

TAIKOO PLACE
A GREAT PLACE TO BE

Beer Festival

TONG CHONG ST
MARKET

A Beer Festival...above it all.

GUIDE FOR BEER LOVERS



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Lager

A light, crisp, and refreshing beer that's easy to drink. It's usually pale in color and has a clean, smooth taste.



Green Light

Alc/Vol: 4.5%

Green Light, a collaboration between Young Master and mhp by Tong Chong Street Market, is a refreshing ode to the city's dynamic flavors and seasonal creativity. This Melon Pilsner pours like the gentle breeze of the French Riviera, delivering a delicate honeydew aroma and effortlessly uplifting its pilsner backbone



Festbier

Alc/Vol: 5.8%

Festbier, paying homage to the traditional Oktoberfest beer Märzen, is an elegant malt-forward lager with delicious toastiness and rich mouthfeel



The Buzzing

Alc/Vol: 4.8%

The Buzzing is a one-of-a-kind honey lager that captures the essence of the city's natural charm. Brewed with raw honey harvested from local Ivy trees, delivering a smooth, floral aroma and a subtle biscuity finish.



Sea Salt Kumquat Lager

Alc/Vol: 4.5%

A collaboration with Hong Kong Siu Mai Concern Group. A crisp lager with citrus aroma and sea salt driven minerality to make it the perfect pairing with everyone's favorite Siu Mais!



IPA

A bold, hop-forward ale with noticeable bitterness and hoppy aromas like pine, citrus, or herbs, often accompanied by a higher alcohol level.



The Deep Ones

Alc/Vol: 5.9%

The Deep Ones is a hybrid between IPA and IPL. Carrying a strong hoppy character of IPA yet maintaining the dry finish of lager by adding rice to the brew.



Blue Taxi

Alc/Vol: 6%

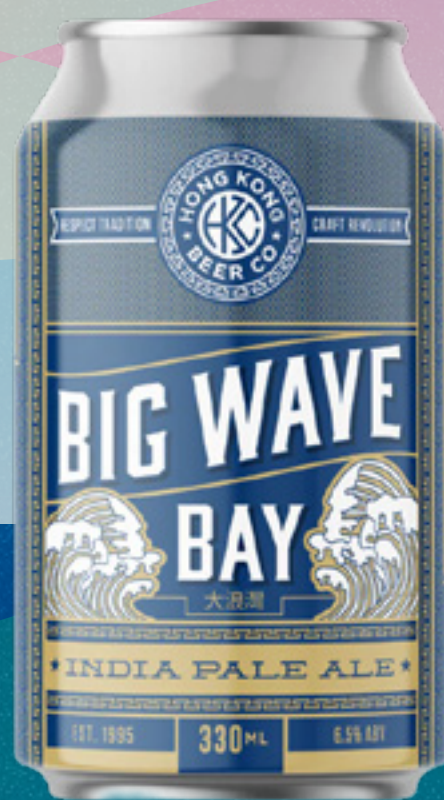
The blue taxi's on Lantau Island embody a chilled, laid back vibe, much like a refreshing cold IPA. It brings a punchy hop profile with a mild bitter finish with a slightly lower ABV.



Big Wave Bay

Alc/Vol: 6.5%

Big, bold, aromatic West Coast IPA with tropical, citrus, and stone fruit flavors and aromas and a balanced malt backbone.



Hazy IPA

An unfiltered India Pale Ale with a cloudy appearance and juicy, tropical hop flavors. It has low bitterness and a soft, smooth mouthfeel.



GG IPA

Alc/Vol: 10%

Level up your taste buds with GG Triple IPA, clocking in at a gargantuan 10% ABV, it delivers a pixel-perfect burst of tropical fruits, citrus zest, and a dank backbone.



Kupzzy

Alc/Vol: 7.8%

Intense aromas of limes, grapefruits, mangos, and papaya with hints of coconuts. Just like a glass of fresh squeezed juice, except no fruit was harmed in the making of this beer.

Pineapple Express Triple Hazy IPA

Alc/Vol: 10.3%



Pineapple Express is brewed with a massive amount of fresh Taiwanese golden pineapple juice, which is then blended into a Triple Hazy IPA. The aroma hits you like a pineapple bomb, while the taste delivers a subtle tartness from the fruit, all without losing the signature hoppy character of a hazy IPA.



