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饗宴吃不停

Moveable feasts

12 hours, four wheels, one hungry writer:
a quest to devour Los Angeles'
smorgasbord of global flavours

美味旅程大挑戰：駕車遊遍洛杉磯，
半日嚐盡當地應有盡有的全球佳餚



TRAVEL CHALLENGE

Eat your

How many cuisines can you try in the City of Angels in 12 hours? If you're **Kate Springer**, quite a few...

way

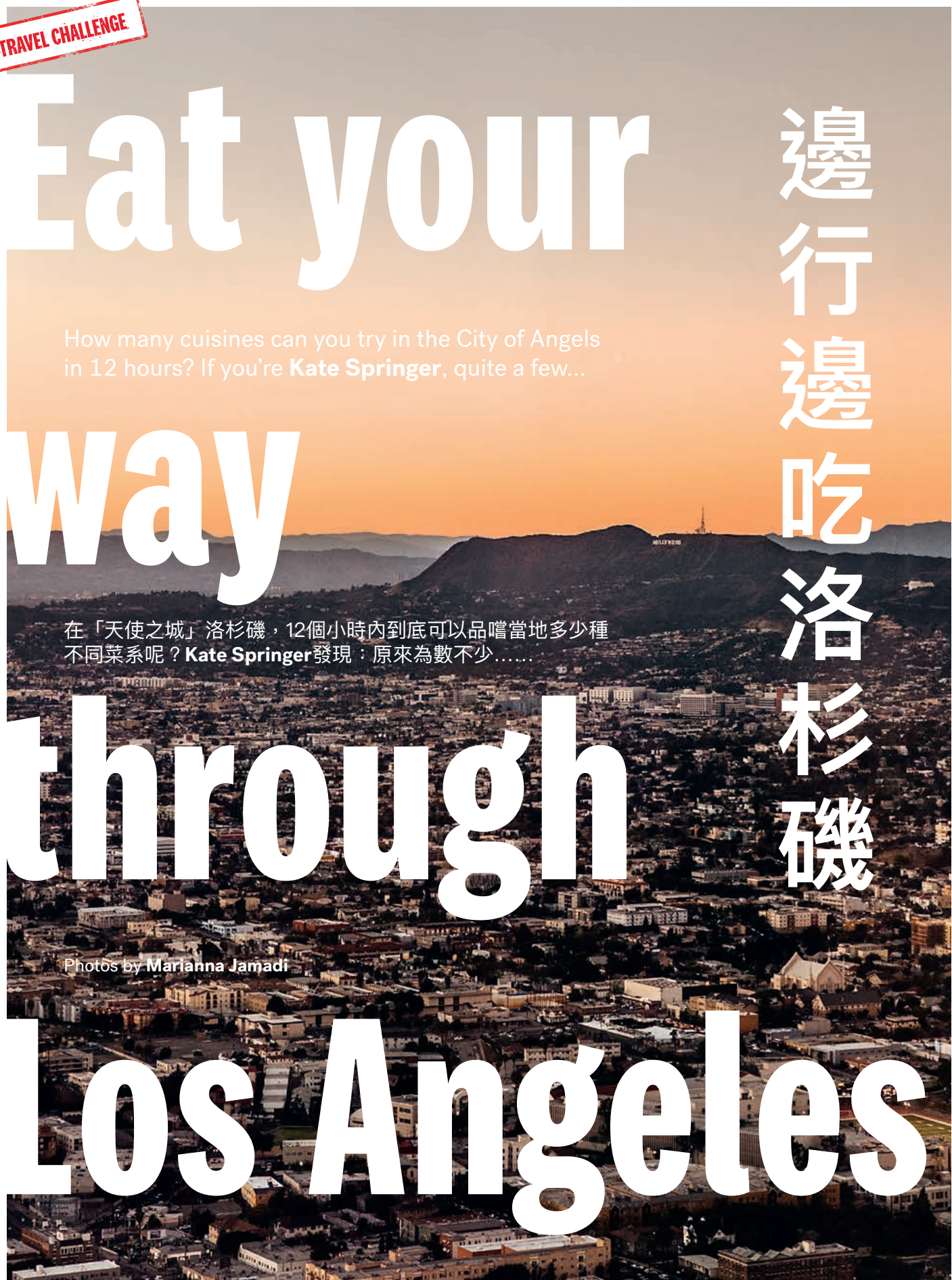
在「天使之城」洛杉磯，12個小時內到底可以品嚐當地多少種不同菜系呢？**Kate Springer**發現：原來為數不少……

