong is not quite the powerhouse that it once was. But, as any white person walking down Nathan Road will tell you, it’s not dead just yet. The cries of “Copy watch? Copy watch?” live on still.

The term seems to come from jade grading standards: “A” grade jade is the top quality stuff, whereas “B” and “C” grades have been chemically treated to improve their color and luster. Similarly, B and C for knockoffs aren’t very good imitations, whereas A For or Chiu A (super A) for counterfeits can be very high quality, perhaps even made on the sly in the same factory as the original product. The phrase A For has even come to mean “lookalike.”

Still, even Hong Kong’s counterfeit-goods industry isn’t booming. Wealthy Chinese tourists come to Hong Kong to buy the real thing, not their A For versions. Meanwhile global shoppers can now go straight to the source: China. Fakes are now known as saan tsaik (faan baan), which means “mountain fortress”—recalling the lawless warlords of old, holed up in their fortifications and cut off from the government. To buy a fake as an anti-government gesture? Sounds like the perfect Hong Kong protest.

Dear Mr. Know-It-All,

What happened to all of Hong Kong’s counterfeit goods? — Fake Freak

The city’s faan baan (pirated software, literally “multiplied edition”) industry has been diminished by no less powerful a force than the pressure of progress. It wasn’t so long ago that you would head to Sham Shui Po’s Golden Computer Arcade for your pirated software. The shops would simply comprise CD racks running the length of the wall, stacked with plastic packets with inkjet-printouts of software boxes. Inside the packet was a burned CD, perhaps with a serial number scrawled on in permanent marker.

These were mobile operations. You might go one day and the whole place would have been cleared out. Or you might be browsing and you’d be told to get lost. The shutters would come down and five minutes later the copa would wander past. Five minutes after that, it was back in business.

Much of the faan baan trade has moved on with the advent of convenient internet piracy. Why trek to Sham Shui Po for your pirated movies when you can download a torrent in half the time? Hell, you might even pay for Netflix.

So the knock-off industry in Hong Kong is not quite the powerhouse that it once was. But, as any white person walking down Nathan Road will tell you, it’s not dead just yet. The cries of “Copy watch? Copy watch?” live on still.

The term seems to come from jade grading standards: “A” grade jade is the top quality stuff, whereas “B” and “C” grades have been chemically treated to improve their color and luster. Similarly, B and C for knockoffs aren’t very good imitations, whereas A For or Chiu A (super A) for counterfeits can be very high quality, perhaps even made on the sly in the same factory as the original product. The phrase A For has even come to mean “lookalike.”

Still, even Hong Kong’s counterfeit-goods industry isn’t booming. Wealthy Chinese tourists come to Hong Kong to buy the real thing, not their A For versions. Meanwhile global shoppers can now go straight to the source: China. Fakes are now known as saan tsaik (faan baan), which means “mountain fortress”—recalling the lawless warlords of old, holed up in their fortifications and cut off from the government. To buy a fake as an anti-government gesture? Sounds like the perfect Hong Kong protest.
Thursday 6/9

Dragon Me Down
Tuen Ng Festival, aka the Dragon Boat Festival, is the chance to splash madly at the water from delicately ornate boats—or at least watch others doing it. Catch the races all over Hong Kong, from Stanley and Aberdeen to Tai O and Cheung Chau. Make sure to get there early for a good spot.

Friday 6/10

Smart Dancing
The Berlin-based Italian DJ duo Alessandro and Federico Forgini, otherwise known as Mind Against, bring their unique blend of intelligent dance music, house and techno to Volar.
12:30am. Volar, B/F, 38-44 D’Aguilar St., Central.
$300 from ticketflap.com including 2 drinks before 12:30am, 1 drink thereafter; $350 at the door before 12:30am, $400 thereafter, both include 2 drinks.

Saturday 6/11

Paris, Macau
This Saturday, you get the chance to cross elbows with the party princess herself, Paris Hilton, at the Pacha Macau Summer Love Pool Party. Get cabana-style daydrunk at Studio City’s tropical-inspired pool while Paris hits the decks.
2:30-10:30pm. Studio City, 3/F Outdoor Pool, Studio City, Estrada Flor de Lotus, Cotai, Macau. $450 from tiny.cc/hk-party-with-paris

Friday 6/3

Back in Black
Channel your inner goth and slink your way over to Kee Club’s Black Not White Ball, where anonymous people in black tie and black masks will be getting down to the sounds of James Broadback Woodward and DJ Rork.
10pm. Kee Club, 6/F, 32 Wellington St., Central. $200 from ticketflap.com/keeblacknotwhiteball; $250 at the door.

Saturday 6/4

Spread the Candlelight
This year marks the 27th anniversary of the Tiananmen Square Massacre: Head to the annual candlelight vigil in Victoria Park tonight.
8pm. Victoria Park, Causeway Bay.

Monday 6/6

Ready, Fight!
Go for a night of unlimited meatballs, pizza, sandwiches from Porchetta 1917 and Italian beer and wine in the name of friendly competition as Chef Fabrizio from NOM and Mangiare’s Chef Luca face off at Italian Street Food Fighters. To the spectators go the spoils…
6pm. NOM, 1/F, 1-5 Elgin St., Central. $200.

Tuesday 6/7

When it Rains, it Pours
Meet the guy who literally wrote the book (actually, three) about the Umbrella Movement. Umbrellas in Bloom is the third installment of Jason Y. Ng’s “Hong Kong Trilogy,” and the author will be at Kee Club in conversation with author and blogger Nick J. Thorpe.
7-8pm. Kee Club, 6/F, 32 Wellington St., Central. $198 including a glass of wine from eventbrite.hk

Wednesday 6/8

My Super Sweet Six
Lily & Bloom is turning six, and they’re throwing the coolest bash for a six-year-old ever. Everyone’s invited and there’ll be a live DJ, popcorn, gumball and pinball machines, a special menu by Chef Billy Ota and expertly crafted cocktails by head mixologist Pawel Mikusek.
8:30pm. Lily & Bloom, 5/F & 6/F, LKF Tower, 33 Wyndham St., Central.

Carr-too-n Character
One of the biggest comedy names to come out of the UK, Jimmy Carr makes his Hong Kong debut in August. The host of TV panel show “8 Out of 10 Cats” and frequent guest on “QI,” he’s legendary for his brash, cheeky humor. Guaranteed in the show: offensive one-liners, rude anecdotes, and way too many jokes about his knob (but that’s why you’re going, isn’t it?).
Aug 25, 8pm. Main Hall, King George V School, 2 Tin Kwong Rd., Ho Man Tin.
$488-888 from hkticketing.com
Last Week In Reality

SAT 21 Minibus Arena Footage of a 10-minute dispute goes viral! A woman carrying a stroller boards a minibus. As she heads to the back of the vehicle, her stroller bumps into another woman. The situation quickly escalates as the women hurl obscenities at one another. Other passengers, as well as the driver, appear indifferent. When the rest of the passengers get off the bus, the two women start to fight, and the driver appears to encourage them. After about five minutes, both women get off the minibus and it drives away.

SUN 22 Road Rage At around 1pm, a woman gets off her car in the middle of Eastern Corridor and bangs on the door of a Citybus. It appears that she was unhappy about the way the bus prevented her from crossing double white lines and is trying to get on the bus to speak to the driver, who calls the police. After unsuccessfully trying to communicate with the driver, she waves in an agitated manner, takes a photo of the bus and blows him a kiss before driving off.

MON 23 Delaying Tactic At around 3:45pm, a woman who appears to have failed to catch the Light Rail jumps onto the tracks in front of the train. She demands that the driver should apologize for starting the train and yells at Light Rail employees standing on the platform, ignoring their pleas for her to get off the tracks. The woman opens an umbrella to shield herself from the sun. She is later escorted away by Light Rail staff and sent to Tuen Mun Hospital with a swollen ankle.

TUE 24 Puppy Play? At around 5pm, a woman is seen walking her dog in Stanley Plaza. On another leash, a woman leading a woman who is crawling alongside the dog. The crawling woman is wearing a dog collar, knee pads and gloves, and shows no signs of resistance. Some suggest that it is a performance art piece.

WED 25 Every Cent Counts Footage of a dispute on a KMB bus surfaces: A woman gets on the bus in Keun Tong and refuses to pay the full $5.10 fare, insisting that she is eligible for an Octopus card interchange discount—except her Octopus card has run out of money. The driver tells her that only passengers with Octopus cards with credit get the discount. She calls the police, claiming that the driver has threatened her. Some passengers demand to be let off the bus but the driver refuses to open the door, citing the need for witnesses. Police arrive and escort the woman off.

THU 26 Tantrum Terror In Wong Tai Sin, a 10-year-old girl cries and throws a tantrum, refusing to go to school because she had not finished her homework. Her overwhelmed mother calls the police for help. Paramedics arrive and the girl is taken to hospital for a medical exam.

FRI 27 Talking Cow A photo of a sign stuck to a barrier placed on a lawn in Mui Wo goes viral. The bilingual sign reads, “Dear lovely cows, this venue will be closed for a while due to an event. Hope you can inform your companions. Please be patient.” A netizen points out that the same sign was also posted several years ago in Mui Wo when organizers of a beach concert clashed with an animal rights group.

Quote of the Week
“The committee hearing has shown... there’s a flawed regulatory system, that doesn’t necessarily mean there’s a single individual government official who has committed serious mistakes and needs to bear the responsibility personally.”

Chief Secretary Carrie Lam insists that no government officials should be held responsible for the lead water scandal, in which the heavy metal was found in the drinking water of 11 public housing estates.

Talking Points
We read the news, so you don’t have to.

Central Police Station Falling Apart

One of the oldest ranks comprising the former Central Police Station on Hollywood Road collapsed on Sunday night. Thankfully, no injuries were reported. The declared monument is part of a heritage revitalization project by the government and the Hong Kong Jockey Club. In a recent report to the Central and Western District Council, the government said that two of the three buildings—including the building with the collapsed wall—that comprise the complex were “in a relatively poor condition” and “may require more time for restoration.” Central and Western District Councillor Ted Hui said shops were already signing contracts, and the sudden collapse brings into question the overall safety of the project. The revitalized site is set to open to the public later this year.

Our take: Collapsing structures seems to be a thing now, huh?

Get Ready to Pay More for Drinks

The Legislative Council has passed a bill that will, starting in 2018, impose a levy on manufacturers and importers for drinks packaged in glass bottles. The government has proposed charging $1 for every one-liter bottle, although the actual amount has yet to be finalized. Money from the levy will go to hiring a contractor to collect and recycle glass bottles. At present, Hong Kong recycles around 10 percent of its glass bottles, and the move is aimed at increasing that number to 60 percent. But the bill has met with criticism: Liberal Party lawmaker Vincent Fang pointed out a lack of facilities to promote glass recycling, while the Federation of Restaurants and Related Trades expressed concern over the possible impact on businesses and customers.

Our take: Looks like buying drinks from 7-Eleven won’t save us much money after all…
So how did you get into prop-making?
Chris Chan: After graduating from university, I worked in finance for a while before spending five years as a textile merchandiser. I studied economics and I don’t have a background in design, but the beauty of 3D printing is you don’t have to be trained in art and design—you just need to spend time on research. In 2010, I flew to Taiwan to learn how to make a light saber. That’s how I met my wife, who makes props for celebrities like Jay Chou. It wasn’t until late last year that I decided to quit my full-time job to develop my career in prop-making. I work for both overseas and local clients, but I also make my own props. Right now, I’m working on a full 3D printed Iron Man suit, which will cost about $50,000 in total. I’ve spent around $100,000 so far on props for my own enjoyment.

HK: Pretty cool! Why do you like dressing up in costumes?
CC: Nothing is impossible [in cosplay] if you have the heart for it. It makes me happy when people show appreciation for my costumes. For example, when I make appearances with Rebel Legion Hong Kong at Ani-Com and the Chinese New Year parade, I set up a booth at the US-based Rebel Legion in 2011, and we’ve been attending charitable events since then. We also work with toy companies to distribute toys to underprivileged children and orphans. I really enjoy helping children. In fact, my childhood dream was to become an economics teacher. But it just didn’t work out. The best part about my job, as well as my role in Rebel Legion, is meeting like-minded people. We love talking about the details that go into prop-making so we can help each other improve the quality of our props. In addition to dressing as Iron Man, I also dress as Anakin Skywalker and Kylo Ren, because the design and function of their costumes appeal to me.

HK: Have you ever been called a geek?
CC: No, because I’m different. I do charity, I know how to make props, I know all sorts of people, I’ve given interviews, I help promote movie enterprises and I’m very active on social media. I don’t just attend events in my costumes and put them away afterwards. Besides, I’ve never been a fanatic. When I was a student, I never dressed up. Instead, I traveled a lot. But the last time I went abroad was three years ago, so I’d like to start traveling again once my business picks up.

HK: If you could only dress as one character for the rest of your life, who would it be?
CC: Anakin Skywalker. I can really identify with his experiences. He only had his mom while growing up, and his relationship struggles speak to me. I also feel very strongly about the fact that he’s a very capable person who might not have joined the dark side and become Darth Vader if he hadn’t gone through those things. That said, I don’t know for sure if I’ll ever be lured to the dark side.

Want to fulfill your fanboy desires? Chris is your man. Find him at tiny.cc/hk-chriscosplay

---

**Blowing Water**

吹水 (chuì suì), v. Cantonese slang. To chat, bullshit.

食軟飯

“EAT SOFT RICE”

“Kept man.” A man who sponges off a richer woman. Said to originate from men who prey on older rich ladies with weak teeth, so they have to eat soft rice together.

---

**Street Talk**

Prop Avenger, assemble! Chris Chan quit his job a year ago to make 3D-printed props for a living. The 32-year-old is Commanding Officer of Rebel Legion Hong Kong—a Star Wars-themed cosplay group that does charity work. He tells Stephanie Tsui about entrepreneurship, spending $50K to look like Iron Man, and whether he hears the dark side calling.

