

## HK loves Spanish Tapas

港人最愛

SPANISH  
TAPAS

西班牙小食

### Ham & Sherry in Wan Chai's hip and happening Ship Street

灣仔船街Ham & Sherry

One of the newest joints to open in Wan Chai's trendiest neighbourhood is Jamón Bar **Ham & Sherry** by British Celebrity Chef Jason Atherton. The lunch set at HK\$128 includes a choice of Ensalada, Bocadillo, and hot tea or coffee. We thought everything was great, from the juicy burger to dessert: lemon cake, matcha tea, toffee, raspberry & balsamic. Order away as all dishes are made for sharing; we recommend the **Crispy Garlic & Chilli Prawns** (HK\$98), **Australian rib-eye blistered tomatoes** (HK\$158), and **Charcuteria Board** (HK\$288 for two). The buzzing foodie area around is also worth exploring, with several hot eateries and boutiques lined up on the strip. Ham & Sherry's ever-popular precedent **22 Ships** (another tapas bar by Jason Atherton) is just across the street, regularly packed with expats grabbing a bite and drinks after work.



米芝蓮星級名廚Jason Atherton在灣仔餐飲新地標船街開辦的Ham & Sherry主打西班牙風乾火腿與雪梨酒。128港幣的午市套餐包括凱撒沙律、三明治 (Bocadillo)、熱茶或咖啡。餐廳從漢堡到甜品都是上佳之選，適合三兩好友共同分享。附近的餐飲區也值得探索，對面的西班牙小食姊妹店22 Ships同樣由Jason Atherton主理，深受外國食客喜愛。

G/F, 1-7 Ship Street, Wan Chai 灣仔船街1-7號地舖  
+852 2555 0628 ; [www.hamandsherry.hk](http://www.hamandsherry.hk)

### Stadium-side Dining [HAPPY VALLEY]

球場周邊餐飲 [跑馬地]

Eat your way through the best of French cuisine at this fun and rustic bistro a short walk away from Hong Kong Stadium. From starters to desserts, we're blown away by the delicious fare at Saint-Germain, especially the **'Royans' Ravioli' Cheese Pasta served with Truffle Cream** (HK\$128/\$168) and the perfectly roasted **Scallops "a la Plancha" with Barrigoule artichokes** (HK\$198). If you want to go light and healthy, we recommend the **Sea Bass Carpaccio** (HK\$108) with a fresh lime dressing. The more unique and filling dish is a rare 7-hour slow cooked **Lamb Shoulder with Saffron Quinoa** (HK\$188). For dessert, the **Traditional Apple Tart with Vanilla Ice Cream** (HK\$78) with its perfect puff pastry crust gets our vote. What can we say? If the French are good at one thing, it's food.

Open Monday to Sunday from 10am to 12am  
週一至週日上午10時到午夜12時  
G/F, 1A Wong Nai Chung Road, Happy Valley  
跑馬地黃泥涌道1A地下  
+852 2836 6131

### Supergiant Surf-n-Turf lunch

[CAUSEWAY BAY]

Supergiant Surf-n-Turf 午餐

This casual and roomy Spanish tapas and cocktail bar at Mira Moon Hotel overlooks the Causeway Bay waterfront in a stylish, naturally-lit setting. If you're looking to escape the madding crowd yet stay close to all the action, this is where you should head. The 3-course **Surf-n-Turf Express Lunch** is a steal at only HK\$98 per person, with the choice of stylish interior seating or green-embraced alfresco tables. For dinner, don't miss the **Seafood Paella** - Spanish rice cooked in seafood stock with prawns, mussels, clams and squids. Other bestsellers include the **Mini Tenderloin with Duck Foie Gras**, **Crispy Pork Belly**, and **Petit Fours for Two** for a sweet finale.

這間位於問月酒店的西班牙小食 (tapas) 與雞尾酒吧採光自然，位置絕佳，可俯瞰銅鑼灣海濱，是鬧中取靜的餐飲好去處。現只需每人98港幣，即可在裝潢時尚的餐廳內或滿目綠意的露天空中花園享用三道菜的海陸特快午餐。晚餐可不錯過西班牙海鮮飯或其他熱賣滋味菜式。

3/F, Mira Moon, 388 Jaffe Road, Causeway Bay  
銅鑼灣謝斐道388號問月酒店3樓  
6am-1am ; +852 2643 8875  
[supergiant@miramoonhotel.com](mailto:supergiant@miramoonhotel.com)



SAINT-GERMAIN

只需從香港大球場步行幾分鐘，就可以來到這個田園風情的小餐館，享受正宗法式菜餚。眾所皆知，浪漫的法國人長於烹飪。Saint-Germain的菜式肥美清淡兩相宜，從開胃菜到甜品都能讓你驚嘆不已，尤其是 "Royans' Ravioli" Cheese Pasta 松露奶油 (HK\$128/\$168) 以及烤製得恰到好處的扇貝 "a la Plancha" (HK\$198)。如果你想吃得清淡健康點，我們推薦檸檬汁 Sea Bass Carpaccio (HK\$108)，而口味更厚重點的則是慢燉7小時的 Lamb Shoulder with Saffron Quinoa (HK\$188)。至於甜品，帶着鬆軟酥皮的 Traditional Apple Tart with Vanilla Ice Cream (HK\$78) 是我們的至愛。

### Rugby Sevens at Saint-Germain 在Saint-Germain歡度欖球週

House wines and draft beers at HK\$50; bottled beers at HK\$33, and special menu featuring small plates for snacking!

精選紅酒與生啤每杯50港幣；瓶裝啤酒33港幣，另有特別小食餐單！