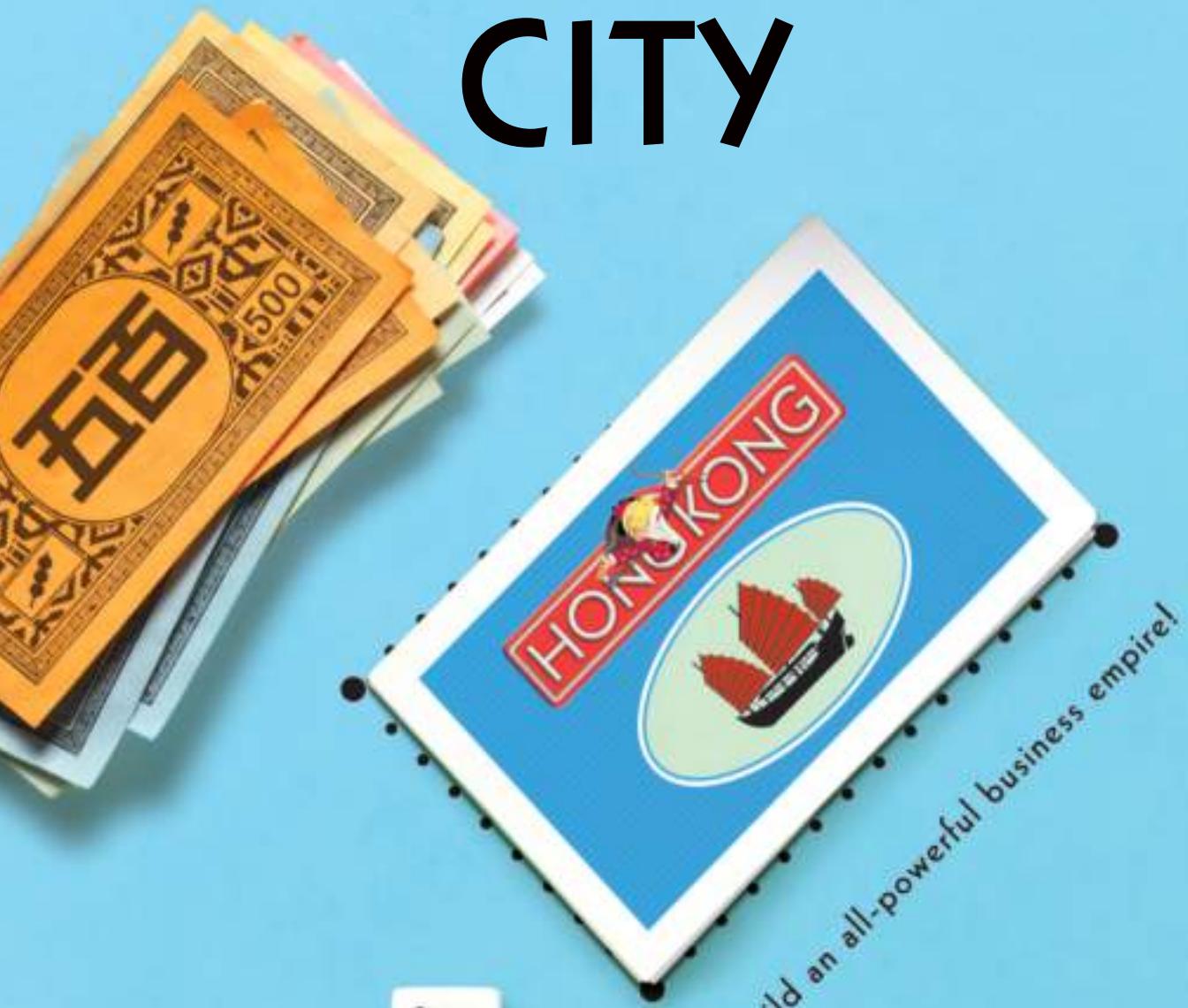


25 years HK

HK MAGAZINE FRIDAY, JUNE 17, 2016 HK-MAGAZINE.COM

MONOPOLY CITY



Build an all-powerful business empire!

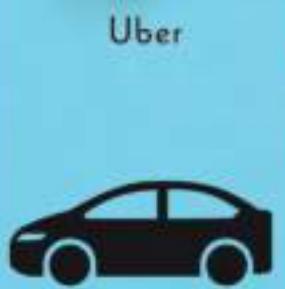
Giant Pile o' Cash!



Help yourself!

Tsim Sha Tsui
Chungking Mansions
hotel suite

\$2,000



Uber

Screw taxis

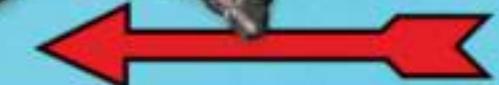
Sham Shui Po
Sub-subdivided
Flat

\$1,500



Start with
\$1 million

GO



FINANCIAL
CRISIS



Corporate Merger



Restructure
and redouble!

Mid-Levels
Banker Palace

\$100 million

Kennedy Town
Converted Walkup

\$20 million

ICAC BUST!



Go to Stanley Jail



· ♠ ·
JAQK

THE FRENCH BRAND FOR GENTLEMANS
Now available on Zalora !

*Ma P'tite
Culotte*
PARIS

CLASSY FRENCH
LINGERIE
Coming soon !



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I Know John. Oh do you? No, it's a bar 24

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Win a two-night suite staycation at the Madera Hollywood! 37

FIRST PERSON
Musical prodigy Kajeng Wong plays to the crowd 38

Hong Kong Limericks

The city has had a quiet week: But nothing livens it up like a bunch of topical limericks!

I.
Lancôme, in some fever dream,
Signed Denise Ho to their team:
Not long after hiring her
They got on with firing her:
Does Lancôme make face-saving cream?

IV.
The third runway's been struggling for cash of late:
They're upping our air fares to compensate.
But it kind of seems
That it's all just a scheme:
'Cause if tickets were cheaper, we'd emigrate.

II.
The Urban Renewal Authority
Has a \$4.5b surplus, apparently.
But who cares if we lose
Our heritage views?
For there's nothing better than profit, see?

V.
The last missing bookseller's crossed the border
He's back (without telling reporters)
He's not really mentioned
His eight months of detention:
But he's putting Mao's Red Book on order.

III.
New TSA tests are good fun—
Or better, at least, than the old ones.
But will easier tests
Give children a rest?
Nah, they've still got tiger mums.

VI.
Almost here is the first of July
And everyone's antsy. We see why:
Will protests be concerted?
Or will the streets be deserted?
Either way, we're all chanting: "Anyone but CY!"

Who's in charge?

Editor-in-Chief Luisa Tam
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Features Editor Leslie Yeh
Digital Editor Justin Heifetz
Film Editor Evelyn Lok
Custom Publishing Editor Xavier Ng
Assistant Chinese Editor Sophia Lam
Reporter Stephanie Tsui
Staff Writer Jessica Wei
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Fashion Contributor Rafael Raya Cano
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HOME



Mr. Know-It-All's

— Guide to Life —

Dear Mr. Know-It-All,

What Hong Kong monopoly should I know about? – Busy B

As we're talking monopolies this week, there's one monopoly that the government might rather wish you forgot: Hong Kong's opium monopoly.

For almost 100 years from 1845 onwards, the government made a healthy profit from the sale of opium. It was in high demand, both from China and also from exports to overseas Chinese in Australia and America. The government made its money from taxing the sale and processing of the drug, through a monopoly awarded to the highest bidder. At one point opium contributed up to 22 percent towards the government's revenue.

Running the entire thing via a monopoly meant that the colonial administrators didn't have to get their hands dirty with each individual opium-eater. They could just tax one monopoly-holder and be happy.

The city's first opium monopoly went to two merchants, George Duddell and Alexander Mathieson: You'll recognize the former's name from the street named after him. But the two didn't get anywhere, and the history of the city's opium monopoly is one of wheeling-and-dealing. In fact, the government's multiple attempts to put the opium monopoly out to tender to increase its own profits, regularly failed when all of the opium processors banded together into a single cartel, beating the government at their own game.

The government finally took over the opium monopoly

in 1914, aiming to stamp out recreational opium use in the city—while still making a profit from its sale. But the final nail in the coffin didn't come until December 25, 1941, when the Japanese invaded the city. The opium monopoly was left to drop after the war: a relic of another, perhaps more genteel, time.

It's interesting, though, that as opium profits disappeared, the government was able to turn to another source of revenue, once more capitalizing on high-priced sales to a small number of individuals: the city's land. The opium monopoly tailed off, and the property monopolies ramped upwards. Who needs opium when you can get addicted to land instead?



Opium bros, doing their thing 1880-style

My Perfect
HK

This week in My Perfect HK:

On June 21, 2016, at least 10,000 dogs will be slaughtered and eaten during a festival in the city of Yulin, which lies just 400km from Hong Kong. Some dogs are beaten and bled to death before being gutted and sold to eat. We Hongkongers condemn this practice and urge the Hong Kong government to do the same. Dogs are our companions, not our meals. Sign our petition to end the Yulin Dog Meat Festival now at tiny.cc/hk-stop-dogmeat

Letters

"WHAIAHAJAIAHHABSKSUSHB"

Come Here Often?

Responses to last week's cover story ("The Numbers Game," June 10, issue 1149) in which we told people that Hongkongers have sex just 3.9 times per week:

That's cos the neighbours can hear every grunt, groan and thrust!

Andy Felders

And that's why Shanghai is better
Asians Not Brainwashed By Media

Yeah i guess in China,..on this matter,..its better than Hongkong,>>

Daulat Limbu Fago Wanem

Changed my mind about moving to HK now.

Tomas Pithart

what happened during that "0.9" time ?
Premature ejaculation or something ? Husband coming home unexpectedly ?

Andre Croes

Covered Your Bases

Responses to Mr. Know-It-All's column last week ("Why are there so many Filipino cover bands in Hong Kong?" June 10, issue 1149):

Because they can bloody sing!!!

Roula Rozakeas

Because they are musical and talented.

Ming Infante

Cause they have blood of Spain

권현

Filipino can sing and dance well..all over the world..not just hongkong

Jovie Maranca

Ghost in the Kong

We reported online that Scarlett Johansson was in Yau Ma Tei to shoot "Ghost in the Shell" ("Scarlett Johansson Spotted in Hong Kong for 'Ghost in the Shell,'" June 8). Readers were (mostly) enthusiastic.

Scarlett on Temple Street? It's more likely you spotted the Scarlett Robot made in HONGKONG

Sang Kan

Makes a change from Michael Bay getting punched by irate shopkeepers in the street

Henry Parker

OMG! Imma find you Lucy. 😊

Joy Tulauan-Batang

All that time in Yau Ma Fucking Tei and all I saw was brothels!!

Megan Richardson

WHAIAHAJAIAHHABSKSUSHB

Nicole Ma

Not interested at all, i prefer to see hk actors!

Jelitha Jolie

#PrivateEyeHK



Rolling Cloud Buddha

Photo by Bruce Simon

Need to get something off your chest? Got an amazing photo? Write us! letters@hkmagmedia.com. Letters are printed as-is (unless they need fixing).

THE WEEK

Friday 17/6

Runaway Bride

The Refugee Art Movement presents a free screening of **"On the Bride's Side,"** an internationally crowdfunded documentary that follows a group of refugees, poets and journalists who travel the 3,000km from Syria to Sweden—by posing as a fake wedding party.

**8-10:30pm. DreamLikeBubbles, 7/F,
38 Belcher's St., Kennedy Town. Free,
register at tiny.cc/hk-on-the-brides-side**



Saturday 18/6

Inhale, Exhale

Join activewear brand Rumi X for their **Feel Good Day launch party** and you'll walk out feeling good: Featuring free yoga and meditation classes by studios Barre 2 Barre, Yoga Aloha and others, and a marketplace of health-conscious local vendors, this weekend-long yoga festival will be all you need to soothe your body and soul.
9:30am-7pm, Jun 18-19. Soho Yard, 19 Old Bailey St., Central. Free.



Sunday 19/6

Make Pappy Happy

It's Father's Day! There are plenty of ways to prove to poppa that you care: Spend the day hiking, take him out for a steak dinner (read our recommendations at tiny.cc/hk-fathers-day-dinners) or just do whatever he wants to do, whether it's sitting silently together reading, or catching the US Open on television. Time is valuable, and he's invested enough of his raising you.

Monday 20/6

A Raad Time

Leading contemporary photographer and multimedia artist **Walid Raad** will be in Hong Kong to talk about his upcoming collaboration with the Louvre Museum in Paris and growing arts initiatives in cities such as Abu Dhabi, Doha and Beirut. Informed by his upbringing in Lebanon during the civil war and the military presence in the Middle East, his work has been exhibited at The Whitney Biennial, the MoMA and the Venice Biennale.

7-8pm. A Space, Asia Art Archive, 10/F, Hollywood Centre, 233 Hollywood Rd., Sheung Wan. Free. Register at aaa.org.hk/WalidRaad_LesLouvres

Tuesday 21/6

Twee Tasting

Oscar-nominated "**Moonrise Kingdom,**" Wes Anderson's beautiful brown-toned ode to innocence and young (very young) love, gets the dinner-and-a-movie treatment, with a screening and a four-course dinner at Cuore Private Kitchen.



7:30pm. Cuore Private Kitchen, Wong Chuk Hang, full address upon ticket purchase. \$640 + BYOB from cuoreprivatechef.com/events

Wednesday 22/6

Swingin' in Paradise

The Hong Kong Big Band Jazz Federation's **Jazz Summer Festival** is three days of swingin' jazz standards: Their Wednesday night has longtime jazz pianist, composer and instructor Richard Sussman leading a program that first takes the audience through the evolution of big band in the 21st century, before delving into Japanese pop classics with big band orchestration.

Jun 21-23, 8pm. Theatre, Hong Kong City Hall, 5 Edinburgh Place, Central. \$150-300 from urbtix.hk

Thursday 23/6

Tongue Twisters

A garden party, with six food and wine pairing booths, a live DJ and parlor games: it's the first ever two-day **Sip and Savour in the Garden Festival** at the Michelin-starred Seasons by Olivier E. Guests will start the evening by mixing their own bellinis and end it with a single malt Scotch paired with a cheese selection from Les Frères Marchand—and in-between, it's pairing after pairing.

June 23-25, 6-9pm. Seasons by Olivier E, Shop 308, 3/F, Phase 2, Lee Garden, 28 Yun Ping Rd., Causeway Bay. \$468, reserve at info@seasonsbyolivier.com

Friday 24/6

Alt and Indie

Join the Fringe as they continue their search for new, untapped local talent by hitting their **Open Stage**, where two up-and-coming indie bands rock their brains out for your enjoyment. Edges and Corners are a four-piece post-rock/alternative/math-rock band, and May Contain Nuts... well, they may contain nuts, so bring your EpiPens.

9:30pm. Fringe Dairy, Fringe Club, 2 Lower Albert Rd., Central. Free.

Saturday 25/6

Print Some Memories

Sure, we've all heard about 3D printing, and maybe some of us have access to a decent makerspace somewhere. But here's a great opportunity to get your kids involved: **MakerBay's family 3D printing workshop** allows you and your little one to use modeling software to design a physical object and print it on a real 3D printer. This might just be the beginning of a cool new family tradition.

10am-1pm. MakerBay, C1 Yau Tong Industrial Building Block 2, 16 Sze Shan St., Yau Tong. \$400 for one parent and one child; additional family members \$100 each. Register at tiny.cc/hk-3d-printing-workshop

Book now

Clockenflap

Hong Kong, I Love You and You're Bringing Me Up

Clockenflap 2016's lineup is starting to look like a late aughts college radio DJ's wet dream, in the best way possible: if Sigur Rós, Foals and José González weren't enough to get you to book your tickets, the recent announcement of LCD-mother-loving-Soundsystem should tip the scale. Imagine surfing on a wave of good vibes, the sun setting over the Harbour as we're posed that eternal question: Where are your friends tonight?