---

**HK Kabulary**

sik6 jyun5 faan6

Secondary Sailor (sekɔndəri seɪlɔːr), n.
A second- or third-tier junk attendee, invited to make up the numbers.

“Hey, having a last-minute junk this weekend, hope you can make it!”
“The Facebook event was created two weeks ago and the comments section is already full of excited people. I’m definitely a Secondary Sailor. But sure, see you there!”
Hong Kong Myths, Busted!

From scurrilous gossip to all-too-true facts, we investigate the city's dirtiest little secrets and rumors.
By Adam White

Hong Kong Mutant Ninja Turtle
The Rumor: The completion of the Convention Center directly caused the 1997 Asian Financial Crisis.

MAYBE There’s a legend dating back to the 40s telling of a pile of rubble on Lugard Road from which emerged a stone turtle. Legends say that the turtle is slowly climbing uphill, and once it reaches the top of Victoria Peak then the whole island will sink, followed by Kowloon and the New Territories—until all that remains of the city is that stone turtle. During the construction of the Convention Center, which was designed to look like a turtle, the legend changed: Now the Convention Center was the turtle of prophecy, and it was slowly entering the water to reach its egg—Tsim Sha Tsui’s Space Museum. The turtle sinking into the water would bring about Hong Kong’s sinking—into economic turmoil. Is it true? Well, the Convention Center was completed in July 1997. The Asian Financial Crisis? July 1997. We’ll leave you to speculate.

Banking Repossession
The Rumor: HSBC Headquarters was constructed to be easily disassembled and shipped to London if everything went wrong after 1997.

FALSE When it was finished on November 18, 1985, the HSBC Building was the most expensive building in the world. But the rumor went around that architect Lord (then Sir) Norman Foster had designed the building to be removable in segments, so if everything went sour after the Handover then the bank’s flagship building could be dismantled and shipped off to London. There’s actually a lot of truth behind this rumor: Thanks to time and construction constraints, the building was designed in a modular fashion. Almost all of it was pre-fabricated elsewhere and shipped to Hong Kong for final construction. The main body is five huge steel modules, built in Scotland. In other words, the rumor is true: Just in reverse. And of course, in 1993 HSBC moved its global headquarters to London—who needs to move a building to relocate?

Underground Credit
The Rumor: There’s a secret passageway between the HSBC building and Victoria Harbour.

TRUE Much like the modular-building rumor, this tunnel was believed to exist so that the British could sneak away their gold in case of everything going south. Some rumors also claim that it connected to Government House. And there is, in fact, a passageway between HSBC and the harbor—but it’s not for gold smuggling. It’s actually a pipe for drawing in seawater to use as air-conditioner coolant.

Foot Fetish
The Rumor: Foot massage signs with a smiley face in the foot denote places offering “extra” services.

MAYBE While this was once upon a time true, nowadays a smiley face in a foot massage place could just as plausibly mean that you’re getting a happy foot massage as opposed to a happy ending. There are generally more obvious clues to the identity of the city’s more insalubrious foot massage parlors—such as the choice of your masseuse by ethnicity.
Ten Thousand Nights

The Rumor: Cheung Nak Holdings tycoon Cecil Chao has slept with over 10,000 women.

MAYBE This rumor was perpetuated by none other than the 79-year-old Chao himself. If he started his sexual career at 16, that works out to about 158 women per year, or three per week. We’d never doubt his enthusiasm, but it doesn’t seem to leave much time to build a property empire.

Li-Man, Defender of Hong Kong

The Rumor: Li Ka-shing is able to employ a force field that deflects typhoons from hitting Hong Kong on important business days.

MAYBE When the Hong Kong Observatory declares a Typhoon Eight or above, the city shuts down, causing billions in lost business revenue. As the property’s foremost tycoon, Li Ka-shing obviously doesn’t want that—a fact which has given rise to the legend that Li is able either to physically deflect typhoons from striking Hong Kong, or that he is able to pressure the HKO into not raising the signal on business days. The HKO says it’s because of differences in temperatures between the South China Sea and Pacific Ocean—but we know which explanation we WANT to believe.

Side Chick Shopping

The Rumor: There’s a shopping mall in Hong Kong named after the developer’s former mistress.

MAYBE The ONE mall in Tsim Sha Tsui is rumored to be named for the nickname of actress Michelle Reis, one-time mistress of property tycoon Joseph Lau. They say it was on the occasion of her 39th birthday—after, in fact, the couple had split up. True? We don’t know. But Lau certainly has a track record of demonstrating his love via the medium of buying expensive things and then renaming them. Take, for example, when he dropped a world-record US$48 million on a diamond which he named “The Blue Moon of Josephine” after his daughter.
The Rumor: Lantau’s Wisdom Path forms a “snake” intended to destroy the feng shui of Hong Kong.

Completed in 2005, Lantau’s “Wisdom Path” near Ngong Ping village consists of 38 stakes in the ground, inscribed with verses from the Buddhist Heart Sutra. But the path, which snakes up towards Lantau Peak—known as “Phoenix Peak” in Chinese—is said to re-enact the feng shui sin of the viper biting the phoenix—a sure way to bring about the downfall of the city. Is it true? It’s too soon to tell.

Nasty Foreign Forces
The Rumor: “Foreign Forces” funded Occupy Central.

Here is your semi-regular reminder that as of our publication date, it is 594 days since CY Leung claimed on October 19, 2014 that there were “external forces” at work behind the Occupy protests and he would present evidence of their involvement at an “appropriate time.” We’ve yet to hear anything. Any time now, CY…

Resourceful City
The Rumor: Hong Kong can actually run its own infrastructure but has been forced to use Chinese resources so that it’s dependent on the motherland.

The city can currently supply 20 to 30 percent of its own water, 77 percent of its electricity and 10 percent of its food. Unless we’ve got a whole load of secret farming land or underground reservoirs, we can safely put this one in the “no freaking way” column.

One-Ball Lee
The Rumor: Bruce Lee had an undescended testicle.

Yup, it’s true: Lee was exempted from being drafted into the US Army during the Vietnam War because he was found to have an undescended testicle.

Bio-SARS
The Rumor: SARS was synthesized in a laboratory as a biological weapon, and released by the US to curb the rise of China.

In early 2003, right at the start of the SARS outbreak, a Russian scientist studied the virus and claimed that it was a combination of measles and mumps, in a mix that could not possibly have evolved naturally: In other words, the virus had been man-made. This gave rise to the theory that SARS had been manufactured by the US and released in Asia in order to check China’s economic rise. A Chinese lawyer penned a book alleging that over the years US researchers had collected blood and DNA from thousands of Chinese people, sending them back to the US for the development of biological weapons specifically targeting the Chinese genome. Of course, there’s no actual evidence that SARS was man-made, and after it was fully sequenced it was found to be a coronavirus likely evolved from a virus affecting bats. And if it was man-made: Didn’t work that well, did it?

Ketchup Fast
The Rumor: McDonald’s ketchup packets are labeled with different numbers which indicate how sour or sweet they are.

Hong Kong’s ketchup packages are labeled from A1 to A12, and the rumor has it that this indicates the taste of the ketchup: From A1 being the sweetest to A12 the most sour. Sadly, McDonald’s isn’t known for customization, and the number codes are merely production tracking numbers which refer to where each packet was produced.

One-Ball Lee
The Rumor: Bruce Lee had an undescended testicle.

TRUE

Yup, it’s true: Lee was exempted from being drafted into the US Army during the Vietnam War because he was found to have an undescended testicle.

Bio-SARS
The Rumor: SARS was synthesized in a laboratory as a biological weapon, and released by the US to curb the rise of China.

FALSE

In early 2003, right at the start of the SARS outbreak, a Russian scientist studied the virus and claimed that it was a combination of measles and mumps, in a mix that could not possibly have evolved naturally: In other words, the virus had been man-made. This gave rise to the theory that SARS had been manufactured by the US and released in Asia in order to check China’s economic rise. A Chinese lawyer penned a book alleging that over the years US researchers had collected blood and DNA from thousands of Chinese people, sending them back to the US for the development of biological weapons specifically targeting the Chinese genome. Of course, there’s no actual evidence that SARS was man-made, and after it was fully sequenced it was found to be a coronavirus likely evolved from a virus affecting bats. And if it was man-made: Didn’t work that well, did it?

Ketchup Fast
The Rumor: McDonald’s ketchup packets are labeled with different numbers which indicate how sour or sweet they are.

FALSE

Hong Kong’s ketchup packages are labeled from A1 to A12, and the rumor has it that this indicates the taste of the ketchup: From A1 being the sweetest to A12 the most sour. Sadly, McDonald’s isn’t known for customization, and the number codes are merely production tracking numbers which refer to where each packet was produced.
Spooky Stations
The Rumor: There’s a hidden “ghost” MTR station.

TRUE
Before the MTR’s West Island Line opened in 2014, there was a station that had been partially constructed but never used: Rumsey Station. It was intended to join on to Sheung Wan station, forming the terminus of the originally East Kowloon Line. It’s rumored that during the construction of Rumsey Station, several workers were killed and a white-cloaked female ghost was seen repeatedly jumping onto the tracks. The platforms were completed but never used, and until recently you could walk along them. They’ve since been boarded up. A retired engineer has said that the foundation was dug too deep—to a place where “evil spirits” gathered.

Ding to Win
The Rumor: You can microwave your Octopus card to add value to it.

FALSE
This 2006 rumor had it that under very specific circumstances, an Octopus card could be magically topped up with nothing more than the power of microwaves. All you had to do was to put an Octopus card with more than $300 stored value into your microwave and blast it on high for five seconds. The chip would be overloaded, causing a buffer overflow and setting the card to a value of $999. The only thing that happened: People having sheepishly to buy new Octopus cards.

Ting Hai Terror
The Rumor: Whenever actor Adam Cheng appears on TV or in a movie, the stock market drops.

TRUE?
Can one man really affect the stock market so consistently? Named the “Ting Hai Effect” after Cheng’s most popular character, the villain of 1992 TVB series “The Greed of Man,” the effect has been noted almost every time Adam Cheng has appeared on the silver or the small screen. In April 2015, even a rerun of “The Greed of Man” caused the Hang Seng Index to drop by 558 points. It might be a self-fulfilling prophecy—or Cheng might have power far, far beyond his knowledge.
Support MINDSET on mental health

CENTRAL RAT RACE

Sunday, 16th October 2016, 9am
See you on Chater Road

www.CENTRALratrace.com
www.facebook.com/CENTRALratrace

For further information, please contact
Mr Daniel Kwock at 2842 8501 or Mr Ronald Ho at 2842 8189
Email: dtkwock@hkland.com or rho@hkland.com
The Pen is Mightier

In “Forever Red: The Twelve Months of the Republic,” Liu Dahong sprinkles his work with images from Chinese folklore and modern Chinese history. In this piece, a fountain pen has pierced the eye of Liu Shaoqi, former head of state who was purged during the Cultural Revolution. He’s presented as a famous Suzhou garden landmark. The heads of his anti-Communist compatriots fall around him. Explore more razor-sharp satire at Hanart TZ Gallery. Through Jul 16. Hanart TZ Gallery, Room 401, Pedder Building, 12 Pedder St., Central.
Leslie Yeh spends a whirlwind weekend uncovering the sights, sounds and tastes of the ever-evolving Ho Chi Minh City.

Dreaming of Saigon

The irascible dragon’s head strikes and retreats, its protracted body weaving in and out of itself with the fluidity of rushing water—its colorful scales catching the glint of the setting sun. Just behind, a sea of kung fu masters and acrobats sit in military rows on the pedestrian street, waiting their turn to perform. The crowd is congregated in a semi-circle—it’s the long-weekend holiday and this colorful parade of lion dancers and limber acrobats is one of the celebrations to take place on Nguyen Hue Street, the main thoroughfare of Ho Chi Minh City. Pedestrianized just over a year ago, this 670-meter-long street is one of the best places to feel the vibrating pulse of Vietnam’s largest city, a place where old meets new, French colonialism is romanticized, and the modern era is constantly swept in.

Cathedrals, Parks and Puppets

From sobering remnants of a war-torn past to awe-inspiring neo-Romanesque architecture and dreamy hazes floating along the Saigon River, there’s something to inspire and intrigue on every street corner in Saigon.

To start your tour, head to two of the most historical sites in the city, both located in the central District 1. The Gothic-inspired Central Post Office is one of the most iconic structures of Saigon, and still operates after more than 100 years. Send a postcard off to relatives, then walk to Notre-Dame Cathedral across the way, a majestic church boasting iron spires, stained glass windows and two 60-meter-tall bell towers. Considered the most beautiful church in all the French colonies at the time of construction, the cathedral still stands as a remnant of Saigon’s colonial past.

From there, it’s a short 10-minute walk to Tao Dan Park, a 10-hectare green space in the heart of the city outfitted with towering trees and shaded benches. On the edge of the park lies the Golden Dragon Water Puppet Theater (goldendragonwaterpuppet.com.vn), where you can catch a slice of local culture while resting your feet. At the east end of the park, while away a few hours at Independence Palace, known for marking the end of the Vietnam War when a Northern Vietnamese tank crashed through its gates in April 1975. The complex is a mix of old and new architecture, and houses an extensive collection of mementos, maps and old communication equipment. For an even more poignant—and sobering—reminder of the devastation of the Vietnam War, visit the War Remnants Museum (warremnantsmuseum.com), which displays tanks, planes, artillery pieces and infantry weapons, as well as unfiltered photographs of the victims of war. It’s not for the faint of heart—and decidedly one-sided—but it serves as a standing symbol of Vietnam’s resilient spirit.

