



Rib of beef at Hugo's

# Roasts with the most

Warm up on a chilly weekend with all the trimmings.

By [Kate Farr](#) and [Rachel Read](#)

**W**hether you're a homesick Brit craving comfort food or simply a committed carnivore in search of perfectly-done beef, there's nothing quite like tucking into a hearty traditional roast dinner – Yorkshire pudding and all! We've rounded up ten of Hong Kong's best Sunday (and a few other day) roasts to fuel you up for the week ahead.

## Sunday best

For a Sunday roast that's truly decadent, head to Tsim Sha Tsui's Hyatt Regency for Hugo's sumptuous Sunday brunch – where you'll have to save room for their signature roasted US rib of beef in the face of plenty of other showstopping culinary delights, including an incredible seafood-on-ice selection and an exquisite dessert buffet. The beef itself is served straight from the carving wagon, and comes with Yorkshire pudding, a baked potato, glazed green beans, carrots and lashings of gravy. If the spectacular Sunday brunch sounds a little too much food for your stomach to handle, never fear – the roast beef is also available as an a la carte option for both lunch and dinner throughout the rest of the week, alongside other equally wow-worthy roast options like roast French chicken breast and roast Welsh lamb rack.

Brunch every Sunday, 11.30am-3pm; a la carte lunch and dinner Monday-Saturday 12-2.30pm and daily 6.30-11pm  
**Price: \$738** per person, **\$512** per child (**\$218** extra per person for free-flow red and white wines, **\$398** extra for free-flow champagne); **\$545** for roast beef, \$488 for roast chicken and **\$545** for roast lamb a la carte

**Hugo's, Lobby Level, Hyatt Regency  
 Hong Kong Tsim Sha Tsui, 18 Hanoi Road,  
 Tsim Sha Tsui, 3721 7733  
[hongkongtsimshatsui.regency.hyatt.com](http://hongkongtsimshatsui.regency.hyatt.com)**



Tuck in at Bread Street Kitchen

## Our daily bread

We certainly wouldn't expect Gordon Ramsay to do roast dinner by halves – and sure enough, the crowd-pleasing British spread at his LKF eatery Bread Street Kitchen should be enough to keep you going for the whole weekend and beyond! Alongside unlimited Yorkshire puddings and roasted seasonal vegetables, you can choose between either succulent roast beef or an alternating option of roast lamb or honey-roasted ham as your meat of the day. Factor in some extremely tempting free-flow offers, and this spacious

venue conveniently located in the heart of Central is a winner for the entire family.

Every Saturday and Sunday, 12-3pm  
**Price: \$288** per person; **\$188** extra per person for two-hours of free-flow sparkling wine, Bloody Marys, Peroni and cocktail of the day

**Bread Street Kitchen, Mezzanine Level,  
 LKF Tower, 33 Wyndham Street, Central,  
 2230 1800,  
[diningconcepts.com/BreadStreetKitchen](http://diningconcepts.com/BreadStreetKitchen)**

### Out of this world

If you're a Brit in Hong Kong and haven't heard of The Globe, where have you been hiding? This relaxed pub in Central is a tried-and-trusted favourite for unpretentious yet delicious British cuisine, and their two or three-course Sunday carvery lunch is no exception. Drop by any Sunday to tuck into their signature roast Ashdale rib eye beef, served with all-too-addictive Yorkshire puddings, roast potatoes, veggies, cauliflower cheese and gravy; they sometimes also have the option of a scrumptious Mid-White roast pork or Herdwick roast lamb, both served with all the trimmings too... and what better way to finish off your meal than with a homemade apple crumble and custard? We advise you head there early though – their roast often sells out by 1.30pm.

Every Sunday, 12pm until it runs out!  
**Price: \$290** per person for two-courses; **\$310** per person for three-courses

**The Globe, Garley Building, 45-53 Graham Street, Central, 2543 1941, [theglobe.com.hk](http://theglobe.com.hk)**

### Friendly feasting

If you've been meaning to schedule a catch-up with friends, now's your chance, as Frites' fantastic weekend roast deal means that four people dine for the price of three! There's no skimping on quality here either – we're talking USDA 1855 Black Angus Beef (famed for its excellent marbling and so perfect for roasting) and Yorkshire pudding, plus two sides (choose traditional roasties and green beans, or opt for a lighter tomato and goat's cheese salad with frites or mash). With a kids' play area available every weekend, and special kids' movie screenings taking place throughout January and February, you're guaranteed some peace to explore that extensive craft beer menu.

Every Saturday and Sunday, from 11.45am  
**Price: \$250** per person or **\$750** for four

**1/F, The Wellington, 198 Wellington Street, Central, 2217 6671**  
**Shop 6, 1/F Causeway Centre, 28 Harbour Road, Wan Chai, 2877 2422**  
**Shop 1, G/F, Park Haven, 38 Haven Street, Causeway Bay, 2142 5233**  
**G/F, Oxford House, Taikoo Place, 979 King's Road, Quarry Bay, 2250 5188**  
 \*(Quarry Bay location will be closed for renovation until mid-February 2018)  
[frites.hk](http://frites.hk)



Casual dining at The Globe

### Classic cuts

Jimmy's Kitchen has been feeding hungry Hong Kongers since 1928, so you'd expect them to know a little bit about beef! This colonial classic offers a three- or four-course Sunday roast, which includes either goat's cheese salad or crostini to start, potato and leek or spiced Bloody Mary soup, the main event, and a choice of cheesecake or a traditional British Pimm's trifle – if you can find space for dessert, that is. The meat itself is a bone-in USDA prime beef rib, served with roast potatoes, gravy and vegetables, and comes plated in your choice of 8oz British, 10oz Hong Kong or 12oz New York-style cuts, meaning there's something here to satisfy even the biggest of appetites.