Nov 25-27. Central Harbourfront, \$780-1,620 for Phase 2 tickets from ticketflap.com/clockenflap

Edited by Stephanie Tsui
stephanie.tsui@hkmagmedia.com



Illustrations: Joyce Kwok

Last Week In Reality



SAT 4

Double Standards A man is seen on a packed MTR carriage, carrying a fridge that is roughly his height.

Netizens are unimpressed: Last year MTR staff had prevented musicians from carrying large instruments onto the train, citing size regulations.

SUN 5

Just Scratching A minute-long video uploaded to Facebook goes viral: At a fast food restaurant

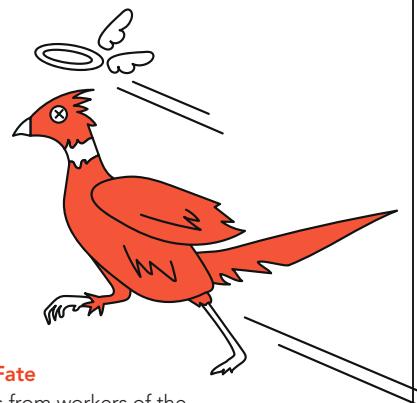
in Ma On Shan, a man in his 30s holds a newspaper in one hand. He appears to be staring at the legs of a woman sitting nearby. His free hand seems to be moving behind the newspaper around his crotch area. Netizens suggest he is merely relieving an itch.

MON 6

Extra Ingredients A couple orders fried noodles for lunch at a restaurant in Lam Tin. The woman finds two suspicious-looking objects in the noodles and her husband examines them. Thinking that it is undercooked cloud ear fungus, he puts one in his mouth and immediately spits it out after detecting a foul taste and a feces-like texture. The couple calls the police and takes the dish away as evidence.

TUE 7

Bagged and Tagged A woman in her 60s is trying to steal a designer handbag from a store in Wan Chai when one of the owners stops her. They start fighting, and the suspected thief hits her with a meat mallet. Two plainclothes police officers in the area rush to the scene and arrest the suspect, whom they find is carrying a box cutter. The store owner is sent to hospital for injuries to her lower jaw.



WED 8

You Can't Escape Fate

A pheasant escapes from workers of the Agriculture, Fisheries and Conservation Department at the Cheung Sha Wan Temporary Wholesale Poultry Market during a culling operation to control avian flu. AFCD staff try to catch it with nets but it escapes and flees to the highway, where it is run over by a car.

THU 9

McBeatdown At around 4am, a man tries to gain access to the bathroom at a 24-hour McDonald's in Causeway Bay, but an employee stops him because the restaurant has been closed for cleaning. The man yells angrily at the staff and sprints towards the toilet. After making use of the facilities and leaving the restaurant, the man returns with around 10 other men, and they beat up three McDonald's staff. Outside the store, one employee falls to the pavement as four or five men punch and kick him. The police arrive after the attackers have fled, and the employees are sent to hospital for treatment.



FRI 10

Back to Nature A photo uploaded to Facebook goes viral: Four women are washing their hair in a stream on Tai Mo Shan. Netizens express concern that the chemicals in the shampoo will pollute the environment and endanger wildlife.

Quote of the Week

"You reporters always trim soundbites so they don't sound like the original when they're broadcast."

During a video interview with Apple Daily, Anne Chan Yee-man, principal of CCC Ming Yin College, demands the right to approve footage before it is released. The school had been under fire for announcing plans to force students to attend compulsory after-school classes and get to school earlier.

Talking Points

We read the news, so you don't have to.



Hong Kong No Place for Kids

Independent public policy think tank Civic Exchange polled 1,500 people aged 18 to 65 in Singapore, Shanghai and Hong Kong for their views on quality of life. It found that **Hong Kong respondents are "significantly more dissatisfied"** than their counterparts. 16 percent and 13 percent of Shanghainese and Singaporean respondents believe that their cities are **not ideal for their children to grow up in**, compared to **66 percent of Hongkongers**. 17 percent in Shanghai and 20 in Singapore said they would **leave their cities** if they could—compared to **42 percent of Hongkongers**. The think tank also found that 70 percent of Hong Kong respondents think the city has become worse over the years.

Our take: Why are we not surprised?

Special School Feeds Boy Snot?

A staff member of a Sham Shui Po school for the severely mentally handicapped has been accused of feeding a student **with food mixed with the student's own snot**. A woman, whose son is also a student there, lodged the complaint when she saw **snot dribbling down the teenage boy's mouth**. She twice asked the staff member to help the boy, but he ignored her. When she asked the third time, **he scraped the snot into a bowl of purée, stirred it in and fed the mixture to the boy**. The woman complained to the school without success, before taking her case to the police. The incident is now under investigation.

Our take: And you wonder why two-thirds of Hongkongers think this city is bad for raising kids...

Illustration: Elaine Tang



Street Talk

Would you get into this guy's car? Tai Po-born and bred **Albert Lui** has set his sights on bringing back the old Hong Kong, where people never felt the need to lock their gates. The 34-year-old businessman tells Stephanie Tsui all about rekindling Hong Kong's "Lion Rock Spirit" of perseverance and solidarity—by encouraging people to share rides with strangers.

HK Magazine: How did you come up with the idea of social carpooling?

Albert Lui: I saw empty cars on the road and people who looked like they needed a ride. I thought: Offering someone a ride is a kind gesture, so what's stopping Hongkongers? Recent events have made Hongkongers reluctant to reach out to others. So I started offering my neighbors rides to the train station. A couple of times, I also hitched rides. And when I saw a group of students from the Education University of Hong Kong holding up a cardboard sign to hitch a ride, I knew I wasn't alone. A few months later, after sharing my itinerary online in case anyone needed a ride, someone suggested that I form a Facebook carpooling group, so I made one for Tai Po. Social carpooling provides a natural and casual environment for people to share stories. Some of our members have actually met their significant others through carpooling, and some have even formed their own sports groups and gone cuttlefish fishing together. Social carpooling also saves time. As a Hongkonger I'm always in a hurry—I walk really fast and finish a meal in seven minutes. If I can help save someone else's time, that's already saving our community's resources. We encourage our members to use the time saved from waiting for public transport by joining our charity drives.

HK: Do you think Hongkongers lack empathy?

AL: Our "Lion Rock Spirit" has always been around, but I like to think that our group has rekindled this spirit. I used to be the guy who would just donate money on [charity] flag days and support impoverished children through charitable organizations. But when I achieved financial success, I started thinking about what more I could do for society. Last Christmas Eve, I went with members of our group to hand out care packages to the homeless in Sham Shui Po. What I saw moved me: When you realize that some people actually have to spend hours

collecting a large stack of cardboard for \$20, or when someone tells you he'd rather have biscuits than vermicelli because he doesn't have a stove, you start reflecting on your own lifestyle. My focus now is establishing a platform that can help promote a loving and mutually beneficial environment. I want to bring back the old Hong Kong, where people never felt the need to lock their gates.

HK: But isn't it dangerous to get into a stranger's car?

AL: A lot of our members were unsure at first. Their parents or partners would be concerned for their safety. But gradually, people started becoming more open towards it. Some kids have even brought their parents along for the ride to put their minds at ease. Of course, we turn down membership applications if they appear suspicious. Social media also allows us to watch each other's back because itineraries are made public. Our new social carpooling app, "ByTheWay," includes an emergency speed dial button that can be linked to the police. The app has been a long time in the making because I wanted to make it so comprehensive that you can even carpool when you travel overseas.

HK: What's your secret to success?

AL: Be grateful. When I was growing up, my mom worked at a factory and my dad was a construction worker. But soon after graduating from university, I managed to make my first small fortune in the trading business and I'm now better off than many of my peers. I keep looking for ways to improve myself: I always question the value behind every move and its contributions. Still, I wouldn't call myself an entrepreneur because true entrepreneurs are one step ahead of everyone else. This is why I eat and walk quickly to keep up.

Free social carpooling app "ByTheWay" is available for download from the App Store and Google Play.

Blowing Water

吹水 (*chui sui*), v. Cantonese slang. To chat, bullshit.

lou5 faan1
老 翻

"OLD MULTIPLE"

"Pirated copy." Particularly applies to software. Faan can also mean "to turn over" or "to translate."

HongKabulary



Fanfare Fantasy (fænfeər fæntəsi:), n.

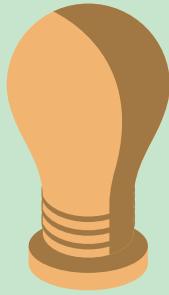
Getting the Cathay Fanfares email and daring to believe, just for a second, that you will be able to whizz away to an exotic destination for the next two days.

"You really thought you could drop everything and go on a minibreak to New York? What a Fanfare Fantasy."

MONOPOLY CITY

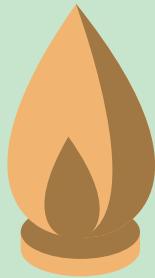


In May, Hong Kong reclaimed its title as the most competitive economy in the world. But how much competition is there, actually? Seems like everything we beg, borrow or buy is owned by just a few companies, big or small... by **HK Staff**.
Graphics by **Kay Leung**



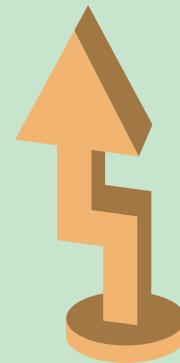
ELECTRIC AVENUES

Hong Kong has two electricity suppliers: **Hongkong Electric**, which covers Hong Kong island, Ap Lei Chau and Lamma and is owned by Li Ka-shing; and **China Light and Power**, which supplies Kowloon, the New Territories and the other outlying islands, and is run by the Kadoorie family. So in other words, no matter where you live in Hong Kong you have a choice of exactly one electricity supplier, allowing them to charge pretty much whatever they please.



GASBAGS

Towngas is the city's only gas supplier, making it one of the largest utilities providers in Hong Kong. It is itself owned by Henderson Land, which also owns the Miramar Hotel Group, Hong Kong Ferry, part of IFC and more.



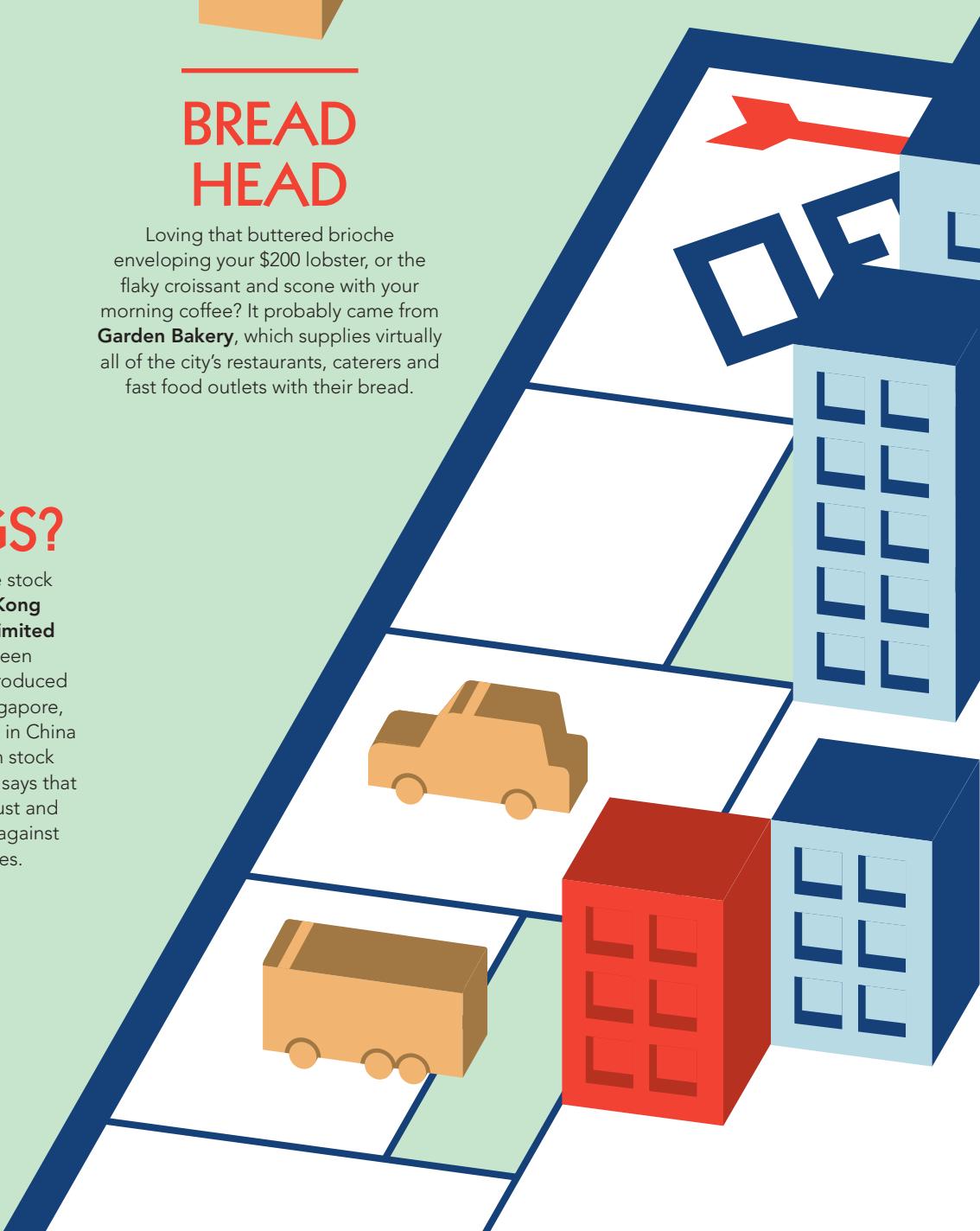
SHARE OFFERINGS?

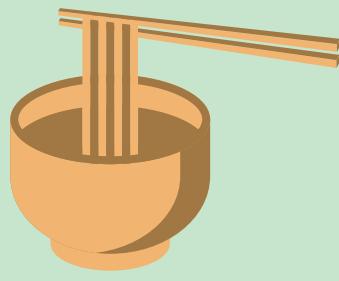
Hong Kong has exactly one stock market, owned by **Hong Kong Exchanges and Clearing Limited** (HKEx), and it's actually been exempt from the recently introduced Competition Ordinance. Singapore, meanwhile, has two, and even in China the Shanghai and Shenzhen stock exchanges are in rivalry. HKEx says that it has been "sufficiently robust and effective" in self-regulating against anti-competitive practices.



BREAD HEAD

Loving that buttered brioche enveloping your \$200 lobster, or the flaky croissant and scone with your morning coffee? It probably came from **Garden Bakery**, which supplies virtually all of the city's restaurants, caterers and fast food outlets with their bread.





NOODLES NOW

So you've got your favorite little cha chaan teng, the most darling little local place? Probably not. Take **Sun Chiu Kee** (新釗記). There are actually seven outlets of this chain restaurant across the island. Or **Ngan Lung Restaurant** (銀龍), with 19 restaurants in the city: Making it less bijou little secret and more cha chaan teng of the Man. Meanwhile, everybody's favorite late-night eatery **Tsui Wah?** 35 branches in the city. And roast meat chain **Tai Hing?** A mighty 55 branches.