through

Photos by Marianna Jamadi

Los Angeles

邊行邊吃
洛杉磯





S

tepping out onto West Olympic Boulevard, west of downtown Los Angeles, the first thing I notice about Guelaguetza Restaurante – an Oaxacan restaurant located in Koreatown – is its citrus-hued façade. There are murals on all sides, one of which depicts a smiling boy wearing a sombrero and holding a rooster under the shade of the building's eaved roof.

In any other city, a Mexican restaurant might seem out of place in Koreatown, but I'm in LA, where the city of 10 million is home to people from more than 140 countries speaking over 220 languages. Besides Mexican, there are also Chinese, Japanese and various other Korean fusion cuisines along the street I'm on.

"Historically, we've been a relatively welcoming place for immigration," says Richard Foss, a food writer, researcher and board member of Culinary Historians of Southern California I meet some time later for Korean-Mexican short rib burritos at Kogi Food Truck, founded by Korean-American

chef Roy Choi. "If you went to other cities in the interior of America and you weren't a fluent English speaker, you might stand out. But in Los Angeles, you could more easily find your community. Plus, everyone loves the weather."

It's easy to see the appeal. During my time in LA, the temperature hovers around 22°C, with an intermittent breeze and a soft kiss of sunlight. It couldn't be prettier. Weather, education, safety, free speech... these are just a few of the reasons LA appeals to immigrants.

Which bring us back to Guelaguetza. I'm in LA on a mission to sample as many international cuisines as possible in a day – 12 hours, to be exact. The task is daunting so rather than go at it alone, I enlist the help of Lisa Scalia, co-founder of Melting Pot Food Tours. With 10 years of leading food tours of the city under her belt, I can't think of anyone better to join me on the race from one corner of LA to another to sample the city's most diverse bites. And the clock starts... now!



Top to bottom
Guelaguetza serves food from Oaxaca, a remote region in southwest Mexico; Guelaguetza's homely interior

上至下：
Guelaguetza餐廳專營墨西哥西南部瓦哈卡州正宗菜式；該餐廳的室內裝潢充滿家庭溫馨感

到達洛杉磯下城區以西，踏上西奧林匹克大道時，Guelaguetza Restaurante餐廳率先吸引我的，是其柑橘色外牆。所有牆面都繪上壁畫，其中一幅描繪一個微笑的男孩，他頭戴墨西哥寬帽，在建築物的屋簷下拿著一隻公雞。在其他城市的韓國城開設墨西哥餐廳，感覺總會格格不入，但這裡是洛杉磯，市內1,000萬人口中，包括了來自超過140個國家和使用220種語言的市民。除了墨西哥菜之外，我身處的街道還提供中國菜、日本菜和多種韓國融和菜式。「歷

史傳統上，我們是一個相對歡迎新移民的地方。」Richard Foss說。他是一位美食作家兼研究人員，也是南加州飲食歷史學家聯會的委員。「如果你前往美國內陸其他地方，而英語不流利的話，或會在人群中特別突出。但在洛杉磯，你可更輕易地找到自己的族裔社群。再者，所有人都喜愛這裡的天氣。」這方面的魅力顯而易見。我與Foss前往美籍韓裔主廚Roy Choi開創的Kogi美食車，品嚐韓式肋排墨西哥玉米卷餅，當時的氣溫徘徊於攝氏22度左右，微風吹拂，陽光和

煦，天氣真是好極了。洛杉磯吸引移民人士的優點，除了天氣、教育、社會治安和言論自由之外，還有許許多多。這一切又將我們帶回Guelaguetza。我來到洛杉磯，有一個很重要的任務：就是在一天內吃盡國際美食——更準確來說是12小時。我邀請到「大熔爐美食遊」的聯合創辦人Lisa Scalia參與我的行程，她於過去十年擔任市內的美食嚮導，帶領過不少旅客。我們穿梭市內不同角落，品嚐多元化的美饌佳餚。準備好沒有？美食之旅現在開始！





HOUR 1

Oaxacan Cuisine in Koreatown

Inside the spacious Guelaguetza, a riot of energy explodes from the floral tabletops, black-and-white murals and turquoise walls. The family-run restaurant, now in its second generation, specialises in authentic cuisine from Oaxaca – a remote region in southwest Mexico that’s known for a distinct cuisine that’s unlike any Mexican you might have tried.