Every Sunday, 12-3pm and 6-10.30pm  
**Price: \$378** per person for three courses; **\$398** per person for four courses

**Jimmy's Kitchen, G/F South China Building, 1-3 Wyndham Street, Central, 2526 5293, [jimmys.com](http://jimmys.com)**

### Pretty as a picture

Sai Kungers are spoilt for choice these days when it comes to weekend dining options! The Picture House dishes up a traditional spread every Sunday with perfectly cooked beef rib eye, along with either roast chicken or

lamb to choose from. As well as the must-have Yorkshire pud, you can also expect a selection of vegetables, crispy roast potatoes and homemade gravy – basically all the tried-and-tested favourites you've been craving on one plate. Enjoy a post-lunch board game on one of the comfy leather sofas, or head out to the Beer Garden to enjoy the cooler weather.

Every Sunday, from 12pm  
**Price: \$168** per person

**The Picture House, G/F, Shop 5, 66 Yi Chun Street, Sai Kung, 2792 6991 [enotecagroup.com/thepicturehouse](http://enotecagroup.com/thepicturehouse)**



Whet your appetite at The Picture House

### Canny cooking

Hong Kong's only authentic Scottish bar in the heart of Wan Chai, The Canny Man is famous for its classic Celtic specialities, including haggis, neeps and tatties and lamb stovies. What you may not know is that this old-school pub also serves a traditional roast every weekend, with a choice of lamb, beef or pork accompanied by steamed vegetables, mash and roast potatoes, along with lashings of gravy. The reasonably priced set lunch also includes a soft drink... although Scottish whisky aficionados may prefer to peruse the extensive menu of malts.

Every Saturday and Sunday, from 12pm  
**Price: \$168** per person

**The Canny Man, B1, Wharney Guang Dong Hotel, 57-73 Lockhart Road, Wan Chai, 2861 1935, [thecannyman.com](http://thecannyman.com)**

### London lunching

Head west for a taste of London's East End! Kennedy Town's Shoreditch has a classic UK gastro-pub atmosphere with excellent weekend roasts to match. Choose from lamb shank with rosemary gravy on a Saturday, rib

eye of beef with horseradish every Sunday, or spring chicken throughout the weekend – all paired with the classic accompaniments you'd expect from a proudly UK-centric eatery. With a large, informal space and a noteworthy beer menu that features exclusively British or local brews, Shoreditch is the ideal spot for Western District families looking for upscale pub grub.

Every Saturday and Sunday, from 12pm  
**Price: \$198** per person for chicken; **\$248** for lamb or beef

**Shoreditch, 18 Catchick Street, Kennedy Town, 2242 3777, [shoreditch.hk](http://shoreditch.hk)**

### Chin chin cher-ee

If you find yourself craving Sunday roast in the middle of the week, The Chinnery has got you sorted. This cosy pub nestled inside The Mandarin Oriental Hong Kong has been serving classic British fare for over 50 years – and their top-notch roast lunch menu will definitely have you loosening your belt buckle, whatever day of the week you visit. There's a different roast meat available every weekday, including roast lamb leg with roast

potatoes and rosemary sauce on Mondays, roast pork rack with mashed potato and honey mustard sauce on Wednesdays, and roast Hereford Angus rib eye with roast potatoes and red wine sauce on Thursdays; the latter is such a favourite among regulars that it can often be ordered off-menu at other times during the week, so check with staff in advance for its availability. With its comfy leather seats and world-famous single-malt whisky collection, The Chinnery is the perfect place to settle into a roast-induced food coma – just remember that 6-17 year olds are welcome for food and non-alcoholic beverages before 7pm only.

Roast lunch menu every Monday-Friday, 11.30am-2.30pm; a la carte dinner Monday-Saturday 6.30-10.30pm  
**Price: \$378-508** including coffee or tea; **\$528** for roast beef a la carte

**The Chinnery, 1/F, Mandarin Oriental Hong Kong, 5 Connaught Road, Central, 2825 4009, [mandarinoriental.com/hongkong](http://mandarinoriental.com/hongkong)**

### The long and winding Rhoda

It's time to go west in our quest for the perfect roast – all the way to chef Nathan Green's sophisticated Sai Ying Pun restaurant Rhoda. The menu here is inspired by Green's grandmother and the hearty family meals she prepared, with a focus on premium meats cooked over wood fire and charcoal, so it's no surprise to see a sterling Sunday roast amongst their offerings. Their roast Wild Hereford striploin with Yorkshire puddings, roast potatoes, carrots, peas with bacon, red cabbage and gravy galore is available every Sunday as both an individual dish for brunch, or as the main event in a three-course set dinner – so there's no excuse not to get your fill of roast beef and all the trimmings.

Every Sunday, 12-3pm and 6-10pm  
**Price: \$248** per person at brunch (plus an extra **\$238** per person for two-hours of free-flow wines and beer, or **\$298** per person for two-hours of "premium" free-flow); **\$350** per person for three-course set dinner

**Rhoda, G/F, Upton, 345 Des Voeux Road West, Sai Ying Pun, 2177 5050 [rhoda.hk](http://rhoda.hk)**

Note: All prices are subject to 10% service charge, except The Globe and Rhoda



Perfect Yorkies at Shoreditch