

Hong Kong: A Melange of Michelin-Starred Experiences, Food Festivals & Casual Dining

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Hong Kong

Hong Kong, a gourmand's paradise, attracts every kind of holidaymaker- vegetarian, non-vegetarian, vegan, the discerning and even adventurous foodie with its year-round vibrant food festivals. On the cards this year are: French GourMay Festival (1 May – 8 June 2025), Hong Kong W&D Festival (22-26 October 2025) and more.



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Hong Kong is an ideal food destination as the city's diverse culinary landscape features over 17,000 places to eat, ranging from Michelin-starred tasting menus, vibrant street food, casual dining and cafe spots to the eventful food-centric festivals.

In Hong Kong, you're one walk away from a steaming plate of wonton noodles accompanied by glistening roasted meats and a bamboo steamer filled with dumplings. The city's multicultural culinary scene is led by its Cantonese influence. The food culture is an East-meets-West scenario where traditional Cantonese cuisine is intertwined with Southeast Asian and mainland Chinese influences.

For food steeped in heritage, a walk to **Tai O Fishing Village** in Lantau Island, home to the fisherfolk community, will introduce you to the dried seafood trade. Marinated cuttlefish, fish balls and tofu pudding are the highlights

here. A leisurely stroll along the lanes of **Temple Street Night Market** takes you to the heart of Hong Kong's street food culture. The stir fries straight out of the wok, the aroma of freshly fried snacks and sweet egg tarts remind you that the best food originates from the streets. Up for grabs are vegetarian and vegan delights across Cantonese, Indian and Pan Asian cuisines.

Intrinsic to Hong Kong's culinary scene is its **Cha Chaan Tengs** or 'tea restaurants'. At these Hong Kong-style cafes, some dating back to the 1950s, a melange of British and Chinese cultures can be seen. Think compact interiors, minimalist furniture, scrambled eggs with toast and a cup of piping hot milk tea, sweetened with condensed milk or evaporated milk.

Tea enthusiasts can seek solace in Cha Chaan Tengs while coffee lovers can lean on the city's burgeoning love for specialty coffee. From siphon, hand drip, or espresso, grab your cuppa from Hong Kong's cutest, pinterest-y cafes ahead of your touristy escapades.

For discerning foodies, Hong Kong's Michelin-starred restaurants promise the ultimate dining experience. There's **Shang Palace** at Kowloon Shangri-La specialising in authentic Cantonese flavours; **8 Otto E Mezzo BOMBANA**, a celebration of exceptional Italian fine-dining; **Caprice**, where French savoir-faire harmoniously blends with global accents; and **Ying Jee Club**, offering an elevated dim sum experience.

Part of Hong Kong's Michelin-starred repertoire of restaurants are **CHAAT** and **New Punjab Club**, spotlighting Indian cuisine in Hong Kong. While the former serves elevated and reimaged Indian street food in a modern setting; the latter, is a vibrant, tandoor grill house paying homage to recipes of northern India and Eastern Pakistan. The love for Indian food and Indian restaurants is not new to Hong Kong that houses many fine-dining spots like **Bombay Dreams**, **Chaska**, **Woodlands** and more to satiate local and global audience in the city.

What complements Hong Kong's diverse culinary scene is its buzzing nightlife. Over the years, the city's nightlife scene has embraced both craftsmanship and creativity, resulting in many making gaining global recognition on the Asia's 50 Best list.

Coa is a love letter to Mexican special drinks. Offering stunning views of the Hong Kong skyline is Argo, while Pencillin revolutionises the scene with its environmentally-focused approach.

The culinary culture in Hong Kong extends beyond its usual offerings, with food festivals attracting locals and tourists alike throughout the year. From 14 June 2025 to 22 June 2025, the **ARTBOX Hong Kong 2025**, Asia's largest pop-up container market, will take over the city. Held at Kai Tak Sports Park, festival-goers can expect neon light-themed installations, high-energy entertainment, plenty of F&B brands, local and global retail names and more.

'A Movable Feast: The Culture of Food and Drink in China', ongoing till 18 June, 2025 lets you immerse yourself in the traditional Chinese food culture through an exhibit at The Palace Museum featuring over 110 exquisite works. The event takes you on a journey of eating practices, the evolution of food vessels and the lifestyle of ancient Chinese people, an important demographic in Hong Kong.

The festival ends on a sweet note with a series of dining promotions across the city in November. To stay up to date about more such culinary events in Hong Kong, check [DiscoverHongKong's calendar of cultural events](#).

Hong Kong's culinary scene promises to be a feast for the senses and the soul. It beckons travellers to go on a mirage of flavours, textures and stories steeped in heritage.

About Curly Tales

Curly Tales is India's leading food, travel and lifestyle platform founded by Kamiya Jani in 2016 after her decade-long experience as a finance, sports and lifestyle journalist and TV anchor. Curly Tales is a platform that offers content to inspire and inform viewers with a focus on celebrating food, travel and unique experiences across India and the globe.