Oaxacan food tends to be smoky, spicy and packed with local ingredients like avocado leaves, chocolate, cloves and a chilli pepper known as *pasilla* you can only find in the region. The signature sauce – like sriracha in LA or XO in Hong Kong – is *mole*, which I eat by the spoonful. Made with crushed nuts, sesame, bananas, garlic, cinnamon and chocolate, the result is a little smoky, a little spicy, a little sweet – and altogether addictive.

“Back in Mexico, my dad was a mezcal producer. But he moved here in 1993, when Mexico was going through a huge economic crisis. The crisis hit us hard,” shares Bricia Lopez, one of the restaurant’s co-owners.

Bricia’s father, Fernando, had family living in LA, so the move made sense. When he arrived, Fernando longed for Oaxacan cuisine but couldn’t find it anywhere, so he started selling traditional dishes door to door. After about a year in LA, he was successful enough to open a brick-and-mortar restaurant and move his family here, where they found the second largest population of Oaxacan people outside of Mexico and sought to cultivate a meeting place for the community.

“From the beginning, Guelaguetza was really popular with the Oaxacan community because the other types of Mexican food were nothing like what they were used to,” says Bricia. “When people dine here, we want them to feel they’re immersed in the culture – with the music, interiors, food and community.”



第一個小時 韓國城裡的瓦哈卡州菜式

偌大的Guelaguetza餐廳內，綴以花卉圖案桌面、黑白壁畫和藍綠色牆身，激發一股澎湃活力。這間家庭式餐廳，如今由第二代家族成員經營，專門供應瓦哈卡州的正宗菜式。瓦哈卡州為墨西哥西南部一個偏遠地區，其特色菜與我們平時品嚐到的墨西哥菜截然不同。瓦哈卡州菜偏向煙燻香辣風味，常常採用牛油果葉、朱古力、丁香和當地獨有的辣椒等食材入餡。名為mole的

色濃醬，就如洛杉磯常見的是拉差甜辣醬或香港的XO醬，讓我不禁拿起湯匙品嚐。這款濃醬的材料有果仁碎、芝麻、香蕉、蒜頭、肉桂和朱古力，味道同時帶有煙燻、香辣和甜美的味覺，令人一吃上癮。「還在墨西哥的時候，我爸爸是梅斯卡爾酒生產商。他於1993年遷居到這裡，當時墨西哥正經歷經濟危機，對我們造成很大的打擊。」餐廳東主之一Bricia Lopez說。Bricia的父親Fernando有親戚住在洛杉磯，故此移民到該市也是合理不過的決定。Fernando來到洛杉磯

的時候，非常掛念瓦哈卡州的食物，奈何完全找不到，所以他自創了傳統家鄉菜外送服務。在洛杉磯生活一年後，他的生意也算不錯，有能力開設餐廳並申請家人過來定居，建立起墨西哥境外第二大瓦哈卡州社群，致力開拓一個讓同鄉聚首的地點。「Guelaguetza一開始就深受瓦哈卡州人歡迎，因為其他種類的墨西哥食品與他們熟悉的味道完全不同。」Bricia續道。「我們希望客人完全沉醉於瓦哈卡的文化之中，體驗獨特的音樂、裝潢、美食和社群互動。」

HOUR 3

Elbowing through crowds for Brazilian churrasco

From Koreatown, we race west to the Original Farmers Market to get a feel for what's arguably the city's original foodie hotspot. This landmark was established in 1934, originally for farmers to sell their produce. It quickly morphed into a dining hall where immigrant families set up stalls – many of which are now run by fourth or fifth generations.

