

# HK

Tasty



RESTAURANT  
GUIDE 2010

## MOZART STUB'N

★★★★★

**Austrian. G/F, 8 Glenealy, Central, 2522-1763**

It's the interior of stately wood paneling, crisp white tablecloths and sweet strains of Mozart (who else?) that make you feel like you're in old-school Salzburg. For appetizers, we had fried camembert with cranberry sauce (a bit greasy) and cured ham with assorted mushrooms, sautéed to perfection. On a recommendation, we ordered the traditional Austrian boiled beef: it sounds boring, but came with sautéed potatoes and heavenly creamed spinach. The cheese fondue, lamb in rosemary sauce and fantastic mashed potatoes topped with fried chips of garlic all hit the ultra-comfort button. Then we squeezed in delectable Viennese coffee and an apple strudel, a harmony of slightly tart and crispy sliced apples, fresh cream and sweet vanilla sauce.

**Mon-Sat noon-2:30pm, 6:30pm-10:30pm. \$\$\$**

## PASTIS

★★★★★

**French. 65 Wyndham St., Central, 2537-5702**

Pastis is the successful little experiment by two bona fide Frenchmen, Olivier and Jerome. It's emphatically French, exuding casual bistro chic, with posters and bric-a-brac from all over France. The toilet area's a slice of Nice, making the bar a calmer respite from the Wyndham Street scene. It's predominantly a wine bar, but with a touch of home-style French cooking. Notables include escargot with a hint of star anise from the Ricard, and the salade niçoise topped with ample anchovies and olives.

**Mon-Sat noon-3pm, 6pm-10pm. \$**

## PIERRE

★★★★★

**French. 25/F, The Mandarin Oriental, 5 Connaught Rd. Central, Central, 2825-4001**

The new menu at Pierre is helmed by chef de cuisine Olivier Elzer, and it's wonderful to see a couple of Asian influences in Pierre's famously innovative cuisine. Our foie gras duo was subtly spiced with Sichuan peppers and our light "curdled milk" dessert with ginger paid homage to the milk puddings available in down-at-heel local shops in Yau Ma Tei—though the pistachio ice cream and chocolate ginger macaron added a very welcome, decadent touch. More familiar items on the menu included a rare beef fillet with