

Metropolitain ★★★★★

French. G/F, 46 High St., Sai Ying Pun, 6271-6102.

We've been looking forward to trying the food at this beautiful new French spot for ages. Less than a year ago this prime real estate was home to a dark and dingy (but awesome) cheapo drinks and snacks store. In only a couple months, the corner of High Street and Centre Street—right by the new escalator—has become a hot spot for Westerners living in the area.

Metropolitain is the newest venture from French Creations, the group behind Pastis, Le Boudoir, F.A.B. and Saint-Germain. We'd visited for after-dinner drinks on their comfortable yet stylish patio (very good wine at great prices) but had never sampled their fare. So one late-ish weekday lunch we went west in search of one of those amazing deals you can only find outside of Central, SoHo and Sheung Wan. Seeing that there were three of us we decided to sample both lunch menus (\$88 for two courses) and a staff-recommended dish from the à la carte: steak tartare with fries. Our first lunch was a bizarrely literal poached egg salad (whole egg to the left, greens to the right) and a deliciously creamy sole and roasted potato main. We gobbled up the second set of mushroom soup and a stewed chicken leg in red wine sauce—despite the sauce's unappetizing gray color. The steak tartare was a touch on the salty side, but had nicely chilled chunks of beef. It would have been better if the fries hadn't been so greasy, overcooked and flavorless. But to top off our meal, our lovely waitress pointed us in the direction of the rich and not-too-sweet chocolate fondant. It's well worth a trip to High Street's dining scene. You can't miss Metropolitain—it's the one with the stylish Europeans spilling out on to the sidewalk. Open Tues-Sun noon-11pm. \$\$