With many more places to explore, from golden temples smoky with incense to bustling local markets like central Ben Thanh brimming with Vietnam’s famous coffee beans, knick-knacks and souvenirs, it’s worth hopping on one of the local scooter tours (Scooter Tour Saigon and Back of the Bike Tours come highly recommended). You’ll go from feeling like an outsider as you dodge the endless throngs of scooters motoring on by, to being instantly assimilated into the rhythm of the city as you whiz with traffic under canopied, tree-lined streets and along the serene banks of the Saigon River.
Fantasia and a Reverie

Of a handful of new concrete giants in the city, the most stunning is The Reverie Saigon, a grandiose Italian-inspired hotel on Nguyen Hue that’s dripping in jewels. It’s one of the most beautiful and luxurious places to stay in Saigon, if you’re able and willing to splash on a room—rates start at USD $350 ($2,718) per night.

For anyone traveling through Saigon, the hotel is a destination in its own right. Particularly for design fanatics, with its colorful ceiling installations made of hand-blown Murano glass, ostentatious furnishings such as a five-meter-long lobby sofa in purple ostrich leather, and one-of-a-kind pieces including a Baldi monumental clock outfitted in bright emerald green and a handsome Veliero bookcase made of 1,800 individual glass pieces.

Bunker down in a lavish suite for the night, with commanding views over the Saigon River. A force of Italy’s leading design houses have collaborated to bring about the Baroque-inspired detailing of the rooms, encompassing hand-laid mosaic tiles in the bathrooms, floor chandeliers, marble baths and exquisite Italian silks.

In the evening, head to the Club Lounge on the 38th floor for an evening cocktail as you watch the sun set over Nguyen Hue Street.

22-36 Nguyen Hue St., District 1, thereveriesaigon.com

Saigon Street Food

While your wallet could easily be dented by glitzy accommodation, the good news is that Ho Chi Minh offers up some of the most affordable and mouthwatering food in Vietnam—and Asia for that matter—ranging from veggie- and protein-packed bánh mì sandwiches to steaming bowls of pho and tangles of vermicelli noodles piled high with grilled meat and herbs.

If you’re searching for that best-known of Vietnamese dishes—a fragrant, soothing, hot bowl of pho—you won’t need to look far: Vietnam’s unofficial national dish is available on pretty much every street corner, although you’ll need to dig a bit deeper to separate the good from the great. Expect to spend no more than VND50,000 ($20) on a bowl.

Pho Thin Ha Noi (170 Nguyen Dinh Chieu St., District 3) is a local favorite, a family establishment with an intense beefy broth and springy, al dente rice noodles showcasing the northern style of pho. If you prefer a bit more ambience, head to Pho Hoa Pasteur (260C Pasteur St., District 3, (+84) 8-3923-4008), which draws in a crowd of both locals and tourists with its clean, eclectically adorned two-story space.

Pho Le (413 Nguyen Trai St., District 5, (+84) 8-3923-4008), scented with cinnamon, star anise, ginger and cardamom.

Elsewhere, street vendors offer up lesser-known Vietnamese dishes, from the simple yet satisfying egg and ham breakfast baguette (bánh mì op la) to the tomato and crab-stewed soup heavy with crab paste (bun rieu) and the pork- and shrimp-stuffed savory pancakes made of rice flour, water and turmeric powder (banh xeo). If a bánh mì is what you’re after, don’t miss the celebrated Banh Mi Huynh Hoa (26 Le Thi Rieng St., District 1, (+84) 8-3925-0885), which comes loaded with six to eight layers of luncheon meat and grilled pork, with mayo, pork floss, pate and pickled veggies.

One of the best places to sample several dishes at once is the Food Alley at Cao Thang Street in District 3, a stretch of local vendors hawking cheap eats alongside souvenir shops. Walk towards the opening in the center of the market and you’ll stumble upon a true off-the-guidebooks gem: A middle-aged lady in a traditional Vietnamese hat and red apron works furiously with two well-seasoned woks, adding just a spoonful of garlic here, a dash of hot peppers there to platters of fresh mussels, snails, crab legs, razor clams, prawns and scallops. Point to what you want and sit down with an ice-cold glass of sugarcane juice from the stand nearby. It’s the best of Ho Chi Minh City, all on a single plate.
Most of us can agree on the fact that wine is pretty great. But you don’t always want to crack a good bottle of red at the end of a hard day, because over a couple of days the wine will oxidize and spoil. Enter *Coravin*, which makes it possible to pour yourself a glass of wine—without having to open the bottle at all. The *Coravin* is a complex-looking contraption that essentially pushes a needle down through the cork and allows you to pour off wine as usual. The system pumps in non-reactive argon gas in place of the wine, and when the needle withdraws the cork seals up again—which means that the wine won’t oxidize and will stay fresh for years, they claim. Part of the draw is that you can broaden your wine tasting experience by dipping into different vintages without having to blast through the whole bottle—and nor do you have to stick to white in company when you’d rather be on the red.

Staffer Evelyn Lok went to check it out and to meet the inventor, Greg Lambrecht. Her verdict? It does take a few tries to get the hang of the contraption, but it’s essentially as easy to use as any regular wine opener, and a lot more tolerant to brute force than it looks. Bear in mind that it doesn’t work on sparkling wines yet and only fits natural corks—so you’re still going to have to drink that $89 screwcap bottle of merlot in one sitting.

$2,800 from major wine retailers city-wide, coravin.com

---

**Wine Whines**

Most of us can agree on the fact that wine is pretty great. But you don’t always want to crack a good bottle of red at the end of a hard day, because over a couple of days the wine will oxidize and spoil. Enter *Coravin*, which makes it possible to pour yourself a glass of wine—without having to open the bottle at all. The *Coravin* is a complex-looking contraption that essentially pushes a needle down through the cork and allows you to pour off wine as usual. The system pumps in non-reactive argon gas in place of the wine, and when the needle withdraws the cork seals up again—which means that the wine won’t oxidize and will stay fresh for years, they claim. Part of the draw is that you can broaden your wine tasting experience by dipping into different vintages without having to blast through the whole bottle—and nor do you have to stick to white in company when you’d rather be on the red.

Staffer Evelyn Lok went to check it out and to meet the inventor, Greg Lambrecht. Her verdict? It does take a few tries to get the hang of the contraption, but it’s essentially as easy to use as any regular wine opener, and a lot more tolerant to brute force than it looks. Bear in mind that it doesn’t work on sparkling wines yet and only fits natural corks—so you’re still going to have to drink that $89 screwcap bottle of merlot in one sitting.

$2,800 from major wine retailers city-wide, coravin.com

---

**Blow Me**

All new in Hong Kong from Dyson, who invented those alien-looking-but-eerily-effective vacuum cleaners, those alien-looking-but-eerily-effective fans and those alien-looking-but-eerily-effective hand dryers: an alien-looking-but-eerily-effective hair dryer! The *Dyson Supersonic* looks like an old-timey microphone but it claims to have a super-quiet motor that’s eight times faster than other hair dryers—and a smart heat control that will get your hair dry without burning it. It’s just possible that Dyson have done for wet hair what they did for damp hands and dirty floors. Normally I just run a towel through my hair until it’s no longer actively dripping, but I could be persuaded. The only catch? It’ll cost you a hefty $3,380 when it launches in July. Maybe I won’t throw away that towel just yet.

dyson.com
Get BOUNCE Fit with us! Jumping on trampolines is an incredible workout, NASA has even described it as the most effective form of exercise, devised by man. ‘Rebound Exercise’ burns more calories than running, so park your runners and head into BOUNCE for your next workout. Whether you come in for a BOUNCE Fit class, or just want to jump around with your mates, come and check out why BOUNCE is such an awesome workout.

Rebound Exercise: Is this the ultimate workout?
Get Bounce Fit with us! Jumping on trampolines is an incredible workout, NASA has even described it as the most effective form of exercise, devised by man. ‘Rebound Exercise’ burns more calories than running, so park your runners and head into BOUNCE for your next workout. Whether you come in for a BOUNCE Fit class, or just want to jump around with your mates, come and check out why BOUNCE is such an awesome workout.

Trampoline Fit Facts
Vertical motion workouts such as rebounding or simply jumping up and down on a trampoline are much more beneficial and efficient than horizontal motion workouts, such as jogging or running. Check out some of the fit facts around bouncing on a trampoline:

CARDIO FITNESS
NASA approved
- A study by NASA found that 10 minutes bouncing on a trampoline is a better cardiovascular workout than 30 minutes of running
- Trampolining is a great cardiovascular workout that quickens the pulse and works several muscle groups at once
- Rebound exercise burns more calories of running

BRAIN BENEFITS
Makes you happy
- Helps combat anxiety and stress
- Stimulates brain cells and releases endorphins
- Improves mood and sleeping patterns

SHARPENS YOUR MIND
- Helps to increase the circulation of oxygen around the body, increasing alertness and improving mental performance

BODY BENEFITS
The best detox
- Helps stimulate flow around the lymphatic system to rid the body of toxins that can make you feel sluggish

Strengthen your bones
- Enhances your motor skills and can help to build bone density

Keep straight
- Helps improve your balance and coordination

OTHER BENEFITS
Kids don’t realise they’re exercising
- Regular jumping improves fitness and reduces levels of childhood obesity
- Builds confidence as kids perform moves that can’t be achieved on the ground

Trampolining is for everyone
- The trampoline mat, takes up to 80% of the shock meaning pretty much anyone can get involved

WIN
Enter the comp for a chance to win the prizes.
1. Participants who purchase 5, 10 or 20 membership multi-pass are eligible to enter this Competition.
2. Participants will wear a Polar fitness tracker. Results will be recorded.
3. Participants who burns the most calories within 10 class will win the prize.

Sign up for a free Trial class now! (Valued up to $300)
http://www.bounceinc.com.hk/
Bubbles & Benedicts

The weather’s warming, the sun is out, and we have just one thing on our minds: weekend grazing. Check out these brand new brunches before they get too hot to book, says Leslie Yeh.

South China Seafood
Nothing makes a more relaxing weekend brunch than successfully escaping the island-side crowds. Anchor’s Seafood & Beer House is one Kowloon-side brunch that’s yet to hit the bigtime brunch radar—which means you’ll be relaxing in blissful serenity as you chow down on sushi and sashimi spreads, a salad bar, charcuterie, and live noodle and pizza cooking stations. Snag one of the few tables on the patio looking out over the South China Sea, and don’t miss the outdoor BBQ stand which serves up fresh seafood and the restaurant’s signature 10” king crab legs.
Sat-Sun 11am-3pm; $278 per adult, $139 per child.
123 Castle Peak Rd., Yau Kom Tau, Tsuen Wan, 2945-1138.

The Breadwinner
Watch the weekend whiz by from Tartine’s lofty perch by the Mid-Levels escalator. The breezy alfresco terrace is the place to bunker down for their weekend Boogie Brunch, with DJs spinning all day. Kick off the meal with French toast and berries drizzled in maple syrup ($108), or truffled eggs and smoked salmon on homemade sourdough bread ($118). The eggs Benedict is a classic ($128), with luscious hollandaise sauce coating a poached egg, ham and a toasted English muffin. Paired with the “Honey Bee” cocktail made with bourbon, plum wine, honey and ginger ($115) or the “Tar-Tini” with VSOP cognac, Cointreau and angostura bitters ($140), you’re sure to lose track of the day—in the best way possible.
Sat-Sun noon-4pm.
38 Lyndhurst Terrace, Central, 2808-0752, thetartine.com

Floating Sky-High
Aqua boasts incredible views of the island, with a beautiful selection of Japanese dishes and cocktails to encourage lingering weekend lunches. And their new free-flow “infinity brunch” has us hooked: Borrowing from both Italian and Japanese cuisines, main courses include a dish of scallops and lobster with Sardinian fregola pasta, cauliflower mousse and pickled shallots. Cocktails are even more tempting, such as the “Spring Elderflower” with gin, pineapple and lemon—or simply fill up on glassfuls of bubbly until you’re floating as high as the clouds drift by.
Sat-Sun noon-3pm; $488, $598 with free-flow drinks. 29-30/F, One Peking Road, Tsim Sha Tsui, 3427-2288 (also available at Armani/Aqua).
In the Foxhole

Mr and Mrs Fox—Swire’s knock-out restaurant of 2015—continues its hot streak with a new weekend brunch, with classic brunch dishes as well as their signature dry-aged steaks. Take a seat at open-fronted ground floor bar space Mrs Fox or the classically appointed Mr Fox upstairs, and kick off the brunch set menu ($140) with flaky warm biscuits with jam and yogurt. Mains include short rib eggs Benedict, pastrami croque madame, quiche Lorraine, pandan waffle and a behemoth Black Angus BBQ cheddar burger. Add free-flow drinks for $175 and let the good times roll. Sat-Sun 11am-3pm. 23 Tong Chong St., Quarry Bay, 2697-8500, mrmrsfox.com

Never take the last piece of dim sum—or, at least have the courtesy to do it when no one’s looking (“hey, are those fresh egg tarts arriving from the kitchen?” snatches last siu mai). Ordering a fourth bottle of free-flow champagne is never a good idea… One, two or even three is okay, but never a FOURTH. Cute brunch outfits are acceptable, but not if they compromise your stomach space—it’s just not worth sucking in your waistline while everyone else feasts on fried chicken as you mournfully take #skinnyselfies.

Take a pic of the first dish that arrives, but don’t keep shooting refills of the same plate of food. Face it, if you couldn’t get it right the first time are you REALLY going to get a better shot this time? Shades are a must for the first half of brunch—but if you’re there until 6 or 7pm, do everyone a favor and lose the sunnies. You’re not fooling anyone.

It’s all well and good to indulge, but balance is key—so follow up that drinking binge with a hike up to Lion Rock and you’ll feel much better come Monday morning.

