

The List

2009

1000

The one hundred most outstanding
shops and services in Hong Kong

MingCha

MingCha is dedicated to providing quality products to its customers and bringing global recognition to premium Chinese teas. The company sources its oolongs from the southeastern mountain ranges in China, which is known for producing some of the best quality tealeaves in the world. MingCha also offers other teas, including pu erhs, red teas and delicate whites, all of which are processed by hand and then carefully packaged to ensure that the leaves retain the most of their flavor and quality.



Room D, 12/F, Wah Ha Factory Building, 8 Shipyard Lane, Quarry Bay, 2520-2116, www.mingcha.com.hk

Olympia Graeco Egyptian Coffee

This famous coffee company was first opened in 1927 by its original Greek founder, but was taken over by Mr. Ho Shiu-kai in 1982. Now 81 years old, Ho has been working at Olympia Graeco since 1955, and sells only the coffee beans he roasts himself, requiring him to make trips out to Tsuen Wan and Kowloon several times a week. In the old days, the store supplied coffee beans to all the grand hotels, such as the Mandarin Oriental, the Hilton, the Peninsula and the Shangri-la. These days most of the customers are loyal regulars, although he does get a lot of tourists coming to buy one of the four blends currently on offer, his personal favorite being the Java and Yemini Anzam Mocha. He has no plans to retire from his beloved store just yet, but he may consider one day handing the reins over to his son, who lives in London.

24 Old Bailey St., Central, 2522-4653

Olivers Delicatessen

Stocking mainly European and American imported products, Oliver's Delicatessen has been the go-to grocery store for many of Hong Kong's homesick expats for years. You can easily while away an entire afternoon browsing through everything, from the designer coffees to their freshly baked bread and delicious items from the magnificent deli counter. The friendly and helpful staff are a definite added bonus!

201-205 Prince's Building, 10 Chater Rd., Central, 2810-7710

Sift

Jennifer Cheung worked at Thomas Keller's famed restaurant, Per Se in New York, before opening her popular dessert bar in Hong Kong three years ago. Sift specializes in beautiful cupcakes, French pastries, cookies and other sweets, all of which are served in an elegant Pierre Hermé-esque surrounding. And as the icing on the (gourmet) cake, the dessert bar also offers a wide selection of drinks such as champagne, dessert wines and, of course, their signature hot chocolate. Cheung's decadent desserts are also available at the Sift Patisseries in Ap Lei Chau and Wan Chai.

46 Graham St., Central, 2530-4288, www.siftdesserts.com

