

la.com/en/hongkong/kerry/). These include wine dinners and lunches, tasting experiences and sabrage activities, all curated by Master Sommelier Yohann Jouselin and his team. [Click here](#) (<https://www.shangrilahkshop.com/specials/web/index.aspx>) for the full list of activities and to book.

SpiceBox Organics (TKO)



Celebrating its 10th anniversary this year, **SpiceBox Organics** (<https://www.spiceboxorganics.com/>) has opened its 3rd market and café, this time in the trendy 'hood of Tseung Kwan O, offering freshly made gluten-free, vegan and organic selections in a 1,300-square-foot indoor-outdoor space. Some exclusive features to the TKO shop include freshly brewed kombucha on tap by home-grown brand **Taboocha** (<https://www.taboocha.com/>), eco-friendly and ethically sourced **Sea Change** (<https://seachangewine.com/>) wines by the glass and bottle, an extensive variety of bulk zero-waste grocery products and self-service sparkling and flat filtered water by carbon-neutral company **Belu** (<https://belu.org/>). As at all SpiceBox Organics cafés, the menu includes salads, soups, hot main dishes, snacks, smoothies, coffees and teas. Customer faves include the tempeh burger, cauliflower or tofu mushroom roti rolls and CBD organic ladoos (energy balls made with organic chickpea flour, cashews and almonds with CBD oil). Open daily, 8am–8pm.

Shop G10, G/F, Capri Place, 33 Tong Yin Street, TKO, 3485 8393 (tel:34858393)

Sushi Hisayoshi