CAB BADS

There hasn't been a **taxi license** issued in the history of the Hong Kong SAR. We've had a constant of 18,138 taxis in the city since 1994, which was when the Transport Department last issued licenses. Keeping the numbers of taxis artificially low has led license prices—which can be freely traded—to skyrocket to about \$6-7 million. That's at least \$108 billion tied up in cab licenses. No wonder people get antsy about Uber...



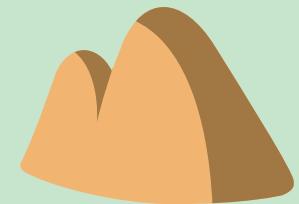
BUS BOSS

There's a duopoly on buses: **KMB** (owned by Sun Hung Kai) covers all of Kowloon and the New Territories, whereas **New World First Bus** and **Citybus** run on Hong Kong Island—but both are owned by the New World Group.



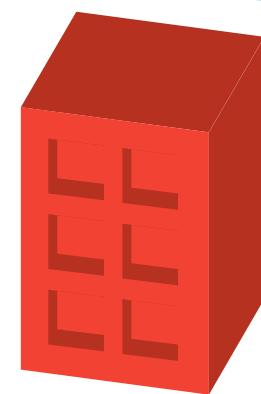
GOT BEEF?

Ng Fung Hong, a company owned by the Chinese state-controlled China Resources, is the only agent in Hong Kong permitted to import live cattle into Hong Kong. Bought any fresh beef recently? It came from these guys.



DEVELOP THIS

The government leases the **city's land** to developers in 50-year chunks, making a significant chunk of money from the land premiums charged—almost all of the cash has to be paid up-front, which is a significant barrier to entry for smaller firms, thereby limiting land sales to only a select few developers.



BIG COMPANIES AREN'T ALL BAD...

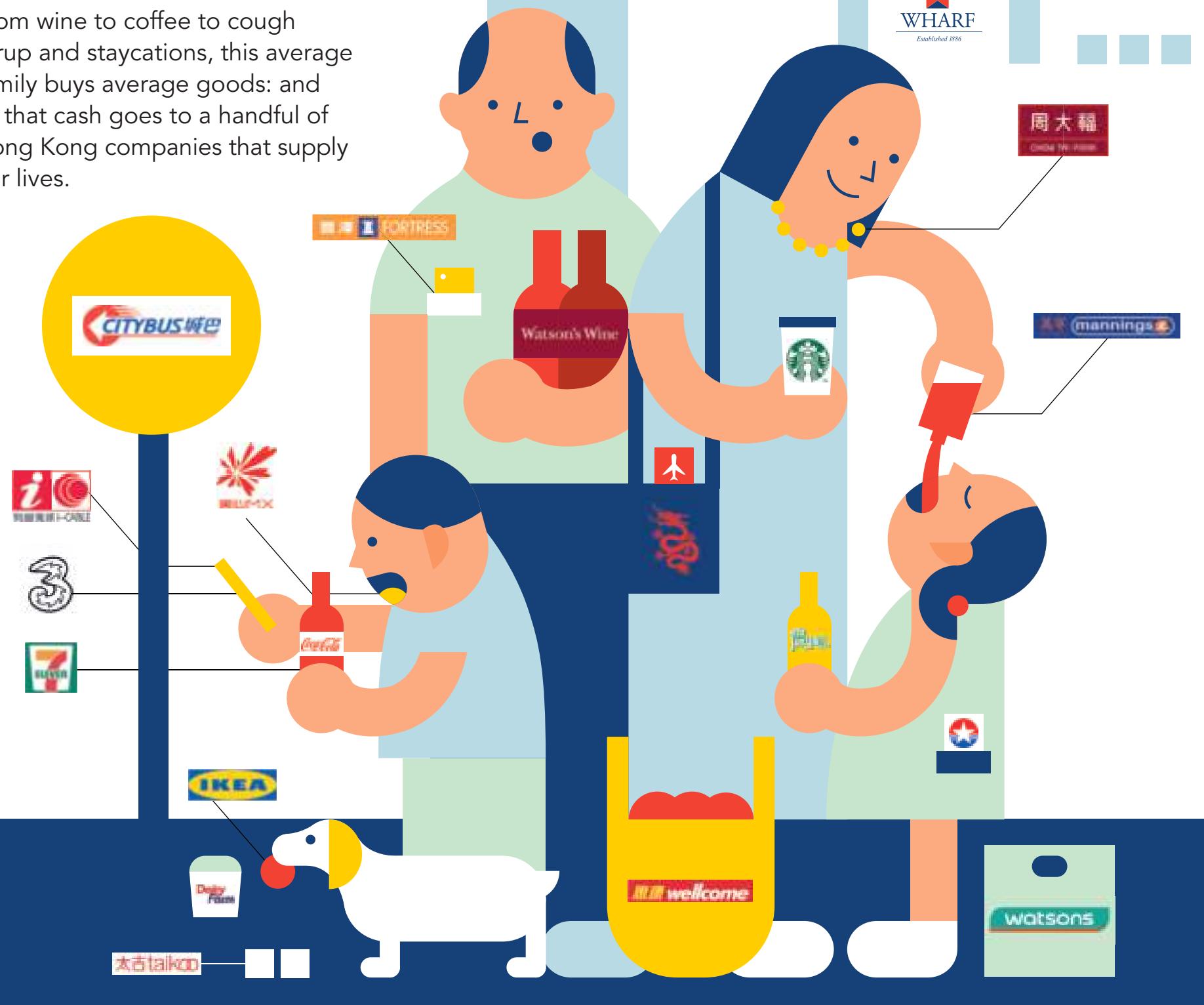
Following on from the **Denise Ho-Lancôme face-off**, in which the cosmetics brand dropped Ho from a promotional concert after boycott threats from Mainland Chinese netizens, Hong Kong music app Moov said that it would "employ Denise Ho permanently." Moov is owned by PCCW, which is run by Li Ka-shing's son Richard Li. Mainland netizens have called for a counter-boycott of all products associated with the Li family—which could be difficult. Turn the page to see why...

BUT WAIT! ISN'T THERE A LAW AGAINST THIS?

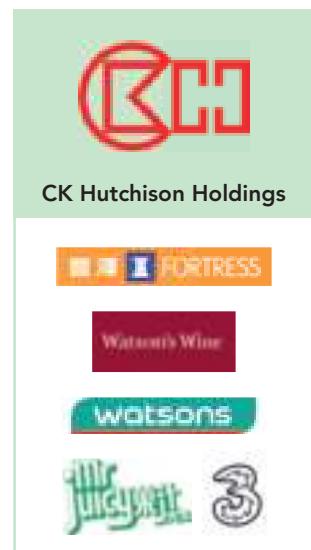
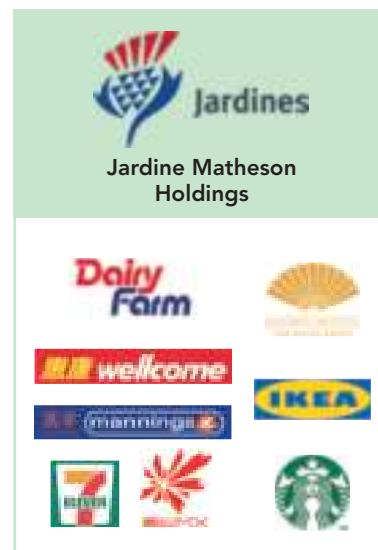
How astute of you to notice. The **Competition Ordinance** came into effect in December 2015, in an attempt to curb price-fixing cartels. The independent watchdog set up to oversee the ordinance says that 12 trade and professional associations are currently removing anti-competitive arrangements—but critics are wary of the law being effective when it comes to big business.

WHERE DOES YOUR MONEY GO?

From wine to coffee to cough syrup and staycations, this average family buys average goods: and all that cash goes to a handful of Hong Kong companies that supply our lives.



The Owners





WHAT'S YOUR MONOPOLY?

What kind of monopoly should you own?



When choosing a restaurant, you go by...

- Which has the best ingredients, flown in from all over the world.
- How close it is to convenient amenities.
- Average journey time from your place.
- If you already own it.



Your house is...

- By the water, all the better to accept cargo at all times.
- Being demolished for the 30-story mall you're putting in its place.
- Above an MTR station for ease of access.
- Don't you mean "houses?"



On weekends, you...

- Visit China to scope out great deals on incoming goods.
- Scour the territory for slices of protected land no one will complain about you developing.
- Go around slashing tires so more people have to get the bus.
- Roll around in that giant pool of money.



Your ideal partner...

- Is an exotic beauty from overseas.
- Owns a village in Yuen Long just crying out to be modernized.
- Can drive the late night red minibus route from Mong Kok to Tai Po in a pinch.
- Brings \$20 billion in equity to the table.

Mostly a) You need an import/export monopoly!

You're happiest when bringing goods into the city, and who cares about the little guy? Profits are razor-thin, so there's no shame in being out for what you can get.

Mostly b) You need a property development monopoly!

Sometimes, the old ways are the best. Squash the little guy, build high and the money keeps rollin' in.

Mostly c) You need a transport monopoly!

People need to get around... So you can make a profit. Soak up the city's transport options and they can either walk everywhere, or pay you cash.

Mostly d) You need a monopoly monopoly!

It's all much easier if you just decide to have a monopoly on all monopolies. Go for it, baller.

Did you know that most colorectal cancers are preventable? A colonoscopy is one of the most effective screening methods, and can remove polyps which could potentially develop into cancer. If you are 50 or above, get checked!

Special colonoscopy packages

St. Paul's Hospital and St. Teresa's Hospital are offering 600 special colonoscopy packages on a first-come, first-served basis. Applicants must be aged 50 or above*.

Packages start at
HK\$7,200

Register now or before 31 August 2016

3656 0848

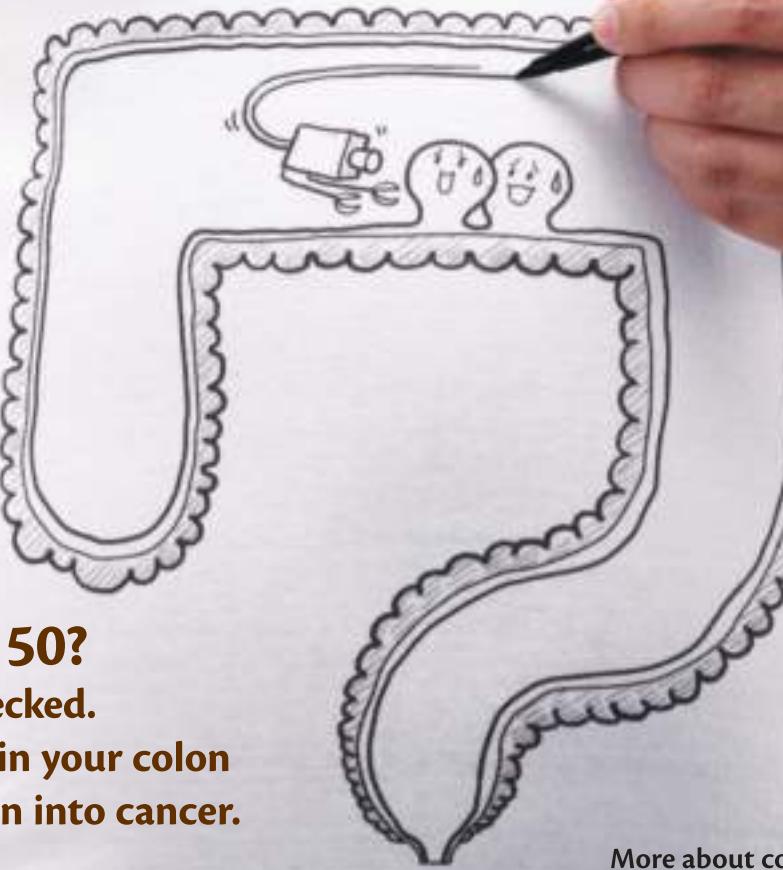
www.cancer-fund.org/cpinfo/en

* Those screened at St. Teresa's Hospital must be Hong Kong permanent residents

bye-bye polyps

 癌症基金會
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Jordan Centre
52, Jordan Road
Kowloon
Tel: 2730 3257

Shatin Centre
817-819, Level 8, Tower 1
Grand Central Plaza, Shatin
Tel: 2634 0861



Get In Line

Known for his unique painting techniques and precise line drawings of Hong Kong's skyline and harbor, Guangdong-born Chan Kau-on's work captures the frenzy of the city, the sweeping harbor and the merging of old and new urban landscapes through precise and detailed lines and unique splashes of color.

Through Jun 30, Mon-Sat 11am-9pm. Wan Fung Art Gallery Showroom, 63 Staunton St., Central. wanfung.com.hk

GOOD LOOKS

Edited and styled by Rafael Raya Cano

Instagram @RafaelRayaCano | rcano.co



AFTER HOURS

On a night on the town, the clothes make the man. That can be tough in Hong Kong's muggy weather, even after dark. I enlisted the help of Quentin Pitingo and Danilo Martins, who model by day and promote club Play at night, to show you how it's done.

The Elegant Gent Danilo Martins

Blazer Hot

- Unless it's a special occasion like an opening party or your birthday, skip the full suit on a Hong Kong summer night out. Just go with a **light blazer**: and remember to pick something nice underneath so you're sure to look on point even if you lose the jacket.

Polka dot blazer, \$1,080 from Hola Classic, G/F, 11A Caroline Hill Rd., Causeway Bay, 2870-0246, facebook.com/HOLAClassic

Pocket of Sunshine

- The pocket square is a crucial final touch to your look. Get a printed one like these from Cuffs.

\$70 from Cuffs, 2/F, Yuen Yick Building, 27-29 Wellington St., Central, 2413-8098, cuffs.hk



Paper Clip

- There is no need to bring your big wallet. A light and practical money clip or cardholder with the necessary cash, one or two credit cards and your ID will be enough. **Dry and Co.**'s handmade leather card holder is sold together with a customized leather money clip.

\$550 from Dry and Co., dry-co.com.



Cool Beads

- Accessorize your outfit with the right **bracelet**, necklace or even an earring, just make sure it's not too bling bling (which can get trashy). Do not wear caps or sunglasses to the club!

Skull bead bracelet, \$225 from Moda Looks, modalooks.com



Stay tuned for tips for the ladies on what to wear on a night out...

Got a great fashion tip or street style shot? Tag us on Instagram @HK_Magazine!

The Casual Clubber Rafael Raya Cano

Plain Ol' Polo

- A big no to plain t-shirts: those are for daytime. If you're hitting the club but you want to go for a more casual look, go with a polo shirt. This black **Lacoste** shirt will definitely upscale your look.

\$990 from Lacoste, Harvey Nichols, Pacific Place, 2/F, Pacific Place, 88 Queensway, Admiralty, 3968-2668.



Watch This Space

- Although your outfit might be casual you still want to get noticed. Strap on a fancy watch—this gold one from **Nordic Time** is just what you need!

Iconic 38 Gold Sapphire watch, \$2,020 from Nordic Time, nordic-time.com

The Fun Guy Quentin Pitingo ▲

Unlikely Combo

- Choose a shirt with a cool, unlikely design. This one with elbow patches and a mandarin collar from the classic **RCANO** collection is sure to make you stand out from the crowd.

\$649 from RCANO, rcano.co

Trouser Time

- You can't go wrong with a pair of **slim fit trousers**. I recommend choosing slightly shorter ones which end at the ankles. Make sure to match them with a pair of smart shoes, with low or no socks.

Black skinny trousers, \$1,074 from Calvin Klein Platinum, Shop 304, 3/F, Ocean Terminal, 7-27 Canton Rd., Tsim Sha Tsui.

Kept in Suspenders

- Add a fun feature to your outfit: **men's suspenders** are making a comeback! A simple pair from Ladies Market will do. Around \$60 (depends how you haggle) from Ladies Market.