In the retro alfresco space, you can dine on Italian pasta at Buca di Beppo, snap up English toffees from Littlejohn's or linger over churrasco – Brazilian grilled meats – at the acclaimed Pampas Grill. The owner of Pampas, Francisco Carvalho, emigrated from southeastern Brazil and wanted to



share his mother's recipes. Grilled on enormous spits, the medium-rare chunks of Brazilian beef are mostly unadulterated, aside from some rock salt, while the citrus-spritzed chicken arrives with a halo of garlic aroma.

"The Farmers Market has always been a rich area for food, eclectic shops and amazing stories of entrepreneurship," says Scalia, who rattles off each vendor's name and backstory with ease. "You can get something from just about every continent here."

We don't have time to linger so I make a mental note to come back. The clock's ticking and we rush toward our next meal.



This page, top to bottom The Original Farmers Market has been around since 1934; Brazilian grilled meats at Pampas Grill

Opposite page Sharing platters at Messob; Getahun Asfaw, owner of Messob

第三個小時 人來人往之間大啖巴西燒烤

我們離開了韓國城，往西面的農夫市集進發，感受堪稱該市最古老的美食熱點氛圍。這個地標景點於1934年創建，本來供農夫售賣農產品，但很快便進化成供移民家庭開設攤檔的大型食堂，當中不少攤檔現已由家族第四至五代成員經營。於充滿復古色彩的戶外空

間裡，你可以在Buca di Beppo享用意大利麵、在Littlejohn's購買英式拖肥糖，又或者在備受推崇的Pampas Grill品嚐巴西燒烤。Pampas的店主Francisco Carvalho由巴西東南部移民至洛杉磯，渴望與客人分享其母親的首本美食。巨型烤叉上的大塊巴西牛肉燒至三成熟，大部分只添加岩鹽調味，保證原汁原味。烤雞肉灑上檸檬汁，上碟時伴以

大量香蒜。「農夫市集向來供應豐富美食，店舖不拘一格，展現一個又一個驕人創業故事。」Scalia說。每一位店主的名字和背後的故事，她都如數家珍。「這裡雲集全球各大洲的精髓。」不過，由於時間有限，我們未能久留，所以我計劃來日再度拜訪。時間一分一秒地過去，我們要趕往下一站品嚐美食了。另一種不同的菜系又會是甚麼呢？



上至下：Messob的分享式併盤；該餐廳店主 Getahun Asfaw

對頁上至下：歷史悠久的農夫市集始創自1934年；Pampas Grill的巴西烤肉

“It was my dream to move to the US, for freedom of speech, freedom of choice”

HOUR 5

Zippering across town for Ethiopian

To really get a sense of the city, we'll need to drive. Heading south from the Farmers Market, the buildings transform before my eyes while Uber driver Haigo launches into his own immigrant story. He fled Ethiopia after being imprisoned for fighting the communist regime in the '70s, seeking asylum first in Europe before moving to California to study accounting in San Francisco. After three decades working as an accountant in LA, Haigo lost his job, and now drives for Uber while he finds his footing again.

It doesn't seem like we have much in common, but we quickly bond over food. Haigo says there's amazing Ethiopian cuisine just south of the market. We turn onto

South Fairfax Avenue, in Central Los Angeles, and suddenly the shops feature a script I've never seen before. Haigo's favourite restaurant – Messob – is straight ahead.

While Getahun Asfaw, the co-owner, introduces the menu, he fields my barrage of questions. “I moved here 22 years ago to join my brother who was already living here. It was my dream to move to the US, for freedom of speech, freedom of choice,” says Asfaw.

He says you won't find a wink of fusion cuisine on his menu. It's traditional and precise, featuring homestyle sharing platters packed with a rainbow of dal, curried potatoes, collard greens and tomato *fit-fit*

(a bread and tomato mix) atop a base of spongy injera bread. “You use your hands to eat. If you use a fork, I'm gonna charge you an extra US\$100,” he warns with a laugh.

Before heading off, Asfaw says we must try a traditional coffee ceremony to round out the experience. “Ethiopia invented coffee,” he says, glowing with pride. A woman appears to roast the beans tableside, filling the air with a warm, earthy aroma. She brews the smooth coffee in a dark-wood *jebena* – a coffee pot with a flute-like neck – and pours it into tiny cups that encourage slow, measured sips. I sip my brew, but have my eye on the clock: there's five hours left in our 12-hour dining marathon.



