



Photo by Paul Hilton at Earth Tree Images
Full photobank at: <https://bit.ly/hksscwodphotos>

Hong Kong and Macau restaurants lead way for Seafood Sustainability on United Nations World Oceans Day

1st June 2022: Over 30 leading restaurants and hotels in Hong Kong and Macau commit to serving sustainably and responsibly sourced seafood between 6-12 June, joining the urgent call of the [Hong Kong Sustainable Seafood Coalition](https://bit.ly/hksscwodphotos) (HKSSC) to save depleting fish stocks, ahead of United Nations World Oceans Day, June 8th.

The HKSSC is a coalition of seafood industry members aiming to advance the sustainable seafood market in Hong Kong through good sourcing practices. Its World Oceans Day special menu campaign is the first of its kind in the cities.

Hong Kong is a prodigious seafood consumer, importing products from over 150 countries/territories and holds a consumption rate of 66.5 kg per capita per year -- 3 times the global average. Despite the large volumes imported and consumed, the city's sustainable and responsibly sourced seafood market remains limited.

With an estimated 34% of the world's fisheries overfished, it is a critical time for the industry and consumers to adopt responsible seafood eating habits to achieve a blue economy for healthy oceans and future seafood abundance.

Starting from the 6th of June, selected restaurants and meal providers for the week-long event will serve responsibly sourced seafood from biologically sustainable fishing and responsible aquaculture operations to support ocean-minded businesses throughout the supply chain, including suppliers, distributors, and producers. By participating in the campaign, restaurants and meal providers are creating momentum for the seafood industry's sustainable development.

"All seafood used at Amber, SOMM & MO Bar at The Landmark Mandarin Oriental is harvested using sustainable techniques such as line fishing and hand diving" said Richard Ekkebus, Director of Culinary Operations and Food and Beverage at The Landmark Mandarin Oriental Hong Kong, an HKSSC member. "To further protect our oceans, species that reproduce late and therefore are vulnerable to overfishing are not featured on our menus" he added.

During the campaign, omnichannel dining concept KIN Food Halls, another HKSSC



member, has also pledged commitment to serve BAP-certified king salmon and ASC-certified yellowtail sourced from environmentally and socially responsible fish farms in New Zealand and Australia. Dishes include an assortment of nigiri sushi, including yuzu miso, spicy mayo, teriyaki, and gunkan.

In Macau, Wynn Resorts, also made a clear position to “place great importance in promoting the sustainable development of habitat conservation and food production”.

“Launched in partnership with Marine Stewardship Council (MSC) regional office, event highlights the importance of cooperation throughout the supply chain in pushing forward seafood sustainability” concluded Indoguna Lordly, an HKSSC member and supporting supplier of the event.

“It is the supplier’s duty to educate consumers on seafood sustainability. Only with educated choices, can we improve seafood industry practices, which is tightly tied with our livelihood”, added M&C Asia and Saga Seafood, members of the Coalition and a supporting seafood supplier for the event.

A full list of participating restaurants and their offerings are on the [HKSSC](#) website, as well as [Choose Right Today](#), a website dedicated to promoting sustainable seafood eating habits in Hong Kong.

Media contacts

Renee Lam
Secretariat
Hong Kong Sustainable Seafood Coalition
E: renee.lam@admcf.org
T: +852 9790 5033

Liberty McCarthy
Communications Manager
ADM Capital Foundation
E: liberty.mccarthy@admcf.org
T: +852 5300 0624