Pale Ale

A balanced ale with moderate hops and malt, often offering light bitterness and citrus or floral notes. A great entry point into craft beer.



Classic Pale Ale

Alc/Vol: 5%

Classic Pale Ale, a true classic that won't ever go out of fashion, is a vibrant bouquet of citrus and floral notes, offering a refreshing burst of elegance that lingers delightfully on the palate



Mirror Mirror

Alc/Vol: 5.4%

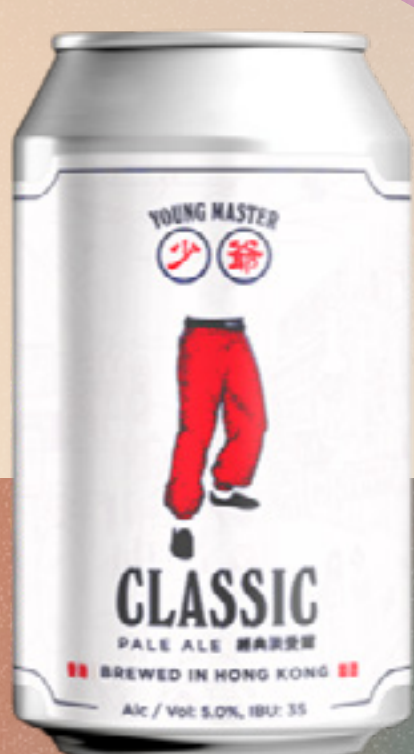
This American Pale Ale features a generous blend of American hops and roasted malts, delivering intense aromas of citrus and passion fruit.



Easy Glider

Alc/Vol: 4.5%

A light bodied and tasty brew, marrying pilsner malts with cascade and mosaic hops. Pours clear honey colour with a nose of lemon cake with flavours of pine and mandarin peel and soft crisp finish.



Sour

A beer intentionally brewed to have a tart, acidic taste using wild yeast or bacteria. It often includes fruit and can range from mildly tangy to puckeringly sour.



Cha Chaan Teng Sour

Alc/Vol: 4%

Cha Chaan Teng Sour is a tart, refreshing sour ale inspired by the local lime soda haam ning tsat (鹹檸七) made with salt-cured limes, commonly found in local Cha Chaan Tengs in Hong Kong

Kyanbasu Yuzu

Shiso Sour

Alc/Vol: 5%

Made in collaboration with local Hong Kong restaurants Kyanbasu and Mt Yotei, this beer brings the zesty brightness of Yuzu and the herbal minty basil-like notes of fresh shiso in balance with a refreshing lactic sourness.

This is Not a Pho

Cucumber Lime Sour

Alc/Vol: 5%

A development of a collaboration we did with friends in Vietnam, which won the Bronze for Best Sour Beer in Asia, this is a cucumber, lime and and coriander sour, inspired by the delicacy and complexity of Vietnamese pho.



Session Ale

A lower-alcohol ale designed for extended drinking sessions. It maintains flavor and aroma while being lighter and more drinkable.



Another One

Alc/Vol: 3.3%

Another One is crushable, juicy and refreshing. You will always want another one of this delightful, full-flavored yet delightfully sessionable ale



852

Alc/Vol: 4.4%

An exceptional, light and refreshing ale with delicious flavors of passionfruit, peach, guava and citrus.



Hard Day's Work

Alc/Vol: 5%

This is an easy-drinking light beer, with unique floral and honey flavour will fill up your mouth and nose.



Barrel-Aged

Barrel-aged beers are crafted by aging the brew in wooden barrels, often previously used for spirits like whiskey or wine, which infuses the beer with rich flavors and complexity.



12 Shui-Wild Sour Ale

Alc/Vol: 6.5%

A wild ale fermented in a single foeder and quietly aged in whiskey casks, 12 Shui is refreshing yet profound. A harmony of simple clarity and layered depth. A liquid celebration of time, craft, and subtle complexity.



8 Shui-Barrel Aged Stout

Alc/Vol: 11.11%

A lavish bourbon barrel-aged imperial stout, 8 Shui is aged on a bountiful amount of cherry purée and finished with a restrained addition of whiskey.



