



# THE BIG FREEZE

Forget generic international chains and get to know ten of Hong Kong's hippest homegrown ice-cream brands

WORDS RACHEL READ

Yum! The perfect indulgent, Insta-worthy dessert

**S**tep out into Hong Kong's sweltering heat and don't be surprised if a craving for ice-cream strikes you. Whether you're visiting the Pearl of the Orient or you call Hong Kong home, one reason to be glad it's so hot: the city's new trend towards homegrown, independent ice-cream eateries and innovative, creative (and incredibly Instagramable!) flavours. Here are 10 local ice-cream joints and brands that are the cream of the crop to sample and snap now. All together now, 'I scream for...'

## ➔ BEST FOR WAFFLE WONDERS

### **Oddie's Foodies**

Crazy creativity is the name of the game at Oddie's; its unique take on Hong Kong's traditional street snack *gai daan zai* (egg waffle) is the main drawcard and has sparked a wave of imitators across the city. The famous Night Wolf sundae on offer stars the much-loved chocolate brownie 'eggette' (made fresh to order) with dark chocolate gelato, caramelised banana ice-cream, passionfruit panna cotta, buttery crumbs and 'crunchy flakes' – a flavour egg-stravaganza. They also boast a range of inventive artisanal gelatos that are all made in-house, with too many exciting flavours to count – tropical fruit gelato with black sesame swirls, crushed meringue and salted cashew nuts, anyone? **Night Wolf sundae HK\$60 (S\$10), single scoop gelato HK\$43 (S\$7.50)**

## ➔ BEST FOR MAD SCIENTISTS

### **Lab Made**

Lab Made sure knows how to bring on the drama – each scoop is frozen to order with liquid nitrogen, meaning your ice-cream arrives with a theatrical side serving of smoke. It's not style over substance though; the quick-freezing process results in smaller ice crystals, making for a smoother texture. The flavours here are just as experimental; the ever-changing monthly menu has weird and wonderful combinations that highlight quintessential



Clockwise from left: The famous Night Wolf sundae from Oddie's Foodies; the ice-cream sandwich from Elephant Grounds; the Mango Tango from Owl's Choux



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Your ice-cream arrives with a theatrical side serving of smoke

Hong Kong tastes, like Chinese beancurd dessert, custard bun, crispy toast and purple sticky rice. **HK\$46 (S\$8) per cup**

## ➔ BEST FOR ALL-ROUND ADORABLE

### **Owl's Choux**

This charming neighbourhood joint boasts quirky owl-themed décor that perfectly

complements its oh-so-adorable gelato *choux* – two airy-light pastry puffs sandwiching a scoop of handcrafted gelato. Enticing flavours include Red Velvet with vanilla and almond gelato, red velvet cake and strawberry and rose sauce, and Mango Tango, featuring mango sorbet, coconut crumbs and mango and passionfruit »

sauce. The only hard part will be choux-ing which one to try first!

**Gelato choux, HK\$58 each (\$\$10)**

➔ **BEST FOR A NOT-SO GUILTY PLEASURE**

**I See I See**

If you're in need of a refreshing cool-down – a frequent occurrence in hot and humid Hong Kong – look no further than I See I See. The handcrafted ice pops here (which are now available in Singapore, too) are made from fresh fruits and without preservatives and colourings, making for a relatively guilt-free sweet treat. New flavours are based on what's in season and recent additions include Stinky Durian and Watermelon, and Basil and Strawberry, alongside perennial favourites like Creamy Mango, Chunky Pineapple and Strawberry Hokkaido Milk. Time to get licking!

**Popsicles, HK\$38–58 each (\$\$6.50–\$10)**

➔ **BEST FOR PERFECT PARFAITS**

**I Cremeria**

For a more decadent way of getting your daily dose of fruit, I Cremeria's parfaits are the way to go. Combining Japanese flavours with Italian flair, these desserts showcase the best fresh produce; the signature offering is soft-serve ice-cream served within half a musk melon, while specials



Who can say no to chocolate and strawberries?