第五個小時 飛馳市內尋找埃塞俄比亞風味

要親身感受這個城市，就必須乘坐汽車。我們的Uber司機Haigo，也將他的移民故事娓娓道來。我們的共同話題看似不多，但一談到美食，便十分投契。Haigo說，農夫市集以南有一間很好的埃塞俄比亞菜館。我們在洛杉磯中心駛上費爾法克斯大道，街上的商店呈

現我從未看過的風景——這裡一定是小埃塞俄比亞區。而Haigo最喜愛的餐廳Messob就在前方。餐廳以紅、綠、黃條紋的布簾點綴，代表著埃塞俄比亞的國旗色彩，呈現單一文化的魅力。美麗的低背木椅與稱為messob的草織餐桌綴滿用餐區，四周佈滿照片和藝術品，介紹埃塞俄比亞的地標。店主之一Getahun Asfaw說，菜單上不會有任何融合菜式，

只供應傳統正宗佳餚。「你要用手來吃。如果你用叉吃的話，那我就會多收100美元附加費啦。」他開玩笑地警告我們。離開餐廳前，Asfaw堅持我們一定要試試傳統咖啡儀式，讓體驗更圓滿。「埃塞俄比亞是咖啡的發源地。」他滿帶自豪地說。咖啡煮好後，澆進一個個細小的手製杯子裡，好讓客人在整個儀式期間仔細品嚐。

→ HOUR 7

Salivating over sharing platters in Tehrangeles

As we leave Little Ethiopia and wander back into the afternoon sun, Scalia tells me about the city's Persian community: "You haven't experienced LA's multicultural cuisines until you've been to Tehrangeles. It's just a few blocks from the University of California, Los Angeles' campus." Sold on the promise of kebabs and yoghurt dips, we rush off, leaving the mini African enclave behind, and 20 minutes later, we pull up in front of a chocolate-brown building on Fairfax Avenue, in the Westwood District, that's dressed up with a garden of succulents and intricate latticework.

Founded by chef Hamid Mosavi more than 35 years ago, Shamshiri Grill is one of those restaurants where the décor takes a backseat so the food can shine. And shine it does. Originally from Iran, chef Mosavi moved to the US in 1976 when he was just 16 to pursue an education. He took a part-time job at his cousin's restaurant before striking out on his own in 1984 with Shamshiri Grill.

By 1990, Mosavi had four locations across LA. "When I opened Westwood Shamshiri in 1984, there was only one small Persian restaurant in the area," says Mosavi. "Soon after Shamshiri, someone opened a Persian market next to me, then the carpet business began to open branches in Westwood, then an ice cream shop... a stream of Iranians started to appear around Westwood."



To get a feel for Persian cuisine, we order a few sharing plates: lamb and chicken kebabs, hummus, *taftoon* (a Persian bread), *shirazi* salad (with chopped cucumber, tomato and parsley), *mast-o-musir* (a yoghurt dip with cucumber and dried mint, topped with walnuts and raisins) and black tea with a hint of cardamom. Everything tastes fresh and light, and is served with a warm family-style hospitality.

The more I peel back the layers of LA, the more I realise how much the city embraces diversity. "Immigrants are the backbone of our economy – the hotels, the restaurants, the farms..." says Scalia. "Multiculturalism is a part of the fabric of Los Angeles."



This page A sharing plate at Shamshiri; preparing kebabs at Shamshiri

Opposite page "Jungle" curry at Jitlada

第七個小時 踏入小波斯共享滋味併盤

當我們離開小埃塞俄比亞區，踏進午後陽光之中，Scalia就提及市內的波斯社群：「如果你未去過小波斯，就不算體驗過洛杉磯的多元文化美食。」我們在費爾法克斯大道上一幢啡色建築物前停下，身處西木區，餐廳外面的格柵綴滿綠油油的多肉植物。

