

## WHERE TO EAT 餐饮好去处

### Metropolitain



Standing on the busiest intersection of the area is Metropolitain – the forerunner of Sai Ying Pun’s food awakening. As the name suggests, the restaurant is inspired by Paris’s subway, attractively fronted by an ambient outdoor space where locals spend their evenings sipping wine. Diners keep coming back for the delicious French classics on the menu, covering appetizers, sharing plates, sandwiches, roasts, mains, sides, and desserts. Our favourite dish was the generous and healthy sharing platter **L’assiette de la Mer** of salmon tartare, seared tuna, and salmon gravlax (\$258). The **Roasted Beef Skirt** (\$180) served with salad and crepes was a uniquely delicious French-Asian fusion that surprised us in an otherwise traditional bistro. Desserts were all divine, especially the caramelised **Traditional Apple Pie with Vanilla Ice Cream** (\$68) and the new **Lemon Meringue Tart** (\$68). The chef recalls his London days every Sunday with a heavyweight **Sunday Roast** (HK\$198) featuring tender roast beef with veggies. Metropolitain坐落于此处最繁忙的十字路口——是此地餐饮潮流先驱。餐厅名字灵感得自于巴黎地铁，有着宽阔的露天座区，当地人经常于晚上来这里小酌几杯。食客们对此间美味的经典法式料理趋之若鹜，包括前菜、可供几人分享的小食、三明治、烧烤、主菜、副菜及甜点。我们最钟爱的一道是健康而足量的**L’ assiette de la Mer**：三文鱼塔塔、炙吞拿鱼以及三文鱼渍鲑鱼片（HK\$258）。而烤牛肉**Roasted Beef Skirt**（HK\$180）与色拉及薄烤饼一起上桌，融合法式及亚洲烹饪风格，独特而美味，令我们喜出望外。至于甜点，更是叫人赞不绝口，我们特别推荐传统苹果派**Traditional Apple Pie with Vanilla Ice Cream**（HK\$68）及柠檬蛋白酥塔塔（HK\$68）。而分量巨大的**Sunday Roast**（HK\$198）以新鲜蔬菜搭配鲜嫩牛排，也绝不容错过。

G/F, 46 High Street, Sai Ying Pun. +852 6271 6102. [www.french-creations.com/metropolitain](http://www.french-creations.com/metropolitain)