Barrel-Aged

30-Wine Barrel Aged Saison

Alc/Vol: 6.2%



To commemorate our 30th Anniversary, this sparkling, mixed-fermentation Saison (French Saison and Brett yeasts) is 60% young beer with citrus zest, blended with 40% mature beer aged for 12 months in French Oak Chardonnay barrels. "30" is an exceptional, light and effervescent Saison, reminiscent of Champagne, with magical textures, aromas and flavours from the patient barrel-ageing process that can't be achieved any other way. Elegant white wine and French Oak characters (spicy pepper, grape, apple, and floral notes) with a creamy vanilla finish.

Mai Po-Brandy Barrel Aged Imperial Stout

Alc/Vol: 12.5%



Mai Po No. 2 (Vintage 2024) is our Imperial Stout that has been barrel-aged in Bourbon (60%) and Rye Whiskey (40%) Barrels and decadently conditioned with caramelized bananas and vanilla beans. When stored at a constant temperature of 4 to 8 degrees Celsius, Mai Po may be enjoyed for years to come and collected for vertical tastings with other Mai Po vintages and variants.



Barrel-Aged

HEROES
BEER CO

6th Anniversary-Rye Bourbon Barrel Aged

Alc/Vol: 9.8%

RBBAlMSwCNC&Y starts with dessert-like aromas of a yuzu opera cake. Bright yuzu notes pops out first followed by dark-fruit like coffee notes that blends in well with the raisin-like rum barrel characters. On the palate, the milk-chocolate flavors become more prominent and accentuates the toffee-like bourbon barrel characters. The citrusy notes help balance the complex malt profile just like the grand marnier in an opera cake.

HEROES
BEER CO

Drink Like a Fish v2.-Salted Fish Mead

Alc/Vol: 7.8%

“Drink like a Fish” is a collaboration between Heroes Beer Co and eR:vive by KCWK. This exceptional semi-sweet mead artfully combines the essence of local blossom honey with local salted threadfin. Pours with a golden colour and leaves legs when swirled.

HEROES
BEER CO

Craft Never Dies Series 19 – Bourbon Barrel Aged Imperial Graf with Phoenix Oolong Tea

Alc/Vol: 7.8%

Bourbon Barrel Aged Imperial Graf with Phoenix Oolong Tea. Collaboration with Taiwan Head Brewers. A 40/60 blend of bourbon barrel-aged imperial cider and sour ale creates a bold base with notes of toffee and vanilla oak.



Barrel-Aged

Tanghulu-Candied Hawthorn Sour

Alc/Vol: 12.5%



When our friends at Vault City told us they were coming to visit, we were like kids in a candy store. What could happen when one of the West's best sour breweries teams up with one of the East's best sour breweries? This Dessert Sour, based on the sweet crunchy sour childhood treat, Tanghulu, candied Hawthorn on a stick, but now a defiantly adult beverage.

Who the F#%k is Brett?- Brett IPA

Alc/Vol: 7%



Who the F#%k is Brett? was made with Brett (anomyces) yeast. Brett adds a funky, farmy complexity, juicy wine-like acidity, and a touch of mystery. A bit different and lots of fun, who the f%#k is Brett indeed!

Death by Chocolate-Fudge Brownie Raspberry Stout

Alc/Vol: 8%

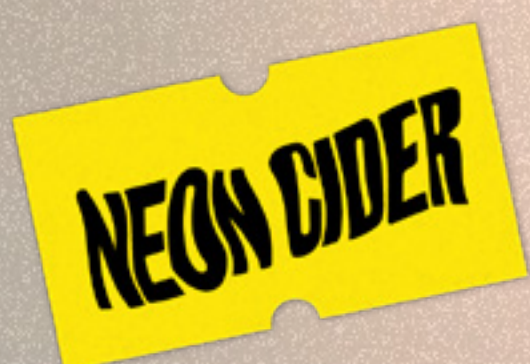


The latest iteration of Yardley Brothers' Award-Winning Stout series, this time we paired fudge brownies with juicy raspberries; each sip is rich and luscious. Using fresh cacao from local producers Conspiracy Chocolate, this is one pastry stout that will tempt you further into indulgence.



