



MENUZINE 02
OCT 2021

RAP & RECORDS
RED SAUCE
COCKTAILS

Making Memories
Wine's World
Vinyl Frontier





COCKTAILS

FRANK’S SIGNATURE

AVAILABLE ONLY IN THE DOWNSTAIRS BAR

Miss American Pie	115
<i>Cinnamon Moonshine, Montenegro, Green Apple, Demerara, Lemon, Biscotti Rim</i>	
Calabrian Lumberjack	120
<i>Laird’s Applejack, Vermont Maple Syrup, Bergamot, Blood Orange</i>	
Mulberry St. Sour	95
<i>Ezra Brooks Bourbon, Sugar, Lemon, Egg White, Barolo Chinato, Bitters</i>	
Lucky Luciano	95
<i>Tito’s Vodka, Ginger Soda, Sugar, Lime</i>	
Sicilian Neck Tai	115
<i>Casta Grappa, Nocino, Limoncello, Sugar, Lime, Alamea Spiced Rum Float</i>	
The Liberty Bell	100
<i>Sabatini Gin, Raspberry, Homemade Sour, Egg White</i>	
El Segundo	100
<i>Ocho Blanco Tequila, Homemade Grapefruit Soda, Lime, Zest</i>	
Riviera Spritz	95
<i>Select Amaro, Creme De Pêche, Peach, Prosecco</i>	
Bulletproof Cadillac	120
<i>Del Maguey Mezcal, Limoncello, Salted Caramel, Lemon, Salt & Sugar Rim</i>	
The Big Sleazy	115
<i>Old No. 7, Vintage Grappa, Mancino Sweet Vermouth, Sambuca, Creole Bitters</i>	

FRANK’S VIRGINS

OUR SIGNATURE COCKTAILS WITHOUT THE BOOZE

Freedom Bell	75
<i>Ceder’s Classic, Yuzu, Raspberry, Lime</i>	
Impossible Sausage & Peppers	75
<i>Ceder’s Wild, Roasted Pepper Syrup, Grapefruit</i>	
Po’ Genovese	75
<i>Ceder’s Crisp, Toasted Pine Nut Syrup, Lemon, Basil</i>	
Fresh Juice	35
<i>Orange, Grapefruit, Green Apple Juice, Pineapple</i>	

FRANK’S BOTTLES

ALL SERVED WITH ACCOMPANYING GARNISHES

Espresso Martini 750ml	650
<i>Vodka, Coffee Liqueur, Espresso</i>	
Pornstar Martini 1000ml	595
<i>Vanilla Vodka, Passion Fruit, Sugar, Prosecco</i>	
Fish House Punch 750ml	650
<i>Cognac, Dark Rum, Creme De Peche, Lemon</i>	
Old Fashioned 750ml	595
<i>Bourbon, Sugar, Bitters</i>	
Negroni 750ml	595
<i>Gin, Sweet Vermouth, Campari</i>	

BEERS & CIDER

DRAFT

Brooklyn Lager	75
Kronenbourg Blanc 1664	75

BOTTLES

Deschutes Fresh Squeezed IPA 330ml, 6.4%.....	75
Stones Dayfall Wheat 330ml, 5.5%.....	75
Oskar Bleus Dales Pale Ale 330ml, 6.5%.....	75
Asahi Super Dry Lager 330ml, 5.2%.....	75
Carbon Brews Earth People 330ml, 2.0%	75
Sassy Organic Pear Cider 330ml, 2.0%	75
Carlsberg Non-Alcoholic 330ml, 0.0%.....	50