Selamat datang
= "welcome!"

Compiled by Sophia Lam
sophia.lam@hkmagmedia.com

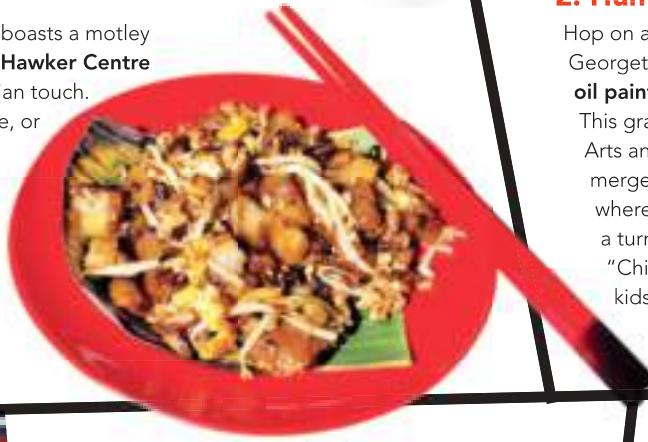
6 Things to Do in Penang

Colonized by the British in the 1800s, Penang in Northwest Malaysia boasts an East-meets-West heritage, rich historical museums and mouthwatering food that will set your taste buds tingling. Cross every item off the following list, and you can rightfully say you've done Penang right...

1. Do a Street Food Marathon

While the better-known Gurney Drive Hawker Centre boasts a motley collection of tourist-driven food stalls, the **New Lane Hawker Centre** remains a local favorite thanks to its authentic Malaysian touch. Gorge on hot skewers slathered with nutty satay sauce, or some char koay kak—chewy rice cakes stir-fried with crunchy bean sprouts and pork lard. Having trouble sniffing out the best of the best? Enlist help from **Food Tour Penang** (\$300, foodtourpenang.com), whose foodies will whizz you in and out of alleyways to taste the best of Penang.

New Lane Hawker Centre: Lorong Baru, 10400 Georgetown, Penang. Opens 4pm-2am.



2. Hunt for Murals in Georgetown

Hop on a trishaw and streak through the bustling streets of Georgetown as you ferret out Lithuanian artist Ernest Zacharevic's **oil painting murals** on the crumbling UNESCO heritage walls. This graffiti art, created as part of the Georgetown Festival of Arts and Culture back in 2012 and scattered across the capital, merges real-life objects with graffiti. Check out Cannon Street, where a painted boy "stands" on an actual chair; or make a turn into Armenian Street to see the artist's best-known "Children on a Bicycle" mural (above), in which two painted kids ride a real bike perched against the wall.



3. Satisfy Your Inner Architecture Nerd

Architecture lovers, assemble! Penang's colonial history means that it's brimming with beautiful buildings: Set out for the **Blue Mansion** (14 Leith St., Georgetown, Penang, pictured left), which got its name from its eccentric blue-washed walls. The 19th century mansion breathes a European flair into traditional Chinese architecture with Gothic louvered windows and geometric tiles. After that, swing by **St. George's Church** (1 Lebuh Farquhar, Georgetown, Penang), the oldest Anglican Church in Southeast Asia, to catch a glimpse of its tall Doric columns and sharp steeple.



5. Ride the Funicular

Sit back in this historic funicular train and drink in the incredible views around you as you make the ascent up **Penang Hill**. Once you reach the top, grab a pair of binoculars and head towards the viewing deck, where you'll be thrilled by the undulating landscape of the city. Make sure to book a guided nature walk (\$29 weekdays, \$38 weekends) for a mild trek through Penang Hill's ancient tropical rainforest. You'll feel reinvigorated as you breathe in the crisp air and watch birds swoop across lush canopies.

Jalan Bukit Bendera, 11500 Air Itam, Penang.

WHERE TO STAY

On a Budget: Below \$1,000

The Loft Suites at the **Palanquin Heritage Suites** boast a spacious living room and natural sunlight in the bathroom equipped with a retractable roof. A stone's throw from this boutique homestay, you'll find a handful of attractions, including the Gurney Drive Food Market and the Reclining Buddha Temple.

From \$571; accommodates three. 39 Bangkok Lane, 10250 Georgetown, Penang, (+60) 18-471-4039, palanquinn.com

In the Middle: Below \$1,500

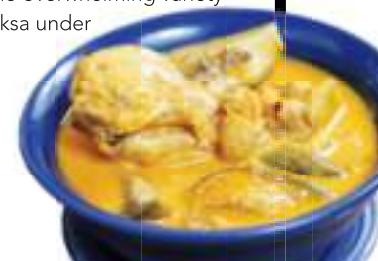
Clove Hall will spoil you with its Peranakan décor steeped in colonial history. Enjoy a night of Anglo-Malaysian luxury in the signature Clove Suite, where you can laze on planter's chairs and drift off to sleep on the king-size four-poster bed draped with mosquito nets. \$1,295; accommodates two adults and two children. 11 Clove Hall Rd., 10050 Georgetown, Penang, (+60) 4-229-0818, clovehall.com.



High-End: Above \$2,000

History has bestowed a touch of elegance on the **Eastern and Oriental Hotel**, a heritage hotel established over 130 years ago that has born witness to both World Wars. The Corner Suite, a new addition to the hotel in 2013, will give you a taste of luxury with its expansive living area and sea views, while all the modern amenities bring you back to the 20th century.

\$2,513; includes breakfast for two adults and two children. 10, Lebuh Farquhar, 10200 Georgetown, Penang, (+60) 4-222-2000.



ESCAPE ROUTES

Back in Black

Summer's black truffle season brings a tuber that's more subtle than its white counterpart, with a delicate earthy perfume and almost chocolaty undertone. Dig into this seasonal treasure with Hong Kong's best black truffle menus. By **Leslie Yeh**

Truffle Down Under ▶

In a nod to his Australian roots, **Arcane** chef Shane Osborn has flown in the best black diamonds from the southern hemisphere. They're less well-known than their European counterparts but just as musky and divine. The sumptuous five-course black truffle menu features asparagus and new potatoes in truffle and kombu seaweed broth, steamed seabass topped with a truffle brioche crumb, and slow-braised wagyu short rib with truffle polenta and burnt onion jus.

\$988 per person. Through Aug. 3/F, 18 On Lan St., Central, 2728-0178, [arcane.hk](#)



#HKMagDish
Follow us @hk_magazine and tag your best foodie shot with #HKMagDish for a chance to win a \$300 voucher from Morton's! Winner announced every Friday via Instagram.



◀ Back to Basics

The delicate nature of summer black truffle is allowed to shine in its purest state in **Whisk**'s six-course tasting, with generous amounts of fresh black truffle shaved over everything from hot white asparagus velouté to duck foie gras cream ravioli and 28-day dry-aged US black angus ribeye. There's also truffle over seared turbot fish fillet and French guinea fowl chicken. In fact, the only thing that doesn't include truffle is dessert—a poached peach with almond ice cream and balsamic best washed down with a sweet wine from Whisk's vintage cabinet. **\$890, plus \$360 for sommelier pairing. Through Jul 9. 5/F, The Mira Hong Kong, 118 Nathan Rd., Tsim Sha Tsui, 2315-5999, [themirahotel.com](#)**

Seasonal Treasures

The Four Seasons flies in a batch of prized Australian black winter truffles every year to brighten up the summer menus at **The Lounge**, and this year is no different. The kitchen team has created a range of appetizers and main courses featuring the fragrant black diamond, and guests can also opt to have an additional three grams (\$185) or five grams (\$295) of fresh truffle shaved on top for an added indulgence. Start off with a crisp vegetable salad balanced with black truffle and a chilled tomato consommé (\$320) or opt for the grilled Hokkaido scallops with truffle drenched in a buttermilk sauce (\$450). For mains, the sweetbread ravioli features smoked eggplant to complement the earthiness of black truffle, or go for the summery spanner crab risotto with zucchini blossoms and plenty of fresh truffle shavings (\$490).

Lobby, Four Seasons, 8 Finance St., Central, 3196-8888, [fourseasons.com/hongkong](#)

▼ Into the Woods

Stuffed, sautéed or shaved raw, truffles get the star treatment at **Già Trattoria**, a casual Italian resto newly opened in Fenwick Pier. Inhale the deep woodsy aroma of the rare tubers sourced from Italian boutique foragers, complemented by classic Italian flavors in dishes such as spaghetti with black truffle pesto, bottarga and asparagus (\$278) and roasted free-range chicken stuffed with ricotta cheese, summer truffles and sautéed spinach (\$298).

Through Jul 30. 1/F, Fleet Arcade, 1 Lung King St., Fenwick Pier, Wan Chai, 2511-8081.

WORLD'S MOST EXPENSIVE TRUFFLE HOT DOG?

We've all heard of truffle-infused oil, truffle salt, truffle honey and truffle butter... but the latest craze? **Truffle-infused mustard**. This month, vinegar and mustard specialists Maille made headlines with the world's most expensive hotdog—now making its rounds around Australia in a food truck. The "haute dog" luxury wurst features an Australian Angus beef sausage on a brioche bun with a slathering of Perigord black truffle-infused mustard for AUS\$100 (\$576). Want to bite into this beauty? You'll have to buy a plane ticket first...

\$576



CHEF TALK

Jean-Georges Vongerichten



At 29, French chef **Jean-Georges Vongerichten** was the youngest chef to receive four stars in The New York Times and now runs more than 30 restaurants worldwide. In town to open **Mercato**, he tells Leslie Yeh about his dream restaurant, his love of Peking duck, and his biggest failure.

HK Magazine: Why did you decide to bring Mercato to Hong Kong?

Jean-Georges Vongerichten: I lived in Hong Kong before when I opened Vong at the Mandarin Oriental [where Pierre is now]. In 2012 we opened Mercato in Shanghai, and people really loved it. I've always wanted to come back to Hong Kong but just never had the right opportunity until Allan Zeman [of California Tower] approached me.

HK: What's the concept?

J-GV: Mercato is my personal vision of an Italian restaurant. Living in New York I ate Italian about twice a week and I wanted to open a place that was simple, shareable, farm-to-table food. However, I wouldn't dare open an Italian restaurant in New York—they'd kill me there! The Italians in New York are very protective over their cuisine.

HK: What's different in Hong Kong?

J-GV: In Hong Kong we're working with a better variety of vegetables and produce, like chanterelles from France, white asparagus... Right now we're opening with about 80 percent the same menu, and we'll develop it as we go.

HK: Do you draw inspiration from Asian ingredients?

J-GV: I love Chinese food—Peking duck and mapo tofu are some of my favorites. I use a lot of Asian chilis, and at Mercato we've done an egg pasta before with Sichuan peppers. It had a numbing taste, but my Chinese chef wasn't a fan. I'm still trying to get more Asian-inspired dishes on the menu; I'm open to anything as long as it's delicious.

HK: Maybe a mapo tofu pizza?

J-GV: Sure, I'll think about it!

HK: What foods do you crave?

J-GV: I've always been a vegetable guy. I really like to play with vegetables and I gravitate towards dishes like eggplant

parmesan and our roasted carrot salad. I think everyone craves different food and it all depends on your blood type. My blood type craves vegetables and fish.

HK: What do you consider your biggest achievement?

J-GV: Probably the three Michelin stars that Jean-Georges in New York received. Also, getting a four-star review in the Times in 1988, just two years after I arrived in New York.

HK: And biggest failure?

J-GV: I opened a Chinese restaurant in New York that closed after four years. It was called 66, and we made one huge mistake—opening four blocks from Chinatown. I was using handpicked fresh crab in my fried rice when a few blocks down, you could get it for a fraction of the price. But I still hold that it was the best Chinese restaurant in New York.

HK: Favorite dish from your restaurants?

J-GV: In New York [at The Mercer Kitchen], the wasabi tuna pizza. It's a pizza with a ricotta cream cheese mixture with wasabi and when it comes out we put seeds and a disc of tuna on top.

HK: Do you ever see yourself retiring?

J-GV: Not until I'm 95!

HK: What would be your dream restaurant to open?

J-GV: It would be a counter with seven seats, and it'd be just me behind the counter doing everything from the cooking to the serving to washing the dishes. I would go to the market in the morning and pick up whatever's good, and cook a great meal for those seven people. At the end, nobody pays.

**Mercato, 8/F, California Tower,
32 D'Aguilar St., Central, 3706-8567.**

**For full interview, visit:
hk-magazine.com/restaurants**



Porcini crusted salmon at Mercato



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Like us on Facebook to stay up to date with the best of everything in Hong Kong, in easily digestible and extremely likeable, shareable bites. We've got exclusive giveaways and more, plus you can argue with idiots in the comments. What's not to love?

HK

DINING

FIRST BITE

We tuck into the hottest new tables in town.

Big City, Big Lights

Seafood Room brings star-studded glitz and glamor to Causeway Bay.

Before you burrow down in the next speakeasy-like den in Sai Ying Pun, lucky to have snagged one of the 12 countertop seats while you sip your handcrafted small-batch-liquor cocktail, take a moment to book yourself into Seafood Room—Hong Kong's latest 8,000 sq.ft. venue that has snatched the spotlight, and is forcing it back on the extravagant, grandiose dining room.

The first Asia debut from Russia's Bulldozer Group, Seafood Room is leaving no stone unturned (or should we say crystal unpolished) in its quest to become Hong Kong's hottest dining destination, and it's off to a grand ol' start. This is the place to see and be seen—and when we say see, we mean the likes of top Hong Kong actors, supermodels and socialites who have been milling about since the restaurant opened a little over a month ago.

Decorated in an oceanic motif with aqua green glass panels and bright turquoise accents, the setting is certainly worth paying a premium for. Bold and beautiful artwork mirrors the bold and beautiful clientele, valued altogether at over US\$1 million, including a few pieces from Hollywood actor Adrien Brody (who knew his talents extended beyond the silver screen?).

But let's get down to the food—Seafood Room is all about showcasing the freshest ocean produce, and you'll need a hearty appetite (and a pretty hefty wallet) to make a dent in the menu, which features over 50 seafood dishes split into 12 sections: from carpaccios to sashimi and "new-style" sushi, ceviches to tartare, and hot dishes including a Cantonese selection.

Orchestrating the menu is James Cornwall, former executive chef at London's J Sheekey. According to Cornwall, one of the restaurant's main tenets is bringing the focus back to sustainable seafood. "Twice a week I get a box from New Zealand with a mix of seafood... there'll be 20 species or so of fish that are sustainable: Whatever they catch they'll send it in, and that's what I'll have to work with," says Cornwall.

"Bold and beautiful artwork mirrors the bold and beautiful clientele"

RESTAURANT REVIEWS

Okra ★★★★

Modern Japanese. G/F, 110 Queen's Rd. West, Sai Ying Pun, 2806-1038.



This inconspicuous restaurant from chef Max Levy is churning out some of the best modern Japanese food in the city.

■ **HIT** Okra's menu is sweet and succinct: there are smaller plates on the "A-side" for starters, and larger "B-side" plates that pack bolder, stronger flavors. We started off with the Carabinero prawn soup (\$78) which was a small bowl of shrimp heaven—the gorgeous Spanish prawns imparted an intense flavor to the stock, while the prawns themselves were just barely cooked. The Nigari Sai Tofu (\$88) was another simple yet stunning bite, showing off the talent and attention

to detail of the kitchen in making their own fresh tofu. The soft tofu was topped with a single cherry tomato for a burst of freshness and a spoonful of an earthy and pungent homemade chili sauce that had us hooked. The dry-aged tuna (\$108) featured a panko-crusted golden exterior while the tuna itself was still deep purple and raw in the middle; mixed with the tangy smear of ume ketchup, it was unlike anything we've tried before.

