

## Urban Explorer Natalie's Travel Itinerary

"Urban exploration is really about having an open mind and learning new things, even within your own city. Though you may not be exposed to certain things, your curiosity leads you to learn more and drill deeper into a specific area of interest."

*Our April urban explorer, Natalie Ngan of @shopb.hk is no stranger when it comes to the food scene in Hong Kong. As the Founder of Shop B and Pondi, she knows a good restaurant when she sees one – whether it is trying a unique dish or immersing herself in a vibing atmosphere. Hence, we asked Natalie what her top 5 favourite places in Hong Kong to dine at are, and here's what she said. Read more now.*

### **Shop B, Sai Ying Pun**

At Shop B, we try to preserve the traditional Dai Pai Doing experience and present it in a more modern way. We also purposely designed our menu with options to select multiple dishes so even if you are two people coming in to dine, you can still have a feast and try a variety of things.

### **Pondi, Sai Ying Pun**

Pondi is very unique, in terms of its cuisine type – Indian cuisine cooked in a French style way. Hence, the French-style cooking technique makes things a little more refined compared to the traditional Indian dishes people are used to having. Here, we use a lot of the traditional spices in the dishes, but we prepare them in such a way that you probably have never seen before.

### **Yardbird, Sheung Wan**

I really like Yardbird, and it is one of the main reasons that inspired me to explore the F&B scene. This Japanese izakaya opened more than 10 years ago and to me, they are one of the pioneers in their field, crafting delicious yakitori dishes. I love the food and the vibe here is just amazing!

### **Bar Leone, Sheung Wan**

If you ever visit this place, you need to try their filthy martini. It is very filthy, but I love olives! The food there, particularly the sandwiches, is absolutely delectable.

### **Natalie's Secret Spot**

Nestled in Causeway Bay, this Japanese eatery is one of my favourite restaurants, so I want to keep it hidden! Here, they make such a hearty Oden – a soup consisting of several ingredients such as boiled eggs, daikon, or konjac, and processed fishcakes stewed in a light, soy-flavored dashi broth. They serve comfort food like okonomiyaki, and they are open super late, so I really enjoy going there after work.

