



## GRADINI

Begin your Sunday with hearty Italian food at the elegant Gradini in The Pottinger Hong Kong. Chef Giovanni Greggio has crafted an exquisite brunch experience, starting with an antipasti platter of carefully curated Italian appetisers, including traditional goose liver terrine with green apple compote and sweet San Daniele ham with melon. Guests can choose from a list of classic pastas, such as creamy spaghetti alla carbonara and meaty penne alla bolognese. After the carbs come decadent mains, including signature fall-off-the-bone osso buco. End the meal a platter of desserts such as homemade panna cotta and marble cheesecake. The four-course brunch is \$398 a person, plus \$98 for free-flowing wine, \$138 for prosecco and \$288 for champagne.

**Gradini**  
The Pottinger Hong Kong, 74 Queen's Road Central, Central  
Tel: 2308 3088



## LE SOLEIL

After some time away, Le Soleil's former executive chef Dennis Wong, now executive chef of the San Francisco branch, is back with some impressively bold and zesty flavours. Until April 12, Wong will be serving up flavourful dishes including wok-fried Boston lobster with glutinous rice fried with lobster roe (\$598); turmeric and minced lemongrass Basa fish with lettuce, pickles and shrimp paste sauce (\$138); and steamed clams in lemongrass and basil stock with ginger sauce (\$198) and lemongrass beef salad (\$128). End on a sweet note with pandan glutinous rice and organic sweet corn served with coconut milk topping (\$68).

**Le Soleil**  
3/F The Royal Garden, 69 Mody Road, Tsim Sha Tsui  
Tel: 2733 2033



## METROPOLITAIN

French bistro Metropolitan has been a neighbourhood favourite since opening in 2013 for its humble but hearty home-style French favourites. The venue has recently reworked its menu. While it has kept a few dishes, new starters include céleri rémoulade au crabe royal (celeriac with king crab; \$108) and assiette de saumon fumée, crème d'aneth (smoked salmon with cream and dill; \$98). For sharing, the émincé de boeuf poêlé (roasted beef skirt with horseradish sauce, salad and crêpes; \$180) brings a touch of Asian flavour to an otherwise traditional French menu. For the main, chef Lebiez prepares different roasted meats every week. End the meal on the high note with the new Le Colonel (lemon ice cream doused in a vodka shot; \$88).

**Metropolitan**  
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