■ **MISS** The general vibe of the chef's counter seems to be the fewer questions asked, the better. Portion sizes are small; you may not leave with a fully sated appetite, but you'll leave with a renewed faith in the chef's ability to innovate—and in Hong Kong's jaded dining scene, that may just edge out primordial needs.

■ **BOTTOM LINE** Chef Max Levy's cooking doesn't fit into any pre-conceived mold, making Okra one of the best new restaurants we've tried in 2016. Open Mon-Sat 6pm-midnight. **\$\$\$\$**

Ratings

★ Don't go ★★ Disappointing ★★★ We'll be back ★★★★ We'll be back—with friends ★★★★★ You MUST go

Price Guide

\$ Less than \$200	\$\$ \$200-\$399	\$\$\$ \$400-\$599	\$\$\$\$ \$600-\$799	\$\$\$\$\$ \$800 and up
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Edited by Leslie Yeh
leslie.yeh@hkmagmedia.com

Despite the seeming dissonance in the menu from European-style carpaccios to South American-spiced ceviches, the idea is that all the dishes should "work together and make sense on the plate"—to be shared like the seafood you get on the Sai Kung waterfront, Cornwall adds, which was the original inspiration for the restaurant.

From a recent visit, we found the dishes did in fact work harmoniously; there was a "new-style" salmon tataki, blushing pink alongside an avocado cream in a tangy jalapeno sauce; a bright red sheet of flattened tuna carpaccio flaked with paper-thin truffle; and a Cantonese-style lobster, served in the shell with a punchy XO sauce. And let's not forget the miso salmon—one of the best pieces of fish that we've had in a while, with its caramelized sweet miso crust and incredibly rich, buttery meat.

In fact, the only complaint we had was not about the food, but the rather confused service—an army of waiters who seem to have been thrown into the field with blinders on. But if they can straighten up their service, we see no obstacle from Seafood Room becoming the top destination for Hong Kong's elite. And with the recent opening of the stunning 2,000 sq.ft. rooftop lounge which will host weekly caviar nights and live jazz, we're lapping it all up with star-crossed eyes.

Recommended: Tuna carpaccio, salmon tataki, sea bass ceviche, miso salmon

Prices: \$150-250 crudo and sashimi, \$300-500 hot dishes, fish at market price

Open: Daily noon-midnight

26/F, Tower 535, 535 Jaffe Rd., Causeway Bay, 3708-9668, seafoodroom.hk

Chef's Fave!

Warm Octopus Salad
"We get octopus and slow-cook it for three hours so it's nice and tender. A sauté of potatoes, cherry tomatoes, shallots and capers makes the base, and it's topped off with a mixed salad. The warm octopus together with the cold salad on top makes for a winning combination."

—Chef James Cornwall

For more in-depth reviews,
visit hk-magazine.com!

Jamie's Italian (TST) ★★★★☆

Italian. Shop 412, 4/F, Ocean Centre, Harbour City, 17 Canton Rd., Tsim Sha Tsui, 3758-3333.



The Hong Kong outpost of Jamie's didn't get off to a rip-roaring start, with critiques ranging from the interminable queues to the lackluster flavor and execution. Two years on there's a second location in the mix, and we've heard that the kitchen has made improvements to salvage its cooked reputation—this we had to see for ourselves.

HIT The TST location boasts a tavern-like vibe with exposed ceilings, dark leather banquets and graffiti murals depicting Hong Kong's yesteryears.

We started with the salmon super food salad (\$188), a new item featuring strips

of beetroot-cured salmon, broccoli and grains. This beefed (or should we say "beet-ed") up salad was a hearty starter and the beetroot cure added a sweet, earthy flavor and a dazzling pink-orange shade to the fish. The mussel & squid spaghetti nero (\$188) was swimming with tender octopus chunks, mussels, and soft tomatoes that still held their sweetness.

MISS The Gennaro's Italian Sausage pizza (\$178) was a let-down as the cheese had formed a thick crust on top of the dough, and we couldn't detect the balsamic onions and olives listed on the menu. Skinny fries (\$48) were delicious, but the portion size was skimpy.

BOTTOM LINE The kitchen seems to have worked through its major offenses, and there are definite gems to be had—but we're still waiting for the chefs to really hone the details before we'll make Jamie's a regular on our rota.

**Open Mon-Fri 8am-11pm, Sat-Sun
11am-11pm. \$\$**

Our Policy

Reviews are based on actual visits to the establishments listed by our super-sneaky team of hungry reviewers, without the knowledge of the restaurants. Reviews are included at the discretion of the editors and are not paid for by the restaurants. Menus, opening hours and prices change and should be checked. New restaurants are not reviewed within one month of their opening. Reviews are written from a typical diner's perspective. Ratings are awarded in accordance with the type of restaurant reviewed, so the city's best wonton noodle stall could earn five stars while a fancy French restaurant could be a one-star disaster.



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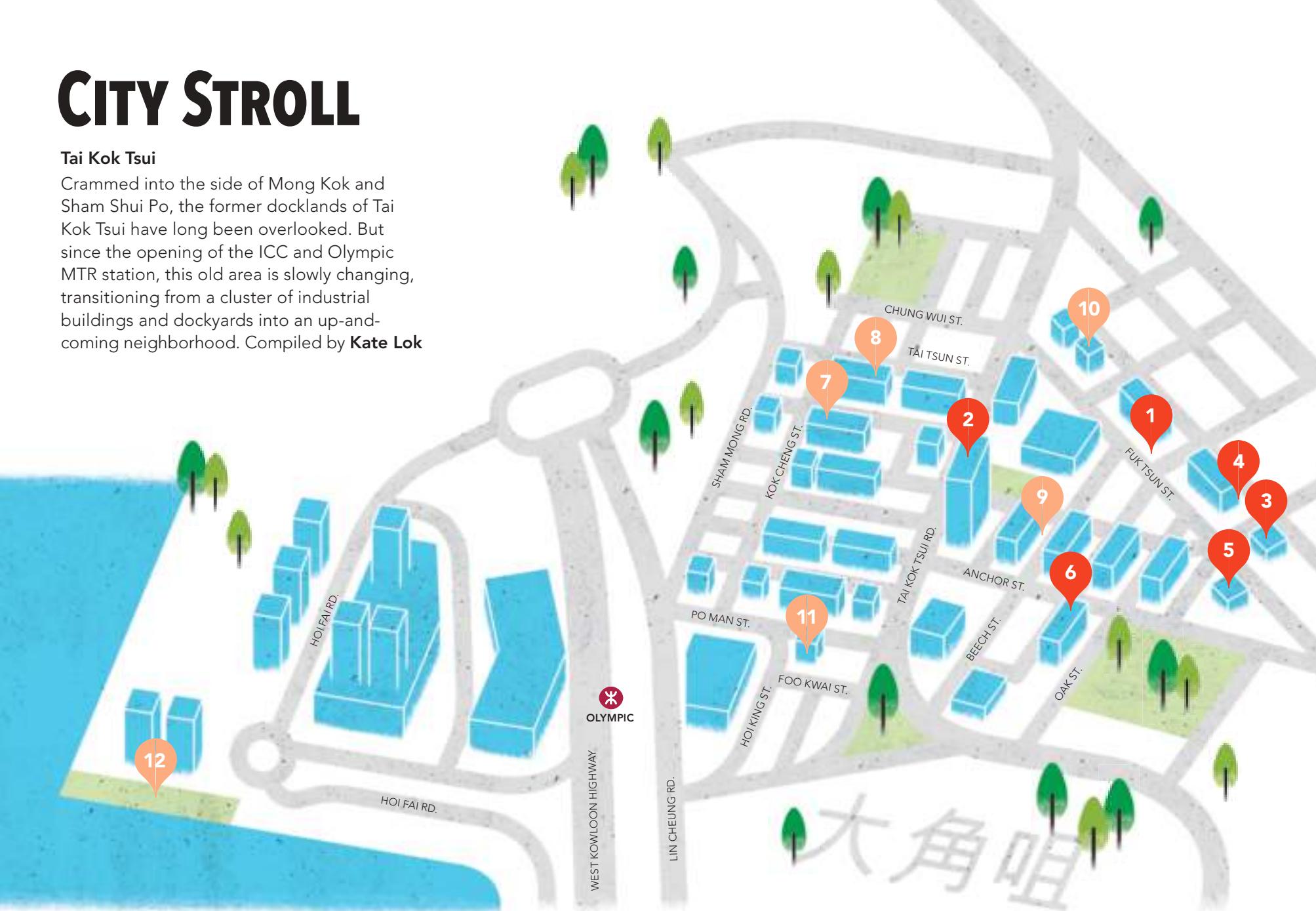
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CITY STROLL

Tai Kok Tsui

Crammed into the side of Mong Kok and Sham Shui Po, the former docklands of Tai Kok Tsui have long been overlooked. But since the opening of the ICC and Olympic MTR station, this old area is slowly changing, transitioning from a cluster of industrial buildings and dockyards into an up-and-coming neighborhood. Compiled by **Kate Lok**



1 Hung Shing Temple

This temple to the sea god Hung Shing was originally built in Fuk Tseun village to the north, but was moved to the present site in 1928 when the government cleared the village for development. A 100-year-old wishing tree stands in front of the temple, and worshippers hang blessings and prayers on the surrounding railings.

Fuk Tsun St., Tai Kok Tsui.



2 Skyzone Deck & Lounge

Getting tired of looking at the same old scenery on your nights out? Check out this rooftop bar at the Rosedale, which promises a stunning view of the Hong Kong skyline from a new perspective—and without the gut-wrenching Central prices, either.

30/F, Rosedale Hotel Kowloon, 86 Tai Kok Tsui Rd., Tai Kok Tsui, 3919-8338.



3 Dor Hei Goldsmith Co. (多喜金行)

This family-owned jewelry shop has stood in the same location for 53 years. Second generation proprietor Mr. Chan says the shop has witnessed the changing dynamics of this once busy industrial center. But with its old-school décor and security bars, it feels like the shop hasn't changed one bit.

G/F, 24 Fir St., Tai Kok Tsui, 2392-6826.



4 Tang Lung Kok Bakery (騰龍閣西餅麵包)

One of the neighborhood's most-loved bakeries, this little gem offers some of the city's best shortcrust egg tarts at unbeatable prices. At \$3 per tart, it's a great snack stop when you're feeling peckish in the area—if you manage to grab one before they sell out, that is.

G/F, 4 Fir St., Tai Kok Tsui, 2392-8331.



5 Sik See Tailor (式時洋服)

Owner Mr. Chung has been cutting suits ever since he was a teenager, and the industrial golden age of the area has brought him loyal customers from all walks of life—from young job seekers to lawyers to factory owners. And after 60 years of craftsmanship, he still insists on hand-sewing every single one of his customer's orders. "Suits are very personal clothing items," he says.

G/F, Mayfair Centre, 6 Ash St., Tai Kok Tsui, 2395-4323.



6 Second-Hand Trinkets Store (物流環保公司)

Check out this chaotic-looking store that stocks all kinds of thingamabobs: from functioning cassette players to outdated Nokia phones to old Hong Kong travel guidebooks and vintage coin collections. It's a real treasure trove of unlikely finds.

45 Tit Shu St., Tai Kok Tsui.



Check back next week for more awesome things to do in Tai Kok Tsui!

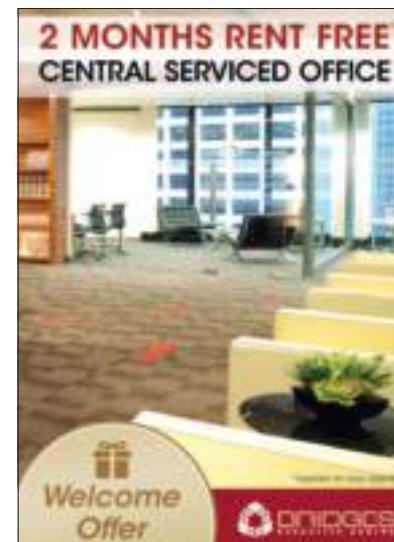
SPONSORED FEATURE



World Music Day (Fête de la musique) Summer Feast

AFHK proudly presents the very first edition of Music Day in Wanchai and the free concert 'Charles-Baptiste and Guests'! Musical performances and various French related activities will take place all-afternoon in a Frenchy atmosphere in Lee Tung Avenue and Hopewell centre. At 7:30pm, French singer-songwriter Charles-Baptiste will share the stage with Jing Wong and Stranded Whale at Hang Out.

18th June – Free events
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The Peak, Hong Kong. 2849-5111



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Location: Level 3, Outdoor Pool,
Studio City Macau



Compiled by Jessica Wei

jessica.wei@hkmagmedia.com



UPCLOSE: POLLY MCGOVERN



"We Are Here" is an independent multimedia art project founded by former TV producer Polly McGovern and ESL teacher and art instructor Katherine Sparrow. They're seeking to raise awareness for the refugee community in Hong Kong through paintings, photos, videos and other artwork. Jessica Wei spoke with **Polly McGovern** about the plight of the city's refugees.

HK: What inspired you to take on this project?

Polly McGovern: We set up "We Are Here" to raise awareness about some of the difficulties faced by refugees in Hong Kong and to counteract the often negative media reports regarding this issue in the local media. Whilst Hong Kong is a safe city for refugees, it is certainly not a welcoming city. There is a lot of racism and many residents are unaware of why refugees have come to Hong Kong. We want people to realize that refugees are often educated, professional people whose lives are at risk. They can offer a lot to a community.

HK: How does this art project work?

PM: Katherine has made a painting for each of the participants in the project, based on their cultural identities. I have then taken a photograph of the participant with their painting and made short videos about their lives. On our launch night [on June 16], one of the participants will also be exhibiting some of his artwork and also perform African drumming and singing.

HK: What's the status of the refugee community in Hong Kong?

PM: There are approximately 11,000 people seeking protection in Hong Kong. Less than 150 asylum seekers have been granted refugee status; most are forced to wait for years for their cases to be processed. During this period, the government pays \$1,500 per month directly to a landlord for accommodation and also provides \$1,200 in food coupons. They are not granted the right to work and struggle to survive. They are also not able to leave Hong Kong until their case has been determined. The life of a refugee in Hong Kong is a difficult one. They get by on very little and go for years and sometimes decades not knowing what their fate will be. It is a life in limbo.

HK: What do you hope to achieve with this project?

PM: We hope to raise awareness for the refugee community. Firstly that they exist, need help and public support; and secondly, that they should be given the right to work. The government should be encouraged to change legislation so that processing times will be shorter for refugees.

"We Are Here" is an ongoing project. For updates and details, follow the project at facebook.com/weareherehongkong



Classical

Dizi and Xiao Recital by Yeung Wai-kit

Hong Kong musician Yeung Wai-kit is playing a special recital that encompasses three decades of traditional music from composers in China, Hong Kong and Malaysia, all on two bamboo flutes with some piano accompaniment. The Dizi is played much like a western woodwind flute, while the Xiao is a vertical flute that produces a lower sound. Jun 24, 8pm. Theatre, City Hall, 5 Edinburgh Place, Central, \$120-160 from urbtix.hk.

Arcadi Volodos Piano Recital

Russian piano virtuoso Arcadi Volodos returns to Hong Kong for a recital chock-full of German classics, such as Schumann's "Papillons," Brahms' "3 Intermezzi" and one of Schubert's final sonatas, "Piano Sonata No. 20 in A." Known for his interpretation of Romantic compositions, Volodos has recorded Schubert sonatas and Rachmaninov solo pieces, as well as a Gramophone Award-winning album devoted to Catalonian composer Federico Mompou. Jul 26, 8pm. Concert Hall, City Hall, 5 Edinburgh Place, Central, \$180-\$400 from urbtix.hk.



