

**Elaborate menus for junk trips now include deep-fried treats, delicious salads and barbecues. Finger food such as dips with healthy dippers are perfect for all-day snacking, while prawns make a luxury treat.**

Photos: Stanley Shin, Lazydays



## WHO'S WHO

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- Delicious: 2559 0144, [www.delicious-hk.com](http://www.delicious-hk.com)
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- Lazydays: 3488 1534, [www.lazydays.com.hk](http://www.lazydays.com.hk)
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## MOOR THE MERRIER

Junk trip lovers Charlotte Bliss, Kiri Sinclair and Rose Torrance suggest mooring in the bays and open waters around Sai Kung, Tai Long Wan and Millionaire's Bay.

### Lazydays

Tung Lung Chau, Junk Bay, Coral Bay on the northern end of Cheung Chau, and also Italian Beach are fairly deserted.

Irene Moore, who recently launched Lazydays, says: "There are many remote bays around Hong Kong that have great protected anchorage but do not have a beach, if isolation is the main requirement."

For night cruises, Moore recommends Peng Chau for seafood and to watch the Disneyland fireworks, or restaurants in Po Toi O in Clear Water Bay.

### Delicious

"I always try to recommend cruising towards Sai Kung as the water is a lot cleaner, but the back end of Lamma is also another great option as fewer junks go to Turtle Bay," says Delicious director Dennis Villanueva.

He suggests Tai Tam Bay, as the waters are calm so it's good for water sports. He also recommends Po Toi Island as an alternative to Lamma for a seafood dinner.

# ts your boat



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KIRI SINCLAIR

citrus-fennel salad; monkfish, mussels and clams with saffron broth and fresh linguine, and chocolate fondant puddings with home-made orange ice cream.

Lunch is also a world away from sandwiches and curry puffs. Moore offers whole roasted joints (rib-eye, leg of lamb) and chilli and lime king prawns. Side dishes include white bean, red pepper and mint salad, and citrus salad with feta and olives.

The options don't end there – sample menus also include breakfast options, all-day nibbles, a selection of desserts such as lemon meringue pie, and afternoon snacks including samosas and cheese puffs. Other options include a do-it-yourself barbecue, with Moore providing meat and seafood for guests to barbecue themselves, plus side dishes and salads.

At night, squid fishing is possible, with the catch barbecued on board the vessel by Moore. This is served aboard an 18-metre, triple-decker motor cruiser with three outdoor decks.

Bringing in your own caterer is another option. Two French restaurants, Chez Patrick and

Monsieur Chatté, have just begun to provide such a service.

"We want the food to stand out and not be the usual junk buffet. Our chef service assists clients by explaining the buffet options and guiding them in their choice," says Chez Patrick managing director Daniel Schneersohn. The catering arm of Chez Patrick provides not only standard and custom menus but can also supply chefs, waiting staff and a hostess. Menus are varied, with a broad choice from French and Italian deli classics. Cold dishes include the summer Mozzarella and tomato with balsamic caramel sauce; buttery smoked salmon, cold cuts, quiches, terrines and foie gras. Hot dishes include coq au vin, a range of pastas and roasted ham.

Brittany blue lobster and other premium seasonal ingredients take menu options to a luxury level. For those who like a hands-on approach there is also a barbecue menu that includes meat and seafood and home-made sausages. Wines are also available.

Monsieur Chatté introduced junk menus in response to many

inquiries by regular customers. Three menus are available and items can be changed to meet requests, with the food delivered to the pier.

The food is classic French fare that can be served cold, such as quiches and tarts, cheese and charcuterie platters, salads and cakes and pastries. An aperitif set that includes olives, tapenade and nuts is also available, as are wines, beers and soft drinks.

Managing director Jean Yves Chatté says: "Customers will get fresh products, prepared specially for them in our kitchen, with the usual French touch."

Sinclair, who averages eight junk trips each summer, says: "I love being on the sea. The idea of a group of friends going out together for a day of swimming and food on the open water is magic. It's a chance to catch up and to feel like you've left the city behind for a mini holiday. My parents had a boat when I was a baby. I've been out on Hong Kong waters my whole life."

She has also enjoyed catering by more established operators, particularly Jaspa's Junks. Torrance is a fan of Jaspa's and Delicious

Catering. Both operators emphasise international flavours. Delicious customers tend to order assorted sandwich platters (chicken tandoori, char-grilled vegetables, smoked salmon with all the trimmings); salads (Caesar, classic Greek, Parma ham with wild rocket); roast chicken; egg noodles with barbecue pork; vegetarian pasta; and chocolate cake and fresh fruit platters.

Delicious can provide just the junk (or cruiser), or an all-inclusive package that includes the boat, food, an open bar and staff.

Jaspa's international choices include hits such as lamb koftas, chicken satay, vegetarian moussaka, beef tenderloin, salmon with white wine sauce, salads and chocolate cake. Perhaps their customers are more interested in the drinks.

Communications manager Nikki Sayell says: "We have a reputation for being a party boat. This is so true, as your glass will never be empty."

Jaspa's provides junk-only or junk and catering on weekdays. At weekends, it provides the boat and food package only. foodandwine@scmp.com