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Family-Friendly Dining: Where We're Taking The Kids In November

Posted on 07 November, 2019 | By Anita Balagopalan

at - family friendly



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Think Thanksgiving menus and festive sp

Most families start November off rather quietly. After all, they're still re highs of Diwali, Halloween and more. But they jump straight back into t Thanksgiving at the end of the month and then carry on until Christmas this time of the year, when dining out becomes warmer, both on the me where we are taking the kids out to eat this month. As the end of the scl ready to bend the rules a bit to allow later bedtimes and happy family

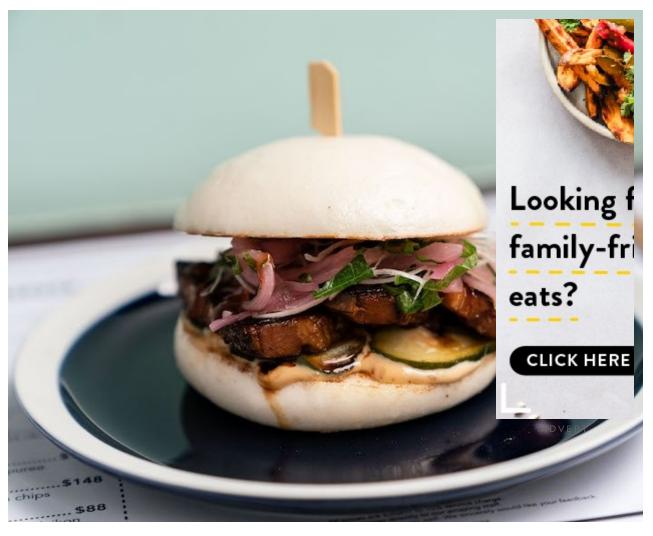
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Hong Kong Great November Feast

Popular Reads

Win The

As the name suggests, this is the month for feasting in this foodie city! The Hong Kong stars of November Feast has been organised by the Hong Kong Tourism Board. You can change at organized gourmet food walks or wine fairs, but what we have our eye on is the Gourmet Celegration are great dining deals on at over 150 restaurants across the city), in partnership with restaur booking platform, FeedMe Guru.

You can opt for one of the 30+ tasting menus (on a date night) or take the whole family out of the special festive discount offers. To book, go onto the FeedMe Guru website, pick the and time of your choice (including, if you want, your restaurant or specific cuisine of choice,

what's on offer. Discounts go up to 30%, so be sure to make a booking soon. The foodefest ruthrough November.

Things
To

Do: Where

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Hong Kong Great November Feast - A Gourmet Celebration, www.discoverhongkong.c

In

November

Madame Ching

The Best Hong Kong

If you and your children love the exciting flavours of Chinese cuisine, head to Madar Form month. The regular weekend brunch menu features the kid-faves of Prawn Toast and Roas Christmas Pork Quiche. If you'd prefer to try something new, there's also a refreshed à la cart freenu, Mushroom Salad (celtuce, shiitake and diced mushroom- yum!) and Slow-Cooked Beef Che (tender enough for kids to enjoy!).

Hair-Styling Tools We

Use

Madame Ching, G/F, No.5 Star Street, Wan Chai, Hong Kong, 2577 7227, info@madameching.hk, www.madameching.hk

On A Regular Basis

Read more: Easy Finger Food Recipes From One Wholesome Meal

Fashion Websites Offering Free





Associazione Chianti

From the Black Sheep Group of restaurants, Associazione Chianti promises to be an honest goodness, true-to-tradition Tuscan trattoria. What this means is warm service, simple dishe great wine. While it's certainly not cheap (average spend of \$800 per head), it is traditional to head to a trattoria at least once a week with the family. And so Associazione Chianti is ho entice you with family-style sharing dishes like Bistecca alla Fiorentina (Florentine steak at for up to four people). All dishes pay tribute to Florence with fresh in-house pastas, beans ar more.

Associazione Chianti, Shop 2, 15 Ship Street, Wan Chai, Hong Kong, www.associazionechianti.com

Old Bailey

If you have a child who just can't get enough of xiao long bao, make your way to Old Bailey Kwun for the Bao Brunch. For \$480 per person (\$200 for children below 10), there's all-y can-eat xiao long bao, Jiangnan dim sum and more, along with free-flow house-made kombu

soft drinks and non-alcoholic beverages. An alcoholic free-flow option is available for an add \$220.

Old Bailey, 2/F, JC Contemporary, Tai Kwun (Blue Gate), Old Bailey Street, Central, Hong 2877 8711, info@oldbailey.hk, www.oldbailey.hk



ZEST by Konishi

If your kids are fans of Japanese fare, head to the Lounge at ZEST by Konishi on a Saturday bento box lunch of Japanese Pork Loin Katsudon or Grilled Miso Black Cod or Sashimi Kaisendon (for the adventurous eater). All the mains are served with side dishes, salad and p

and a daily sweet. Weekday express lunches tend to be a busy affair with executives hopping quick meal, but you can stretch it out on weekends as lunch is served from 12pm to 5pm.