Shamshiri Grill於35年前由主廚Hamid Mosavi創立，樸實的餐館裡盛載著出色的美食。Mosavi生於前波斯，即現時的伊朗，而在1976年，當時只有16歲的他，移居美國繼續學業。他首先在表兄的餐廳擔任兼職，後來於1984年開設Shamshiri Grill。到了1990年，Mosavi在洛杉磯已擁有四間分店。他說：「Shamshiri面世後，有人在我的餐廳旁邊開

設波斯市場，然後又有人在西木區開地毯店、雪糕店、烘焙店、珠寶店、診所等，不少伊朗人開始在附近一帶出沒。」為了感受波斯菜的地道風情，我們點選了幾款分享菜式。每道菜式皆輕盈清新，再加上家庭式親切款待，相信能吸引不少客人再三光顧。我越嘗試了解洛杉磯的底蘊，就越了解到這個城市是如何擁抱多元文化，而非拒諸門外。



Immigration in LA: a timeline

Then called Los Pobladores, the city was established by a group of Mexican families.

1700s

洛杉磯當時的英文名稱為「Los Pobladores」，由一群墨西哥家庭共同建立。

The annexation of California to the US and the Gold Rush would see the largest mass migration in US history.

1848-1855

加州併入美國聯邦政府，加上當地的淘金潮展開，觸發美國史上規模最大的移民潮。

There's an influx of immigrants from around the world after war or revolution.

20th century

世界各地每次經歷戰爭或重大革命之後，都會有大批移民湧入洛杉磯等美國城市。

48% of LA identifies as Hispanic or Latino. 14% hail from Asia.

Present-day

48%洛杉磯人為拉丁或拉丁美洲西班牙裔，另有14%為亞洲裔，種族光譜非常多元化。



HOUR 8

Cruising northeast to Thai Town for scorching curries

For dinner, I have my heart set on Jitlada, which has been praised exhaustively by respected food writers like the late Jonathan Gold. The Thai restaurant is hidden away in an unassuming strip mall in East Hollywood's Thai Town. Bright neon signs and a line out the door signal I'm in the right place.

Southern California has the largest population of Thais outside of Thailand, with more than 100,000 living here. As a result, there are many regional-specific styles of Thai cuisine to discover. Jitlada is an explosion of curios and memorabilia, from magazine clippings to retro stickers, clocks, vintage lamps and framed photos from Thailand. Opened in 2006 by the late

第八個小時 於東北面的泰國城品嚐咖哩

到了晚餐時段，我心目中已鎖定了Jitlada。這間泰國餐廳受到德高望重的美食作家極力推崇，當中包括已故的Jonathan Gold。Jitlada隱藏於東荷李活泰國城一條其貌不揚的商店街，光亮的霓虹燈招牌和店面的字句，顯示我已來到正確地方。南加州是泰國以

chef Suthiporn "Tui" Sungkamee and his sister Jazz Singanong - who emigrated in 1979 from the province of Nakhon Si Thammarat, near the Malaysian border, to pursue a college education - the restaurant put Southern Thai food on the map in LA.

"The Thai community is a special case, because they weren't fleeing from insurrections or rebellions," shares Foss. "The earliest immigrants from Thailand were masses of students, who came to study. They loved it here, and many stayed and started businesses and restaurants."

I skip familiar staples like pad thai in favour of the items on Jitlada's submenu - the one dedicated to homestyle Southern specialties for those with adventurous palates. I try tamarind snapper head, beef tongue soup, catfish salad, fried morning glory and a palate-punching "jungle" curry that's dotted with "dragon balls" - egg yolk-stuffed fishballs. The firecracker hot flavour of the curry, in particular, had my ears ringing after just one spoonful.

外最多泰國人居住的地方，人數超過10萬。泰國地方菜系在這裡百花齊放，而Jitlada則以泰國南部美食聞名，已故主廚Suthiporn "Tui" Sungkamee與妹妹Jazz合力經營業務，後者於1979年從接近馬來西亞邊境的泰國洛坤府移民到洛杉磯，修讀大學課程。「泰國社群的情況比較特殊，因為他們並非因為動亂或抗爭而逃離家園。」Foss說。「最初期的泰

左圖：
Jitlada的「森林」咖哩

對頁上至下：
Shamshiri Grill的分享式
拼盤；該餐廳廚師正在烤
製阿拉伯烤肉串





“Embracing someone’s food traditions is an acceptance of their culture”

擁抱別人的美食傳統，就等如接納別人的文化

Helmed by Alain Ducasse-trained Wesley Avila, a second-generation Mexican-American, Guerrilla Tacos started six years ago as a food truck with a US\$167 investment. Cruising from one success to the next, he finally opened a brick-and-mortar location this summer.

