

另附香港奢化十指南

FASHION FORWARD SULTRY IN THE CITY

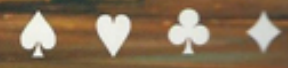
HAW SOO WEI
IN FILMS, IN STYLE

AND THE AFA JUDGE IS...
TONY LEUNG KA-FAI

我相信」- 梁家辉

LUS
OLETTA CHU LO
SAISY HO
MARK LUI

年青时尚活力
肆意春夏的优雅



21

SMART CASUAL
GREAT ESCAPES
LOUNGE
万象



TABLES TALK



Grissini (G/F, Grand Hyatt, 1 Harbour Road, Wanchai, tel: 2584 7722) plays host to two-star Michelin chef Claudio Sadler from March 17-22. Sadler is one of the best-known chefs in Italy, having presided over the kitchen at Osteria di Porta Cicca in Milan since 1986. The restaurant received its second star, the highest in the city, in 2003. He recently opened a second establishment, Sadler Ristorante in Beijing. His speciality is traditional Italian cuisine with a modern twist. Mediterranean ingredients, such as olive oil, saffron and fish, are his favourites. "I work on drawings of colours and presentation before I start creating a dish," says Sadler. "For me cooking is like painting a picture."

Laid-back French bistro **Pastis** (65 Wyndham Street, Central, tel: 2537 5702) offers a very relaxed French vibe among the bling that has mushroomed on Wyndham Street. In this narrow, intimate bar-cum-bistro, festooned with vintage Gallic ad artwork and paraphernalia, diners eat at tall cosy tables and stools. Some of the recipes on the small menu were devised by the mother of one of the two French owners on a flying visit. Homemade duck rilette (a rough pate) is true to the provincial France favourite. Escargot (snails) come de-shelled, swimming in garlic, Pernod and breadcrumb sauce. The thick stew of tender beef Bourguignon suits the pre-summer season. Other savouries and desserts also span France for inspiration.



Simplicity (41 Wyndham Street, Central, tel: 2123 1558) is a new creperie in SoHo launched by Food restaurant. At the time of writing, there was no alcohol licence. Both classic and imaginative crêpes feature. 'The Hungry Chicken' is grilled chicken breast, courgette, bell pepper, rocket and cheese sauce; apple and almond – apple compote, caramel, whipped cream and toasted almond – is a sweet treat. There is also a souf soufflé.