

Meet at **Stamford Plaza**: Guests will greeted with a taste of Singapore curry puffs and jasmine tea, and meet the executive chef Stamford Plaza to introduce the high tea culture in Asia.

(Food Stop 1)



We then start the walking adventure, strolling through Swanson Street, passing through Potstickers (know the difference between potstickers and dumplings?) and BBQ Duck Cafe (or roast duck and peking duck? What is the right way of eating a peking duck?)

Then we cross the road up Vulcan Lane passing the oldest sushi train restaurant, Indonesia arak station and Occidental as we head to our second stop.



Guests will get a taste of Vietnamese pho and bahn mi at Luna Cafe and meet the owner, Malisa Nguyen. (Food Stop 2)





Then we cross over to **Dosi-Rock**: Guests will see the demonstration of bibimbap assembly and the right way to mix and eat Korean bibimbap.

(Food Stop 3).



We continue our journey passing at least seven restaurants, crossing Queen St to Durham St West where we stop at **BBQ King** to sample Cantonese style roast duck and prawn wonton soup at the CBDs oldest Chinese roast restaurant. Owner Tim escaped Vietnam as a refugee before settling in Hong Kong where he learned the skills of making these dishes, and moved to NZ nearly 30 years ago. (Food Stop 4)



Next we move on to Elliot Stables, passing through food trucks in the city on Elliot Street and Lawson's - an Asian style convenience store where people can eat instant noodles and other snack food 24/7.

**Hop In:** At Elliott Stables, we meet Marco Stand who runs a Colombian style eatery. Guests will get to sample from a tasting platter and learn about South American and Colombian cuisine. (There are only two Colombian restaurants in NZ - this one, and another in Takapuna, so this is a very unique feature of the CBD). **(Food Stop 5)** 





After South America, we move to Mid City Mall, passing through Lao Guangzhou (which may not be open on time for our tour) and stopping at **Yuan Taste** for a sampling of Taiwanese style cake and egg tart. We meet the owner, Caren, and her husband and hear their story. **(Food Stop 6)** 



We cross Queen St again, passing through the eateries at Lorne and High Street as we make our journey back to Chancery.





Our final tasting meal stop is at **Bonjiri** to enjoy some bonjiri - bite sized skewered chicken tails and chicken thigh served seasoned with special yakitori sauce called tare that's made from soy sauce, mirin, sake and sugar. **(Food Stop 7)** 



This is where we say farewell, and guests can continue staying on at SQ Bar if they wish to.

# DELICIOUS TASTINGS INCLUDE:



#### STAMFORD PLAZA HOTEL

Singapore curry puffs and jasmine tea

#### **LUNA CAFE**

Vietnamese pho and bánh mì

#### **DOSIROCK**

Korean bibimbap

#### **BBQ KING**

Roast duck and wonton

#### **HOP IN LATINO**

Latin American tasting platter

#### YUAN TASTE

Sponge cake and Portugese egg tart

#### **BONJIRI**

Yakitori and bonjiri

### PROGRAMME

2.00PM: STAMFORD PLAZA

2.30PM: LUNA CAFE

3.00PM: DOSIROCK

3.30PM: BBQ KING

4.00PM: HOP IN LATINO

4.30PM: YUAN TASTE

5.00PM: BONJIRI