Voyage with Anne Queffélec: A tribute to Erik Satie

French classical pianist Anne Queffélec is showing her roots and delighting Hong Kong audiences with a musical voyage through 20th century French classics. Inspired by her 2013 album "Satie & Compagnie," she'll be playing a fun-filled program comprising works by Satie as well as his contemporaries Debussy, Ravel, Poulenc and Reynaldo Hahn. Jun 24, 8pm. Amphitheatre, Academy for Performing Arts, 1 Gloucester Rd., Wan Chai, 2016.frenchmay.com. \$280-380 from hkticketing.com.



Masterworks: Jaap & Karen Gomyo

Japanese-French-Canadian violinist Karen Gomyo and music director of the HK Philharmonic Jaap van Zweden come together for a two-night stint. Selections include Rossini's "La Gazza Ladra" Overture, Bruch's Violin Concerto No. 1 and the Asian debut of Dutch composer John Borstlap's "Solemn Night Music." There will be free pre-concert talks before both concerts. Jun 17-18, 8pm. English pre-concert talk Jun 17, 7:15pm; Cantonese pre-concert talk Jun 18, 7:15pm. Concert Hall, Cultural Centre, 10 Salisbury Rd., Tsim Sha Tsui. \$280-680 from urbtix.hk.



Bach to the Future

The grandaddy of organ music gets the HK Phil treatment with a tribute concert that takes his musical innovations and recontextualizes them within new 20th century masterworks. The orchestra will be playing classic Baroque pieces by Bach, Rebel and Purcell and juxtaposing them with compositions from modern masters Arvo Pärt and György Ligeti. The program is designed by conductor Casse Scaglione (below) and features soloists Colleen Lee, a Hong Kong pianist, and American violinist Caroline Goulding. Before the concert, a performance of Ligeti's "Poème Symphonique for 100 Metronomes" will be performed by volunteers from the audience. Concert-goers are encouraged to bring their own metronomes from home and register for participation at education@hkphil.org. Jun 24-25, 8:15pm, Poème Symphonique for 100 Metronomes by Ligeti in the foyer; 9pm, Bach to the Future concert. Concert Hall, Cultural Centre, 10 Salisbury Rd., Tsim Sha Tsui. \$180-380 from urbtix.hk.



Upbeat: Igudesman & Joo with the Hong Kong Sinfonietta

Two classically trained musicians, violinist Aleksey Igudesman and pianist Hyung-ki Joo, have come together with the Hong Kong Sinfonietta to prove to audiences young and old that classical music can be accessible, rollicking, and even—gasp!—fun. With a repertoire that blends music, comedy, theater and pop culture, they play their way through pop covers on classical instruments and even perform a twist on an old Wagner chestnut: only theirs is called "Ride of the Oy Veykyries." Jul 4-5, 8pm. Concert Hall, City Hall, 5 Edinburgh Place, Central. igudesmanandjoo.com. \$160-420 from urbtix.hk.

Comedy

Stand Up HK 香港人是但喻

The debut comedy show from Stand-Up HK, Hong Kong's newest bilingual comedy platform, features standup performances from eight Hong Kong comedians. It's hosted by Stand-Up HK's founder Eman Lam: Lam has spent the last four years performing her sets in Cantonese and English and touring around the States. Catch the English show at 7:30pm and yuk it up all over again in Cantonese at 9pm. Jun 18, 7:30pm. Culture Club Gallery, G/F, 15 Elgin St., Central, standup-hk.com. \$160 at the door or by emailing lamemanar@gmail.com.

Jimmy Carr in Hong Kong

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 24-25, 8pm. King George V School, 2 Tin Kwong Rd., Ho Man Tin. \$488-888 from hkticketing.com/events/HMJIMMY0816.



Dance

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 "Je ne regrette rien." Jun 30-Jul 2, 7:45pm. Hong Kong Cultural Centre, 10 Salisbury Rd., Tsim Sha Tsui. \$160-520 from urbtix.hk.



Theater



Chinese Opera Festival Presents Monkey King Plays

In this auspicious Year of the Monkey, two different groups of performers representing the unique southern and northern styles of Chinese opera are coming to Hong Kong to perform the stories of the legendary Monkey King. From late June and late July, Chinese opera aficionados and those who are just curious can come check out the finest martial artists and virtuosic performers from the Shao Opera Art Research Institute of Zhejiang and Youth Troupe of the Peking Opera Theatre of Beijing, as they bring some of the most beloved tales of the Monkey King to the big stage. Jun 24-Jul 31, various times. Ko Shan Theatre New Wing, Ko Shan Theatre, 77 Ko Shan Rd., Hung Hom; Sha Tin Town Hall, 1 Yuen Wo Rd., Sha Tin; Tuen Mun Town Hall Auditorium, 3 Tuen Hi Rd., Tuen Mun. \$120-380 from urbtix.hk.



See masterful lingnan brushstroke paintings by Lo Ching-yuen
tiny.cc/hk-over-the-horizon

Exhibitions



Joan Cornellà

Get ready to smile through some dark times: Spanish cartoonist and illustrator Joan Cornellà is making his Hong Kong debut with a solo exhibition. His instantly recognizable cartoons depict disturbing or grotesque scenarios punched up by bright, happy colors and empty smiles. He'll be in Hong Kong signing copies of his new book, Zonzo. Through June 26, 10am-10pm. Connecting Space Hong Kong, G/F, Wah Kin Mansion, 18-20 Fort St., North Point. \$50 at the door, includes a lucky draw to win a limited edition illustration and present.



That Has Been and May Be Again

A new exhibition at Para Site reflects on the aftermath of the 1989 China Avant-Garde exhibition, which ended after two hours with an artist shooting at her own work with a pellet gun: The media later called it "the first shots of Tiananmen." The 15 Chinese artists in this show have created art that draws on a generation's worth of collective anxiety in the 90s. It outlines the experiences which unfolded after the 1989 exhibition and the Tiananmen massacre, and explores the directions Chinese artists took to pursue their craft. Through Aug 10. Para Site Art Space, 22/F, Wing Wah Industrial Building, 677 King's Rd., Quarry Bay, para-site.org.hk.

Gloria Steinem, New York City, 2015
© Annie Leibovitz from WOMEN: New Portraits



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. Mon-Sun, 10-6pm. 3/F Cheung Hing Industrial Building, 12P Smithfield, Kennedy Town, ubs.com/annieleibovitz.

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HK MAGAZINE FRIDAY, JUNE 17, 2016 23

NIGHTLIFE

OPEN BAR I KNOW JOHN

The buzz: Harking back to the days when people had to murmur a secret code to get into the hottest clubs in town, Privé Group's newest venture and pseudo speakeasy I Know John was named precisely after the most used password of LKF's golden era. Luckily, you won't need to muster up any codes or namedrops to get into this quiet lounge up on Wellington Street's The Loop, great for those who want to enjoy a quiet drink away from all the noise and debauchery further uphill.

The décor: The key word here is "rustic," but it's less country lodge and more semi-industrial hipster chalet, with concrete floors and surfaces. The long, warmly lit room (a little too bright for a bar, if we had to nitpick) has several tables with seating more made for meals, rather than lounging and canoodling, but there are long leather sofas in the back.

The drinks: Alongside niche wines and a handful of craft beers, the creative albeit short cocktail list features both classics and unlikely ingredients. Of the classics, Old & Fashioned (\$95) is one of the better crafted Old Fashioneds we've had of late, using a pre-barrel-aged Old Fashioned with orange dry vermouth, grapefruit and Muscovado spice sugar for a more intensely flavorful experience. We enjoyed the Honey & Butter Limoncello (\$90), a pre-bottled cocktail which showed off the rich and

tart flavors of a butter-finished limoncello. Fans of sweet, fruity drinks may also enjoy the Spiced Tea Punch (\$85), which is a bright and easygoing drink highlighting the flavor of guava, made with gin that's been infused with ginger, chamomile and honey. For something a bit more rounded, try the Caña Sarapan, which is made with vodka marmalade, white rum, (largely unnoticeable) horseradish, citrus juice, egg white and syrup. Tangy and sweet, it has a froth and flavor evocative of a lemon meringue pie.

Why you'll be back: It's sad that a \$100 cocktail in Central is deemed laudable these days—but it is, so the cocktails at I Know John will have you coming back on the grounds of value for money alone, not to mention flavor. If you're hungry? Pair your drinks with cheese and charcuterie, or the bar's signature gourmet hotdogs (\$88)—we're not too sure how it ties in with the secretive concept here, but we're not complaining. We devoured the French Onion Dog—caramelized onion with smoky garlic pork sausage. We're not sure how secret or quiet I Know John will continue to be, but for a Central gem that waters and feeds you for under \$200? We're hoping it stays as hidden as possible. **Evelyn Lok**, 9/F, The Loop, 33 Wellington St., Central, 2801-6555, iknowjohn.hk





Edited by Evelyn Lok
evelyn.lok@hkmagmedia.com



Rewind Presents: Day & Light
Rewind is back with still more daytime debauchery, with an afternoon warehouse party taking place at a yet to be disclosed space on Hong Kong Island, going deep into the late hours. On top of electro/house beats spun by Rewind DJs Guistadt, Kouro and Gaby Endo, there'll be food and drinks available from La Station, as well as face painters, street artists and performers. Those who are looking to get real crazy can purchase Burning Man-esque costumes, which will be sold throughout the event. Jun 18, 4pm. \$120 from RewindDaylight.pelago.events, \$150 at the door. Dress Code: "Express yourself."



W Hotel Summer Series Pool Party: Hot Streak
The W's summer pool parties are back! This year, they're adding a fitness edge to these signature high-energy parties: Ticketholders will be able to take part in a free warmup workout from 8-9pm before all the wet debauchery starts. If you really care about maintaining your beach bod, there'll also be a detox buffet during the party with healthy treats and drinks, as well as a silent disco workout booth for those who want to bring the HIIT into their wining and grinding. The after-party continues at Woobar, from 11pm 'til late. Jun 25, Jul 30, Aug 13, 27, 8pm. 76/F, W Hong Kong, 1 Austin Rd. West, \$350 early bird tickets from ticketflap.com/wpoolparty, \$450 at the door; both include one standard drink. \$888 for "VIP" tickets with free flow champagne until midnight.



World Martini Day
Whaddaya know? Father's Day on June 19 also World Martini Day, and Belvedere is serving up the classic tipple, shaken or stirred, at Bitters & Sweets, Duddell's, Penthouse, Seafood Room, Topiary and URA, with a fun twist: If your surname contains any alphabet letter within the word MARTINI, you'll be able to nab your first martini for free. (You'll have to prove it on your HKID.) Jun 17-19.

HK PICKS

Biggie Smalls and Meatballs: Freedom Party
Celebrating the eve of America's national day, Posto Pubblico's free-flow meatball and beer party is bigger than before: Expect free-flow Peronis, bellinis and homemade wine coolers, as well as a build-your-own-sub sandwich station... and of course, a tribute to Biggie Smalls spinning all night. If that isn't enough food enough for you, you truly belong in America. Or in Linguini Fini, which is hosting a party next door with free-flow drinks and water gun fights to cool down. Jul 3, noon. Posto Pubblico, 28 Elgin St., Central; Linguini Fini, 49 Elgin St., Central, \$500 per party; \$900 to attend both.

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The Man Who Knew Infinity ****

(UK) Biopic. Directed by Matthew Brown. Starring Dev Patel, Jeremy Irons, Toby Jones, Stephen Fry. Category IIA. 108 minutes. Opens Jun 23.

Biopics of scientists and mathematicians have been popular film fodder in recent years, what with Eddie Redmayne's Oscar-winning performance in "The Theory of Everything" as Stephen Hawking and Benedict Cumberbatch's role as closeted code breaker Alan Turing in "The Imitation Game."

But such biopics often get formulaic: after all, the aim is always to demystify a largely misunderstood legend—his genius as well as his complex theories, which always need to be simplified for the public to understand. While this biographical drama of Madras-born math genius Srinivasa Ramanujan (played by Dev Patel) doesn't exactly break the mold, it's heartening to see the character shine for himself. He's not "saved" by his mentor in any way, nor is his life's work and philosophy overlooked for a more audience-consumable love story, as usually tends to happen.

Introducing the film is Jeremy Irons as G.H. Hardy, the atheist academic who became Ramanujan's close academic advisor and friend throughout his time at Trinity College, Cambridge. Hardy reminisces about how Ramanujan changed his faith in mathematics and in people. Ramanujan, who grew up poor in Madras, was blessed with the gift of numbers and was able to craft complex mathematical theories without formal training—leading to his journey to Cambridge.

Much of the film is Ramanujan fighting against prejudices to reach greatness; starting from the jokey, snobbish foreman (Stephen Fry, basically as himself)

at his workplace in India, to the rest of the white, old faculty members at Trinity College who are wary of his natural talent. With the help of Hardy, Ramanujan presses on with his love for numbers and his uncanny ability to see the relationships of the universe. Sure, Hardy gives a beautiful speech or two, but the credit and honor in the end is all rightly Ramanujan's.

While in "The Theory of Everything," Eddie Redmayne was able to flex his physical acting skills as a slowly deteriorating Stephen Hawking, all Dev Patel has to work with in this film are the accent and mannerisms supposedly typical of a religious man who grew up in the Tamil countryside. But both the script and the legacy of the man help Patel to create a terrifically admirable character. He's able to reveal his genius, his sacrifices, at times his humility and even his stubbornness. Playing alongside him, Jeremy Irons also delivers an exceptional performance: not just in his signature earth-shatteringly great voice and diction, but also in the expression of a flawed, yet genuinely good, character.

"The Man Who Knew Infinity" is a paint-by-numbers biopic, which makes it hard to call it "great cinema"—not to mention a handful of cheesy lines and melodramatic moments—but it's also genuinely lovely. True, it's nothing groundbreaking: But you won't find it hard to step out of the cinema with immense respect for the man it's about.

Evelyn Lok



Coming Soon

The Man Who Knew Infinity
(UK) See review, above.

Independence Day: Resurgence ▾

(USA) The sequel to 1996's "Independence Day" brings former President Whitmore (Bill Pullman) and scientist David Levinson (Jeff Goldblum) back together, along with a new generation of unreasonably beautiful scientists and pilots to defeat an even greater threat of alien invasion. Hey, where's Will Smith, you ask? Well, he was too expensive, so they killed off his character. That's showbiz loyalty for you. Thanks for nothing, Will Smith. Opens Jun 23.

Fifty Shades of Black

(USA) Not an official sequel to "Fifty Shades of Grey"—you'll have to wait until 2017 before Mr. Grey will see you again—but a spoof starring Marlon Wayans ("White Chicks"), Kali Hawk ("Bridesmaids") and Fred Willard ("Anchorman"). The best review so far? "It's just not funny." Ouch. Opens Jun 23.

Opening

A Bigger Splash

(Italy/France) Rock star Marianne Lane (Tilda Swinton) and her photographer boyfriend (Matthias Schoenaerts) escape to a remote island on holiday. But when they're joined by her ex and old friend Harry (Ralph Fiennes) and his daughter, played by Dakota Johnson, things start to heat up. Opened Jun 16.