Back to The Drawing Room

Replacing Spanish restaurant Vasco, Drawing Room Concepts (Ammo, Isono) has resurrected its original Michelin-starred Italian restaurant The Drawing Room—just in time for the summer brunch crowd. Helmed by Vasco’s Gabriele Milani, TDR’s all-new menu is pure Italian comfort food, from fresh buffalo mozzarella to homemade pastas like fusilli with lamb ragout and pecorino, and classically prepared dishes like lemon sole fillet and veal tagliatelle. Weekend lunch sets ($388 for three courses, $488 for four) come with coffee/tea and petit fours. 7/F, Block B, PMQ, 35 Aberdeen St., Central, 2156-0888.

Hong Kong Heritage Museum

1 Man Lam Road, Sha Tin.

Opening hours:
10 am – 6 pm on weekdays
10 am – 7 pm on weekends and public holidays
Starting from 1 June, Wednesdays, weekends and public holidays shall extend to 8pm
Closed on Tue

Enquiries: 2180 8188
Website: http://hk.heritage.museum
NEW AND NOTED

Oh Figaro, Figaro

After opening with an extensive selection of wines earlier this year, French wine bar Figaro (2 Shin Hing St., Central, 2757-1777) has finally got its kitchen license fixed and it's out of the gate with a bang. Helmed by chef Jonathan Irwin, previously Chef de Cuisine at Wan Chai’s Restaurant Akrame, Figaro’s dishes appear rustic and simple yet feature innovative twists and interesting flavor combinations that have us hooked. The best part is that most dishes clock in at under $150, so you can share several plates over a bottle or two of wine. Start off with a classic French cheese and charcuterie platter: ours featured a decent selection of cold meats and rillettes, plus comté and camembert cheeses. The langoustine tartare ($115) is beautifully presented with a clear cucumber consommé poured over at the table to refresh your palate. In the pollock and asparagus ($140), the fresh fish is brought to life with salty pops of salmon and herring roe, edamame and a creamy oyster and gin emulsion. Save room for the whimsical desserts, from a deconstructed tarte tatin ($85) which features a chewy smear of black garlic, to the elegant poached white peach ($85) with a light lemongrass sorbet that we wish we could take home by the tub.

RESTAURANT REVIEWS

3/3rds ★★★★

Café. Shop 1, 1/F, Manning House, 38-48 Queen’s Rd. Central, 2562-8805.

This homegrown café started off in Wong Chuk Hang and has since moved to Central to cater to lunchtime crowds.

- HIT Walking into the bright and cheery space, you’ll be drawn to the tempting selection of salads on offer, many harboring a Mediterranean and/or Middle Eastern influence. Salads are sold by the box ($60 for small, $90 for large) or in a soup and salad combo ($130 large) and you can pile in as many salads as you want that can fit. We went for a bit of everything, from the 'Morrocan carrots with an exotic Middle Eastern spice mixture clinging to the skin, to beans and potato wedges with a zesty pesto sauce, and sweet roasted beets offset by crunchy walnuts. The wild rice was also a winner, dotted with dried cranberries and almond slices. Our freshly baked pizza of chorizo and mushroom ($138) boasted a wafer thin crust that still managed to have pillowy bubbles around the edges, making it a lighter alternative to the more doughy crusts found at other pizzerias in Central. Toppings were plentiful, with black olives, roasted onions, thin slices of chorizo, melty mozzarella and roasted mushrooms.

- MISS We were confused by the addition of sweet chili sauce on top of the pizza, which didn’t mesh with the rest of the savory ingredients. The “Hanoi beef” soup had a robust beefy flavor, but the broth was overwhelmingly oily and we gave up after a few bites.

- BOTTOM LINE A solid selection of pizzas, salads and soups mixed in with a healthy, homegrown vibe should suit Central’s busy worker bees just fine.

Open Mon-Sat 11am-9pm. $
Garlic Attack
Get ready to suffer from serious garlic breath. Korea’s popular Mad For Garlic chain is riding into Hong Kong (Shop 1104, Times Square, Causeway Bay), bringing a scary amount of garlic-themed dishes to either entice—or repulse—diners. We’re firmly in the former camp, and can’t wait to overdose on the pungent bulb, in dishes ranging from “garlic snowing pizza” with shrimp and fried garlic to “garlicpeno pasta” and garlic sirloin steak heaped with sautéed garlic and crispy garlic chips. In addition to stocking “garlic-friendly” wines, Mad for Garlic claims that its garlic is more round in flavor and less spicy and pungent due to the soil structure from the region in Korea where it’s harvested—nonetheless, after a full meal of garlic dishes, we’re betting you’ll want to avoid human interaction for a good five to six hours. Let’s just hope the flavor is worth the social cost.

It’s a House Party
After a bit of a rocky debut back in January, ex-Noma chef James Shuman is back full force with his pop-up One Star House Party, taking up permanent residence at the iconic Soho Printing Press (G/F-M/F, A-7 Tank Lane, Sheung Wan, onestarhouseparty.com)—where his team will showcase one pop-up dinner per month based on inspirations and ingredients from their travels around the world. In addition to having perhaps the coolest location for a pop-up dinner in Hong Kong, the One Star team seems to have worked out their kinks and recently served a pretty standout meal, with personable service adding a whole new depth to the dining experience. Each dish comes with its own interesting back-story—whether it’s finding a new technique for creating the most onion-y onion broth of all, or sourcing fresh lemons from the team’s road trip through California for one of their desserts featuring baked lemon shells. The food—though small in portion-size—is carefully thought out and clearly executed with passion, and the whole experience an experiment in breaking the barrier between dining room and kitchen. We can’t wait to see what they cook up next month—and if it’s anything like that piece of slow-cooked beef with pumpkin seeds and purée that we’re still dreaming about, Hong Kong is in for a treat…

Involtini

If you seek out restaurants for food over ambiance, you’ll feel right at home at Involtini, which serves up excellent handmade pastas crafted by ex-8 1/2 Otto e Mezzo Bombana chef Jack Law.

**HIT** With eight years of experience in one of the greatest Italian kitchens in Hong Kong, you’d expect chef Jack’s handmade pastas to be pretty solid here—and you won’t be disappointed. The carbonara tagliolini ($148) boasts a glossy yellow sheen, rich and creamy with a slice of pancetta fat to ramp up the unhealthiness factor. We also tried the pork ragu tagliatelle ($168), which had wide ribbons cascading through a meaty ragu of roasted pork and mushrooms. The lack of color on the ragu made the appearance rather average; however, the flavors were bold and the sprinkling of fennel pollen on top an excellent addition. Our lamb ($270) featured two pistachio-crusted chops with a fava bean and mushroom mixture and potato slices. The lamb was cooked well, and the pistachio crust added a bright green pop of color—although not a whole lot of flavor.

**MISS** Desserts are an after-thought, with only three choices available. We went for the dessert duo ($128) with yogurt panna cotta, tiramisu and gelato; the flavors were there, but we were hoping for a bit more excitement.

**BOTTOM LINE** A decent place to satisfy pasta cravings, although a touch of refinement could go a long way in making this a place we’d put on our regular restaurant rotation.

Open daily 11:30am-3pm, 6:10-30pm. $$$-$$$$$

---

Garlic Attack
Get ready to suffer from serious garlic breath. Korea’s popular Mad For Garlic chain is riding into Hong Kong (Shop 1104, Times Square, Causeway Bay), bringing a scary amount of garlic-themed dishes to either entice—or repulse—diners. We’re firmly in the former camp, and can’t wait to overdose on the pungent bulb, in dishes ranging from “garlic snowing pizza” with shrimp and fried garlic to “garlicpeno pasta” and garlic sirloin steak heaped with sautéed garlic and crispy garlic chips. In addition to stocking “garlic-friendly” wines, Mad for Garlic claims that its garlic is more round in flavor and less spicy and pungent due to the soil structure from the region in Korea where it’s harvested—nonetheless, after a full meal of garlic dishes, we’re betting you’ll want to avoid human interaction for a good five to six hours. Let’s just hope the flavor is worth the social cost.

It’s a House Party
After a bit of a rocky debut back in January, ex-Noma chef James Shuman is back full force with his pop-up One Star House Party, taking up permanent residence at the iconic Soho Printing Press (G/F-M/F, A-7 Tank Lane, Sheung Wan, onestarhouseparty.com)—where his team will showcase one pop-up dinner per month based on inspirations and ingredients from their travels around the world. In addition to having perhaps the coolest location for a pop-up dinner in Hong Kong, the One Star team seems to have worked out their kinks and recently served a pretty standout meal, with personable service adding a whole new depth to the dining experience. Each dish comes with its own interesting back-story—whether it’s finding a new technique for creating the most onion-y onion broth of all, or sourcing fresh lemons from the team’s road trip through California for one of their desserts featuring baked lemon shells. The food—though small in portion-size—is carefully thought out and clearly executed with passion, and the whole experience an experiment in breaking the barrier between dining room and kitchen. We can’t wait to see what they cook up next month—and if it’s anything like that piece of slow-cooked beef with pumpkin seeds and purée that we’re still dreaming about, Hong Kong is in for a treat…

Involtini

If you seek out restaurants for food over ambiance, you’ll feel right at home at Involtini, which serves up excellent handmade pastas crafted by ex-8 1/2 Otto e Mezzo Bombana chef Jack Law.

**HIT** With eight years of experience in one of the greatest Italian kitchens in Hong Kong, you’d expect chef Jack’s handmade pastas to be pretty solid here—and you won’t be disappointed. The carbonara tagliolini ($148) boasts a glossy yellow sheen, rich and creamy with a slice of pancetta fat to ramp up the unhealthiness factor. We also tried the pork ragu tagliatelle ($168), which had wide ribbons cascading through a meaty ragu of roasted pork and mushrooms. The lack of color on the ragu made the appearance rather average; however, the flavors were bold and the sprinkling of fennel pollen on top an excellent addition. Our lamb ($270) featured two pistachio-crusted chops with a fava bean and mushroom mixture and potato slices. The lamb was cooked well, and the pistachio crust added a bright green pop of color—although not a whole lot of flavor.

**MISS** Desserts are an after-thought, with only three choices available. We went for the dessert duo ($128) with yogurt panna cotta, tiramisu and gelato; the flavors were there, but we were hoping for a bit more excitement.

**BOTTOM LINE** A decent place to satisfy pasta cravings, although a touch of refinement could go a long way in making this a place we’d put on our regular restaurant rotation.

Open daily 11:30am-3pm, 6:10-30pm. $$$-$$$$$
UPCLOSE: NEIL HARRIS

HK Magazine: What’s “The King of Fo Tan” about?  
NH: It’s a comedy set in the hills just above Fo Tan. There’s a very nice housing estate up on the mountain overlooking the factories. That generates the idea of the play, which is: What if we took a whole block and turned it into left living, New York-style apartments? What would happen? What would happen to the people doing it, what would happen to the people currently using those spaces in different ways? 

HK: What are those spaces currently used for? 
NH: So many things. It’s fascinating. Some are still functioning businesses and small factories, but those that aren’t are now artist spaces, little galleries, little sculpture workshops. I even understand that if there’s nowhere for your bones and your urns, if they were just left alone.

HK: Do you think you’re making a political statement in your work? 
NH: Not really. I don’t feel that I have much to say about Hong Kong housing. It just happens to be the framework to explore a story I’m interested in: the factory units and how they’re recycled. It’s not so much the building themselves, it’s the uses of them. That’s what I find interesting. If there is a message, it’s that it would be excellent if we could take old buildings and use them for creative things, not knock them down. The question the play poses is: What if all of that was challenged? What would be the benefit, what would be the loss?

HK: Have you always been involved with the Fringe Club? How did you start out? 
NH: Yes, I have. This will be the eighth play I’ve staged here. It was literally 24 years ago I started hanging out here. I was a young guy. It was before the Hardover, a very exciting time.

We had a little group of people who were all interested in the theater, all interested in performance, all interested in writing. We just got together and started creating stuff. And the Fringe is very welcoming. They have a very open policy so for somebody like me who wants to create original things, that’s such a gift. If they were more commercial, I would really have to convince them that it would be profitable.

HK: What else should people know about the play? 
NH: So we’re doing it for charity, for a homeless charity group called Impact HK. They go to Sham Shui Po and feed the homeless on a fairly regular basis. The profits will go to that.

Catch “The King of Fo Tan” on Jun 2-4, 7:30pm, at the Fringe Underground, 2 Lower Albert Rd, Central. $200 from hkticketing.com.

Concerts

Stevan Ma: Symphonic Delights 
A popstar and TV personality since the 80s, Stevan Ma joins a 70-piece Chinese music orchestra for a one-night-only performance.

Classical

Solomusica: The Face of Mercy
In celebration of the Papal Year of Mercy, Solomusica: The Face of Mercy will feature solisti and ensembles performing works by a variety of composers from the 17th to the 20th century.

Voyage with Anne Quelfleec: A tribute to Erik Satie
French classical pianist Anne Quelfleec is showing her roots and delights Hong Kong audiences with a musical voyage through 20th-century French classics. Inspired by her 2013 album “Satie & Company,” she’ll be playing a Sunken Garden program comprising works by Satie as well as his contemporaries Debussy, Ravel, Poulenc and Reynaldo Hahn.

Dance

Recital Flamenco with Manuel Lliñán
Don’t miss this opportunity to see one of Spain’s leading male dancers grace the Hong Kong stage. Manuel Lliñán will be dancing selections taken from his best productions, with live accompaniment from guitarist Francisco Virués and flamenco singer David Carpio.

Beauty & The Beast by Malandain Ballet Biarritz
Based on Jean Cocteau’s masterful 1946 film of the same name, the Malandain Ballet Biarritz offers an intellectual and whimsical interpretation of the duality of humanity in Beauty & The Beast. French/Mediterranean costumes and a selected score from Tschaikovsky make this one wonder-filled production. Jun 3-4, 8pm, Grand Theatre, Cultural Centre, 10 Salisbury Rd, Tsim Sha Tsui, $120-480 from urbtix.hk.