At this new open-air spot, Avila brings together a world of influences: there’s Japanese signage on the wall, as well as char siu tacos and lamb kebabs on the menu. On the Beef Chile Colorado taco, you can add foie gras to the hearty combination of sliced hanger steak, a drizzle of chile de arbol sauce, pumpkin seeds and chives.

This is LA in a taco shell: a melting pot of cultures that celebrates diversity, and an entrepreneurial spirit.

“Over the past 25 years, LA has been leading the way in simultaneously being open to fusion foods and searching out more true expressions of traditional culture,” says Foss. “Food is a tool of communication, transcending language and tone of voice. Embracing someone’s food traditions is an acceptance of their culture.”

HOUR 11

Winding down with boundary-blurring tacos

With my mouth burning and tummy bursting, it seems implausible I can push through with one more stop... then I realise I haven’t had a single taco. How did I let this happen? There’s an hour to spare on the challenge, so we make a beeline for the Arts District – in the southern edge of Downtown LA – to the most headline-grabbing taco vendor around: Guerrilla Tacos.



Hong Kong Airlines flies to Los Angeles daily. For more information, visit hongkongairlines.com

香港航空每日均設有航班往來香港與洛杉磯。查閱更多訊息，請瀏覽 hongkongairlines.com

第十一個小時 跨越文化的墨西哥玉米卷

我的舌頭和肚子還感到一陣灼熱，不過我突然想起，原來自己連一件墨西哥玉米卷也未吃過。最後我們還有一個小時，所以就直奔下城區南沿的藝術區，前往區內最受注目的玉米卷店Guerrilla Tacos。該店由曾經效力名廚Alain

Ducasse的主廚Wesley Avila主理，他是第二代墨西哥裔美國人。六年前，Guerrilla Tacos憑藉167美元的資金，由美食車做起，接連取得成功後，終於在今夏開設餐廳。在這間露天餐廳裡，Avila集合世界各地的元素：牆上飾以日文字體，店內則供應叉燒玉米卷和中東羊肉串。一件小小的玉米卷，就呈現出洛杉磯的精髓

所在：一個突破界限的大熔爐，歌頌文化多元、勇於實驗的態度，以及無窮無盡的創業精神。Foss表示：「過去四分之一世紀以來，洛杉磯一直對融和料理持開放態度，同時尋求展現傳統文化的更佳途徑。食物是極其重要的交流工具，因為它超越了語言和不同口音的界限。擁抱別人的美食傳統，就等如接納別人的文化。」



An at-a-glance look at Los Angeles' top places to eat, visit and rest your head

洛杉磯熱門美酒佳餚與觀光住宿的精簡指南



Stay 住宿

Ace Hotel

Housed in the former United Artists Building in the Broadway Theater District, the Ace Hotel Downtown Los Angeles features striking architecture, an industrial-chic décor and artsy atmosphere.

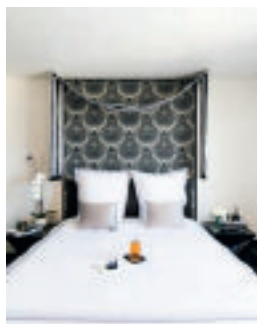
Ace Hotel

Ace Hotel Downtown Los Angeles酒店座落百老匯劇院區，前身為聯美大廈，擁有矚目建築和工業風格時尚裝潢，洋溢藝術氣息。假使你喜歡美食、雞尾酒和音樂的話，這裡便是你的下榻首選。**929 S Broadway; acehotel.com/losangeles**

The Mayfair

On the western edge of Downtown LA, The Mayfair opened this summer following an ambitious restoration project. Designed by LA-based Gulla Jónsdóttir Architecture & Design

Studio, the Art Deco façade feels like it's been imported from the 1920s. Don't miss the cold brews and kombuchas on tap at Fairgrounds Coffee & Tea café, along with a new rooftop pool.