Press materials

Event brochure: <https://bit.ly/hkssc2022>

Photo bank (marine life and gourmet images): <https://bit.ly/hksscwodphotos>

Appendix

Full list of participants and menu details
<i>Hong Kong</i>
<p>Andō 1/F, Somptueux Central, 52 Wellington Street, Central Online reservation: https://www.sevenrooms.com/reservations/andohk</p> <p><u>World Oceans Day highlight dishes:</u></p> <ul style="list-style-type: none"> ● Line-caught sea bass, razor clams, asparagus, yellow wine and chive oil sauce <ul style="list-style-type: none"> ○ The entire fish is used in the dish -flesh, bones, skin, head and fins, in order to bring awareness about the importance to not waste food and at the same time honoring every part the product has to offer
<p>Arcane 3rd Floor, 18 On Lan St, Central, Hong Kong Email: reservations@arcane.hk Phone number: +852 2728 0178 Online reservation: http://www.arcane.hk/reservations</p> <p><u>World Oceans Day highlight dishes:</u></p> <ul style="list-style-type: none"> ● Ora king salmon with green asparagus, tofu stuffed morels, shio kombu, broccoli and macadamia <ul style="list-style-type: none"> ○ certified sustainable by Global GAP ○ available on set lunch ● Pan fried stone bass with bouchot mussels, black rice risotto and datterino (MSC certified)
<p>The Aubrey 25/F, Mandarin Oriental, Hong Kong, 5 Connaught Road Central Online reservation: https://www.sevenrooms.com/reservations/theaubreymohkg</p>
<p>AMBER (The Landmark Mandarin Oriental) The Landmark, 15 Queen’s Road Central, Hong Kong Online reservation: https://www.sevenrooms.com/reservations/ambermandarin/mo-website</p> <p><u>World Oceans Day Amber 6 course lunch and dinner menu, with seasonal seafood dish highlights:</u></p> <ul style="list-style-type: none"> ● ° Ocean Trout ° Roe ° Carotene ° Shiro Soy ° Sudachi ° Aka Uni ° Horseradish ° Sorrel ° Marigold ● ° Scallop ° Granny Smith ° Moro Kyuri ° Wasabi ° Shiso ° Lime ° Cucumber Blossom ° ● ° Octopus ° Chorizo Spices ° Saffron ° Amalfi Lemon ° Grenaille Potato ° Sea Grapes ° Seaweed ° Extra Virgin “Per Me” Manni Olive Oil ° ● ° Blue lobster ° Kabu ° Salicornia ° Daurunki Tsar Imperial Caviar ° Cultured Nut Butter

- ° Caviar Lime ° Chive ° Grilled Almond Oil °
- priced at HKD\$2188+10%, with both supplements going to Hong Kong Shark Foundation

Asaya kitchen (Rosewood Hong Kong)

Rosewood Hong Kong, Victoria Dockside, 18 Salisbury Road, Tsim Sha Tsui, Kowloon, Hong Kong

Online reservation:

<https://www.sevenrooms.com/reservations/asayakitchen>

L'ATELIER & LE SALON DE THÉ de Joël Robuchon

Shop 401, Landmark Atrium, 15 Queen's Road Central

<https://www.robuchon.hk/>

Online reservation: <https://inline.app/booking/Jo%C3%AB/RobuchonHK>

World Oceans Day highlight dishes:

- L'Atelier de Joël Robuchon: *Sologne Imperial caviar on its Snow Crab bed with an anised coral infusion*
 - certified sustainable by the Marine Stewardship Council
- Le Salon de Thé: *Black Cod with daikon cream and citrus*
 - certified sustainable by the Marine Stewardship Council

AULIS

UG08, Sino Plaza, 255 Gloucester Rd, Causeway Bay

Email: reservations@aulis.com.hk

Online reservation:

<https://www.roganic.com.hk/aulis/book>

Cornerstone

49 Hollywood Road, Central

Email: enquiries@cornerstonehk.net

Online reservation:

<https://www.sevenrooms.com/reservations/cornerstonehk>

World Oceans Day highlight dishes:

- Grilled australian octopus (MSC certified sustainable)
 - Preserved lemon mayonnaise, chickpea, frisee, radish
 - certified sustainable by the Marine Stewardship Council
 - priced at HKD\$268
- Pan fried sea bass (AGP certified sustainable)
 - Curry veloute, broccolini, baby aubergine, chive, leek
 - certified sustainable by Global Seafood Alliance
 - priced at HKD\$268

Chaat (Rosewood Hong Kong)

Rosewood Hong Kong, Victoria Dockside, 18 Salisbury Road, Tsim Sha Tsui

Phone number: +852 3891 8732

Email: hongkong.restaurantreservations@rosewoodhotels.com

Online reservation:

<https://www.chaat.hk/reservations>

Cuisine Cuisine (The Mira Hong Kong)

3/F, The Mira Hong Kong, Mira Place, 118 Nathan Road, Tsim Sha Tsui

Phone number: +852 2315 5222

Email: cuisinecuisine@themirahotel.com

Online reservation: <https://www.miradining.com/online-reservation-cuisine-cuisine/>

World Oceans Day highlight dishes:

Executive Chinese Chef Edwin Tang presents sustainable seafood in a modern Cantonese set dinner featuring some of the signature specials such as

- Stir-fried lobster with spicy preserved vegetables
- Steamed Scottish scallop with Portobello and garlic among 8 mouth-watering courses (HK\$1,688+ per person)