Comedy

TakeOut Comedy Presents Comedy
Catch the English show at 7pm on Jun 3 and 4, Cultural Centre, 10 Salisbury Rd, Tsim Sha Tsui, $120-480 from urbtix.hk.

Springboard Showcase 2016
The Hong Kong Dance Alliance presents a dynamic program of dance performances. Included in the program are two world premieres: “That Day,” by Hong Kong Dance Award-winning dancer, teacher and choreographer Luen Po, and two-time HKDA-winning choreographer Justyne Liu’s “Human Internship.” Jun 17, 8pm, Jun 18, 7pm, Kwai Tsing Theatre, 12 Hing Ning Rd, Kwai Fong, Nlanddance.org, $160 from urbtix.hk.

HK PICKS

Carlos Acosta: A Classical Farewell
After a 26-year career, legendary Cuban ballet dancer Carlos Acosta is embarking on his final tour, “A Classical Farewell.” He’ll perform excerpts from his favorite ballets, including “Swan Lake,” “La Sylphide,” “Winter Dreams” and “Don Quixote.” Jun 30, 7:30pm, Hong Kong Cultural Centre, 10 Salisbury Rd, Tsim Sha Tsui, $160-520 from urbtix.hk.

HK Magazine: Friday, June 3, 2016

Compiled by Jessica Wei
jessica.wei@hkmagmedia.com
Exhibitions

Shadows of Reality: Yigal Ozeri
If a photo is worth a thousand words, then can we quantify the worth of New York-based Israeli artist Yigal Ozeri’s paintings, painstakingly rendered with millions of tiny brushstrokes? See his minute, millimeter-close views of reality at Opera Gallery. Through Jun 30. Opera Gallery Hong Kong, G/F-3/F, W Place, 52 Wyndham St., Central, operagallery.com.

Oil Skin Paintings by Angel Otero
Puerto Rican artist Angel Otero exhibits his work in Hong Kong for the first time. His pieces are created through a method he developed himself: He reproduces images in thick oil paint on a piece of glass, scrapes off the “oil skin” from the glass when it’s dry, and collage these pieces over large-scale canvases to create totally new art pieces—proving, of course, that there’s more than one way to skin a canvas. Through Jul 2. Lehmann Maupin Gallery, 407 Pedder Building, 12 Pedder St., lehmannmaupin.com.

Korean Voices: On Beauty and Nature
In “Korean Voices,” two uniquely introspective Korean artists exhibit their work and share their own perspectives on beauty and nature. In Jeong Myoung-jo’s depictions of Korean women in traditional dress, their faces are turned away and they stand in front of backgrounds signifying their place in the world, from decadent gold to oppressive black. Park Ji-sook presents her perspective in overlapping, converging lines which sprout into various shapes as part of the continuum of life, death and rebirth. Through Jun 30. Fabrik Contemporary Art, 1102, Nam Wo Hong Building, 148 Wing Lok St., Sheung Wan, fabrik-gallery.com.

WOMEN: New Portraits by Annie Leibovitz
Legendary portrait photographer Annie Leibovitz has spent the last 46 years intimately photographing the rich, famous, and historically significant: everyone from the Queen to John Lennon, five hours before he was shot and killed. Recently, she has turned her camera to women who have made contributions to the world. From Malala Yousafzai to Sheryl Sandberg, feminist leader Gloria Steinem to ballet dancer Misty Copeland, she shoots powerful women and immortalizes them in her images. Through Jun 26, 10-6pm. 3/F, Cheung Hing Industrial Building, 12P Smithfield, Kennedy Town, ubs.com/annieleibovitz.
**OPEN BAR OPHELIA**

The buzz: Hong Kong’s no stranger to shadowy speakeasy concepts, but this new cocktail bar opened in late May appealing to the most elaborate addition yet. In the middle of Lee Tang Avenue, disguised behind a mock bird shop, lies Ophelia. A lavish bar and nightlife venue conceived by Bangkok designer Ashley Sutton—the brains behind such Bangkok watering holes as Iron Fairies and Maggie Choo’s. Ophelia is the first of three bars opening in Hong Kong this year from Sutton.

The décor: Like Sutton’s other venues, a visit to Ophelia is a fully immersive experience. Open the thick velvet curtains and you’ll enter some sort of cocktail wonderland with sumptuous surrounds and a distinct motif featuring the bird. The venue is split into three sections: the entrance and stage area, which has dancers on iron swings each week, and a separate bar area, as well as a separate space behind the bar. Among the most eye-catching spaces, Sutton brings his distinctive steampunk-esque touch to the venue, with laser-cut Chinese-style steel archways.

The drinks: Like the sensory overload in the bar surroundings, there’s also a lot going on in the cocktails (and they don’t skimp on the alcohol, either). The Jewelled Wing ($125) uses the subtle yet hard-hitting combo of Kettel One vodka with a house-blended sake, balanced out by a lovely honey and floral sweetness and served with a simple flower garnish. Le Plumeage (pictured, $135) uses cachaça and blood oranges for a tall drink that sneaks up on you in the face with its tartness, but keeps you coming back with its strong smoky, almost tea twin-like flavor. The most flamboyantly presented cocktail is the punny Chooz & Jump ($175), served in a delicate, 8-tap bird cage. It allows both tequila and vermouth to shine, with an extra bite provided by some cinnamon mist.

**Why you’ll be back:** If over the top impressive interiors aren’t enough, you’ll want to re-visit the whole evening here—Ophelia’s got the entertainment, drinks and food package down pat, and they’ll soon launch a dinner menu too. In the meantime, you’ll want to pair your cocktails with addictive bites like the arancini with green goddess sauce ($98), or whole school prawns (which you can eat shell-on, $90) fried with Sichuan pepper salt and a hot Thai Nam Prik dipping sauce.

**Happy Hours**

Happy Hours at Ophelia

Summer of Spritz at Stazione Novella
Celebrating the summer (and helping us survive the imminent heat), luxury venue bar Stazione Novella is offering the classic Aperol Spritz for $48, all day every Monday. Quaffing Daring! Through Sep 26. Mondays. Stazione Novella Bar, 52-56 Staunton St., Sheung Wan.

The Optimistic Hour
Get your fix of Spanish-style G&Ts at The Optimist, which boasts 24 different varieties of gin for your juniper pleasure. Even better, get your tipple starting from $48 during The Optimistic Hour, from 3-7pm every day. The Optimistic Hour, 2/F, 239 Hennessy Rd., Wan Chai.

Nightlife Events

Happy Hour

I Love Rum N ASS at Rummin’ Tings
Rummin’ Tings gets the full party treatment every Thursday, where you can shake your stuff to reggae, hip hop and dancehall beats spun by resident DJ Novel. Thursdays, 9:30pm-late. Rummin’ Tings, 28 Hollywood Rd., Central.

Pacha Macau Presents: Summer Love Pool Party
Superclub Pacha Macau is hosting a series of tropical themed pool parties at Studio City’s massive outdoor pool (fitting 1,800) this summer, and the first one in June will feature a headlining act from entrepreneur and celebrity icon, Paris Hilton herself. The pool events will continue into the night with an after-party at Pacha, after 10pm. Jun 11, 2:30pm. Level 3 Outdoor Pool, Studio City Event Center, Studio City Macau, Esteura do Latimo, Cotai, Macau, $450 from stickermacau.com. Admission and after-party, cabana and hotel stay packages available.

**Clubs**

**Disclosures**
Guy and Howard Lawrence, aka the brothers behind British house/electro duo Disclosure, are hitting up Hong Kong this summer for the first time ever. Tease nominated for a Grammy and loved for their pop collabs with stars like The Weeknd, Lorde and Sam Smith, you can bet tickets will be selling like hot cakes. Aug 12. Hall 10, AsiaWorld-Eco, Chek Lap Kok, $350-880 from ticketek.com.hk.

**Cliche Records Presents: S.O.N.S.**
After much negotiation, the obscure and reclusive South Korean producer S.O.N.S. (aka Boys One Night Stand) will be visiting Hong Kong with his unique range of disco, house, techno and ambient sounds. But don’t tell anyone, in case he gets cold feet and runs away again!

Jun 11, 11pm. Basement, LGF, 13 Lilypond Terrace, Central, $150 at the door, includes a drink.

**Concerts**

**Tegan and Sara**
Tegan and Sara fans are in luck, because the Grammy-nominated twin sisters are back in town! After a fantastic set at Clockenflap in 2013 and hot on the heels of their eighth album release in June, Canadian indie queens Tegan and Sara return to the city for a one-night-only performance. KITEC, Jul 28, 8pm. Rotunda 3, Level 3 Outdoor Pool, Studio City, $480-1,880 from studiocity-macau.com.

**BTS Live on Stage: Epilogue**
South Korean pop superstars BTS have released a second compilation album “The Most Beautiful Moment in Life: Young Forever,” and are currently on the third leg of a world tour. Catch BTS Live on Stage: Epilogue in Hong Kong at Kilter in the wee hours of the night. Jun 16, 7pm. Studio City Event Center, Studio City Macau, Esteura do Latimo, Cotai, Macau, $890-1,880 VIP tickets from ticketek.com.hk or studiocity-macau.com.

**Gigs**

**Songs for Children Presents: The Blinda Butchers**
San Francisco dream pop group The Blinda Butchers, who named themselves after My Bloody Valentine’s guitarist Blinda Butcher, comes to town with their mesmerizing, genre-bending indie pop. They’ll be playing at new venue Atlas in Kowloon, supported by Hong Kong shoegaze/dream pop outfit Thu’d Jun 5, 8pm. Atlantic 1/F, Grand Business Plaza, 153 Wai Yip St., Kowloon Tong, $220 in advance from bilindabutchers.pelago.events.

**The Radio Dept**
You can’t really claim to be a dream pop fan without getting excited about The Radio Dept. The Swedish shoegaze/indie pop outfit is bringing new material from their yet-to-be-released album to Hong Kong. Known for their lo-fi and introverted music, their new songs include jangly new (poorly titled) single “This Repeated Sodomy.” Jun 29, 8pm. Hang Out, 1/F, Youth Outreach, Jockey Club, 2 Holy Cross Path, Sai Wan Ho, $460 early bird, $490 from the-radio-dept-live-in-advwentivehit, $550 at the door.

**Street Punk and Ska Night at Orange Peel**
Punk and ska rhythms meet reggae beats at this special free gig at Orange Peel, which is welcoming Hong Kong DJ punk legend Moy and his band Oil! Squad. Also on the bill: British expat ska band Two Finger Salute and Hong Kong ska mainstay The Red Stripes. In between all that ska will be reggae classics from the 60s, playing into the wee hours of the night. Jun 9, 7pm. Orange Peel, 2/F, 38-44 Argyle St., Central, free.

**Planets and China Final 2016**
The China leg of Planetos, the international music competition in search of the world’s best new bands, is hosting its final six this June. Catch the finalists on stage before the winner gets to play at the ultimate gig in Quebec later this year.

**Happy Hours**

**Happy Hours at Ophelia**

Summer of Spritz at Stazione Novella
Celebrating the summer (and helping us survive the imminent heat), luxury venue bar Stazione Novella is offering the classic Aperol Spritz for $48, all day every Monday. Quaffing Daring! Through Sep 26. Mondays. Stazione Novella Bar, 52-56 Staunton St., Sheung Wan.

**Happy Hours**

The Optimistic Hour
Get your fix of Spanish-style G&Ts at The Optimist, which boasts 24 different varieties of gin for your juniper pleasure. Even better, get your tipple starting from $48 during The Optimistic Hour, from 3-7pm every day. The Optimistic Hour, 2/F, 239 Hennessy Rd., Wan Chai.

**Nightlife Events**

I Love Rum N ASS at Rummin’ Tings
Rummin’ Tings gets the full party treatment every Thursday, where you can shake your stuff to reggae, hip hop and dancehall beats spun by resident DJ Novel. Thursdays, 9:30pm-late. Rummin’ Tings, 28 Hollywood Rd., Central.

Pacha Macau Presents: Summer Love Pool Party
Superclub Pacha Macau is hosting a series of tropical themed pool parties at Studio City’s massive outdoor pool (fitting 1,800) this summer, and the first one in June will feature a headlining act from entrepreneur and celebrity icon, Paris Hilton herself. The pool events will continue into the night with an after-party at Pacha, after 10pm. Jun 11, 2:30pm. Level 3 Outdoor Pool, Studio City Event Center, Studio City Macau, Esteura do Latimo, Cotai, Macau, $450 from stickermacau.com. Admission and after-party, cabana and hotel stay packages available.
New Drinks

The Oasis Prix Fixe Menu at The Woods
Quinoa queens and kale-oholics (or just people who are trying to take care of themselves better) will want to try The Woods’ brand new cocktail pairing menu for a spin. Themed around “Holistic drinking,” the menu highlights the early restorative applications of alcohol and incorporates a number of superfoods—from Chia seeds to Maca powder to Açaí berry juice—into three cocktails, which will be paired with vegetable sashimi. Giveaway prizes from Hong Kong fashion brand A Boy Named Sue and A Day With Fé are also up for grabs. Who says drinking has to be unhealthy? Through Aug 3. The Woods, L/G, 17 Hollywood Rd., Central, $488 per person, reserve at thewoods.hk/reservations or by calling 2522-0281.

New Cocktails at VEA and The Envoy
The Tastings Group’s bar maestro trifecta (that’s celeb mixologist Antonio Lai, The Envoy’s Bar Manager Amanda Wan and VEA’s Beverage Creative Director Leszek Stachura) have created a new range of summer cocktails at both VEA and The Envoy. At The Envoy, expect drinks using fresh ingredients such as Italian tomatoes, purple taro, or Korean pear. At VEA, the menu sees thirst-quenching additions using apple, tamarind, as well as wacky combos such as a drink with watermelon, lychee, blood orange and cheese in burnt leek ash, or a vermouth cocktail using fermented mushroom powder.

