





# Stanley Plaza "World of Food and Music Festival 2012" Factsheet

As part of American Express Hong Kong Wine and Dine Month organized by Hong Kong Tourism Board, Stanley Plaza will play host to the "World of Food and Music Festival 2012" on every weekend in November, inviting Junior MasterChef Winners from Australia and Finland to showcase their amazing culinary skills, and also the first appearance of Korean musical comedy show – Pang Show. Enjoy a dazzling array of international musical and dance performances. Better yet, savour the featured gourmet delights in over 20 selected restaurants at Stanley Plaza, Murray House and extended to Stanley Main Street. Other attractions not to be missed include the Charitable Bottle Jamming Workshop, which offers you a chance to make your own word of art. A joyous and refreshing weekend is here for you!

#### **Program Highlights**



# **World Junior MasterChef Cooking Demonstration**

Junior MasterChef winners from Australia and Finland will bring their unique flair to this festival by demonstrating their creative cuisines.

Cooking Demonstration Date: 24 & 25 November 2012 (Saturday & Sunday)

Venue: Stanley Plaza Amphitheatre

# **Australian Junior MasterChef, Jack Lark**



The 15-years-old Jack is the runner up of "Junior MasterChef Australia" 2010. He began cooking when he was 9. Jack enjoys the challenge of cooking a complex and creative dish.

#### Finnish Junior MasterChef, Ida O'Mahoney



The 12-year-old Ida is the winner of "Junior MasterChef Finland" 2012. Her bravura is desserts made of chocolate and she wishes to become a professional chef in the future.

# **Korean Pang Show**

Top Korean musical comedy show "Pang Show" is making its stage debut at Hong Kong. Pang Show is a hands-on variety performance that invites the audience to participate in the baking of "pang" (bread). The show originates from the popular Korean TV drama "Kim Tak Ku, The King of Baking" (2010), which has been televised across twelve countries in Asia.

The show was transformed from high-rating TV series "Kim Tak Ku, The King of Baking". The dynamic performance is expressed with B-boy dance, acrobatics and magic performances and is acclaimed for its interaction with audience. After the show, warm, fresh-baked "pang" will be served to audiences.

In 2011, "Pang Show" was nominated as Hot Stage performance of Korea In Motion Festival.

Performance Date: 24 & 25 November 2012 (Saturday & Sunday)

Venue: Stanley Plaza Amphitheatre

#### **Synopsis**

Master Palbong is a legend of baking to all bakers. Even after the master passed away, the Palbong Bakery remains full of energy because the master has left them with his recipe and the magical "Exciting Bread – PANG" that brings excitement after a bite.

One day, the recipe and the "Exciting Bread – PANG" disappear from the shop and Palbong Bakery is faced with the biggest crisis when they can no longer bake any "Exciting Bread – PANG".

Now is the time for Kim Takku the King of Baking, to stand up for the honor of Palbong Bakery and bring back the energy into the shop by making the "Exciting Bread – PANG" with his fellow bakers.

To make the "Exciting Bread – PANG" the Bakers themselves have to be excited first. The challenge to the bread that brings excitements to all of us has now begun.



# **International acclaimed Chefs Cooking Demonstrations**

World-class acclaimed chefs from France, Italy and Spain will demonstrate their signature dishes on stage.

# **Executive Chef of Mirror Restaurant - Jeremy Biasiol, French Celebrity Chef**



Jeremy, Executive Chef from Mirror Restaurant, is from Lyon of France. The former Michelin 3-star chef started his career at the age of 14. Mirror Restaurant was awarded 1 Michelin Star, only one year after it opened.

Cooking Demonstration Date: 3 November 2012 (Saturday)

Venue: Stanley Plaza Amphitheatre

# Executive Chef of Lupa and Carnevino - Zach Allen, Italian Celebrity Chef



Zach, Executive Chef of Lupa and Carnevino, is the protégé of Mario Patali, one of the most recognized and respected chefs working today. Allen also opened Mario and Joe's Las Vegas restaurants, showcased his culinary skills with sophisticated interpretation in Italian style.

Cooking Demonstration Date: 10 November 2012 (Saturday)

Venue: Stanley Plaza Amphitheatre

# Executive Chef of BCN - Edgar Sanuy Barahona, Spanish Chef



Edgar from eastern Spain, is the Executive Chef of BCN. The 28-year-old chef graduated from the famous culinary school Esuela de Hosteleria Hofmann and has been working in several Michelin restaurants.

Cooking Demonstration Date: 17 November 2012 (Saturday)

Venue: Stanley Plaza Amphitheatre

#### International musical and dance performance

Renowned international bands such as Noughts and Exes and Les Gromechkos...etc. as well as professional dance groups will perform, in celebrating the annual festival.



Performance Date: 3, 10, 17, 24 & 25 Nov

Venue: Stanley Plaza Amphitheatre

# **Charitable Bottle Jamming Workshop**



Bottle Jamming is art jamming on glass bottle bodies. Participants can enjoy creating their own art pieces with the help of our tutor and painting equipments.

