É P U R E
MICHELIN

Aven Lau
Chef de Cuisine

Chef Aven brings to ÉPURE a wealth of culinary experience amassed at several of Asia's most lauded dining institutions, including three-MICHELIN-starred Odette in his hometown of Singapore (no. 6, Asia's 50 Best Restaurants 2023), as well as Hong Kong's one-MICHELIN-starred Belon and Bâtard (no. 82, Asia's 50 Best Restaurants 2022). His distinctive expression, inspired by Chefs Julien Royer (Odette, Singapore) and Daniel Calvert (SÉZANNE, Tokyo), goes beyond crafting delicious food – with every dish, Chef Aven aims to create lasting visual and gustatory memories for his guests.

Cuisine

A proud ambassador of French gastronomy, the best in fine dining can be found at ÉPURE, where seasonal ingredients from France are channeled into an elegant array of contemporary dishes.

wine cellar

ÉPURE's 2,000-bottle wine collection received the coveted Two Glass Best of Award of Excellence rating by Wine Spectator since 2016. Our experienced team of sommeliers will cater to the needs of every wine drinker from beginner to distinguished connoisseur.

Interior Design

Designed by the internationally renowned firm of Yabu Pushelberg, the interior dining space channels Parisian heritage and the serenity of nature. Curved booths and well-spaced tables are partitioned for privacy, and each compartment is adorned with chiaroscuro murals of whimsical forest scenes in rich, vivid shades and hues, hand-painted in a single sitting.

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maximum capacity: 70 persons

In the private dining room, walls are wrapped in back-lit laser-cut metal panels designed to mimic traditional molding, while a pair of stunning hand-sculpted, wire-woven pendants hang above the dining table. Complete with a personal outdoor terrace, the private dining room is a luxurious experience for guests looking for privacy over a relaxing aperitif.

maximum capacity: 16 persons

The gorgeous alfresco Garden at ÉPURE is a modern interpretation of a classic French garden. Outdoor tables are partitioned for comfort and privacy with geometric greenery. Clean lines, relaxing furniture and sweeping views of the world-famous Victoria Harbour present the ultimate backdrop for entertaining, social gatherings and life's events both big and small.

Seated: 75 persons
Standing cocktail: 150 persons

ÉPURE

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awards

2017
- Hong Kong Tatler - Hong Kong's Top 20 Best Restaurants 2018
- Dianping- Popularity of the Year 2017
- U Magazine – Food Award 2017 - My Most Favourite French Restaurant
- Wine Spectator – Best of Award of Excellence 2017
- South China Morning Post 100 Top Tables 2017
- Wine Luxe - Hong Kong Top 10 Wine Pairing Restaurants 2017 (Western Cuisine)

2018
- Hong Kong Tatler - Hong Kong's Top 20 Best Restaurants 2019
- Wine Luxe - 2nd runner up of Wine by the Glass Restaurant Awards (Group Restaurant)
- U Magazine – Food Award 2018 - My Most Favourite French Restaurant
- Wine Spectator – Best of Award of Excellence 2018

2019
- Hong Kong Tatler- Hong Kong's Top 20 Best Restaurants 2020
- SCMP 100 Top Tables
- SCMP 100 Top Tables - Best Service
- U Magazine – Food Award 2019 - My Most Favourite French Restaurant
- Wine Luxe - Hong Kong Top 10 Wine Pairing Restaurants 2019
- Wine Luxe - Wine by the Glass Restaurant Awards (Platinum Badge)

2020
- SCMP 100 Top Tables

2021
- Wine Luxe Top 10 Wine Pairing Restaurants Award (Western Cuisine)
- Wine Luxe Wine By The Glass Restaurant Awards - SilverAward

2022
- SCMP 100 Top Tables
- Wine Luxe Top 10 Wine Pairing Restaurants Award - Recommended
- Wine Luxe Top 10 Wine by the Glass Western Restaurant Award

For meeting or event enquiries, please contact

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Online Reservation

http://www.epure.hk/

facebook: https://www.facebook.com/EPURErestaurant
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