BAR SNACKS

FRANK’S FAVORITES

AVAILABLE ONLY IN THE DOWNSTAIRS BAR

Freshly Shucked Oysters	
<i>Ask your server for today’s selection, served with Frank’s Tomato Vinaigrette, X.O. Vinegar</i>	
One Piece	60
Half Dozen	350
Add Caviar (per piece)	50
Shrimp Fra Diavolo	150
<i>Cured Scarlet Prawn, Blood Cockle, Spicy Pepper Vinegar, Prawn Head Oil, Pink Peppercorn</i>	
Caviar Service (30 grams)	550
<i>Amur River Caviar, Tuscan Onion Dip, Chive, Shrimp Crackers</i>	
Baked Oyster (1pc)	65
<i>Braised Onxtail, X.O. Aioli, Pickled Scallion</i>	
Terrina di Testa	115
<i>Warm Pig’s Head, Giardiniera, Fett’unta</i>	
Beef Tartare	110
<i>Chopped Raw Filet, Smoked Oyster, Pickled Pearls, Salted Egg Yolk</i>	
Chips & Tuscan Onion Dip	55
<i>Frank’s Potato Chips, Tuscan Onion Dip, Chives</i>	
Add 5 grams of caviar for	60
Frank’s Veal & Lobster Meatball (1pc)	90
<i>Lobster Laced Red Sauce, Parm</i>	
Braised Oxtail Suppli	115
<i>Taleggio Crema, Aged Balsamico</i>	
Fire Roasted Eggplant Caponata	75
<i>Heirloom Tomato Jam, Caper, Olive, Bitter Cocoa, Basil, Pickled Celery, Toasted Pine Nuts</i>	
Bottarga & Malt Vinegar Potatoes	75
<i>Garlic, Parsley</i>	
Roasted Heirloom Carrots	75
<i>Almond Pesto, Herb Oil</i>	



ITALIAN LARDER

ALL SERVED WITH FRANK’S POTATO CHIPS & FETT’UNTA

A selection of Chef Vinny's favorite preserved, fermented and cured snacks from the pantry.

Meat	
Mortadella	45
Beef Tongue Salamistrata	50
Gourmet Spam	25
Seafood	
Smoked Oysters	45
Smoked Sardines	55
Neonata Bruschetta	40
Verdure & Formaggio	
House Giardiniera	30
Marinated Cherry Tomatoes	35
Lunchbox Peppers	35
Homemade Mozzarella	55
Boursin Cheese	55

Frank’s Selection \$155

A sampling of all larder items



LOUNGE COCKTAILS

FRANK'S RED SAUCE COCKTAILS

AVAILABLE ONLY IN DINING & COCKTAIL LOUNGE

An homage to the most iconic and classic Italian American dishes, these cocktails are designed to be sipped and paired with food – or even for dessert.

Arancini	100
<i>Pau Vodka, Mao Tai, Saffron Liqueur, Galliano, Orange, Egg White</i>	
Sausage & Peppers	115
<i>Sabatini Gin, Roasted Red Pepper Syrup, Grapefruit, Fennel Tincture</i>	
Farfalle Alla Genovese	115
<i>Langley Old Tom Gin, Pine Nut Syrup, Lemon, Basil, Soda</i>	
Piccata	90
<i>London Dry Gin, Caper Vinegar, Parsley Tincture, Lemon Bitters, Fernet Blend</i>	
Alla Parmigiana	100
<i>Pickled Tomato Gin, Sun Dried Tomato Mancino, Roasted Tomato Campari</i>	
Tiramisu	115
<i>Matusalem 15 Year, Grappa, Coffee Liqueur, Biscotti Liquor, Orange, Chocolate Bitters</i>	

WATER

ACQUA PANNA STILL & SAN PELLEGRINO SPARKLING

Free flow at \$55 per guest



BUBBLES

Borgo Imperial Millesimato DOC.....	95 /GL	450
Mumm Champagne	130 /GL	990
Atilus Prosecco Superior DOCG		540
II Colle Conegliano Valdobbiadene Duperios DOCG Colle Baio Brut		700
Dom Perignon 2010		4900
Perrier Jouet Bell Epoque 2012.....		4500

WINE

AVAILABLE IN THE DINING & COCKTAIL LOUNGE AS WELL AS THE DOWNSTAIRS BAR

Our wine list is exclusively Italian and American. Choose to explore the heritage and tradition from the motherland or embark on a journey to the new world.

WHITE

AMERICAN

Canyon Oaks White Zinfandel California 2018..	75 /GL	350
Kings Ridge Riesling, Willamette Valley Oregon 2019	85 /GL	430
Grevino Chardonnay Red Carpet Santa Maria Valley, California 2013	100 /GL	500
L'Ecole 41 Chenin Blanc Columbia Valley, Washington 2019.....		700
Sokol Blosser Pinot Gris Willamette Valley, Oregon, 2018.....		850
Simi Reserve Chardonnay Russian River Valley, California, 2018.....		1200

