

# The green revolution

With veganism taking hold across the world, these new meat analogues aren't just ethical and sustainable, they're also big on taste

Words by Delle Chan

Illustration by Yamaguchi Yohei



## TUNA

Ahimi is a tuna alternative from Ocean Hugger Foods that's made using tomatoes, soy sauce, water, sesame oil and sugar. It's a spot-on approximation of raw tuna, and features in sushi sold at selected Whole Foods stores in the United States. Ahimi was born when founder James Corwell visited Tokyo's Tsukiji fish market and was shocked by the amount of tuna being auctioned. "It was a natural starting point for our plant-based [seafood] alternatives, which aim to mitigate the pressures on our oceans," says director of marketing Ashley Bouldin. Next in line are Unami (eggplant-based eel) and Sakimi (carrot-based salmon). [oceanhuggerfoods.com](http://oceanhuggerfoods.com)

## FOIE GRAS

Michelin-starred Gauthier Soho in London already offers a highly popular vegan tasting menu, but it has outdone itself with its latest culinary innovation: plant-based foie gras. Dubbed "faux gras", it's served alongside freshly toasted sourdough as an amuse bouche. "Liver has an unctuous mouthfeel... walnuts and button mushrooms give [faux gras] the rich, oily body required, while fresh herbs, soy sauce, cognac and black pepper give it an umami flavour," explains chef-owner Alex Gauthier, who collaborated with animal rights group PETA to create the dish. "Happily, it goes very well with Champagne!" [gauthiersoho.co.uk](http://gauthiersoho.co.uk)

## PORK

You won't feel guilty pigging out on Omnipork, a new pork analogue dreamt up by Hong Kong food-tech startup Right Treat. Derived from peas, non-GMO soy, shiitake mushrooms and rice, the versatile protein can be steamed, pan-fried, deep-fried, stuffed and more. "What excites me most is that from a culinary standpoint, Omnipork empowers chefs [across cuisines] to create infinite plant-based dishes," enthuses founder David Yeung. It made its debut in vegan *xiao long bao* (steamed dumplings) at Hong Kong's Michelin-starred Ming Court restaurant in June and will soon grace more menus all across the city. [righttreat.co](http://righttreat.co)

## EGGS

San Francisco startup Just may have cracked the formula for the perfect eggless egg. Its latest offering, Just Egg, is made from mung bean, and scrambles in the pan in a similar way to eggs. "We had previously developed [plant-based] products like Just Mayo and Just Cookie Dough, where we were replacing eggs in an existing food," shares Ben Roche, a chef and the company's director of product development. "It felt like a natural progression to simply redesign the egg itself." Just Egg is available in both liquid and patty forms and is served up at Flore in San Francisco and Green Common in Hong Kong. [justforall.com](http://justforall.com)

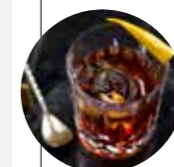
## CHICKEN

Poultry, the ubiquitous supermarket staple, has recently undergone a vegan makeover thanks to Sunfed Foods' Chicken Free Chicken. Made from meatless ingredients such as pea protein, rice bran oil and pumpkin, "it is clean and lean, with double the protein of chicken and triple the iron of beef," shares founder and CEO Shama Lee. Launched in July 2017, the product purportedly sold out within a day and has continued flying off the shelves ever since. Get a taste at The Butcher's Son in Auckland, New Zealand, where it comes in the form of a hearty burger dressed with miso slaw, baby spinach and chilli jam. [sunfedfoods.com](http://sunfedfoods.com)

## SIP ON THIS

Standout cocktails to try at a few watering holes that made the recent Asia's 50 Best Bars list

### STIFF



#### #1 Manhattan, Singapore

Those after a no-nonsense cocktail should order the potent Eighth Ward, made with High West Campfire Whiskey, Sanguë Morlacco, Cocchi Vermouth di Torino and Ferrand dry curaçao – served with a single cinnamon stick and orange rind.

#### #6 High Five, Tokyo

Located in Ginza, this basement space is where founder and bartender Hidetsugu Ueno shakes up his custom creations. Request something made with the bar's impressive collection of Japanese whiskies.

#### #17 Le Chamber, Seoul

Helmed by Park Sung Min, who is widely regarded as one of the city's top bartenders, this Cheongdam speakeasy boasts an extensive cocktail menu. Try the Chamber Mule, a creative rendition of a Moscow Mule made with fresh lime and ginger.



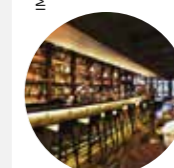
#### #25 The Curator, Manila

Try the Nazareno, which is made with reposado tequila, chocolate mole bitters, sugar and mezcal. The Curator also regularly hosts guest bartenders from other leading Asian establishments, who serve up inventive drinks for eager crowds.



#### #15 Quinary, Hong Kong

This spot specialises in multisensory mixology – cocktails that tickle each of the five senses. Go for the Lavender Meringue Pie made with limoncello and Tanqueray gin (redistilled with lavender) and topped with marshmallow foam.



### SWEET

IMAGE: SONNY THAKUR (THE CURATOR)