



Billy Kwong



Kylie Kwong has long been a well-known name in the food and hospitality industry, and her Chinese heritage has also earned her fame within the Chinese community. Her restaurant in Potts Point, Billy Kwong, opened in 1999.

The restaurant takes the warmth of a Chinese eating house and the modern style of an open kitchen, to present the ideal place for gatherings of any occasion.

On Billy Kwong's menu you can find line-caught fish, samphire, warrigal greens, saltbush and wallaby, all amazingly transformed into delectable flavours with a unique twist that pay homage to classic Cantonese cuisine.

Dining at Billy Kwong for the Mid-Autumn Festival?

Besides tasting moon cakes and appreciating the full moon, attending a grand family dinner is a most important activity for the Chinese.

Some popular traditional dishes on the Billy Kwong menu are:

- Crabs (best at this time of the year) and other prized seafood
- Taro (said to exorcise evil spirits and remove ill fortune)
- Pumpkin (rich in vitamin A and B and is said to bring glorious health)
- Steamed lotus root stuffed with sticky rice and osmanthus flower
- Traditional duck soup with the seed of Job's tears (for nourishing yin, moistening dryness, and strengthening the immune system)
- Sticky glutinous rice dumplings in sweet rice wine (which symbolises reunion)

1999年，鄺凱莉和名廚比爾·格蘭傑共同在悉尼 Surry Hill 經營「家常便飯」餐館。

去年，新開張的家常便飯遷移到 Potts Point，由凱莉全資擁有，環境和就餐體驗也更加現代。傳統中國餐館的溫馨氛圍結合開放式廚房，反映了業主熱情的個性。

由凱莉親手書寫的每日特色菜譜是家常便飯的特色。這裡的菜式以創新、前衛聞名，凱莉擅長將澳洲本土特產和有機食物烹煮成經典粵菜，顧客可以品嚐到以海蘆筍、袋鼠、垂釣魚等為原料的菜餚，適合多人享用。

隨著中秋佳節的到來，餐館也推出了團圓飯：蟹、芋頭、南瓜、糖藕、老鴨湯都是中秋節餐桌上不可少的菜。有機梅子脆皮鴨、秘製辣炒貴妃蟹、黑豆、燻豬排、海蘆筍、海濱藜等，各色佳肴值得您品嚐。

Bookings essential, as this popular restaurant is ever crowded with people. 別忘了要提前訂座，以免客滿。

地址 : Shop 1, 28 Macleay Street
Potts Point, NSW 2011
Phone 電話 : 9332 3300

Monday(周一)~Thursday(週四): 5.30pm — 10pm
Friday & Saturday(週五、週六): 5.30pm — 11pm
Sunday(周日): 5.30pm — 9pm



About Yummy Times

Yummy Times is on the quest for a balanced lifestyle and flavourful well being. Dedicated to helping businesses and communities, Yummy Times is at the intersection of fun & health!

Red Lantern

紅燈籠

Set within a designer space reminiscent of French Colonial Vietnam, Red Lantern on Riley offers an authentic experience in the most awarded Vietnamese Restaurant in the world, with fresh food, sustainable practices and a loving ambiance. Mixed with the nostalgia of Indochine and the personal quirkiness of the Nguyen family, Red Lantern on Riley is an experience to share with your friends and family.

位於悉尼 Darlinghurst 的 Red Lantern on Riley 是知名越南餐廳，一進入店內，就彷彿回到法國殖民時期的越南。Nguyen 家族私房菜使用新鮮食材，高雅的環境及熱情貼心的服務，都是這家餐廳深受食客青睞的原因。

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Chef Backgrounds

Emme Meechai - Emme has worked with Red Lantern for over 6 years starting off as a Wok Master at both the original Red Lantern on Crown and Red Lantern on Riley, before being promoted to Head Chef of Red Lantern on Riley. Emme is efficient, precise and integral in all that he does. He originally came to Australia (from Thailand) as an I.T. Programmer before a swift career change into the restaurant world where he thrives on the intense pressure and high energy of the kitchen.

Mark Jensen - Unlike most chefs, Mark Jensen, who now heads up the kitchen at three successful Sydney restaurants - Red Lantern, Pork'd and Salmon and Bear, he did not start working in a professional kitchen until the age of 27. With a growing interest in cuisine, Mark decided that if he was going to be a successful chef, the right training would be essential. He moved to Sydney and promptly obtained a position in Mathew Moran's kitchen at the Paddington Inn Bistro. After three years with Matt, Mark moved to the Bennelong Restaurant - Sydney Opera House. Under the exceptional tutelage of



Janni Krystis, he refined the techniques he had previously learned. The time had come for Mark to make his own stand in the Sydney dining scene, so he opened the dining room at the Olympic Hotel in 1995. Currently Mark is busy making the world "green" as possible, highlighted in his cook book - The Urban Cook : Cooking and Eating for a Sustainable Future.