WHITE
ITALIAN

Terre Alegre Trebbiano Puglia IGT, 2020	75 / <i>GL</i>	350
Frecciarossa Pinot Nero Sillery, Oltrepo Pavese DOC, Lombardia, 2018	90 / <i>GL</i>	390
Casali Maniago Pinot Grigio Colli Orientali DOC, Friuli, 2019	100 / <i>GL</i>	500
Rivera Bombino Nero Pungirosa Rose DOCG, Puglia 2019	120 / <i>GL</i>	550
La Scolca Cortese Gavi Valentino DOCG, Piemonte, 2018.....		400
Villa Matilde Falanghina Falerno Del Massico DOC, Campania, 2018		580
Morisfarms Ansonica Amor, Maremma Toscana DOC, Toscana, 2019.....		590
F. Intorcia Grillo Pre British, Vino Bianco, Sicily, N.V.....		680
Braida Nascetta Langhe DOC Nascetta La Regina, Piemonte 2019.....		770
Oltretorrente Timorasso Colli Tortouesi DOC, Piemonte 2014		790
Umani Ronchi Verdicchio Verdicchio Castelli Jesi DOC, Vecchie Vigne, Marche 2016.....		880
Venica & Venica Friulano Collio DOC Fruilano, Ronco Delle Cime, Friuli, 2015.....		970
Donnafugata Carriante Etna DOC White, Sul Vulcano, Siciilia, 2019.....		1100
Donnafugata Zibibbo Passito di Pantelleria DOC Ben Rye (375ml), Sicily 2018.....		1500

RED
AMERICAN

Canyon Oaks Cabernet Sauvignon California, 2017	75 / <i>GL</i>	350
Cline Organic Syrah California 2019	85 / <i>GL</i>	430
Grevino Pinot Noir Limited Edition, Santa Maria Valley, California, 2011.....	110 / <i>GL</i>	450
Simi Merlot Sonoma County, California, 2016..		680
Buehler Zinfandel Napa Valley, California, 2015		800
L'ecole 41 Merlot Columbia Valley, Washington 2016.....		990
Robert Mondavi Pinot Noir Napa Valley, California, 2017.....		880
Grevino Dolcetto Element, Santa Maria Valley, California, 2009.....		1500

RED
ITALIAN

Le Rive Pinot Nero Trevenezie IGT, 2020.....	75 / <i>GL</i>	350
Rocca Delle Macie Sangiovese Confini Chianti DOCG, Tuscany, 2019	100 / <i>GL</i>	480
Frescobaldi Bordeaux Blend Tenuta Di Castiglioni DOCG, Tuscany, 2019.....	110 / <i>GL</i>	500
Le Cantine Del Cardinale Sour Cherry Wine		580
Fattoria San Lorenzo Montepulciano Rosso Piceno di Gino DOC, Marche, 2017		450
Corzano E Paterno Canaiolo Terre Di Corzano, Chianti DOCG, Tuscany, 2019.....		680
Morisfarms Blend Morellino di Scansano DOCG Riserva, Tuscany, 2016.....		880
Librandi Galiocco Val Di Neto Rosso IGT, Magno Megonio, Calabria, 2015		950
Frecciarossa Blend Anamari, Rosso Riserva Oltrepo Pavese DOC, Lombardia, 2017		1000
Carlone Davide Nebbiolo Blend Boca DOC, Alto Piemonte, 2016		1050
Querciabella Sangiovese Chianti Classico Riserva DOCG, Tuscany, 2014.....		1500
Arnaldo Caprai Sagrantino Sagrantino Di Montefalco DOCG, Umbria, 2009		1500
Castello Colle Massari Sangiovese Poggio Lombrone Montecucco Sangiovese Riserva DOCG, Tuscany, 2015		1500
Oddero Nebbiollo Barolo Classico DOCG, Piemonte, 2016.....		1700
Donnafugata Nerello Mascalese Contrada Montelaguardia, Fragore, Etna DOC, Sicily, 2016		2300
Tedeshi Capitel Monte Olmi, Amarone Della Valpolicela, Classico Riserva, 2012		2300
Querciabella Blend Toscana IGT, Camartina, Tuscany, 2004.....		3990
Ornellaia Blend Bolgheri Superior DOC, 2016..		5200



OCTOBER MENU

CRUDO

Freshly Shucked Oysters	
Ask your server for today’s selection, Served with Frank’s Tomato Vinaigrette, X.O. Vinegar	
One Piece	60
Half Dozen	350
Add Caviar (per piece)	50
Shrimp Fra Diavolo	150
Cured Scarlet Prawn, Blood Cockle, Spicy Pepper Vinegar, Prawn Head Oil, Pink Peppercorn	
Beef Tartare	110
Chopped Raw Filet, Smoked Oyster, Pickled Pearls, Salted Egg Yolk	
Caviar Service (30 grams).....	550
Amur River Caviar, Tuscan Onion Dip, Chive, Shrimp Crackers	