Cider

A fermented beverage made from apple juice, often light, crisp, and fruity.



Neon Cider

Alc/Vol: 4.6%

A warm and fuzzy cider with aromas of baked peaches, tropical fruit and a juicy peach finish



Gin & Highball



N.I.P Gin & Tonic

Alc/Vol: 6%

N.I.P Rare Dry Gin infused with jasmine tea leaves and top with a locally made tonic water



Salted Lime Vodka Soda

Alc/Vol: 7%

Inspired by a classic Hong Kong Cha Chaan Teng lime soda and made simply with salt-cured limes, this crushable vodka highball has an uplifting sourness and nourishing minerality.



Yuzu Gin Soda

Alc/Vol: 7%

A quintessential Japanese-inspired gin highball with bright, zesty yuzu peel for a tart and bitter citrusy character. Easy and refreshing for any occasion.



Gin & Highball



Lemon Tea Vodka Soda

Alc/Vol: 7%

A vodka highball recreation of a Hong Kong staple. The bright zesty tartness of lemon combines harmoniously with the earthiness and delicate bitterness of black tea, rejuvenating spirits with an effervescent kick.



Mala Ginger Vodka Soda

Alc/Vol: 8%

Buzzing with fragrant and numbing Sichuan Málà spices, this vodka highball is amped up with fresh ginger and lime, resulting in an energizing punch reminiscent of a ginger beer.



Iron Goddess Tea Whisky Soda

Alc/Vol: 7%

Timeless flavor of whisky fortified with caramelized and deeply earthy notes of Iron Goddess tea.



Soda & Non-Alcoholic

Mezzanine
Makers
閣樓釀造



Sparkling Lemon Iron Buddha

Lightly roasted Iron Buddha tea complemented by locally-farmed perfume lemon, this low sugar formula makes it a guilt-free choice to quench your thirst

Mezzanine
Makers
閣樓釀造



Spicy Ginger Highball

An original recipe by Mezzanine Makers with local ginger and peppercorn to spice things up for you. The layers of numbness and spiciness come in waves, assured but not overpowering.



Soda & Non-Alcoholic



Passion Fruit and Calamansi

Real Fruit Soda. Tangy citrus meets the alluring sweetness of passion fruit.



Mekong Delta Mango

Real Fruit Soda. Like the famous Alphonso mango with its tropical lusciousness, honeyed sweetness, and floral fragrances.



Pink Guava

Real Fruit Soda. A daring hot pink guava soda with a perfect hint of sweetness and refreshing goodness.



ZERO Non-Alcoholic Pale Ale

Paying homage to a timeless classic, ZERO is a versatile pale ale that delivers an elevated drinking experience uninhibited by the presence of alcohol whilst maximizing the vibrant flavors of a proper beer.



Irresistible Gourmet Classic Nacho Bowl



Beer and Food Pairing Guide

Nachos are a perfect match for a lager or pale ale, thanks to the beer's lively carbonation, which slices through the richness of melted cheese and savory meats. Its crisp, refreshing character also helps cleanse the palate between bites. Light lagers complement salty and umami-packed toppings, while the hoppy bitterness of an IPA offers a bold counterpoint to spicy ingredients like jalapeños or chili-seasoned beef.

Irresistible Gourmet New England Style Prawn Cocktail Brioche Bun



Beer and Food Pairing Guide

Beers with bright citrus notes or smooth, creamy refreshment make an ideal pairing for prawn cocktail. The zesty character enhances the tangy cocktail sauce, while a creamy mouthfeel complements the delicate sweetness of the prawns without overpowering them.

