

# 852 | DINING



## NEW AND NOTED with Adele Wong



Metropolitan

### Watch Out For...

Sai Ying Pun seems to be developing non-stop lately. The latest addition is **Metropolitan** (G/F, 46 High St., Sai Ying Pun, 6292-3779), a French restaurant with a façade made to look like a Parisian subway station. Dreamed up by French Creations group—which also owns the very popular Pastis on Wyndham—Metropolitan will be serving homey French dishes such as onion soup, Nicoise salad, tarte tatin and tartare. Rotisserie is also available alongside steaks and boeuf carottes (a beef and carrot stew).



Harbour Pearl

Following in the footsteps of Teakha, **Harbour Pearl** (38 Sai St., Sheung Wan, 2851-2886) has opened in the trendy Tai Ping Shan Street neighborhood, serving Taiwanese tea and pastries in a cute little space. (I'm hoping and guessing the teahouse's title isn't an ill-intentioned wordplay on Pearl Harbor.) I dropped by and had a quick glance at their drinks menu, which had about a dozen or so varieties of tea starting at \$60 per dainty cup—pricy. The venue is spacious for its size, and with carpet flooring and soft seats by the walls, it feels very much like the living room of someone's home.

four, followed by 8 ½ Otto e Mezzo at number eight. The list also contains restaurants from Bangkok, Singapore, Shanghai and Mumbai.



Amber makes it to Asia's 50 Best

**Golden Goose Gourmet** ([www.goldengoosegourmet.com](http://www.goldengoosegourmet.com)) is a new online grocery shop that stocks everything from steaks, poultry and seafood to breads, cooked soups and seasonings to make Hongkongers' already convenient lives even easier. Founded by chef James Fortier, who's worked in hotel restaurants around the world, GGG goes one step beyond retail and offers private catering options too. For example, you can call them up and have them deliver the ingredients for your next meal, or you can even hire James himself as a private chef for a home-cooked spread.