The Lounge at ZEST by Konishi, 29/F, 18 On Lan Street, Central, Hong Kong, 2715 0878, info@zestbykonishihk.com, www.zestbykonishihk.com

forte

If your kids are interested in geology, conservation or even hiking, you may want to try out t restorative semi-buffet brunch at forte, the restaurant in Geopark hotel, L'hotel élan. Pr \$298 per adult and \$218 per child, there are plenty of dishes for both adults and children to from. After you are sufficiently "restored", you can venture out on the High Island Geo Tra your little troopers. If you give the restaurant three days notice, they can also prepare the Geolicious menu for you (\$438 for a set of four dishes), which recreates the landscape of th Geopark on a plate for you.

forte, 2/F, L'hotel élan, 38 Chong Yip Street, Kwun Tong, Hong Kong, 3968 8222, forte.elan@lhotelgroup.com, www.lhotelgroup.com

Read more: Family-Friendly Guide To Hong Kong's UNESCO Global Geopark





The Drunken Pot

Celebrating the hot pot restaurant's third anniversary at its Causeway Bay branch, The Drur Pot has a "Chic & Shake Feast" on until Saturday, 30 November 2019 at both its branches. can mix and match your favourite dishes and shake up the flavours to create your own hotpo \$338 and upwards. Also on offer are deep-fried appetisers, the restaurant's signature anir shaped meatballs and beancurd and seaweed rolls.

The Drunken Pot - Causeway Bay, 27/F, VPoint, Tang Lung Street, Causeway Bay, Hong

The Drunken Pot - Tsim Sha Tsui, Restaurant 1, 2/F, Observatory Road, Tsim Sha Tsui, Hoi Kong, 2321 9038, info@thedrunkenpot.com, www.thedrunkenpot.com

SpiceBox Organics

After seven years in the business of providing organic and sustainable grocery staples, Spicel Organics is expanding its offerings beyond the basic salad and light eats at both its branches. there are grab-and-go options like breakfast bites and roti rolls, you can choose to dine in as eat in store. They've set up small and cosy tables, perfect for a refuel after playing in the Cai Road or Cadogan Street playgrounds nearby. Kids with allergies needn't miss out on mac a cheese as this vegan version uses plant-based milk. Other favourites are the Tempeh burge more protein than beef patties and the low-calorie Paleo Biryani.

SpiceBox Organics, 137 Caine Road, Shop 1, Golden Valley Mansion, Mid-Levels, Hong Ko 2559 9887

SpiceBox Organics, 39-45 Hau Wo Street, Hau Wo House, Kennedy Town, Hong Kong, 2. 0886, www.spiceboxorganics.com

Read more: Dining Out Guide: Where To Eat With Kids Who Have Allergies

Thanksgiving and Festive Specials





The Peak Lookout

On Thanksgiving, get the family together and head to a restaurant with one of the loveliest vector the city – The Peak Lookout. Here, you can feast on turkey with cornbread stuffing, pumpking cheesecake and all the trimmings. The Thanksgiving menu is available all day for \$398 per person.

The Peak Lookout, 121 Peak Road, The Peak, Hong Kong, 2849 1000, info@peaklookout.com.hk, www.epicurean.com.hk/restaurant/the-peak-lookout

Kinship

On Thursday, 28 November, Kinship will serve its first-ever Thanksgiving dinner menu. You expect Chicken & Potato Potage or Prawn & Scallop Ceviche, with mains like Slow-cooked Breast or Pumpkin Ricotta Tortellini.

The celebrations continue over the weekend. On Sunday, 1 December, four chefs and two mixologists from restaurants across Hong Kong will present a special "FRIENDSgiving"

feast. There will be Mexican family-style appetisers, complemented by turkey ragout tagliat followed by traditional American mains and unique Spanish-inspired takes on it. A celebratic friendship, family and collaboration at Kinship. Both the Thanksgiving and FRIENDSgiving care priced at \$488 per person (+\$298 for free-flow at the FRIENDSgiving dinner).

Kinship, 3/F, LL Tower, 2 Shelley Street, Central, Hong Kong, 2520 0899, hello@kinship! www.kinshiphk.com

Limewood

Tuck into a typical American Thanksgiving dinner at Limewood on Thursday, 28 November. I with cornbread and rustic winter salad, followed by free-range Hunter Valley turkey with and onion stuffing, roasted garlic mashed potatoes, fried Brussel sprouts and homemade grather feast with pecan pie and bourbon whipped cream. Dinner is priced at \$750 per person.

Limewood, The Pulse, 28 Beach Road, Shop 103/104, Repulse Bay, Hong Kong, 28898 3788, reservations@limewood.hk, www.limewood.hk

Read more: Sassy Mama's Guide To Festivities Around The Globe

Featured image courtesy of Lee Myungseong via Unsplash, image 1 courtesy of Little Bao via FeedMe Guru, image 2 courtesy of Associazione Chianti, image 3 courtesy of Zest By Konishi, image 4 courtesy of The Drunken Pot via Instagram, image 5 courtesy of Limewood.