

Maison es

**HKARTS**  
THE HONG KONG ARTS COLLECTIVE

OPENING HOURS  
Monday to Saturday  
12:00 pm to 11:00 pm  
Sunday  
12:00 pm to 5:00 pm

Maison es  
Regular Lunch Menu

Maison es  
restaurant & lounge



## ABOUT

The Hong Kong Arts Collective has teamed up with Maison ES and Sophia Hotung to bring you an unforgettable event where food and art intertwine. Chef Esther Sham has created a stunning tasting menu to tell the story of Sophia Hotung's digital art series "The Hong Konger". Each course is inspired by one of Sophia's artworks, which will be on display for you to enjoy whilst you enjoy each dish. The exhibition and menu will run from the 18th of March until the 3rd of April.

On the 25th of March Maison ES will host a very special evening where artist and chef will come together and share with you the inspiration behind each artwork and course. This five course tasting menu will be beautifully enhanced with a complimentary glass of Louis Roederer Collection 242 kindly brought to you by Links Concept.

If you would like to join this unique experience please RSVP please [click here](#) or call: +852-2521 8011.



**Artwork Details:**

Horoscope Zoetrope  
Gallery Print 3/30  
Digital Print on Archival Paper  
40 x 60cm  
\$12,000HKD

To purchase please email:  
[info@hongkongartscollective.com](mailto:info@hongkongartscollective.com)

## HOROSCOPE ZOETROPE

Sophia happened upon J.B. Handelsman's September 30, 1991 New Yorker magazine cover, Mother Goose Zodiac, while browsing Pinterest on the MTR. She had a long journey from Sheung Wan to Hang Hau, with fellow travellers getting on and off and various advertisements passing outside the train. Sophia wondered if she could replace the astrological zodiac signs in Handelsman's original New Yorker cover with zodiac animals, and used the bustle around her on and outside the train to find Chinese zodiac examples of the animals in consumerist symbols.

A child was hastily sipping from a Kowloon Dairy chocolate milk — this would be her ox. A man was playing with his Mark 6 ticket — the Jockey Club could be her horse.

By the end of the MTR journey, Sophia had worked out 12 consumerist, colonial, traditional, political, and cultural Hong Kong symbols for Horoscope Zoetrope. She named the work "zoetrope" because watching the advertisements whizz by on the train reminded her of the spin of a zoetrope.

Sophia is excited to see Chef Esther take on her own version of the animals, not through icons, but through food.



## THE TWELVE BROS

Chef team meticulously prepared 12 components to represent the 12 zodiacs when assembling this mushroom dish. 6 different kinds of mushroom were used in this dish and they were presented in various innovative forms. There is creamy and fluffy shiitake mousse, crunchy sweet and buttery tahini-shiitake crumble, zesty pickled shimeji, tender erinji tartare, crispy maitake tempura, and mellowly truffle-oat sauce. Each bite is a burst of surprise. The porcini tuile on top resembles the shape of the zoetrope which allows you to see the abundant ingredients inside the dish as they look through.



**Artwork Details:**

Choi Hung  
Gallery Print 3/30  
Digital Print on Archival Paper  
40 x 60cm  
\$15,000HKD

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## CHOI HUNG

The second artwork to ever be created for the 100-piece Hong Konger collection, Choi Hung is a reimagining of Jorge Colombo's May 29, 2017 New Yorker magazine cover, Brooklyn Bridge Park.

The artwork depicts children shooting hoops on Choi Hung Estate's basketball courts. The bright, colourful rainbow of the estate juxtaposed with the black, almost clandestine, shadows of the children seeks to reflect on childhood and the pressures young Hong Kongers often face to succeed and forgo play in pursuit of studies.

Sophia looks forward to Chef Esther's take on the tuck shop and Cha Chaan Tang course which brings to life the joy and comfort of childhood food.



## TARTARE

Built between 1962 and 1964, Choi Hung Estate was one of the first public housing estates to be implemented in Hong Kong. The estate is packed with old tuck shops and eateries that retain an old-school vibe which the Hongkongers love.

Chef Esther took a nostalgic trip to Choi Hung recently after the government has just passed the rebuilding proposal late last year and she visited a classic Cha Chaan Tang. She drew inspiration from the quick meal she had, Satay Beef Macaroni, and reinterpreted Maison ES's all time signature dish "Kagoshima Beef Tartare".

Expect a bit of heat from the rich satay emulsion with each bite as you feel the creamy soft-boiled quail egg, buttery popping oscietra caviar, and macaroni crispy, creating an all-in-all everlasting impression.



**Artwork Details:**

Heart Times  
Gallery Print 1/30  
Digital Print on Archival Paper  
40 x 60cm  
\$9,000HKD

To purchase please email:  
[info@hongkongartscollective.com](mailto:info@hongkongartscollective.com)

## HEART TIMES

Sophia created each of the 216 portraits of Hong Kongers for a mural at the Affordable Art Fair Hong Kong in 2022. She crowdsourced photos from Hong Kongers holding up finger hearts, their poses reminiscent of the New Yorker magazine's Eustace Tilley inspecting a butterfly through a monocle.

The project was an effort to reignite excitement about art and community two years after the start of the Covid-19 pandemic, and to celebrate the diversity of Hong Kong with a variety of genders, ethnicities, ages, and personalities shining through the 6 by 9 metre mural and the consequent Hong Konger artwork: Heart Times.