Écriture

26th Floor, H Queen's 80 Queen's Road Central, Central, Hong Kong

Phone number: +852 2795 5996

Online reservation: <https://www.sevenrooms.com/reservations/ecriture>

World Oceans Day highlight dish:

- Dover Sole « petit bateau » from Quiberon, cooked whole, Girolles, ikura, chortizo, sauce Vin Jaune

Hong Kong Country Club

188 Wong Chuk Hang Road, Deep Water Bay

KIN Food Halls

2/F Devon House, Taikoo Place, 979 King's Rd, Quarry Bay

<https://kinfoodhalls.com/>

World Oceans Day highlight dish:

- Responsibly Sourced Fish Sushi (8-pieces)
 - An assortment of nigiri sushi in the following variations:
 - king salmon - yuzu miso, spicy mayo, teriyaki, gunkan
 - yellowtail - yuzu miso, spicy mayo, teriyaki, gunkan
 - priced at HKD\$138

The Legacy House

5/F Rosewood Hong Kong Victoria Dockside, 18 Salisbury Rd, Tsim Sha Tsui

Phone number: +852 3891 8732

Email: hongkong.restaurantreservations@rosewoodhotels.com

Online reservation:

<https://www.sevenrooms.com/reservations/legacyhousehk?venues=bayfaresocial,holtscafeh>

[k.legacyhousehk.henryrosewood.chaathk](https://www.legacyhousehk.hk/henryrosewood/chaathk)

Lobster Bar and Grill (Island Shangri-La, Hong Kong)

Level 6, Pacific Place, Supreme Court Road, Central

Phone number: +852 2820 8560

Email: lbandgrill.isl@shangri-la.com

Online reservation:

<https://www.shangri-la.com/hongkong/islandshangrila/dining/restaurants/lobster-bar-grill/>

Highlight dishes (available from 6th to 18th June):

- Pan-fried pollock, sauteed baby spinach, mushrooms, Romesco butter sauce
- Cod fillet Acqua Pazza, clams, tomato cherry, dried tomatoes, olives

Lobster Shack

G/F, Tak Ming Lau, 6-8 Second Street, Sai Ying Pun

Phone number: +852 2381 8138

Email: lobstershack@bistro-concept.com

World Ocean Day special menu:

- Starters: Soup/Salad/Grilled Octopus
- Mains: sustainably sourced Pollock Fish & Chips, Grilled Sea Trout, Wild Cod
- Dessert: Lemon Tart/Matcha Green Tart
- Priced at HKD\$288

Mandarin Grill + Bar (Mandarin Oriental Hong Kong)

1/F, Mandarin Oriental Hong Kong, 5 Connaught Road Central

Phone number: +852 2825 4004

Email: mohkg-grill@mohg.com

Online reservation:

<https://www.mandarinoriental.com.hk/hong-kong/victoria-harbour/fine-dining/restaurants/european-cuisine/mandarin-grill-and-bar>

Man Wah (Mandarin Oriental Hong Kong)

5 Connaught Road Central

Phone number: +852 2825 4003

Online reservation:

<https://www.mandarinoriental.com/hong-kong/victoria-harbour/fine-dining/restaurants/cantonese-cuisine/man-wah/menu>

Margo

Shop 6, G/F The Galleria, 9 Queen's Road Central

Phone number: +852 2130 7731

Email: info@margohk.com

Online reservation:

<https://www.sevenrooms.com/reservations/margo>

MO Bar

15 Queen's Road Central
Phone number: +852 2132 0077
Email: lmhkg-mobar@mohg.com
Online reservation:
<https://www.sevenrooms.com/reservations/mobarmandarin>

World Oceans Day highlight dishes:

- Yellowfin Tuna Tataki with sesame seeds, spring onion & wasabi mayo
- Farmed Silver Pompano steamed chayote shavings, myoga, spring onion & yuzu dashi

Mono

5/F, 18 On Lan Street, Central
Phone number: +852 9726 9301
Email: reservations@mono.hk
Online reservation:
<https://www.sevenrooms.com/experiences/monohk>

Mora

40 Upper Lascar Row, Sheung Wan
Phone number: +852 9583 8590
Email: info@mora.com.hk
Online reservation:
<https://www.sevenrooms.com/reservations/mora?venues=mora,tatediningroom>

Moxie

Shop 203, 2/F, Landmark Alexandra
Phone number: +852 2718 8211
Online reservation:
<https://www.sevenrooms.com/reservations/moxie>

World Oceans Day special menu:

Moxie will be offering a five-course sustainable seafood tasting menu, available from the 6th of June to the 30th of June, featuring MSC and ASC certified sustainable seafood.