ANTIPASTI

Frank’s Insalata	100
Endive, Gems, Cherry Tomato, Olives, Shaved Onion, Red Wine Vinaigrette, Pepperoni Gremolata	
Heirloom Tomato Carpaccio	130
Red Onion, Stone Fruit, Calabrian Chili, Yogurt, Marjoram	
Terrina di Testa	115
Warm pig’s head, giardiniera, fett’unta	
Fried Manicotti	115
Spinach & Smoked Mozzarella Stuffed Pasta, Garlicky Tomato Sauce	
Baked Oyster (1pc)	65
Braised Oxtail, X.O. Aioli, Pickled Scallion	
F Frank’s Veal & Lobster Meatball (1pc)	90
Lobster Laced Spicy Tomato Sauce, Parm	
F Tableside Mozzarella	145
F Homemade Buratta	165
Peach & Jalapeño Conserva, Smoked Anchovy, Basil, Fett’unta	

HOMEMADE PASTA

Pan Fried Lasagna	165
Red Sauce, Roasted Garlic, Basil, Crispy Parm	
Urchin Caramelle	180
Urchin & Sun-Dried Tomato Filled Pasta, Colatura Butter, Garlic Chive, Fermented Chili, Lemon	
Mafaldine Bolognese	170
Eggplant, Shiitake, Tomato, Basil, Parm	
F Orecchiette	155
Broccoli Rabe, Homemade Fennel Sausage, Pecorino	
F Linguini Clams	160
White Wine, Butter, Lemon, Parsley	
F Spaghetti & Meatball	165
Veal & Lobster Meatball, Parm	
F Spicy Rigatoni alla Vodka	145
Tomato, Cream, Basil, Calabrian Chili Crisp	

SECONDI

Spicy Pork Chop alla Pizzaiola	210
Sichuan Peppercorn, Charred Padrons, Boconcini, Marinated Cherry Tomato, Basil	
Chicken Parm Supreme	215
Deboned 1/2 Chicken, Red Sauce, Homemade Mozzarella, Basil	
Smoked Black Cod	195
Grilled Cucumber, Cherry Tomato, Neonata, Shiitake Vinegar, Mint	
Crustacean Scampi	395
Maine Lobster, King Crab, King Prawn, Scallop, Scarlet Prawn Head Butter, Fermented Green Chili, Ritz Crackers, Parsley	
Add a side of linguini for.....	55
F Classic Chicken Parmigiana	195
Red Sauce, Homemade Mozzarella	
F 18 oz. Grilled Filet	850
Shiitake Rubbed Tenderloin, Pecorino & Garlic Potatoes, X.O. Hollandaise, Chives	

VERDURE

Grilled Zucchini	75
Black Truffle Taleggio, Burnt Onion, Chive	
Fire Roasted Eggplant Caponata	75
Heirloom Tomato Jam, Caper, Olive, Bitter Cocoa, Basil, Pickled Celery, Toasted Pine Nuts	
Bottarga & Malt Vinegar Potatoes	75
Garlic, Parsley	
Roasted Heirloom Carrots	75
Almond Pesto, Herb Oil	
Sautéed Spinach	75



FRANK’S AAA MENU
MEMBERS ONLY
SIGN UP NOW, ASK YOUR SERVER FOR DETAILS



MUSIC OCTOBER

JOURNEY INTO SOUND BROOKLYN'S FINEST

September's Journey Into Sound took us to the Boogie-Down Bronx, where hip-hop started, so naturally we're traveling to the borough next door that's produced more hip-hop artists than any other: Bucktown AKA Brooklyn. In the bar, we will be taking you on a musical tour through the many neighborhoods of New York City's most populous borough. From Bed-Stuy (Biggie, Jay-Z, Big Daddy Kane) to Brownsville (M.O.P., Masta Ace, Smif-n-Wesson) to Flatbush (Busta Rhymes, MC Lyte, Fu-Shnickens). For our first floor all-vinyl soundtrack, we dug deep in order to procure a large selection of heavily-sampled soul, funk, and jazz records that many a producer chopped up over the years in order to create the backdrop for so many iconic hip-hop artists. Albums from Isley Brothers, Isaac Hayes, and the Ohio Players will be on heavy rotation and if you listen closely you're bound to hear a Biggie or Jay-Z classic.