The name, Heart Times, is derived from the Charles Dickens novel, Hard Times, acknowledging the strain the pandemic placed on industry and society, but flips the book title on its head (or heart), but emphasising the warmth central to Hong Kong culture that prevails.

Sophia finds the combination of sweetness, tang, freshness, richness, and smokiness in Chef Esther's take on Heart Times, couple with a celebration of international influences from Korea, are a refreshing interpretation of the meaning behind Heart Times.



## THE MOLLUSK

The sign of “Victory” is no longer the popular gesture of choice when taking photos. With K-pop taking the world by storm, so did the “Korean Finger Hearts”! This trending hand gesture is believed to have originated in South Korea which inspired us to bring some Korean flavours into the menu! The smoky-charred abalone accompanied by the fluffy abalone liver-infused farro and the classic Korean side dish, sigeumchi-namul. Expect rich yet elegant flavour from the velvety nori beurre blanc espuma. The surprise lies in the sweet tangy yuzu daikon bubbles which serves to add that pop of crisp and refreshing feel to cleanse the palate.





**Artwork Details:**

Order Up  
Collector's Print 1/1  
Digital Print on Archival Paper  
56 x 84cm  
\$40,000HKD

To purchase please email:  
[info@hongkongartscollective.com](mailto:info@hongkongartscollective.com)

## ORDER UP

Inspired by Christoph Niemann's animated November 16, 2015 New Yorker magazine cover, Coffee Break, showing an inventor using an unwieldy contraption to brew a drop of coffee, Sophia decided to explore the idea of 四大發明 (the Four Great Inventions) in her own artwork, Order Up (named 萬大發明 in Chinese or "the 10,000 Great Inventions").

Sophia featured ancient China's initial four famous inventions — papermaking, gunpowder, printing, and the compass — then proceed to add more: silk, traditional instruments, games, cooking utensils, and other items, ranging from ingenious contraptions to waving cat knick-knacks, inevitably coming together to brew a droplet of Chinese tea.

The steps that Chef Esther has taken to prepare the chicken breast reflect the intricate process of the tea brewing in the artwork. Sophia plans on checking the kitchen to see how big their contraption is to spice-brine, tea-smoke, sous vide, and sear the bird.



## ASIAN BREW

A bit of fun fact: During the Qing Dynasty, chicken was one of the main choices of protein in the emperor's meals. Beef was prohibited in the palace because it was considered a sin to consume animals that were beasts of burden. Therefore, we have chosen chicken for the main course.

French chicken breast was prepared in several steps, spiced-brined, tea smoked, sous vide and seared which resonate the complicated long process the Qing Dynasty inventor took to brew a cup of tea. Speaking of tea, two popular Chinese brews, pu'er and jasmine, were infused into the main components of this dish.

In this Chinese influenced dish, the sous vide succulent chicken breast is seared to golden on the skin, paired with the beautiful floral scallop and silky red date purée. The essence lies in the sauce that is reduced from marrow-rich chicken bones, mixed vegetables and vin jaune.



**Artwork Details:**

Gongxi Gongxi  
Gallery Print 3/30  
Digital Print on Archival Paper  
40 x 60cm  
\$12,000HKD

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## GONGXI GONGXI

Inspired by model airplane kits and the punch-out frames that come inside them, Sophia laid out components of lunar new year celebrations in a similar frame, ready for assembly to celebrate the Lunar new year. Dated 1 February, 2022 in honour of her mother's birthday, Gongxi Gongxi is a satirical dig at her mother's "holiday boxes" which came out every year throughout Sophia's childhood when it was time to decorate for the new year. The act of unpacking and placing each items felt reminiscent of building a model airplane from a kit, something Sophia's father enjoyed doing.

The joke of the title, Gongxi Gongxi, becomes more apparent in its Chinese translation. While 恭喜恭喜 (pronounced Gongxi Gongxi) means "Congratulations" and is said as a greeting during Lunar new year, the title of the Hong Konger is 恭喜工喜, the third character (工) still being pronounced the same but now referring to "work" or "toil". In all, the artwork is a tribute to Sophia's mother and acknowledges the work that goes on behind the scenes (often by mothers).

Sophia likes to think of the sweet treats that Chef Esther has prepared for this course to be a final gift of thanks to the family members that work behind the scenes during the holidays to create special moments for their loved ones.



## THE CANDY BOX

Lunar New Year is definitely one of the most celebrated festival amongst the Hongkongers and the Chinese candy box always brings out the joy when presented. Amongst the various edible goods you get to pick out of the box, the Chocolate Gold Coins, Candied Kumquats and Pistachios aka Hoi Sum Guo are Chef Esther's all time favourites!

In this festive sweet treat, expect rich and smooth ganache made from Valrhona chocolate and fluffy pistachio sponge to tantalise your tastebuds. Poached kumquat and kumquat gel were introduced to balance the richness of the ganache. The side of mandarin sorbet represents the "pair of mandarins" you often see on top of the candy box which signify riches or prosperity.

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**THANK YOU**

For more information please visit [www.hongkongartscollective.com](http://www.hongkongartscollective.com) or contact [info@hongkongartscollective.com](mailto:info@hongkongartscollective.com)