



The bar and open kitchen at The Metropolitan. Photo: Jonathan Wong

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**The Metropolitan**  
46 High Street, Sai Ying Pun  
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**The vibe:** there's no shortage of French places in Western District, but The Metropolitan is one of my favourites. It boasts a typical bistro decor, but has warm, efficient service to match the straightforward, no-frills menu. If you're craving cocktails, head somewhere else, but if you want a glass of wine and bit of cheese for a good price, you could do much worse than The Metropolitan.

**The drinks:** the selection is straightforward. I stuck to the French theme and ordered a Ricard Pastis (HK\$50), while my friend went Italian and ordered the Chiaro Prosecco (HK\$50).

She seemed pleased with her bubbly, and my pastis was served perfectly with just enough water and at the right temperature. Why can't more places in Hong Kong get this right? On the recommendation of our waitress, we ordered a Couleurs du Sud Cabernet Sauvignon (HK\$55) with our food and a Stella draft (HK\$65). The wine was a good choice, and it went well with the hot camembert and potatoes (HK\$208).

**The verdict:** charming and relaxed. The Metropolitan is certainly more of a neighbourhood hangout than a destination restaurant, but any neighbourhood would be lucky to have it. If you order the camembert, spring for a side of French fries. The roasted potatoes were good, but the gooey cheese cried out for chips.