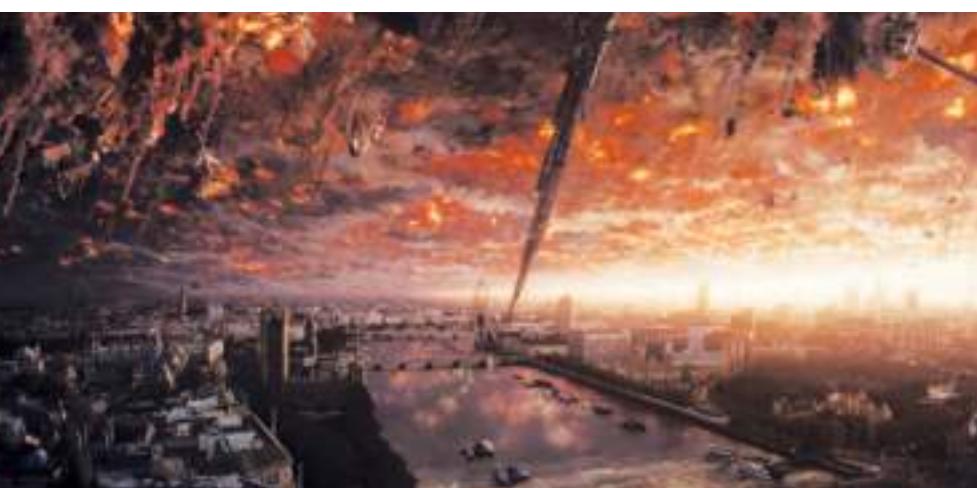
Alice Through the Looking Glass

(USA) In this sequel to Tim Burton's 2010 hit "Alice in Wonderland," Johnny Depp, Mia Wasikowska, Anne Hathaway and Helena Bonham Carter fulfil their contractual agreements and Pink is finally allowed to perform an original song for a film. Opened Jun 16.



Heidi

(Germany/Switzerland) Based on the internationally beloved book, this Swiss-German live-action film tells the story of a young orphan girl who goes to live with her reclusive grandfather in the Swiss Alps—but then befriends and brightens the lives of goatherds and invalids alike. Opened Jun 16.



The Nice Guys

(USA) Writer and director Shane Black ("Kiss Kiss Bang Bang") is back with another winding tale of mystery in the neo-noir shadows of gritty porn-addicted, disco-driven 1977 Los Angeles. Ryan Gosling and Russell Crowe play a mismatched pair of private investigators looking to uncover the truth behind the death of an adult film star and the disappearance of a young girl. Opened Jun 16.

Continuing

The Angry Birds Movie

(USA/Finland) What happens when a group of flightless birds with anger management issues meet a team of suspicious hogs? The next biggest film franchise (based on a mobile game) to hit box offices. Stars SNL alumni Jason Sudeikis, Maya Rudolph and Bill Hader.

A Perfect Day

(Spain) Spanish director Fernando León de Aranoa's first English film centers on a group of aid workers (Benicio del Toro, Tim Robbins and Mélanie Thierry) who have to retrieve a corpse from a well at the end of the Yugoslav Wars. A darkly whimsical film with strong performances from Del Toro and Robbins, though it's marred by its 2D female characters. ★★★



The Conjuring 2

(USA) Paranormal investigators Ed and Lorraine Warren travel to north London to investigate the 1977 Enfield Poltergeist. Brace yourself for Madison Wolfe's all-too-real performance of a possessed girl, the inevitable jump scares, and a confusing mix of supernatural creatures. ★★

The Jungle Book

(USA) The beloved 1967 Disney cartoon gets a CG/live-action makeover and they've packed the screen with star A-listers. Bill Murray voices Baloo, the lovable bear; the Bengal tiger baddie, Shere Khan, is played by Idris Elba. This remake won't replace the original, but with stunning jungle landscapes and heartwarming characters, it comes close. ★★★★



Money Monster

(USA) Economic disparity is the theme of this Jodie Foster-directed suspense film. A financial TV presenter (George Clooney) is taken hostage by a blue-collar viewer (Jack O'Connell, "Unbroken") who lost all his money on a bad tip. Great intensity and acting by Clooney and Julia Roberts despite a somewhat implausible premise. ★★★



New York New York

(China) Set in Shanghai in the early 90s, "New York New York" follows two young lovers, one whose greatest ambition is going to New York at any cost (Du Juan) and the other who just wants to protect her (Ethan Juan). This debut by director Dong Luo is a richly aestheticized Shanghai love story in the tradition of Wong Kar-wai's ill-fated romances.



Edited by Evelyn Lok
evelyn.lok@hkmagmedia.com



Now You See Me 2

(USA) Following up 2013's "Now You See Me," a band of professional magicians/bank robbers is goaded into their biggest heist yet by tech genius Walter Mabry (Daniel Radcliffe). Magic buffs will be dazzled by the tricks, but the rest of us will be more intrigued by the Macanese backdrop, plus a not small cameo by pop star Jay Chou. ★★★

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.

Regression

(USA/Spain/Canada) Emma Watson and Ethan Hawke star in the time-worn story of a new detective investigating a case of domestic violence in a small town, who stumbles into a Satanic cult conspiracy—but this time it's via a psychological dig through the unremembered past.

The Taste of Youth

(Hong Kong) In the wake of the Umbrella Protests, independent filmmaker Cheung King-wai follows nine subjects range from ages 10 to 16, plus one 24-year-old, all from varying backgrounds. Out of the mouths of babes come sobering concerns, fears and dreams about the future of the city.

Teenage Mutant Ninja Turtles: Out of the Shadows

(USA) The Ninja Turtles are back, and this time they've got their work cut out for them: First they've got to defeat mutant nemeses Bebop and Rocksteady, and then join April O'Neil (Megan Fox) and Vern Fenwick (Will Arnett) to defeat an alien invasion led by supervillain Krang (Fred Armisen).

Triple 9

(USA) In this action-packed thriller, dirty cops work with the Russian mob (headed up by Kate Winslet!) for a heist that involves setting up the death of a rookie cop (Casey Affleck) in order to pull attention away from their dirty dealings. But when the rookie's uncle (Woody Harrelson) gets involved, their plan hits a snag. A riveting summer flick with strong performances by Winslet and Chiwetel Ejiofor. ★★★★



Warcraft: The Beginning

(USA) From lowly computer game to one of the biggest franchises on the planet, Warcraft has brought the high-fantasy world of Azeroth to the big screen. And lucky for you, gamers, you'll just need to shell out for the price of the ticket instead digging yourself further into debt with virtual armor, Cenarion hatchlings, Hoods of Hungering Darkness...



"Love," Let's Talk About Sex Festival

Film Festival

Let's Talk About Sex

Get excited: The Let's Talk About Sex Festival is getting hot and heavy... and also intellectual. Presented by the HKU General Education Unit and TV channel Movie Movie, 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 18-19) about various couples exploring sex and love in suburbia; "Mr. Angel" (Jun 25-26), a documentary following transgender activist and porn pioneer Buck Angel, Gaspar Noé's explicit erotic flick "Love" (Jun 18)—in 3D, no less—and other handpicked films. The organizers have also partnered up with various bookstores and artists for sex-themed lectures, discussions, and exhibitions around town during this period: check the website for details. Through June 30. Broadway Cinematheque, Prosperous Garden, 3 Public Square St., Yau Ma Tei; Palace IFC, Podium, L1, IFC Mall, 8 Finance St., Central, 2388-6268. moviemovie.com.hk/letstalkaboutsex. \$85-105 at cinema.com.hk.

Le French May: "Versailles"

A few weeks in June, Le French May is coming to an end. But not before celebrating one more underrated form of French art: its television. Catch a special rooftop screening of "Versailles," a television series about the construction of Versailles and the secrets and plots that lurk inside its gilded walls (and also quite a lot of sex). This English-language series is a co-production between France and Canada, and captures all the sumptuous majesty of the palace and surrounding gardens. Jun 18, 7pm. D2 Place, 9 Cheung Yee St., Lai Chi Kok, Free.

We've Changed.

The screenshot shows the homepage of the HK Magazine website. The top navigation bar includes links for "HOME", "IDEAS HK", "WHAT'S ON", "LIFESTYLE", "RESTAURANTS", "BARS", "BEST OF HK", and "NEIGHBORHOOD". Below the navigation is a large, stylized title "The Great Escape" with a subtitle "How to Escape Hong Kong in 3". There are several smaller images and headlines, such as "Shuhui Yamada: I Am" and "Jing Huang & Alex Reynard". The overall design is modern and visually appealing.

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FREE WILL ASTROLOGY

ROB BREZSNY

GEMINI (May 21-Jun 20): My long-term predictions for the next 15 months are a blend of hopeful optimism and a reasonable interpretation of the astrological omens. Here we go: 1. You will have an excellent chance to smooth and soothe the rough spots in your romantic karma. 2. You will outgrow any addiction you might have to frustrating connections. 3. Unrequited love will either be requited, or else you'll become bored with the futile chase and move on. 4. You'll be challenged to either refresh and reinvent an existing intimacy, or else get shrewd enough not to repeat past mistakes in a new intimacy. 5. You will have an abundance of good ideas about how to install the theme of *smart fun* at the heart of your strongest alliances.

CANCER (Jun 21-Jul 22): Author Courtia Newland quotes the pre-Socratic philosopher Meno: "How will you go about finding the thing the nature of which is totally unknown to you?" In response to this riddle, Newland riffs on what it means to him: "Even more important than the journey itself, is the venture into the unknowable. The ability to find comfort moving forwards without quite knowing where you are going." I nominate these to be your words to live by in the coming days, Cancerian. Have open-hearted fun as you go in search of mysterious and impossible secrets! I'm confident you will track them down—especially if you're willing to be lost.

LEO (Jul 23-Aug 22): Your homework is to write a story about the life you're going to live between now and next April. The length of this predictive tale should be at least three pages, although it's fine if you produce more. Here are some meditations to lubricate the flow of your imagination. 1. What three questions would you love to have answered during the next 42 weeks? 2. Of the numerous adventures that might be fun to explore, which are the two that would be most consistently energizing? 3. What is the one thing you'd most like to change about your attitude or revamp about your life? 4. What new privilege will you have earned by April 2017?

VIRGO (Aug 23-Sep 22): According to an old Chinese proverb, if you want to get rich, you must have a nickname. My meditations on your future suggest that this curious formula may have some validity. The next 15 months will be a favorable time to attend to the groundwork that will ultimately increase your wealth. And your luck in doing this work is likely to be oddly good if you add a frisky tweak to your identity—such as a zesty new nickname, for example. I suggest you stay away from clichés like Ace or Vixen or Sharpie, as well as off-putting ironic monikers like Poker Face and Stonewall. Instead, gravitate toward lively choices like Dazzler, FluxLuster, Hoochie-Coochie, or FreeBorn.

LIBRA (Sep 23-Oct 22): During the next 15 months, you will have an unprecedented chance to materialize a fantasy you've harbored for years. Essential to your efforts will be a capacity to summon more ambition than you ever have before. I'm not talking about the grubby self-promotion that typically passes for ambition, however. Arrogant self-importance

and selfish posturing will not be part of your winning formula. Rather, the kind of ambition I'm referring to is a soaring aspiration that seeks the best and highest not just for yourself but for everyone whose life you touch. I mean the holy hunger that drives you to express impeccable integrity as you seek to master the tasks you came to Earth to accomplish. Get started!

SCORPIO (Oct 23-Nov 21): During the next 15 months, composting should be a primary practice, as well as a main metaphor. If you have been lazy about saving leftover scraps from your kitchen and turning them into fertilizer, now is an excellent time to intensify your efforts. The same is true if you have been lax about transforming your pain into useful lessons that invigorate your lust for life. Be ever-alert for opportunities to capitalize on junk, muck, and slop. Find secret joy in creating unexpected treasure out of old failures and wrong turns.

SAGITTARIUS (Nov 22-Dec 21): Have you ever made a fool of yourself while trying to fulfill your deepest yearnings? I hope so. If you haven't, your yearnings probably aren't deep enough. Most of us, on multiple occasions, have pursued our longings for connection with such unruly intensity that we have made foggy decisions and engaged in questionable behavior. That's the weird news. The good news is that now and then, the impulse to leave our safety zone in a quest to quench our deepest yearnings can actually make us smarter and more effective. I believe this is one of those times for you.

CAPRICORN (Dec 22-Jan 19): During the next 13 months, what can you do to enhance your ability to be the boss of yourself? What practices can you engage in on a daily basis that will build your potency and authority and clout? How can you gain access to more of the helpers and resources you need to carry out your life's master plan? These are excellent questions to ask yourself every day between now and July 2017. It's time to find or create your ultimate power spot.

AQUARIUS (Jan 20-Feb 19): The prison population in the U.S. is over two million, more than twice what it was in 1990. In contrast, Canada keeps about 41,000 people in jail, Italy 52,000, and France 66,000. That's the bad news. The good news, at least for you and your tribe, is that a relatively small percentage of you will



be incarcerated during the next 15 months. According to my analysis of the astrological omens, Aquarians all over the world will specialize in liberation. Not only will you be extra ethical; not only will you be skillful at evading traps; you will also be adept at emancipating yourself from your own delusions and limitations. Congratulations in advance! It's time to start singing some new freedom songs.

PISCES (Feb 18-Mar 20): The English word "catharsis" is derived from the ancient Greek *katharsis*, which was a technical medical term that meant "purgation" or "purification," as in flushing out the bowels. Aristotle converted *katharsis* into a metaphor that described how a drama performed in the theater could "clean out" the emotions of spectators. These days, catharsis may refer to any event that precipitates a psycho-spiritual renewal by building up and then releasing tension. I foresee at least one of these strenuous blessings in your immediate future.

ARIES (Mar 21-Apr 19): The coming months will be a favorable time to boost your skills as a cagey warrior. I don't mean you should push people around and get into lots of fights. Rather, the goal is for you to harness your aggressiveness constructively and to wield your willpower with maximum grace. In the face of fear, you will not just be brave, but brave and crafty. You'll refrain from forcing storylines to unfold before they're ready, and you'll rely on strategy and good timing instead of brute strength and the decree "Because I said so." Now study this counsel from the ancient Chinese statesman Zhuge Liang, also known as Crouching Dragon: "The wise win before they fight, while the ignorant fight to win."

TAURUS (Apr 20-May 20): Everything you do in the coming days should be imbued with the intention of enhancing the Flow. It's high time to identify where the energy is stuck, and then get it unstuck. You have a sacred mandate to relieve the congestion... to relax the tweaks... to unravel the snarls if you can, or simply cut through them if necessary. You don't need to tell anyone about your secret agenda. Just go about your business with zealous diligence and unflagging purpose. If it takes more effort than you wished, so be it. If your progress seems maddeningly gradual, keep the faith.

HOMEWORK: If you could change your astrological sign, what would you change it to and why? Go to Freewillastrology.com and click "Email Rob."

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SAVAGE LOVE

Dan Savage

I've been dating a nice guy for a month or so. Sex is good, and we're fairly compatible in other ways, too. He told me he likes to wear diapers. He said he doesn't want me to do it with him, but that every once in a while he likes to wear them because it makes him feel "safe." He said that this odd behavior isn't sexual for him, but I have trouble believing him. I'm not sure how I feel about this. He also said that it embarrasses him and he wishes it wasn't something he needed. If you have any insight into what to ask him or how to make sure I can keep him satisfied sexually as we move forward (if we do), it would be appreciated.

- Do I Ask Pooper Everything Respectfully, Sir?

You shouldn't assume (contra your sign-off) that Potential New Boyfriend (PNB) is pooping his diapers. Most guys who are ABDL (adult baby/diaper lover) are interested only in wetting themselves, if that. (Some only wear, never fill.) It sounds like PNB is struggling with kink- and/or sex-shame, DIAPERS, and the assumption you've made about the extent of his diaper play might put him on the defensive. Even if your assumption is accurate, it could still put him on the defensive.