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A buffet-style ice-cream station is a dessert dream come true

change with the season. If you're not feeling quite so fruity, try their *anmitsu* parfaits, which feature agar jelly cubes, red bean paste and traditional *uji-matcha* (a fine green tea powder) that's imported from Kyoto. **Musk melon parfait, HK\$220 (SG\$38), other parfaits HK\$56–HK\$98 (\$\$9.50–\$\$17)**

➔ **BEST FOR DAIRY-FREE INDULGENCE**

**Happy Cow**  
If you thought vegan ice-cream didn't exist, think again. As Hong Kong's first plant-based ice-cream maker, Happy Cow proudly produces dairy-free, soy-free, gluten-free and low-glycaemic ice-cream, and it's still jam-packed with flavour. Coconut cream and coconut sugar deliver the naturally sweet taste and creamy texture. Happy Cow's ever-evolving

variety of flavours consists of everything from cherry almond fudge and mint chocolate chip to banana caramel. Eating more healthily just got a whole lot more delicious. **From HK\$36 (\$\$6) for 125ml, HK\$81 (\$\$14) for 475ml**

➔ **BEST FOR A SANDWICH SURPRISE**

**Elephant Grounds**  
If the most exciting sandwich you've had recently was of the ham and cheese variety, then you're in for a sweet surprise at Elephant Grounds (EG). The ice-cream sandwiches here have become social media darlings – they are ridiculously photogenic and ridiculously delicious, too. Flavours change weekly, with the EG team letting their imagination run riot for some creative »



**IS IT ICE-CREAM TIME?**

**Lab Made**

6 Brown St, Tai Hang, +852 9355 4476; labmade.com.hk

**Oddies Foodies**

45 Gough St, Central, +852 2750 2111; facebook.com/oddiessfoodies

**I See I See**

Shop 1, Haven Court, 138 Leighton Rd, Causeway Bay, +852 2337 3361; facebook.com/iseeiseehk

**Via Tokyo**

Shop 1A & 1B, G/F Lei Shun Court, 106-126 Leighton Rd, Causeway Bay, +852 2895 1116; facebook.com/viatokyocafe

**Elephant Grounds**

8 Wing Fung St, Wan Chai, +852 2778 2700; elephantgrounds.com

**Lola's Ice Pops and Lily & Ran**

Available at City'super, Shop 1041-1049, L1, IFC Mall, 8 Finance St, Central, +852 2736 3866; See all retailers at lolasicepops.com and lilyandran.com

**Owl's Choux**

32 Mody Rd, Tsim Sha Tsui, +852 2889 3227; facebook.com/owlschoux

**I Cremeria**

Shop 13, L4A, Langham Place, 8 Argyle St, Mong Kok, +852 2897 3908; facebook.com/iCremeria

**Happy Cow**

Available at City'super, Shop 1041-1049, L1, IFC Mall, 8 Finance St, Central, +852 2736 3866; See all retailers at happycowhk.com



Left to right: I Cremeria offers a decadent way to eat your daily fruit; The Grand Hyatt's mango ice-cream; treats from Elephant Grounds

concoctions; think chai tea ice-cream with gingerbread cookies and yoghurt crunch on top, or summer berry ice-cream in a macaron sandwich with strawberry jam.

**Ice-cream sandwiches, HK\$68 (S\$12) each**

**➔ BEST FOR MATCHA MANIACS**  
**Via Tokyo**

Hong Kong is currently having a love affair with all things matcha – and it might just be Via Tokyo that started the craze when it opened in 2013, with queues around the block for its signature green tea soft-serve.

Deliciously smooth and creamy with an authentic and intense flavour, its matcha soft-serve is deservedly Insta-famous, but its other Japanese-inspired flavours like sesame, *hojicha* tea and Hokkaido milk are worth a punt too. Level up your order with toppings like chewy *mochi* and crunchy puffed rice for an extra explosion of textures.

**Soft-serve cup or cone from HK\$30 (S\$5), other ice-cream desserts from HK\$38 (S\$6.50)**

**➔ BEST FOR HOMEMADE GOODNESS**

**Lola's Ice Pops and Lily & Ran**

Started by two mums who wanted to create wholesome frozen treats for their family, Lola's Ice Pops and Lily & Ran ice-cream (fittingly named after their

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**Eat as much ice-cream as you want...**

We aren't kidding. The Tiffin Lounge at Grand Hyatt Hong Kong has a buffet-style ice-cream station that is a dessert dream come true. From 3.30pm to 5.30pm every day, you'll be spoiled for choice with eight different homemade ice-cream flavours that rotate frequently (popular picks include coconut lime and lemongrass, pistachio, and rum and raisin) alongside a variety of stunning ice-cream cakes (hello, baked Alaska), plus freshly made waffles, sauces, chocolates and fresh fruits to help you hit your sugar high. Come hungry!