VEA, 29/F, The Wellington, 198 Wellington St., Central; The Envoy, 3/F, The Pottinger Hong Kong, 74 Queen’s Rd. Central, drinks from $110.
The Jungle Book ****


For those who grew up watching the 1967 cartoon version of “The Jungle Book” based on Rudyard Kipling’s stories, it seems no remake could ever match up to the magic and charm of its predecessor. Plus, how does one go about making “real” talking jungle animals look convincing on screen anyway? A tall order for Jon Favreau (“Iron Man”) and team, but somehow they make it work. Armed with some kind of visual effects sorcery, in “The Jungle Book” they’re able to create almost National Geographic-worthy scenes of the animal kingdom. But it isn’t brought to life simply through well-placed pixels; instead Favreau lets the humanity and emotion of this classic story shine through.

This story is not loyal to the cartoon, though filming in a live-action style colors the film with a much darker, but richer atmosphere. The protagonist, 11-year-old “man-cub” Mowgli (played by Neel Sethi) is rescued as a baby in the Indian jungle by the stern but protective black panther Bagheera (Ben Kingsley) and is raised by wolves. With the help of Bagheera, he’s urged to rejoin his own kind at the village where he will be safe—and he meets a host of friends and foes along the way who teach him lessons about being himself, not just another species.

By illustrating the animals so close to reality, danger and violence are suddenly all the more real. At times, this is effective: Shere Khan’s cold cruelty is terrifying. At other times, the sinister tone can cause a disjoint. A case in point is King Louie (Christopher Walken’s) scene, in which the giant orangutan king creeps out of the shadowed ruins... to croon the groovy big band number “I Wan’na Be Like You,” which adds uncanny tension as Louie smashes his temple ruin above. It turns out, Disney song numbers and live action just don’t mesh very well. Thankfully, Baloo and Mowgli’s song “Bare Necessities” fares a little better.

What gave the original cartoon its everlasting charm were its lessons; it taught about growth, about following the rules and breaking them sometimes, about the dangers of adult envy, about the importance of protecting nature, and so much more. Coupled with the mystery and adventure of the jungle, “The Jungle Book” has an undeniable, timeless appeal. With new, detailed graphics and a more grown-up, darker dimension, this remake won’t replace the original cartoon in our hearts. But it comes very, very close.

Evelyn Lok

Continuing

Bad Neighbors 2 (USA) If you saw the first “Bad Neighbors” and thought to yourself, “Man, that was phenomenal, but I really want to see that again with sorority sisters?” then congratulations; Christmas has come early this year for you, weirdos! The one star is for Zac Efron’s unbearably hot body.

Brother Bajrangi (India) When a six-year-old mute girl accidentally gets lost behind in Delhi, there’s only one person who can help her get home: devout Brahmin Brother Bajrangi (Salman Khan). One problem: She lives in Pakistan-controlled Kashmir. This rollicking epic tale is a fun and moving watch from start to finish, with impossibly likeable characters.

Captain America: Civil War (USA) The gang’s back together, and by “together,” we mean, separated into two factions and in debate about whether a rag-tag group of awe-kicking, superhuman misfits with megawatt smiles should have more government intervention or less. A well-developed narrative and explosive inter-Avengers fight sequences make this an elevated, exciting comic book movie.

Chongqing Hot Pot (China) What begins as a bare-knuckle fight by four amateur robbers turns into a labyrinthine tour through subterranean Chongqing, a trip down memory lane, a damsel in career-distress, and a showdown with the real pros. Full of twists and turns, with moments of intimate romance and mind-numbing violence, Chongqing Hot Pot serves it up just right.

The Inerssable (Japan) Keeping with Japan’s tradition of awe-burning, bone-rattling horror films, “The Inerssable” follows a novelist as she investigates the case of a student who hears strange noises coming from an empty room in an otherwise perfectly ordinary house.

Opening

The Angry Birds Movie (USA/Finland) What happens when a group of flightless birds with anger management issues meet a team of the only phycologist in the entire film, whereas a roster of A-Listers show off their spot-on voice acting. The luxurious voices of Kingsley and Elba, the bumbling humor of Baloo (Bill Murray) and the seductive hisses of Scarlett Johansson as the boa constrictor are all complemented by their beautifully animated characters and environments.

For those who grew up watching the 1967 cartoon version of “The Jungle Book,” the sight of a giant ape shouting “I Wan’na Be Like You” might be a nostalgic delight. However, when seen in a live-action context, the lyrics seem a little peculiar. Nonetheless, the film has been well-received by audiences and critics alike, with its richly detailed visuals and compelling story.

Coming Soon

The Conjuring 2


Now You See Me 2

(USA) Following up 2013’s “Now You See Me,” a band of professional magicians/bank robbers (Woody Harrelson, Jesse Eisenberg, Dave Franco and new addition Lizzy Caplan) are back, this time graded into their biggest heist yet by tech genius (Woody Harrelson) gets involved, their plan hits a snag. Opens Jun 9.

Sing Street

(Ireland) Set in Dublin in the early 90s, “Sing Street” follows a young lover, whose greatest ambition to going to New York at any cost (Du Juan) and the other who just wants to protect her (Ethan Juan). This debut feature from Irish director John Carney is a richly aestheticized Shanghai love story in the tradition of Wong Kar-wai’s fictional road films. Opens Jun 9.

Triple 9

(USA) In this action-packed thriller, dirty cops are now up against their own kind at the Mexican border. The film stars Joel Edgerton as a cop who joins forces with a local gang to take down a drug lord. Opens Jun 9.

Warcraft: The Beginning

(USA) From the popular computer game to one of the biggest blockbusters of the year, “Warcraft” is an adaptation of the hit franchise that features a host of popular A-listers show off their spot-on voice acting. The luxurious voices of Kingsley and Elba, the bumbling humor of Baloo (Bill Murray) and the seductive hisses of ScarJo as Kaa the boa constrictor are all complemented by their beautifully animated characters and environments.

From lowly computer game to one of the biggest blockbusters of the year, “Warcraft” is an adaptation of the hit franchise that features a host of popular A-listers show off their spot-on voice acting. The luxurious voices of Kingsley and Elba, the bumbling humor of Baloo (Bill Murray) and the seductive hisses of ScarJo as Kaa the boa constrictor are all complemented by their beautifully animated characters and environments.
Need to Know

AMC Cinemas, 3285-8253
amccinemas.com.hk

Golden Harvest Cinemas, 8281-6888
ghcinemaworld.com

Broady Circuit, 2383-5130
cinemas.com.hk

The Jungle Book
(USA) See reviews, opposite.

The Propaganda Game
(Spain) With the guidance of Alejandro Cao de Benós, the only foreign employee of the North Korean government, director Álvaro Longoria delivers a unique and surprising documentary all about how information is manipulated—both inside and outside North Korea. Depicting the DPRK with a rarely seen playfulness thanks to interviews with unreliable narrators, Longoria leaves us with a distinctly feeling of unease.

The Program
(UK/USA) Depicting the meteoric rise and dramatic fall of one of America’s most promising athletes, this biopic follows Lance Armstrong (Ben Foster) as he overcomes testicular cancer, wins the Tour de France seven times—and then loses all his medals when it’s revealed that he’s been doping all along. Also stars Dustin Hoffman and Lee Pace.

My name is Uno
Hey guys, my name is Uno! I’m a male Mastiff Cross currently staying in the SPCA Kowloon Centre since mid-2015. I was rescued by the SPCA inspectors under a car in the parking lot in Yuen Long. I want to thank the dedicated staff for taking great care of me. We desperately need your generous support while we’re waiting for our new homes.

SPOONS Sponsorship Hotline : 2232-5510
www.spc.org.hk/re.php

HK Phil Music Director in Town!

The HK Phil’s Music Director Jaap van Zweden performs Bruckner’s thricy symphony, Mozart Piano Concerto no. 22 with the world famous Louis Lortie on 10 & 11 June (Fri & Sat, 8pm) and Bruch’s Violin Concerto no. 1 with the gorgeous Karen Gomyo on 17 & 18 June (Fri & Sat, 8pm), both concerts at Hong Kong Cultural Centre! Tickets available at URTKITX now!

Programme Enquiries 2721-2332
Please visit www.hkphil.org for more details

Edited by Evelyn Lok
ewlyn.lok@hkmagmedia.com

Film Festival

Let’s Talk About Sex
Get excited. The Let’s Talk About Sex Festival is getting hot and heavy—and also intellectual. The festival will screen four critically acclaimed indie movies centered around erotica, intimacy and all the different possibilities and manifestations of sex. Catch “The Little Death” (Jun 18-17) about various couples exploring sex and love in suburbia. “Mr. Angel” (Jun 25-26), a documentary following transgender activist and porn pioneer Buck Angel, Canadian sex comedy “An Orgy in a Small Town” (Jun 19, 26) and Gaspar Noé’s explicit erotic flick “Love” (Jun 18-25), no less. The organizers have also partnered with sex-themed bistros, discos, and exhibitions around town during this period: check the website for details. Through June 25, Broadway Cinematheque, Prosperous Garden, 3 Public Square St., Yau Ma Tei; Palace IFC, IFC Mall, 8 Finance St., Central, 2388-6288. moviemax.com.hk/film/tastefulbistros. $85-105 at cinema.com.hk.

UNHCR Charity Refugee Film Festival
Filmgoers are invited to get an intimate glimpse at the multi-faceted experiences of refugees around the world, at this festival run by the UNHCR’s Refugee Agency. “Er Ni Kei” offers a young boy’s experiences as an island off the coast of southern Italy, through which thousands of African and Middle-eastern migrants pass through to make a new life in Europe. “Forcing for Freedom” chronicles the fears and obstacles that a former refugee in Iran needs to overcome to be the best female boxer in Afghanistan; and “Young Syrian Lenses” turns the camera on young media activists in Aleppo, Jun 10-19. Palace IFC (IFC Mall), 8 Finance St., Central; Broadway Cinematheque, Prosperous Garden, 3 Public Square St., Yau Ma Tei; Palace IFC, IFC Mall, One Pacific Place, Quarry Bay, unrc.org.hk. $85-98.

Listings compiled by Jessica Wei

Award Winning Fried Chicken from Viet
From their award winning “Ga Chien” Vietnamese Fried Chicken to their signature Sago Beef Pho, Viet Kitchen & Bar brings a tasty modern twist to the classic Vietnamese dishes. Renowned of Vietnamese street culture, drink and dine with handcrafted cocktails, delicious share plates and specialty regional pho, made with the premium quality ingredients directly sourced from Vietnam.

400 & 506 Ninoss Building, 41 Connaught Road, Central Tel : +852 2806-2068
GEMINI (May 21-Jun 20): I foresee fertile chaos in your immediate future, Gemini. I predict lucky accidents and smoldering lucidity and disciplined spontaneity. Do you catch the spirit of what I'm suggesting? Your experiences will not be describable by tidy theories. Your intentions will not fit into neat categories. You will be a vivid embodiment of sweet paradoxes and crazy wisdom and confusing clarity. Simple souls may try to tune you down, but I hope you will evade their pressure as you explore the elegant contradictions you encounter. Love your life exactly as it is! Methodical improvisations will be your specialty. Giving gifts that are both selfish and unselfish will be one of your best tricks. "Healing extremes" will be your code phrase of power.

CANCER (Jun 21-Jul 22): According to many sources on the Internet, "werifestaria" is an obscure word from Old English. But my research suggests it was in fact dreamed up within the last few years by a playful hoaxster. Regardless of its origins, I think it's an apt prescription to fix what's bugging you. Here's the definition: "to wander longingly through the raw reality that's on its way." "Not to count chickens before they're hatched," he muses, "or eggs before they're laid, chickens who might possibly lay eggs, birds who from afar might be confused with chickens." I recommend this strategy for you in the coming weeks, Sagittarius. Experiment with the pleasure of being wide open to surprises. Cultivate a mood of welcoming one-of-a-kind people, things, and events. Be so empty you have ample room to accommodate an influx of new dispensations. As James Guida concludes: "Not to count or think of chickens.

SCORPIO (Oct 23-Nov 21): Author Rebecca Solnit offers some tough advice that I think you could use. "Pain serves a purpose," she says. "Without it you are in danger. What you cannot feel you cannot take care of." With that in mind, Scorpio, I urge you to take full advantage of the suffering you're experiencing. Treat it as a gift that will motivate you to transform the situation that's causing you to hurt. Honor it as a blessing you can use to rise above the mediocre or abusive circumstances you have been tolerating.

LEO (Jul 23-Aug 22): I'm debating about which of your astrological houses will be your featured hotspot in the coming days. I'm guessing it will come down to two options: your House of Valid Sacrifices and your House of Obligatory Sharing. The House of Valid Sacrifices has a good chance to predominate, with its lush feasts and its expansive moods. But the House of Obligatory Sharing has an austere beauty that makes it a strong possibility, as well. Now here's the trick ending, Leo: I'd like to see if you can emphasize both houses equally; I hope you'll try to inhabit them both at the same time. Together they will grant you a power that neither could bestow alone.

VIRGO (Aug 23-Sep 22): Between now and July 25, there's a chance you will reach the peak of a seemingly unclimbable mountain. You could win a privilege that neither you nor anyone else ever dreamed was within your reach. It's possible you'll achieve a milestone you've been secretly preparing for since childhood. Think I'm exaggerating, Virgo? I'm not. You could break a record for the biggest or best or fastest, or you might finally sneak past an obstacle that has cast a shadow over your self-image for years. And even if none of these exact events comes to pass, the odds are excellent that you will accomplish another unlikely or monumental feat. Congratulations in advance!

