

# Food & Drink

Edited by Dorothy So [dorothy.so@timeout.com.hk](mailto:dorothy.so@timeout.com.hk)

# Ice ice baby

Beat the heat with a cool iced treat. By **Dorothy So.**

Photography by **Calvin Sit**



Black Temptation

## The Dessert Kitchen

Brian Lam and Dominic Li mean serious business when it comes to dessert. Their creations are almost too pretty to eat, whether they're cream-filled roll cakes or towering parfaits. The latter is especially popular and can be made with fresh frozen yoghurt, soft serve ice cream or a combination of both. Chocoholics should try the Black Temptation (\$48), which is swirled with cocoa pops on the base, crushed Oreos in the centre and a heap of Belgian chocolate spheres followed by a light dusting of cocoa powder. There are other flavours but you might also be tempted to try the sundaes. Our favourite? Sample The Dancing Queen (\$42), which has a silken layer of milk pudding topped with adzuki beans, mochi and a scoop of homemade matcha ice cream. We also recommend the award-winning Purple in Love (\$48), which is a Japanese-style, blackcurrant shaved ice surrounded by whole grapes and taro-flavoured mochi ice cream. The ice is topped with pearls of grape-infused 'caviar' for added textural pop. It's the perfect foil to the summer heat.

12-12A Hau Fook St,  
Tsim Sha Tsui,  
2732 2722;  
[dessertkitchen.com.hk](http://dessertkitchen.com.hk).



Purple in Love



Watermelon granita

## Nico's Spuntino Bar + Restaurant

This casual Soho eatery specialises in small snacking dishes known as 'spuntini' in Italian. Like any great spuntino bar, Nico's offers an extensive drinks menu to go with their sharing plates. Wines are de rigueur but for the sweltering summer season, consider the ice-cold granita cocktails, which come in a range of flavours. The watermelon granita (\$68) is an easy favourite, mixed with lemon rind and vodka. There's also a violet-hued bramble flavour (\$68) made from lemon, gin and crème de cassis. The restaurant offers non-alcoholic versions in flavours such as almond and blood orange (both \$45). Aside from shaved ices, the restaurant also scoops up 16 gelati flavours on any given day. The selection comes from Hong Kong's very own I-Scream. Be sure to try the house special cantuccini and vin santo, which is specially designed for the restaurant.



Cantuccini and vin santo

49 Elgin St, Soho, 2978 3939.