Moving on...

You have a hard time believing PNB when he says there's nothing sexual about his interest in diapers, and that makes two of us. Seeing as he's already succumbed to shame where his kink is concerned—or it might be more accurate to say he hasn't dug himself out from under the shame almost all kinksters struggle with initially—he is very likely weighed down by the sex-negativity that comes bundled with kink-shame. So he may have told you there's nothing sexual about his thing for diapers because he thinks it makes his diapers seem less sordid.

That said, DIAPERS, "this makes me feel safe" and "this makes my dick hard" aren't mutually exclusive phenomena. Both can be true. (And if diapers really do make adults feel safe—and I wanna see data on that—we could rebrand them as "portable individual safe spaces" and make them available at our better universities.)

Another clue there's something sexual about this thing for diapers: not wanting you around while he wears them. Maybe diapers are something he enjoys wearing during alone time, or maybe the sight of him in diapers makes the sexual aspect hard to deny. ("Is that an enormous rattle in your diaper or are you just happy to see me?")

I would advise you to say some vaguely affirming things ("Your diaper thing doesn't bother me, and wouldn't even if it were sexual") without pressuring him to include you at diaper time. Don't rush things—relationship-wise or diaper-wise—and focus on establishing a mutually satisfying sexual rapport/repertoire.

P.S. I think you meant "fairly compatible" not "faulty compatible." Normally I would correct a mistake like this before printing a letter—but I rather liked your accidental phrase. A loving and functional-but-imperfect relationship—really the best we can hope for—could be described as faulty compatible.

I'm an incredibly confused man in my early 20s. I'm attracted to men and women. I could see spending my life with either. But I think sexual activity with either sex would be confusing and strange. In sex ed, I always thought the whole idea of sexual intercourse was strange. I don't think I'm asexual, but I'm not sure if I am bisexual. I'm confused about sexuality. I don't think that I am just straight or just gay, because I have equal feelings for both sexes. Does this mean I could find equal companionship with both? Should I wait until I find the right person and decide from there? – Confused About Sexuality, Help

According to the Tumblr Blog Decoder Ring that came in my last box of Kellogg's Feelios, CASH, you're bi-classic (attracted to men and women), bi-romantic (could be with a man or a woman), a sort of demisexual/sapiosexual hybrid (demis are attracted to people they've bonded with emotionally, sapios are attracted to people who are intelligent, and vibrancy may fall at some point between the two), and maybe falling somewhere on the asexuality spectrum. The best way to discover who/what works for you is to get out there. If you find yourself feeling confused, just remind yourself that confusion—like so much else—is a spectrum. And wherever you fall on it, CASH, know you've got plenty of company.

A local park in Seattle often hosts gay men engaging in sexual activities. As a straight female, I love watching man-on-man sex and really wanted to check out this park. I stopped by at night and noticed "cruising" going on but no sexual activity. I decided to try on a busy Saturday night, and sure enough, I saw a man giving a BJ to another man. I scared the men—they stopped their activities and left the park when they saw me watching—and I felt bad. I feel like I should have said something like "Don't let me stop you!" and then perhaps been able to watch. What are my options here?

- Peculiar And Rare Kink

Two options: Dress up like a dude and pass yourself off as one of the guys/park-pervs—guys into man-on-man public sex usually aren't adverse to being observed by other male park-pervs—or stay home and watch gay porn on the internet until you've homicided love. (Porn kills love—so says the Mormon Church, so you know it's true.)

As for the two guys who knocked it off when they spotted you: They either thought you were a cop (it's illegal to be in Seattle parks after closing, and it's extra illegal to have sex in a public park after hours) or thought you might be shocked or annoyed. Most park-pervs go out of their way to be discreet, for their own safety (avoiding gay bashers or arrest) and out of consideration for late-night dog walkers, restless insomniacs, stargazers, et al.

One last reason they may have pulled up their pants: They weren't interested in performing for you. Gay and bi men who have sex in parks—many of them straight-identified men—aren't there to perform for pervy straight ladies. But I'm not going to scold you (even at the risk of being scolded myself), PARK, because park-pervs risk being observed by other members of the public—and women are members of the public, too, and just as entitled to get their perv on in a public park as they are.

But if you don't want the guys to pull up their pants and flee at the sight of you, PARK, pull together an outfit that gives you a dude-ish silhouette.

SPEAKING OF ABDL: Residents of Mount Prospect, Illinois, are upset about a new shop that caters to diaper lovers in their community. Tykables sells grown-up-size diapers, rocking chairs, and cribs. The *Chicago Tribune* reports that some residents are uncomfortable because the shop—which has no signage and soon-to-be-frosted windows—is near schools, parks, and other places where "children gather." Mount Prospect is a suburb, so there are schools or parks near just about everything. And there's a gun shop a couple blocks away from a large public park and an elementary school—and no one ever walked into a school and started diapering students to death. Maybe worry about the real threat to your kids, Mount Prospect?

On the Lovecast, Tracy Clark-Flory on the plight of the virtuous pedophile: savagecast.com.

Find the Savage Lovecast (my weekly podcast) every Tuesday at thestranger.com/savage.mail@savagelove.net

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Need an urgent Hollywood treatment but can't fly all the way to Los Angeles? Madera Hollywood in SoHo is here to help with Hong Kong's own cinematic glamor.

Madera Hollywood, situated on the corner of Peel Street and Hollywood Road, is the perfect place to set up camp for your exploration of Soho and the almighty Hollywood Road. Bringing spectacular 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 good night's 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.

Desperately need a holiday? Madera Hollywood knows that feeling, so they are throwing in an awesome last minute offer for you to get a quick recharge before the summer's swelling heat gets you. Available from now until June 30, you can enjoy a special rate at \$1,700 + 10 percent per night for their Deluxe Suite, plus free room upgrade to their Premier Suite. What's more? A range of privileges are also available including free Wi-Fi, access to the 24-hour Techno Gym, free in-room personalized welcome drinks and snacks, special in-room scent and free Handy smartphone service for unlimited calls and internet access.

Want to enjoy the special last minute offer? Make your reservation through their email at mhwreservations@maderagroup.com now, and enter a world of glamor and style.



Epic Gains

If you're the type to alternate between huffing away on the treadmill and doing rapid scrolls through Instagram at the gym, perhaps you need to switch up your routine with something a little more high-intensity.

Enter Epic MMA, which has been doling out fitness and MMA classes (and kicking people's butts) since opening in 2012. A while ago, the media was invited to experience an introductory combat class at Epic, taught by Hong Kong-based Brazilian MMA fighter Alberto "Soldier of God" Mina, to learn just how martial arts techniques can be effective in training cardiovascular endurance and building muscular strength at the same time.

Trained in Judo and Brazilian Jiu-Jitsu all his life, the vHong Kong-based Mina was finally signed by the Ultimate Fighting Championship in 2013, which made him the first fighter in Hong Kong to be signed by the UFC—to date. Mina is going

ahead to compete in Las Vegas on July 7, and if he succeeds against opponent Mike Pyle, Mina will be ranked in the top 10 welterweight fighters in the world. Want to see what real MMA can do to whip your body into shape? Better keep an eye on him.

Epic has just launched a new combat apparel range by UFC partner brand Reebok under the slogan "Train Like a Fighter," which is being sold exclusively at the studio. The gear includes items like a thick-strapped sports bra, women's capris and men's tank tops and t-shirts, all designed with function in mind so that fighters can perform in tip-top form in the Octagon.

They have also recently rolled out the latest cycle of Epic Body Fit, a female-only fitness program that incorporates techniques from Muay Thai and High Intensity Interval Training, as well as offering a customized meal plan for the best results. epicmma.com

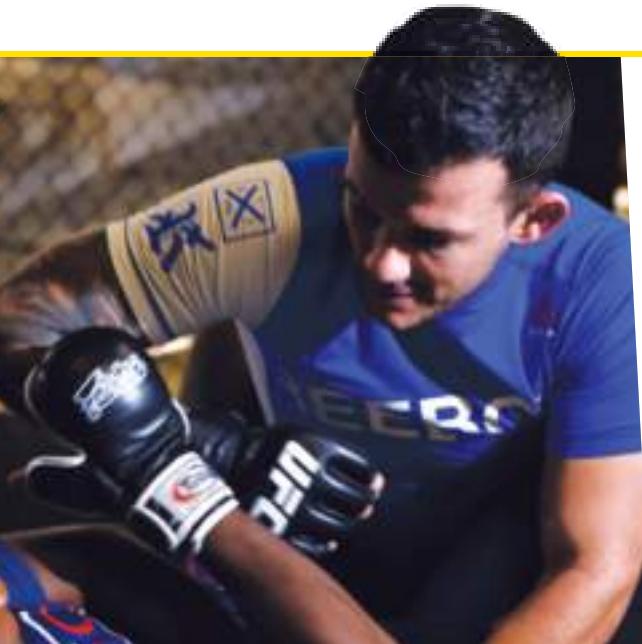


Photo: Kei Tam

A Home Away from Home as Café Malacca Serves the Best of Malaysia

Tucked away inside Hotel Jen in the heart of the Western District and a stone's throw from Victoria Harbour is Café Malacca, a true hidden gem restaurant that serves some of the best Malaysian food in Hong Kong.

In appearance, it's fairly indistinct with a few framed photos of Malaysian hawker stalls on the walls. But don't be fooled by the simple décor: The food is top class.

From the moment you walk into the restaurant you catch a whiff of the fragrant ingredients: The sizzling sounds and smells of char koay teow and the heart-warming aroma of beef rendang. That's when you realize you've stumbled onto a hidden gem.

The majority of dishes are priced below \$100 and are a labor of love, thanks to its dedicated team of chefs and culinary director Toh Suan Ee, better known as Mrs. Poon. She's a perfectionist when it comes to food,

and her team has made countless trips to Malaysia to learn the tricks of the trade to bring to the kitchen.

While every dish is certainly worth a taste, some customer favorites include Malaysian classics such as Penang's world famous char koay teow (\$92); gado gado, a warm veggie salad made with eggs, fried bean curd and a warm peanut sauce topped with emping crackers; and for those looking to satisfy their sweet tooth, a simple serving of kaya toast, which is simply pandan-flavored coconut jam served on buttered toast (\$35).

Café Malacca has earned its spot as one of Hong Kong's best eats and it's certainly attracted a plethora of the city's luminaries: It's a popular pit stop for diplomatic bigwigs passing through the city. hoteljen.com/hongkong



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It's already week three of our June giveaways and we've got winners for some hot fresh pizzas from PizzaExpress! Not a winner? You can still score a gorgeous staycation at the Madera Hollywood Hotel. Get entering now!

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Wanna experience the madness of Central—just away from work, for a change? Take a break and check yourself into the new **Madera Hollywood** 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:

If you were reading the last two weeks, you should've already found an *italicized* word in the main Spotlight page article of those two issues. Now you have to do the same with this one! 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.



Congratulations to the lucky winners of PizzaExpress dining vouchers!

Congratulations to Alison Frew, Peter Russell, Chow Kin-chung, Claudine Dimaculangan and Jo Fuller, who have each won a \$1,000 dining voucher from PizzaExpress!

Alison told us about her school trip to Italy and getting the most delicious pizza on a deserted street in a small town, while Peter shared with us how he ordered a pizza in rusty French when he was in Paris.

We've also got three PizzaExpress fans: Kin-chung loves their Margherita pizza (and the mozzarella on top), and Claudine's favorite pizza is their innovative Peking duck pizza. Jo even had her wedding breakfast at a PizzaExpress in London!

Congrats to all the winners, and enjoy the pizzas!

WE HAVE
WINNERS!



FIRST PERSON

Music prodigy **Kajeng Wong** first hit the limelight as an 11-year-old in the documentary "KJ: Music and Life." The film was a surprise hit, bagging three major gongs at Taiwan's 2009 Golden Horse Awards. Now 25 years old, he's the artistic director of performance organizer Music Lab. He tells Xavier Ng about the film and how you can earn big bucks... with classical music. Photos by Kirk Kenny

My dad is a doctor, but he also plays the piano and loves music. Before I started learning to play the piano, I was already interested in music because of him.

I didn't start learning [the piano] very early, only when I was 7 years old. But I caught on very quickly, maybe because I wanted to play it well for my dad.

I went to Diocesan Boys' School. It's a school full of music and so I developed musically. It's simple, there's no magic.

I'm not a genius—I practise a lot. There are people way smarter than me.

But I can't control what others say about me. If you call me a genius, it's OK. I focus on my own craft, so I don't care about what others call me.

"**KJ: Music and Life**" happened by chance. No one knew it would become [a success]. Not even the director knew.

I watched it once on mute, because I didn't like to listen to my own voice.

What do I think of it? Not much. It's just something that happened and I don't have much memory of it. I don't go out and think "I'm the star of a documentary."

I'm thankful it gave me certain exposure, but after shooting was done I just kept living, day by day. I rarely talk about my past.

People see me in person, in concerts, in scores, in my studio. I'd say I'm much more real there, as a person, than how I seemed on screen.

As for the fame, I just take it as it comes. People know me, but it doesn't change who I am.

There are so many people studying music in Hong Kong, but not so many pursue a career in music.

The problem is, so many people study music: But do they actually enjoy music?

Many are just too short-sighted and goal-oriented—they all just want to get a certificate. It's good to have goals, but if the goals become the purpose of everything, then it's stupid.

Of course, this is the problem with Hong Kong's education system in almost every subject: being goal-oriented, but forgetting the essence of it. It's quite sad.

It's a three-part problem. The education system affects trends in society, trends affect the parents' thoughts, and the parents' thoughts control the teaching style.

I can't change the system, so what should I do? I think I should show people the essence and value of music, by playing concerts.

Hong Kong is the place where you can make the most money in the [classical] music world. The demand is high but there are still not enough quality teachers. So the price goes up.

Hong Kong musicians can make a shitload of money, if they are willing to teach. It's just the city's economy that made the situation like this.

If you're not particularly talented, and all you want is to make good money by teaching at home for \$400 per hour, the only question left is how many students you can get. This only applies in Hong Kong.

When you can make so much money teaching, why would you spend 400 hours practising for a recital to be judged by others?

If you spend an extra hour practising, you spend an hour less teaching, and make a few hundred bucks less.

In the past 10 to 15 years, there have been a lot more musicians in Hong Kong, because the students of the last generation are back from their studies.

But there needs to be a change—Hong Kong's hardware is way behind. We need small to medium-sized venues.

Don't underestimate how many tourists actually want to see the artistic scene of a city. But if the concert halls are not presentable, then that's a huge problem.

My friend wanted to start something for the music scene in Hong Kong. We organize an annual festival called "Local Ginger" in Chinese for locals and local musicians. This year was the first one.

Live performance on Facebook is the trend, and everyone does it now. I gave it a try: I got amazing response, with around 9,000 viewers on the first night of my live performance. Music should be shared freely.

I once did a live performance on Facebook at 1:30am—and I still got 400 viewers.

They call me a "lonely soul" because there are too many people can't sleep at night and they just scroll through Facebook on their phones, alone. Sharing music soothes them. It's not just in concert halls.

I'm classically trained, and I don't think classical music has to be changed—but we can do something about the presentation to make it less boring to people.

There's this movie, "Birdman," which was not about superheroes like "Iron Man," but was rather a self-mocking movie. So I call myself "Fingerman."

My theme is called "Fast and Difficult."



NEED TO KNOW...

Music Lab organizes regular classical concerts. Check out the latest calendar at musiclab.hk, and see Kajeng play live on Facebook at facebook.com/kajengwong

"Hong Kong musicians can make a shitload of money, if they are willing to teach."



Photos: Kirk Kenny / studiozag.com



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