FRANK'S RESIDENTS

WEDNESDAYS

**Special
Guest DJs**

THURSDAYS

*This is a Journey into Sound:
Brooklyn's Finest*

**6-10 Tiga
10-2 Brahms**

FRIDAYS

Non-stop classic hip-hop and party jams

**6-10 Mike D & Tiga
10-4 DJ Fu**

SATURDAYS

Hip-hop bangers with eclectic mashups

**6-10 Tiga
10-4 John L**

Fancy spinning your vinyl at Frank's? Grab Mike D or Tiga for a chat.

MEET THE DJ: FU

"My love for hip hop was cemented after I first listened to A Tribe Called Quest's Midnight Marauders. It really sparked an interest in the whole culture of hip hop and the history of all its developments over the years. Frank's for me is the only venue in Hong Kong that understands the culture in the way I learned about it. I'm grateful that Frank's gives me the freedom to touch on all realms of hip hop - from the original block party breaks to 80s, 90s and early 2000 hip hop. I don't shy away from adding some classic party tunes from the same eras in, too..."



NEXT UP...

HALLOWEEN
OCTOBER 30 | TIKITASTIC



 Spotify

 Mixcloud



GOT SAUCE?

Friday's at Franks. We shoot film and every Wednesday the latest saucy shots go up on @frankshkg IG. If you see yourself in one, DM us for a zero cost hand-processed silver gelatin print.



MAKING MEMORIES

WITH VINNY LAURIA

PARTNER & EXECUTIVE CHEF

My first memory of falling in love with cooking came when I was 6 years old. My parents, my older brother and I moved from Malden up to Nashua, New Hampshire just after I was born. But we still spent most of our summers down in Malden with our grandparents in the home that they had built their life in when they arrived off the boat from Italy with their own parents. The house was filled with all the old memories and heirlooms from their childhood; an old iron wine press that was cemented into the cellar floor, a prosciutto press and in the backyard my grandfather's sanctuary, his garden. My grandfather, whose name is also coincidentally Frank, took enormous pride in his garden and I loved helping him weed, seed and harvest. I always felt like his right hand man. While my brothers were chasing each other around the yard playing wiffle ball, I would stay by my Gramp's side and help pick carrots, zucchini, tomatoes and grapes from the vine. Once we had enough for the family, with our hands covered in soil, we would haul our bounty down to the cool cellar and toss them in the big basin sink. Gramp would crack open an ice cold Schlitz and give me a bottle of "Very Fine" Papaya Juice. We would sit and sip as we sorted through our harvest. As we washed the veg, he would always give me the sweetest tomatoes to taste. Many times when the work was done in the garden and the produce was cleaned and sorted, we'd reward ourselves by sitting in the living room watching golf and cooking shows on the old TV.

One late summer afternoon, after our garden chores were finished, we were watching "Ciao Italia!", Mary Anne Esposito's Italian-American cooking show on local cable. She was preparing a dish named frittata. We watched as she went through her TV refrigerator and took out eggs, parm and whatever else she could find. I recognized many of the ingredients from those we had been picking earlier in the afternoon and asked, "Grampy, can we try that?" His eyes lit up at the idea and we made our way to the kitchen. We chopped, whisked and fried until our frittata was complete. We stood by the stove and tasted our creation together. I remember being so gratified and my grandfather beaming with pride at the success of our snack.

"You're going to be a great chef some day, my Chenz!".





VINYL FRONTIERS

WITH MIKE D

OWNER & ENTERTAINMENT DIRECTOR

AT FRANK'S, WE PLAY VINYL. WHY?

The first and most obvious answer is that it sounds better than digital music. To allow for thousands of songs to be instantly accessible on our phones at any given time, music files are compressed, leading to a loss of musical details. Unfortunately, convenience results in limitations.