LIBRA (Sep 23-Oct 22): "My mother gave birth to me once, yeah yeah yeah," writes author Sara Levine. "But I've redone myself a million times." I'm sure she is not demeaning her mom's hard work, but rather celebrating her own. What's the last time you gave birth to a fresh version of yourself? From where I stand, it looks like the next 12 to 15 months will be one of those fertile phases of reinvention. And right now is an excellent time to get a lightning-quick glimpse of what the New You might look like.

SAGITTARIUS (Nov 22-Dec 21): Adept James Guida contemplates the good results that can come from not imposing expectations on the raw reality that's on its way. "Not to count chickens before they're hatched," he muses, "or eggs before they're laid, chickens who might possibly lay eggs, birds who from afar might be confused with chickens." I recommend this strategy for you in the coming weeks, Sagittarius. Experiment with the pleasure of being wide open to surprises. Cultivate a mood of welcoming one-of-a-kind people, things, and events. Be so empty you have ample room to accommodate an influx of new dispensations. As James Guida concludes: "Not to count or think of chickens.

CAPRICORN (Dec 22-Jan 19): "No gift is ever exactly right for me," mourns Capricorn poet James Richardson. "Don't you dare be like him in the coming days. Do whatever you must to ensure that you receive at least one gift that's exactly right for you. Two gifts would be better; three sublime. Here's another thought from Richardson: "Success repeats itself until it is a failure." Don't you dare illustrate that theory. Either instigate changes in the way you've been achieving success, or else initiate an entirely new way. Here's one more tip from Richardson: "Those who demand consideration for their sacrifices were making investments, not sacrifices." Don't you dare be guilty of that sin. Make sacrifices, not investments. If you do, your sacrifices will ultimately turn out to be good investments.

AQUARIUS (Jan 20-Feb 19): Life will invite you to explore the archetype of the Ethical Interloper in the coming days. The archetype of the Helpful Transgressor may tempt you, as well, and even the Congenial Meddler or the Compassionate Trickster might look appealing. I urge you to consider experimenting with all of these. It will probably be both fun and productive to break taboos in friendly ways. You could reconnoiter forbidden areas without freaking anyone out or causing a troublesome ruckus. If you're sufficiently polite and kind in expressing your subversive intentions, you might leave a trail of good deeds in your wake.

PISCES (Feb 18-Mar 20): Your theme comes from the title of a poem by Fortesa Latli: "I Am Still Learning How to Do the Easy Things." During the next phase of your astrological cycle, I invite you to specialize in this study. You may imagine that you are already a master of the simple, obvious arts of life, but here's the news: Few of us are. And the coming weeks will be a favorable time for you to refine your practice. Here's a good place to start: Eat when you're hungry, sleep when you're tired, and give love when you're lonely.

ARIES (Mar 21-Apr 19): The voices in our heads are our constant companions. They fill our inner sanctuary with streams of manic commentary. Often we're not fully cognizant of the bedlam, since the outer world dominates our focus. But as soon as we close our eyes and turn our attention inward, we're immersed in the jabbering babble. That's the bad news, Aries. Now here's the good news: In the coming weeks you will have far more power than usual to ignore, dodge, or even tamp down the jabbering babble. As a result, you may get a chance to spend unprecedented amounts of quality time with the still, small voice at your core—the wise guide that is often drowned out by all the noise.

TAURUS (Apr 20-May 20): We are inclined to believe that the best way to see the whole picture or the complete story is from above. The eagle that soars overhead can survey a vast terrain in one long gaze. The mountaintop perspective affords a sweeping look at a vast landscape. But sometimes this perspective isn't perfectly useful. What we most need to see may be right next to us, or nearby, and it's only visible if our vision is narrowly focused. Here's how poet Charles Bernstein expresses it: "What's missing from the bird's eye view is plain to see on the ground." Use this clue in the coming weeks.

HOMEWORK: Psychologists say that a good way to eliminate a bad habit is to replace it with a good one. How will you do that? Freewillastrology.com
GET 2 MONTHS OFF* WHEN YOU SIGN FOR 12 MONTHS
+852 3796 7188
HKsales@compassoffices.com
www.compassoffices.com

SHEUNG WAN • CENTRAL • ADMIRALTY • WAN CHAI • CAUSEWAY BAY • NORTH POINT • Tsim Sha Tsui • MONG KOK

AUSTRALIAN PROPERTY FINANCE
Free and independent advice and assistance in arranging or improving your Australia property finance loans. Borrow up to 100% of purchase price for expats and 80% for foreign investors. Let us do it for you/here in Hong Kong. Specialised Mortgage. Ph: 3571 6700. Email: helen@smats.net

UNIQUE INVESTMENT OPPORTUNITY
Sale of Entire House in South Lantau by Departing Expat Family. 2100sq ft + rooftop+seaviews. 3 separate 700sq ft flat titles - 9bdrms. Exceptional location. Great yield from long-term corporate tenant - or vacant possession possible. HK$10.9m. Sensible seller willing to meet market. Call JANICE 9450-8432

LARGE LOFT FOR SALE

CHAI WAN, HUGE TERRACE
Very High 14’’ Ceiling (4.5 m) Exceptional Direct Harbour View Office - Studio Loft - Showroom - Mixed-use 1,150ft² opens onto 1,431ft² terrace Fine “Loft” Renovation HKD 10.5M Zoey 2869-5488 (office hours)
PROPERTY

No. 2 Tung Tau Wan Road, Stanley

T 3793 3793  $5,000/m

ministudios.net

PROPERTY

The Grand Blossom
Serviced Apartments

Monthly rental from $23,000

- Just minutes away from Central Kowloon
- Offering 92 family suits with two and three bedrooms
- Overlooking the Victoria Harbour
- Some units are featured with a private rooftop or outdoor terrace

193 Bulkeley Street, Hung Hom, Kowloon
www.grandblossom.com.hk

BOOKING: 81076602

info@grandblossom.com.hk

www.studiostudio.com.hk

2805 8000 / 6222 0480
info@studiostudio.com.hk

Sheung Wan, Wan Chai, Causeway Bay, North Point

Individual Bathrooms, Air Con, Internet, TV, electricity, water, management fees, weekly housekeeping included. $5.5K - 15K per month
BUSINESS

Fill that vacancy.
To advertise, please contact Celia Wong on 2565 2310 or celia.wong@hkmagmedia.com
EDUCATION

Trinity Certificate in TESOL

The Trinity Certificate in TESOL is a demanding but also rewarding experience for trainee teachers. We do not ask our trainees to create a positive, supportive environment for all of those who trust us, using a blend of approaches to cater for the different types of learners that we work with on the course, from experienced teachers to those entering a new career in teaching.

Tom Garlove, Director of Teacher Training

The Trinity Certificate in TESOL, and diplomas in TESOL, are recognized and awarded by the British Council. The Certificate in TESOL is registered under the British Council and Professional Education (Teaching English) Scheme Administration (1984). It is awarded by the British Council in Hong Kong. For more information, please visit www.tesoltraininghk.com.

Please tick below:
- Properties
- Business
- Education
- Health & Beauty
- Home
- Everything Else
- Spirit & Mind

HK Market Place (Every Friday)

<table>
<thead>
<tr>
<th>Text ad 1/4 Page (including 1 pic &amp; 1 big headline) Size: 4cm(W) x 4cm(H) (Approx 40 words)</th>
<th>Unit Cost</th>
<th>Total Insertions</th>
<th>Total Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Text ad 1/4 Page (including 1 big headline &amp; red border frame Size: 4cm(W) x 4cm(H) (Approx 40 words)</th>
<th>Unit Cost</th>
<th>Total Insertions</th>
<th>Total Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

For text ads, call Celina Wong 2565-2310 or celina.wong@hkmagmedia.com

TUTORING

IGCSE/A LEVELS / IB / SAT

For inquiries, please call 2565-2310.
There’s this boy—his name is 29; I’m 46 and female. We met when we were both 23 and 41. I was not yet in my post-divorce blues. The Kid chased me, and I turned him down immediately. It got awkward one night, and cursed. It was supposed to be a one-night stand, but it isn’t any more. We’ve never been together. Because the Kid wants kids and happily ever after and all that horsehockey, and I don’t and I’m too old even if I did. The Kid has been in several relationships over the years for The One, and I can’t honestly hope he finds her, in my wildest dreams, I’m married to their wedding and they have children called auntie. But in the meantime, the Kid runs to me when he has a hiccough in a relationship, and I let him—meaning, he gets mad at her and fucks me madly. Afterward, I get him to talk about it—he tells me what happened, and I always try to advise him how to make it better, how to make it work. But so far it hasn’t, and we’re “slot” again until he meets another girl. I do love this Kid, for what it’s worth. But I am afraid I’m ruining his chances. I am afraid that by playing an escape hatch, I’m giving him a reason not to work on these relationships and he will never find the kids/forever thing he’s working for. Should I let him go for his own sake? I tell him honestly why, he won’t accept it, so I’ve had to just vanish. I’d hate that. It would be worth it if I knew he met someone and got to live happily ever after. But I’d spend my life feeling bad for disappearing on him, and I’d always wonder if the Kid wound up alone. Don’t Call Me Cougar.

I don’t see any conflict between what the Kid says he wants in the long run—kids and happily ever after and all that horsehockey—and the things his actions indicate he wants now, i.e., your rear and your ear: he’s young, he hasn’t met a woman he could see himself with for the long haul, and he appears to be in no rush— he can have his first kid next year or 20 years from now. And the meantime, DM/C, he has you here’s where I detect some conflict between statements and actions: The fact that you keep fucking the Kid while he’s technically still with another woman—first you fuck him furtively and then you advise him (slyly)—is a pretty good indication that you’re not ready to let go of him, either. I really want you to encourage the Kid to work things out with whatever woman he happens to be seeing. DM/C, you would offer him your make-it-work advice without fucking him first.

Fucking someone who has a girlfriend—especially someone who has a girlfriend’s supposed to be with exclusively—doesn’t exactly express “I think you two should work it out.” So going forward, maybe you should offer the Kid your advice when he’s seeing someone, fuck the shit out of him when he’s single, and don’t waste too much time worrying about whether being buzzed on incentives being single. Because singleness may be what he wants right now.

If I first met someone on a hookup site or at a sex party and then we start seeing each other, what’s the best way to explain how we met when we’re at a social event and people ask— Terrifying Revelations Undermining Totally Honesty

The truth is always nice—and in your case, TRUTH, telling the truth about your relationship could be constructive. There are a lot of people out there in loving committed relationships (LRR) that had crazy shaky starts (CSS). But very few people in a LRR with a CSS tell the truth when asked how they met. A couple who met at a sex party will say they met at a dinner party. A couple that met on a dating site will say they met in a cage in a sex dungeon will say they met doing a team-building exercise at a work retreat, a couple that met during an impulsive, drunken threesome will say they met at a ruxted protest outside o a Trump rally. These lies are understandable. People don’t want to be judged or shamed. But when a CSS couple lies about how they met, TRUTH, they reinforce the very shame and stigma that made them feel like they had to lie in the first place. And they play into the sex-negative, self-defeating, and super-hypocritical assumption made by singles who attend sex parties, spend time in cages, and have impulsive threesomes—those singles who do sexy things often refuse to date the people they meet at sex parties, etc., because they believe in a world where every couple that had shaky starts told the truth about themselves, single people would be less likely to rule out dating people they met shaky.

I disapproved of your advice to LUBIDS, the poly married woman you counseled to have sex with her husband even though she has zero desire to do so. She was close to telling her to throw away her consent. Somewhere between a third and half of women have been sexually assaulted. Would it be possible for most of them to suck it up and sleep with someone they had no desire for without ending up resenting or hating that person? Even if LUBIDS won life’s can toss on sexual assault, she most likely comes to resent her husband if she had passionless sex with him. From the husband’s perspective—assuming he’s not a piece of sh*t who has entitled to sex but rather just wants a sexual connection with his wife—wouldn’t being lied to in this way ruin him? Also, I think you would’ve given this advice to a gay man—to let his husband fuck him the ass, even if he didn’t want to get fucked. The truth is really the only solution here. The road you walk on this woman’s dream leads only to bitterness and divorce.

– Seriously Horrified About That

LUBIDS, a poly woman with a boyfriend (who she’s fucking) and a husband (he’s noIRCLE is fucking), asked me if she should “force” herself to fuck her husband. She also mentioned having a kid and not wanting to get divorced. And it was my opinion—an opinion she sought out—that she should ignore my advice. And not wanting to get divorced. And it was my opinion—an opinion she sought out—that she should ignore my advice. And not wanting to get divorced. And it was my opinion—an opinion she sought out—that she should ignore my advice. And not wanting to get divorced. And it was my opinion—an opinion she sought out—that she should ignore my advice. And not wanting to get divorced. And it was my opinion—an opinion she sought out—that she should ignore my advice.

The road you set this woman down leads to divorce, with or without a reason. Even if she had passionless sex with him.

Somewhere between a third and half of women have been sexually assaulted. Would it be possible for most of them to suck it up and sleep with someone they had no desire for without ending up resenting or hating that person? Even if LUBIDS won life’s can toss on sexual assault, she most likely comes to resent her husband if she had passionless sex with him. From the husband’s perspective—assuming he’s not a piece of sh*t who has entitled to sex but rather just wants a sexual connection with his wife—wouldn’t being lied to in this way ruin him? Also, I think you would’ve given this advice to a gay man—to let his husband fuck him the ass, even if he didn’t want to get fucked. The truth is really the only solution here. The road you walk on this woman’s dream leads only to bitterness and divorce.