Menu details:

Salmon Tartare | brioche, chilli mayonnaise, avocado (ASC certified)
Mussels and Pesto Orecchiette | romanesco, wild garlic (MSC certified)
Seared Fremantle Octopus | fresh burrata, broccolini, chimichurri (MSC certified)
Patagonian Toothfish | sweet potato, tomato, cardamom (MSC certified)
Citrus and Rhubarb fool | pistachio biscuit

NOSH

<https://www.nosh.hk/en/>

World Oceans Day special menu:

- 9th June: Baked Herb Arctic Char with Sweet Potatoes Mash, Roasted Broccoli with Lemon & Chili
- 10th June: Velouté sauce Halibut with Potatoes Pea & Market Greens

Octavium Italian Restaurant

8/F One Chinachem Central, 22 Des Voeux Rd Central

Phone number: +852 2111 9395

Online reservation:

<https://www.sevenrooms.com/reservations/octaviumhk/>

Petrus

Level 56, Pacific Place, Supreme Court Road, Central

Email: petrus.isl@shangri-la.com

Phone: +852 2820 8590

Online reservation:

<https://www.shangri-la.com/hongkong/islandshangrila/dining/restaurants/restaurant-petrus/>

Roganic

UG08, Sino Plaza, 255 Gloucester Rd, Causeway Bay

Online reservation:

<https://www.roganic.com.hk/reservations/book>

SOMM

7/F, The Landmark Mandarin Oriental The Landmark, 15 Queen's Road Central

Phone number: +852 2132 0033

Online reservation: <https://www.sevenrooms.com/reservations/sommbarmandarin>

World Oceans Day highlight dishes:

- Ocean Trout with Kabu, Trout Roe, Bottarga & Junmai Sake Beurre Blanc
- Freshly Shucked Seasonal French Oyster on Ice with Lemon, Sauce Mignonette & Buttered Rye Bread

Sunset Grill

19/F, Sheraton Hong Kong Tung Chung Hotel, 9 Yi Tung Road, Tung Chung, Lantau Island

Phone number: +852 2535 0025

Email: sh.hkgsc.sunsetgrill@sheraton.com

Online reservation:

https://book.chope.co/booking?rid=sunsetgrilltc2011hkg&source=rest_sunset-grill-hk

TATE Dining Room

210 Hollywood Road, Sheung Wan

Phone number: +852 2555 2172

info@tate.com.hk

Online reservation:

<https://www.sevenrooms.com/reservations/tatediningroom?venues=tatediningroom,mora>

Tosca di Angelo (The Ritz-Carlton Hong Kong)

Level 102, International Commerce Ctr.

1 Austin Road West

852 2263 2270

Online reservation:

<https://www.sevenrooms.com/reservations/toscadiangelohkgkw/Tosca-Di-Angelo-Marriott-com?venues=almascaviarbarhkgkw,cafe100hkgkw,cafe103hkgkw,ozonehkgkw,theloungebarhkgkw,tinlungheenhkgkw,toscadiangelohkgkw>

Whisk

5/F, The Mira Hong Kong, Mira Place, 118 Nathan Road, Tsim Sha Tsui

Phone number: +852 2315 5999

Email: whisk@themirahotel.com

World Oceans Day special menu:

Sustainable Seafood edition of the 5-course Taste of Craft (HK\$460+ per person) lunch menu, showcasing craft cooking techniques and creatively served by Chef de Cuisine William Lau.

The menu features

- Obsibue prawn from the world's largest lagoon off the coasts of New Caledonia, a French territory on the Pacific Ocean, that is Aquaculture Stewardship Council (ASC) certified.
- Pollock from sustainable fisheries certified by Marine Stewardship Council (MSC)

Macau

Churchill's Table at The Londoner Macao

<https://www.londonermacao.com/macau-restaurants/churchills-table.html>

Wynn Palace

<https://www.wynnpalace.com/en>

Wynn Macau

<https://www.wynnmacau.com/en>

Sands China

<https://www.sandschina.com/>

Mandarin Oriental, Macau

<https://www.mandarinoriental.com.hk/macau/one-central/luxury-hotel>

Suppliers

Indoguna Lordly

<https://www.indogunalordly.hk/>



香港環保海鮮聯盟
HK SUSTAINABLE SEAFOOD COALITION

M&C Asia

<https://mnc-asia.com/zh-hant/>

Pacific Rich Resources

<https://www.pacificrichresources.com/>

Saga Seafood

<https://www.saga-seafood.com/>