Luke Nguyen - Restaurateur, chef, author, television host, and gastronomic traveller: Luke Nguyen has done it all. At the age of 23, he fulfilled his dream by opening his very own restaurant, Red Lantern, with his sister Pauline Nguyen, and Mark Jensen. In 2012, the team opened their second restaurant, Red Lantern on Riley. Luke is the author of four best-selling and award-winning cook books. Luke was recently inducted into the Sydney Morning Herald's Food Hall of Fame for his cooking and travel programmes, Luke Nguyen's Vietnam & Luke Nguyen's Greater Mekong, which is televised in 150 countries. He was also a judge and a host for MasterChef Vietnam. He is the Ambassador for the award-winning travel group APT, hosting culinary discovery trips to Vietnam, Cambodia, China, and Japan.

三位主廚

Red Lantern on Riley 由三位大廚共同掌管。Mark Jensen 是紅燈籠餐廳的創立人之一。雖然他直到 27 歲才正式開始職業廚師生涯，但由於天賦加上名師 Janni Krystis 指點，很快的，他就在悉尼廚藝界展露頭角。

他也是廚房環保理念的倡導者，新書 The Urban Cook : Cooking and Eating for a Sustainable Future 以及新開張的兩家餐廳 Pork'd 和 Salmon and Bear，都代表了他的不懈努力。

另一位主廚 Emme Meechai 在紅燈籠已經工作 6 年，他曾經是電腦編程師，在這裡，他才發現自己真正的熱情。

Luke Nguyen 23 歲時就和姐姐 Pauline Nguyen 及 Mark Jensen 創立了紅燈籠，目前已是悉尼烹飪界的名人。他撰寫的美食和旅遊暢銷書及主持的電視節目，都令他聲名大噪。他還是越南 MasterChef 節目的主持評委，和 APT 旅行集團的大使，主持亞洲各國的美食發現之旅。

地址 :60 Riley Street,
Darlinghurst NSW 2010
Phone 電話 :(02) 9698 4355
www.redlantern.com.au



Dishes 主廚推薦

- Bo Tai Chanh - Lemon cured Black Angus sirloin tartare with sawtooth coriander and prawn crackers
檸檬沙朗牛配越南刺芹和龍蝦片
- Muc Rang Muoi - Lightly battered chilli salted squid with fresh lemon and white pepper dipping sauce
椒鹽魷魚配新鮮檸和和白胡椒
- Mi Xao Vit Hon Khoi - Wok tossed smoked Tinder Creek duck breast with egg noodles, Asian greens and oyster sauce
熏鴨肉乾鍋配雞蛋麵、蔬菜和蠔油



China Doll

China Doll is a modern Asian restaurant, situated along the glamorous Finger Wharf at Woolloomooloo, headed by Chef Frank Shek, born in Scotland to Hong Kong parents. The restaurant is stunningly elegant, with indoor and outdoor seating and a picturesque view of the city skyline. For the Mid-Autumn Festival, it'll be the perfect venue for a long leisurely lunch or an intimate dinner where one can fully appreciate alfresco dining in all its glory.

Gazing at the moon is an ancient tradition from the Zhou Dynasty (around 500 BC) when people held ceremonies to welcome the full moon. These ceremonies included huge outdoor feasts of moon cakes, watermelons, apricots, apples, grapes and other fresh fruits. They drank fine wine, watched the moon, and listened to music. Common people who could not afford parties as big as the rich would lay some moon cakes and fruits on a table in the courtyard and pray to the moon for a good harvest.

Why China Doll for the Mid-Autumn Festival?

The menu features dishes from Japan, Hong Kong, China, and across South East Asia, but, don't expect Asian Fusion. Each dish remains true to its roots with clean and distinguished flavours that are designed to suit both Eastern and Western palates. The Crispy Pork Belly and the Tea-Smoked Duck are ever popular favourites amongst diners.

An A La Carte menu is offered along with a Banquet Menu, which works well for groups. In addition to an extensive wine list, they also offer cocktails. Their Asian inspired cocktails are well worth a try.

With a breathtaking view of the full moon, accompanied by a banquet of beautiful food, China Doll sets you up to enjoy the Mid-Autumn Festival the way it should be.

China Doll 是一家位於悉尼 Woolloomooloo 區 Finger 碼頭的現亞洲餐廳，大廚法蘭克·雪克出生於蘇格蘭，但父母均來自香港。

飯店環境優雅，得天獨厚的水濱區位和美麗的城市天際線景觀，非常適合中秋節親朋好友小聚。伴隨涼爽的海風，仰天賞月，中秋節團圓與的和樂氣氛盡在不言中。

China Doll 主打東南亞菜系，包括日本、香港和中國菜。最難得的是，每道菜的口味都保持正宗鮮明的特色，尤其是脆皮豬肚和茶熏鴨，可謂經久不衰的招牌菜，也是中秋節的應景菜。

餐廳提供點菜和宴會套餐，還有多款美酒可供選擇，亞式雞尾酒也值得一品。

地址：Shop 4, 6 Cowper Wharf Road, Woolloomooloo Sydney

Phone 電話：(02) 9380 6744

Lunch 午餐：7 days 天天 12pm-3pm

Dinner 晚餐：7 days 天天 6pm-10.30pm



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