You can even bring your own glass bottle for a free workshop and create a piece of art that reflects your unique character. Or else, by making a HK\$20 donation for Hong Kong Dog Rescue at Customer Service Counter, you can receive a glass bottle body for workshop participation.

Workshop Date: 24 & 25 November 2012 (Saturday & Sunday)

Venue: Murray House, Stanley Plaza

This being the 2012 Hong Kong Design Year, the Hong Kong Tourism Board has teamed up with the Hong Kong Design Centre to get 11 well-known local designers to create decorative wine bottles to celebrate wining and dining in Hong Kong in November. giant wine bottles (2.5m and will be displayed at Stanley Plaza.

# "World of Food and Music 2012" Restaurants Highlights

Restaurants at Stanley Plaza, Murray House and Stanley Main Street will provide special menus and after 6pm discounted offers during the event.

Date: 3, 4, 10, 11, 17, 18, 24 & 25 November 2012



The organiser is not a supplier of the products and services of the merchant and shall not be responsible for any liabilities in relation thereto. Please contact participant merchants for further details of special offers. The Link and predestinating merchant reserve the right of final decision in case of any disputes. 主辦單位支達高成服務機供應前,故此將不會就有關產品和服務承擔任何責任。有關優惠詳情,講聯絡參與商戶。如有爭議,主辦單位及個別商戶保留最終決定權。

# **Special Menus**

Location	Restaurants	Special Menus
Stanley	Chez Patrick Deli	Daily selection of Sandwich, freshly made from cheese and cold
Plaza		cut counter and the drink of your choice (Beer, water, soda) for HK\$80
	Chung's Cuisine	Baked Bacon Roll, served w/Tsing Tao Beer HK\$38
	Dogaroo Bakery Café	Double Chocolate cake and Earl grey tea (HK\$ 68/set)
	Gino's Gelato	1. Ginger, Lime & Lychee Sorbet \$68
		2. Yoghurt Wildberries and \$32
		3. Rich Chocolate brownie \$32
		Plus a homemade waffle cone + \$7
	Mirch Masala Indian Restaurant	Chicken Tikka Lamb kebab + Soft drink / beer HK\$110
	Quick and Fresh	1 pc of 6" square pizza + 1 cup of green tea & red bean
	Wellness Cafe	smoothie HK\$50
	Saffron Bakery	Ham and cheese baguette sandwich with their choice of a craft beer HK\$120
	Stan Café	Pastry + Soft drink or Water (HK\$88)
	Starbucks Coffee	Caffe Americano (Grande) HK\$28
		Blueberry Cheescake HK\$30
	The Cupping Room	Flat White + Valrhona Brownies HK\$53
Murray	King Ludwig Beerhall	Gold Medal Award winning Bockwurst(1pc) with Arcobrau Beer
House	(Stanley)	0.3L HK\$128
	Mijas Spanish Restaurant	Iberico Ham (30g) with Sangria HK\$250
	wildfire	Menu A: 2 Pints of Carlsberg Draught Beer or Soft Drinks and One "8" Pizza choice from our Menu HK\$138
		Menu B: 2 Pints of Carlsberg Draught Beer or Soft Drinks & a Snack Platter (Calamari & Onion Rings, Chicken Wings, Deepfried Potato Wedges) HK\$138
Stanley Main Street	Curry Tiffin	Menu A: Chicken curry with rice + Soft drink (Coke, Sprite,
	Jan, 1111111	lemon Tea) \$118 or Lassi HK\$128
		Menu B: Chicken Tikka with Onion Naan + Soft drink \$125 or
		Lassi HK\$135
	Lucy's	Glass of wine choose in: 2 x of white or 2 x red or 1x Prosecco Marinated olives
		Roast nuts with rosemary & chilli
		Hummus
		Red pepper + Coriader dip
		Crudities + crostini
		HK\$110 per head
	Main Street Stanley	Boston Fish & Chip + Soft Drink or Beer HK\$138
	Bar & Café	
	Pizza Club	Cheese Quiche + Cocktail(Stanley) HK\$100
	SeaFront	Amercian Style Hamburger + Soft Drink HK\$88
	Stanley Restaurant	Thai Style Spring Rolls + Coke (HK\$50)
	Toby Inn Chinese	Menu A: Fried Hot & Spicy Vermicelli in Singapore Style + Soft
	Restaurant	Drink HK\$50
	Vern's Beach Bar	Menu B: "Yang Chow" Fried Rice + Soft Drink HK\$48
	verii S DeaCii Dar	Mini Crab Cakes with choice of Montezovo Pinot Grigio OR La Massa
		I.G.T. for HK\$148.
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# Special offer - after 6pm coupons



# **American Express Hong Kong Wine and Dine Festival**





Now in its fourth edition, American Express Hong Kong Wine and Dine Festival is a veritable gourmet extravaganza organized by Hong Kong Tourism Board. Great wines from around the world, international and local culinary creations are expected. "World of Food and Music Festival 2012" is one of the program of this annual event. Please check out Hong Kong Tourism Board website for details: www.discoverhongkong.com

Terms and conditions apply. For full details of program, please visit www.stanleyplaza.com