From HK\$228 (S\$39.50) per person  
**Mezzanine Floor, 1 Harbour Rd, Wan Chai, +852 2584 7722; hongkong.grand.hyattrestaurants.com**



Lola's Ice Pops: natural flavours have never tasted better



Top to bottom: Lola's Ice Pops are made with top-quality, fresh ingredients; it's all about the matcha soft-serve at Via Tokyo

children) are made in small batches using top-quality fresh ingredients. These artisanal goodies feature zero chemicals, artificial colourings and preservatives. Ice-cream flavours range from the classic (single-origin vanilla) to the creative (Earl Grey caramel), while popsicles span everything from creamy and indulgent (chocolate fudge) to fresh and fruity (honeydew lime). *Au naturel* has never tasted better.

**Ice pops from HK\$30 (S\$5) each, ice-cream HK\$95 (S\$16.50) per pint ✈**

**Travel Info**

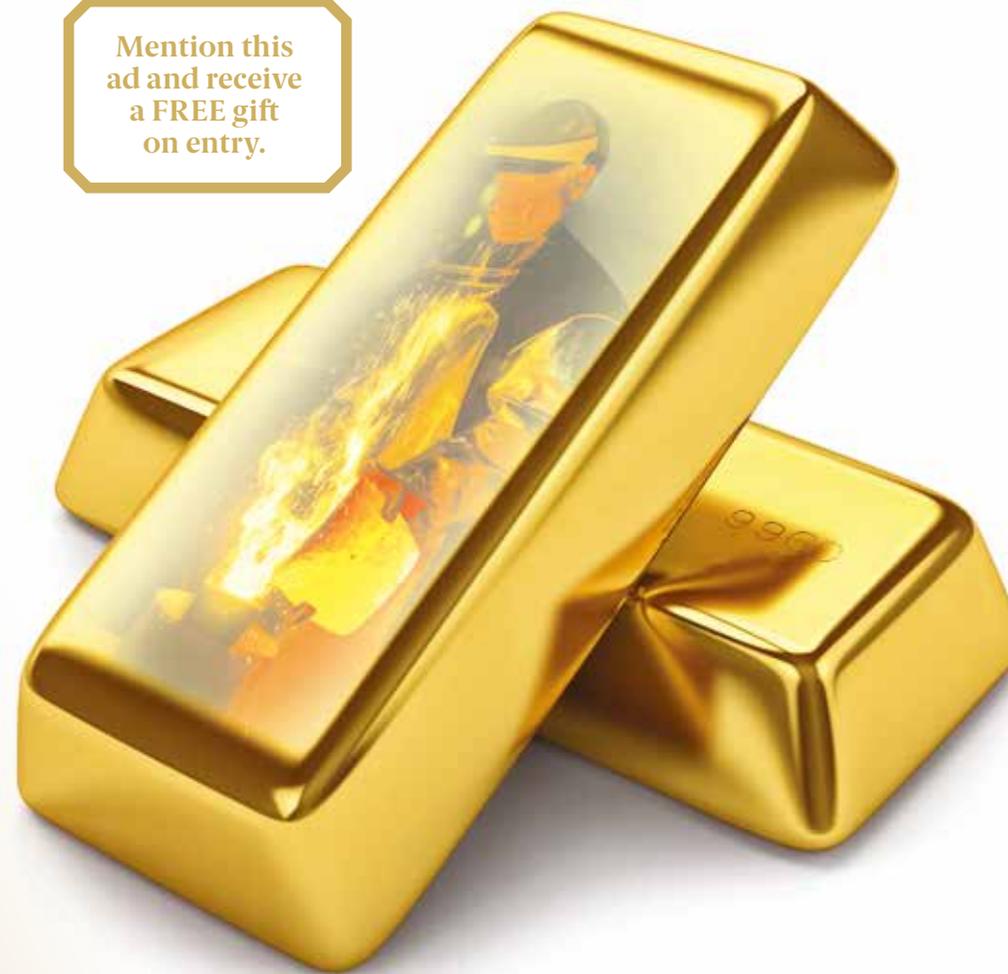
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