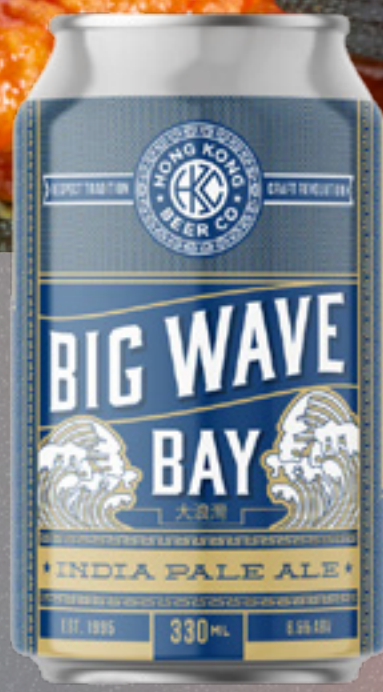
Irresistible Gourmet Truffle Fries



Beer and Food Pairing Guide

A lighter, slightly tart sour beer can beautifully complement the rich, earthy notes of truffle fries, especially when there's a salty edge to the dish. Its acidity cuts through the fat without overwhelming the palate. For a bolder pairing, a more assertively sour beer—with complex, tangy, and occasionally funky characteristics—can stand up to the intensity of truffles, creating a dynamic and adventurous flavor experience.

Irresistible Gourmet mhp's Hot Wings



Beer and Food Pairing Guide

An IPA can amplify the heat of spicy wings, intensifying the bold flavors with its hoppy bite. For a more balanced experience, a hazy IPA brings fruity sweetness that softens the spice and adds a juicy contrast. Alternatively, a wild sour ale — with its sharp acidity and vibrant fruit notes — cuts through the richness of the wings and complements the fiery sauce, offering a tangy, palate-refreshing twist.

Irresistible Gourmet Taiwanese Fried Chicken



Beer and Food Pairing Guide

The bitterness of an IPA slices through the richness of fried chicken, cleansing the palate and enhancing its crispy indulgence. Meanwhile, citrusy hop notes echo the savory, sweet, and spicy elements of the dish, creating a vibrant, well-balanced pairing that's both bold and refreshing.

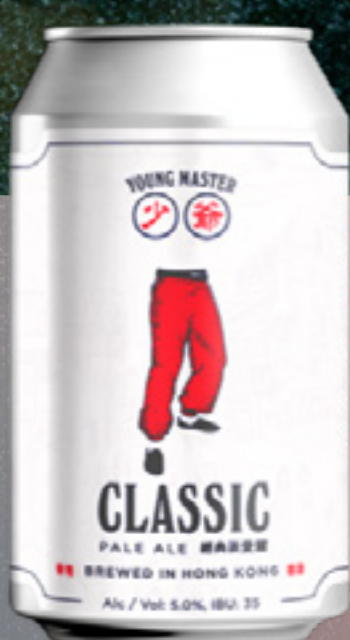
Irresistible Gourmet Korean Fried Cauliflower "KFC"



Beer and Food Pairing Guide

A hazy IPA, with its fruity, juicy profile and velvety texture, pairs brilliantly with the crispy, spicy, and indulgent nature of KFC. Its smooth body and low bitterness allow the beer to enhance the savory richness without overwhelming it, while the vibrant hop-driven fruitiness lifts and balances the heat, creating a bold yet harmonious flavor experience.

Irresistible Gourmet Steamed Pork & Cabbage Dumplings



Beer and Food Pairing Guide

The lively carbonation of a light lager or pale ale cuts through the richness of fried or greasy dumplings, lifting the oiliness and refreshing the palate between bites. These beers offer a crisp, clean finish that keeps each mouthful tasting bright and balanced.

Irresistible Gourmet Prosciutto di Parma



Beer and Food Pairing Guide

Parma ham's delicate saltiness and silky texture pair beautifully with Green Light Melon Pilsner, whose subtle fruitiness enhances the ham's natural sweetness while its crisp finish refreshes the palate. A pale ale also works well, with malty sweetness and gentle bitterness that balance the savory, fatty richness of the ham. Pale ale's malty sweetness and hoppy bitterness create a balanced counterpoint to the salty, savory, and fatty richness of ham.

Irresistible Gourmet German Sausage Board



Beer and Food Pairing Guide

Sausages pair effortlessly with a wide range of beers, from malty lagers to more adventurous styles. Malty lagers offer a sweet backbone that complements the savory, smoky depth of the meat, while moderate bitterness cuts through its richness. A triple hazy IPA brings bold, juicy hop flavors and a smooth texture that can stand up to spicier or fattier sausages, enhancing their complexity without overwhelming them. For a tangy twist, a sour beer—especially one with fruit notes—adds bright acidity that refreshes the palate and contrasts beautifully with the salty, umami-rich profile of the sausage.