– Seriously Horrified About That

LUBIDS, a poly woman with a boyfriend (who she’s fucking) and a husband (he’s noIRCLE is fucking), asked me if she should “force” herself to fuck her husband. She also mentioned having a kid and not wanting to get divorced. And it was my opinion—an opinion she sought out—that she should ignore my advice. And not wanting to get divorced. And it was my opinion—an opinion she sought out—that she should ignore my advice. And not wanting to get divorced. And it was my opinion—an opinion she sought out—that she should ignore my advice. And not wanting to get divorced. And it was my opinion—an opinion she sought out—that she should ignore my advice.
HK Magazine Media Group – publisher of HK Magazine and The List family of international travel publications, is looking to fill the following positions in its dynamic and exciting Advertising Department:

1. **SENIOR ADVERTISING SALES EXECUTIVE**
   - 1-year experience in media sales; magazine advertising sales a great advantage
   - Fluent in spoken and written Cantonese and English
   - Attractive remuneration package and performance based commission

2. **ADVERTISING SALES EXECUTIVE**
   - Positive attitude towards magazine advertising sales
   - Fluent in spoken Cantonese and English
   - Entry level. Fresh Graduates welcome; no experience necessary

Interested parties, please send your cover letter and CV to resume@hkmagmedia.com

---

**For the hungry & passionate!**

Tazmania Ballroom is expanding our team and would like to invite anyone who have a passion for hospitality and nightlife.

Experience is not necessary.

- **Bar Manager**
- **Bartender**
- **Floor Staff**
- **Security**
- **Door Girl**

For interested parties please contact:
- kin@tazmaniaballroom.com
- glecy@tazmaniaballroom.com

---

**Hair Studio**

New positions available for:

**Hairstylists**

- Self-employed
- Freelance
- Full or part time

38 Wyndham Street, G/F, Central, Hong Kong
Tel: 2529 6289, 2522 2884
Fax: 2529 6291
Email: o2studio@netvigator.com
o2hairstudio.com

---

**ADVERTISING CAREERS**

HK Magazine Media Group – publisher of HK Magazine and The List family of international travel publications, is looking to fill the following positions in its dynamic and exciting Advertising Department:

1. **SENIOR ADVERTISING SALES EXECUTIVE**
   - 1-year experience in media sales; magazine advertising sales a great advantage
   - Fluent in spoken and written Cantonese and English
   - Attractive remuneration package and performance based commission

2. **ADVERTISING SALES EXECUTIVE**
   - Positive attitude towards magazine advertising sales
   - Fluent in spoken Cantonese and English
   - Entry level. Fresh Graduates welcome; no experience necessary

Interested parties, please send your cover letter and CV to resume@hkmagmedia.com
Madera Hollywood: Where Old-World Charm Meets Modern Comfort

Feel like the Hollywood treatment? Head to Madera Hollywood in SoHo for the Hong Kong equivalent of cinematic glamor.

Hong Kong’s Hollywood Road has long been a historical icon, showcasing the city’s unique east-meets-west culture that’s evolved in the last two centuries. With history dating back to the mid-19th century—before even the Hollywood in California was settled—the strip is lined with unique boutiques and galleries, eclectic restaurants and bars, and everything else you need to experience the best of Hong Kong.

Madera Hollywood, situated on the corner of Peel Street and Hollywood Road, is the perfect place to set up camp for your exploration of the district. Bringing Hollywood-style glamor to the heart of Hong Kong, the boutique hotel is the next big thing on the strip, offering tourists and locals a home away from home in this hip and chic neighborhood.

After your urban exploration, enjoy a well-deserved rest at Madera Hollywood’s stylishly furnished suites. All 38 spacious one-bedroom suites are elegantly appointed in the Hollywood Regency style, offering a comforting and luxurious stay with the finest modern fittings, state-of-the-art amenities, and top-notch mattresses for a night of sound sleep.

If you’re looking for the best of the best, go for the top-floor signature Monroe and Chaplin Suites for a trip back to the good old days, with lush fittings and neoclassical furniture paying tribute to the heyday of Hollywood.

Want to head straight to the Madera Hollywood to experience the old-world glam? Readers, you’re in luck: the hotel is offering a special deal. When booking their Deluxe Suite, simply enter the promo code “HKMAG” to enjoy a free upgrade to Premium Suite and a range of special benefits, including free Wi-Fi, access to the 24-hour gym, free welcome drinks, in-room mini-bar drinks and snack, and guaranteed late check-out at 2pm.

maderagroup.com

Be a Free Rider with Pizza Express’s Ride & Dine Program

So you’re out dining and having a good time, and now you need to get home after a filling meal. Pizza Express is known for their great, freshly made pizzas, but they also want to extend and elevate your dining experience beyond the restaurant—to give you a ride to your doorstep.

Debuting this summer is their Ride & Dine program, offering you a free ride home after your meal. Collaborating with Uber from now until August 14, the pizza chain is offering patrons who visit any of their 15 restaurants an exclusive promo code to earn a free first Uber ride for up to $75 off—you’ll be home in no time.

Not only can you ride home after your meal, you can also grab an Uber to one of their many locations and present your same-day receipts for two free standard drinks upon spending $300 at the restaurant.

Happy hour, anyone?
pizzaexpress.com.hk
June has arrived and that can only mean one thing: more gifts to give away! This month’s batch of fantastic prizes includes a gorgeous staycation at the Madera Hollywood Hotel and dining vouchers from Pizza Express. Get entering now!

**Win a suite stay at the Madera Hollywood Hotel!**

Wanna experience the madness of Central—just away from work, for a change? Take a break and check yourself into the new Madera Hollywood. This stylish boutique hotel combines old-world charm with modern luxury for the perfect weekend getaway. Lucky for you, we’ve got a two-night stay for two in a Grand Deluxe Suite at the Madera Hollywood up for grabs! Strategically located on Hollywood Road, this glamorous hotel has everything you’ll need for a relaxing staycation, without even leaving all the action of Soho.

Here’s how to stay at the city’s hippest address for two nights:

In this and the next two issues, you’ll find an italicized word in the main Spotlight page article. Once you’ve got all three, include them in a paragraph of no more than 30 words about what you’d do with a staycation at the Madera Hollywood. Go to hk-magazine.com/hk-giveaways to submit your entry before 10am on June 20, 2016.

Good luck! The winner will be announced on June 24.

**Win dining vouchers from PizzaExpress!**

Feel like some freshly made hand-crafted pizzas? PizzaExpress has been serving up piping hot pizzas made to order by their skilled Pizzaiolos—or pizza chefs—with the freshest ingredients since first opening in London in 1965.

This month, they’re offering our readers five $1,000 dining vouchers to be used at any of their 15 locations around town, so you can pizza your way through the city.

Wanna win? Go to hk-magazine.com/hk-giveaways and tell us about the best pizza you’ve ever had. Submit your entry before 10am on June 13, 2016. The winner will be announced on June 17.

Good luck!
I didn’t really speak Cantonese very well. Even when my
awkward language for me, especially when it comes
to singing. The whole process of speaking with a record label
embraced into the system. I felt really lucky. I was doing a few contrary things
in the Hong Kong market. First, I was doing a genre that wasn’t widely accepted. Second, I was doing Mandarin in
Hong Kong. But somehow it worked out. No one really gave me a hard time.
You could say it was brave, but for me I was just trying to be honest—I wanted to do what I felt was right.
Now it’s been 11 years since that first album. For me, [indie] is the only way to go. After 11 years of trying, seeing how everything’s done, I know quite clearly at this stage how I want to do [my music].
The music industry is not in the best state, and it’s all the more reason I wanted to [start my own label].
I really want to bring the focus back to creativity. I want to give music the creative spark to make it exciting, the same kind of excitement it gave me when I was a kid.
For me, this label is about wanting to take a dive and invest in the music, to make sure creativity is allowed.
It’s risky because you really don’t know if you’re going to be successful, but it’s something I wanted to do.
Crowdfunding has always been something I wanted to try out. I’ve always liked the concept.
It’s also an opportunity to let my fans directly support the label, if they believe in what I’ve been doing in the past 11 years, or are interested in being a part of this development.
It’s not a record company—I call it a music and visual arts label, or rather a music and cultural company.
“For” means “ode” in Chinese. It’s about paying respect to certain things: respecting the creative process, and respecting music.
“Fu Music” stands for a blend between Chinese and western cultures, of which I am a product. I want to take the best from both worlds and do something new and multicultural.
The first three people will see from Fu, and register “oh, this is what Fu Music is all about,” will be my first album, releasing in September. I’ll be plugging its first single [“Wukong”] very soon.
I want to bring back the excitement of my music to Hong Kong. It’s a combination: I probably didn’t become a
musician just because of my father. Rather I learned to love certain types of music, and then I went on to find my own interests.
I listened to very little Chinese music growing up. When I came to Hong Kong, it was only after I became an artist that I started to learn more about the Hong Kong music industry.
Prior to that, the Cantonese music I knew would be the stuff my grandma listened to, like [70s idol] Danny Chan Bak-keung. I started to write songs when I was around 13 or 14. It was just an opportunity and a natural process. I was just sort of going with the flow.
I was doing a type of music that was quite foreign to the market at the time—not only the Cantonese market, but the Chinese-speaking market in general. Trying to introduce soul music, or soul R&B, was not the easiest thing.
One of the things I wanted to do was to introduce this type of music within the context of Chinese language. It’s still foreign, but it’s getting more accepted.
I felt very lucky to be encouraged and also gradually embraced into the system.
It wasn’t an overnight success—it was all very gradual. The whole process of speaking with a record label and getting an album out took five years.
Cantonese is my third language. It’s also the most awkward language for me, especially when it comes to singing.
Even when my first album was released in 2005, I didn’t really speak Cantonese very well.

“Khalil” is a Persian name. It means “friend.” There’s also a poet named Kahlil Gibran, so there were two different reasons my dad chose that name. I think it’s half half.
I was born in Hawaii and went to Shanghai when I was 5.
My parents wanted me to learn more of Chinese culture and the language. They didn’t want me to be a half-breed; they wanted me to get a good taste of a different culture at a young age.
I lived there for about five or six years. I was in Guangzhou for a very short time, and then I’ve been in Hong Kong ever since.
I’m a US citizen, a Hong Kong artist, but in my own reality, I’m a world citizen.
That’s the Bahai world view, and there’s a central quote in my faith: “The world is but one country, and mankind its citizens.”
When I was about 3 or 4, I saw the movie “La Bamba.” Ever since then, I’ve wanted to be involved in music.
My dad is a drummer, and he gave me a preliminary introduction to music. I’d listen to the records that he’d listen to: jazz, funk, soul, R&B stuff.
It’s a combination: I probably didn’t become a musician just because of my father. Rather I learned to love certain types of music, and then I went on to find my own interests.
I listened to very little Chinese music growing up. When I came to Hong Kong, it was only after I became an artist that I started to learn more about the Hong Kong music industry.
Prior to that, the Cantonese music I knew would be the stuff my grandma listened to, like [70s idol] Danny Chan Bak-keung. I started to write songs when I was about 13 or 14. It was just an opportunity and a natural process. I was just sort of going with the flow.
I was doing a type of music that was quite foreign to the market at the time—not only the Cantonese market, but the Chinese-speaking market in general. Trying to introduce soul music, or soul R&B, was not the easiest thing.
One of the things I wanted to do was to introduce this type of music within the context of Chinese language. It’s still foreign, but it’s getting more accepted.
I felt very lucky to be encouraged and also gradually embraced into the system.
It wasn’t an overnight success—it was all very gradual. The whole process of speaking with a record label and getting an album out took five years.
Cantonese is my third language. It’s also the most awkward language for me, especially when it comes to singing.
Even when my first album was released in 2005, I didn’t really speak Cantonese very well.

Khalil Fong broke into Hong Kong showbiz in 2005 with his first album “Soulboy.” He’s been bringing the city soulful tunes ever since, with hits including “Love Love Love,” “Red Bean,” and “Love Song.” Support his crowdfunded project Fu Music at fu-backer.com

“Fu Music” stands for a blend between Chinese and western cultures, of which I am a product. I want to take the best from both worlds and do something new and multicultural.

NEED TO KNOW...
Khalil Fong broke into Hong Kong showbiz in 2005 with his first album “Soulboy.” He’s been bringing the city soulful tunes ever since, with hits including “Love Love Love,” “Red Bean,” and “Love Song.” Support his crowdfunded project Fu Music at fu-backer.com
“Genuine, dazzling virtuosity.”
*The New York Times*

“From the first moments of the show, the audience is consistently laughing.”
*Die Presse*

All it takes for the music and fun to begin is one single upbeat and when Igudesman & Joo raise their baton in their new orchestral show, prepare yourselves for an exhilarating “upbeat” musical ride, filled with laughter.

**Tickets at URBTIX**
2111 5999 | www.URBTIX.hk
Programme Enquiries:
2836 3336 | www.HKSL.org
For ages 6+

Hong Kong Sinfonietta reserves the right to change the programme and artists.

Hong Kong Sinfonietta is financially supported by the Government of the Hong Kong Special Administrative Region.
Hong Kong Sinfonietta is the Venue Partner of the Hong Kong City Hall.

Title Sponsor

**Great Eagle Family Series**

**UPBEAT**

Igudesman & Joo with Hong Kong Sinfonietta

4.7.2016 (Mon) 8pm
5.7.2016 (Tue) 8pm
HK City Hall Concert Hall
$420 $340 $260 $160

**Violin**
Aleksey Igudesman

**Piano**
Hyung-ki Joo

---

**Good Music to Share**
2016/2017 Season 樂季

**Title Sponsor**

**Great Eagle Holdings Limited**
RUGS FOR TRUMP

SHAMBALA
Furniture Warehouse

GOING - OUT - OF - BUSINESS
After 23 years we are closing our doors

SYRIAN RELIEF EXTENDED
$200 FOR EVERY RUG SOLD
donated to UNICEF Hong Kong and the UN Refugee Agency

1,000+ RUGS 80% OFF
FURNITURE & RUGS
60 - 80% OFF

9am-7:30pm Every Day

2/F Horizon Plaza, 2 Lee Wing St., Ap Lei Chau, Hong Kong
香港鴨脷洲西工業區利榮街2號新海怡廣場2樓
showroom@shambala.com.hk   Tel. 2555-2997   Fax. 2555-6997