The Mayfair

The Mayfair酒店位於洛杉磯市區以西，剛完成翻新工程後於今年夏季開業。酒店由洛杉磯 Gulla Jónsdóttir 建築設計事務所設計，其洋溢裝飾藝術風格的外貌，猶如時光倒流至上世紀20年代。別錯過到訪 Fairgrounds Coffee & Tea 咖啡廳品嚐冷泡咖啡和康普茶，及於 Eve American Bistro M Bar 享受多重感官餐飲體驗並享用全新天台泳池。**1256 W 7th St; mayfairla.com**

Eat 餐飲

Guelaguetza Restaurante

This family-run Oaxacan establishment dishes up smoky, savoury flavours in dishes such as *chiles rellenos*

(Oaxaca green chillies with chicken) and Tlayuda choriqueso (a tortilla topped with pork rind paste, Oaxacan cheese and chorizo).

Guelaguetza Restaurante

家庭式瓦哈卡餐廳 Guelaguetza Restaurante 主打煙燻濃郁風味，菜式包括 Chiles Rellenos (瓦哈卡綠辣椒雞肉) 和 Tlayuda Choriqueso (墨西哥玉米薄餅上鋪滿豬油醬、瓦哈卡芝士和西班牙香腸)。**3014 W Olympic Blvd; ilovemole.com**

Messob

Founded in 1985 in the heart of Little Ethiopia, Messob offers an experiential tour through the East African nation. Almost every detail has been imported, from the chairs to the coffee cups, and the menu stays true to tradition.

Messob

1985年開業的 Messob 位於小埃塞俄比亞區的核心，帶領客人展開這個東非國家的美食體驗之旅。餐廳內的餐椅以至咖啡杯等大部分細節，均由埃塞俄比亞進口，菜式盡顯傳統地道風味。**1041 S Fairfax Ave; messob.com**

Shamshiri Grill

Shamshiri Grill is one of the first Persian restaurants to open in the area now known as Tehrangeles. Signatures include yoghurt dips, homemade flatbreads and charcoal-grilled kebabs.



Shamshiri Grill

Shamshiri Grill 是區內首批波斯餐廳之一，該區現名為「小波斯」，位於西木區，鄰近加州大學洛杉磯分校。招牌菜式包括乳酪沾醬、自家製烤餅和炭火烤肉串等。**1712 Westwood Blvd; shamshiri.com**

Jitlada

A Thai Town institution that serves up palate-scorching curries from Southern Thailand alongside more easy-to-digest staples.

Jitlada

這間位於泰國城的餐廳，呈獻震撼味蕾的泰國南部咖哩，以及一系列口味大眾化的馳名泰式美食。**5233 W Sunset Blvd; jitladala.com**

Guerrilla Tacos

Chef Wes Avila has gained a following for his unique version of Mexican-American cuisine – think gourmet tacos topped with everything from sweet potato to char siu and Baja cod.

Guerrilla Tacos

主廚 Wesley Avila 憑著獨樹一幟的墨西哥美式

菜餚而備受追捧。其獨特的墨西哥玉米卷配料包括番薯、叉燒和鱈魚等。**2000 E 7th St; guerrillatacos.com**

Visit 景點

OUE Skyspace LA

To get your bearings, head up to the 69th floor of OUE Skyspace LA. Home to California's tallest open-air observation terraces, the building is a hive of interactive artwork and activities, murals and a 13m-long glass Skyslide that zips daredevils around the outside of the building from the 70th to 69th floor.

OUE Skyspace LA 觀景平台

OUE Skyspace LA 位於美國聯邦銀行大廈69樓，為全加州最高的露天觀景平台，設有一系列互動藝術品和活動、壁畫，以及一道挑戰訪客膽量的45呎長天空玻璃滑梯——名為「Skyslide」的透明滑梯設置於大廈外部，跨越69樓至70樓。此外，觀景台亦設有酒吧，讓你一邊品嚐美酒，一邊欣賞夕陽美景。**oue-skyspace.com**