



METROPOLITAIN IN SAI YING PUN

A TASTE OF PARIS

The construction of the escalator on Centre Street has made Sai Ying Pun more accessible, and a number of restaurants have sprung up. One is Metropolitan, adding French flair to the neighbourhood. The décor is similar to the Parisian metro, and there's a nice people-watching space outside. While the à la carte menu isn't strictly French – there is some pasta and eggplant parmigiana – there are some hearty dishes on offer.

For starters, the traditional salmon tartare (HK\$78) is light and refreshing mixed with finely chopped gherkins on thin toast chips, while the garlic butter snails (HK\$68) hit the spot, arriving hot and immersed in butter and pesto sauce. We completely cleaned our plate by mopping up the pesto with the bread.

For mains, the braised lamb shank (HK\$178) practically fell off the bone, and was accompanied by mashed potatoes with carrots, while the duck magret (HK\$218) – a challenging dish to prepare – was on the tough side. It came with creamy polenta and orange sauce topped with raisins and pine nuts.

The crème brûlée (HK\$50) came in a shallow pot and was made with vanilla beans. **BC**

METROPOLITAIN

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