With vinyl however we are getting the full experience. All of those important musical details that are lost with digital files are physically inscribed within the spiraled grooves of vinyl records, resulting in a quality of sound that can be described by three defining characteristics: warmth, richness, and depth. Warmth is the result of the combined effect of the physical nature of analog recording processes plus the vinyl records and turntable needed to play them. Much like musical instruments give emphasis to mid-range sounds, it allows for a more natural auditory experience to the human ear. Richness is a result of the quantity of details that can be found within the space of the open grooves of a record, which mirror the original sound's waveform and, as a result, leads to more accuracy. Finally, depth refers to the quality of sound and how much of it can be heard. To summarize it in the simplest of terms, it's what the human ear was designed to hear and its how the musicians and producers intended for it to be heard.

Lastly, vinyl is historically significant to hip-hop. It's in our DNA and is a big part of our vibe since we started. Vinyl was the absolute essential factor in the birth of hip-hop culture. What started DJs like Kool Herc and Grandmaster Flash scratching and beat-juggling at parties in the Bronx in the 1970s evolved into hip-hop music as we know it today. In the bar, our roster of DJs carry on those traditions and our soundtrack on both floors are a reflection of not just hip-hop culture but its stylistic origins as well. We honor hip-hop's legacy by adhering to a strict vinyl policy while diving into the origins of the genre.



WINE'S WORLD

WITH ALEX CHATTÉ

BEVERAGE DIRECTOR

With our parents asleep in a wine induced slumber, we would creep into the kitchen like ninja's and head to the cabinet under the sink where the gold was kept – the sweet, tannic gold. We swilled the sediment in the bottles leaving us light-headed – the wine left behind by my parents and their friends after their ritual Saturday night parties.

Growing up in Bordeaux, in a wine making family, my sweetest memories were made from September to early November when we'd go harvesting. The kids would play hide and seek in the vines, annoying the adults doing the back breaking work. With the sun setting, we would dive into mountains of grapes.

The Frank's revamp was an opportunity for me to venture into a new old world and an aged new world of wine. I had a very specific goal when assembling the new wine menu. Since Frank's is a modern red sauce joint, it seemed perfect to go back in time. From the old world it had to be Italy, one the few original wine countries with their own local grapes. We selected only wines that are either from a rare or forgotten grape, old vines, biodynamic, natural, or organic. One of my personal new favourites is the F.Intorcia, Pre British Bianco. It's a wine that existed before the British came to Italy and taught fortification, a dry white with sherry-esque notes.

When it came to the new world, I felt the need to honour some great and classic American wine makers. I sourced a couple of wines that perfectly fit the spirit of Italy and America at the same time, like the Buehler Zinfandel, a classic American varietal and the perfect pairing to a nice steak. My personal favourite is the Grevino Element Dolcetto, an iconic Italian red grape from Piedmont. It pairs perfectly with our chicken parmigiana supreme. And don't forget to add caviar for an even more deluxe version.

Whichever world you choose, we hope you enjoy the journey as much as we did to get here.



THE LAST WORD WITH FRANK AMEN

*"A successful restaurant is
built one guest at a time"*

GO FIGURE

Since we opened our first
restaurant, Posto Pubblico,
on Elgin Street in 2010, we
have lovingly made more than

250,000

litres of our
special namesake
Red Sauce.



DAILY
5-7PM



HAPPY
HOUR

FRANKS FREQUENT FLYERS

AAA

ACCESS ALL AREAS

As we expand Frank's in the coming
months with a new cocktail lounge,
record shop and event space,
we're currently accepting limited
numbers of like-minded folks to
join the Franks AAA Membership
Program. Find out more at

<https://franksaaa.com>

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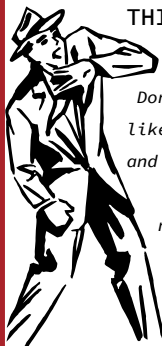
IN REVIEW

THIS MONTH'S LOWLIGHTS

*Violent & Brutal
Staff!* ★☆☆☆☆

Don't go there except if you
like violence, impolite staff
and brutality. We were beaten
for no reason on Saturday
night and it seems that it
was not the first time!

Fanny V | Hong Kong



WHO'S ON THE WALL??

People are digging the new wallpaper
we made but some are having trouble
identifying all ELEVEN of the hip-hop
legends that we feature. So here they all
are, in no particular order of awesomeness.
You're welcome.

Beastie Boys
Biggie Smalls
Busta Rhymes
Jay Z
MF Doom
Missy Elliott

NAS
Ol' Dirty Bastard
Run DMC
Salt N Pepa
Tribe Called Quest

FRANKENTIKI



OCTOBER 30

ASK YOUR SERVER FOR ALL THE GORY DETAILS



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No.

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