



Clockwise from left: Bonnae Gokson; Marie Antoinette's Crave cake; the classic Ebony & Ivory cake.



FOOD

Let Them Eat Cake

Cake couturier Bonnae Gokson is churning out confections so high-fashion they should come with their own runway. *By Diana Hubbell*

Fashion and food have long been two of Hong Kong's obsessions, so it's no wonder that the city's latest confection craze has some serious style roots. Design maven and business mogul Bonnae Gokson is best known for helping top-tier brands such as Chanel, Armani and Prada establish themselves in Asia. She's also lent her discerning eye to hotel chains including Ritz-Carlton and W. Lately though, she's been refocusing her attention on a sweeter subject: cake. Gokson first displayed her affinity for confections at Sevva, a favorite of the power lunch set. Before long though, the restaurant's baroque desserts, like the *macaron*-and-cotton-candy-adorned Marie Antoinette's Crave cake, began commanding as much attention as the savory stuff. In response to the rising demand, Gokson opened a separate bakeshop. Called Ms B's Cakery, the place offers whimsical creations like the Madam Butterfly—rainbow-hued chocolate, pistachio and beetroot chiffon layers crowned by a hand-painted sugar butterfly; and Ebony & Ivory—black sesame and white coconut butter cake finished with coco shreds. These edible works of art have all the panache of a designer handbag, and are just as highly coveted. *Ms B's Cakery; 39 Gough St., Central, Hong Kong; 852/2815-8303; msbscakery.hk; cakes from HK\$420 for 500 grams.*



CLOCKWISE FROM THE LEFT: COURTESY OF CHEN MAN; COURTESY OF MS B'S CAKERY (2)