

ZONE

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Tai Hang, Happy Valley, Island East



Saint-Germain



Jules Bistro



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HAPPY VALLEY

AMIGO RESTAURANT

French Amigo Mansion,
79A Wong Nai Chung Rd., Happy Valley
2577-2202 Daily noon-3pm,
6pm-midnight \$\$\$\$

A fine-dining restaurant that counts tycoons and government bigwigs among its regulars, the decades-old Amigo Restaurant is hidden in a historic Spanish mansion. A team of tuxedoed waiters led us to our tables. The waiters were attentive and good-humored, providing some great laughs. There's usually a live band, but we visited on Wednesday, which is their day off. It's a legendary restaurant that's worth going for a celebratory occasion at least once. The quality of the food is almost irrelevant to the experience, so remember to check in your culinary expectations at the door.

NEW
REVIEW

JULES BISTRO

French King-Inn Mansion,
13-15 Yik Tam St., Happy Valley
2838-1115 Tue-Sun noon-2:30pm,
6:30-10:30pm; Sun noon-3pm \$\$-\$\$\$

This cute bistro looks like it's been plucked straight from the French mountains, with as much attention to detail and authenticity going into the food as the décor. There's also a deli here where you can pick up your cheese and charcuterie. *Le cochon* (pig) is big on the menu: the homemade terrine (\$78) was well-balanced, with visible rounds of meat. The *Saucisse Aligot* (\$158) was typical of southern France—the sausages imported from Aveyron were made from quality hand-cut pork instead of mince, and the aligot (mash) was rich with cheese and garlic. Leave space for the baked, oozy St. Marcelin cheese (\$138, a daily-rotating special) to finish. A cozy spot to settle down with warming, feel-good fare and let yourself be transported to France for a few hours.

NEW
REVIEW

NAN TEI

Yakitori 10 Yuen Yuen St., Happy Valley
3118-2500 Daily 6pm-late \$\$
Happy Valley is a happening spot for meat on sticks. There are a number of yakitori

NEW
REVIEW

and robotayaki joints sprouting up around the hood, but Nan Tei stands out with premium cuts of meat and unusual combinations. While the usual yakitori suspects are good here—beef tenderloin, chicken, lamb—the more adventurous dishes such as chicken-stuffed mushrooms, and foie gras and ginkgo nuts mixed with udon are the real standouts. Try the cheesy chicken wings. The service was also polite and helpful. Nan Tei is a standout in Happy Valley's mini yakitori scene. It's a great, shockingly affordable place for a hot meat injection if you're in the area.

SAINT-GERMAIN

French 1A Wong Nai Chung Rd., Happy Valley 2836-6131 Daily noon-midnight \$\$
Saint-Germain was opened by the same folks behind heavy-hitter Pastis on Wyndham Street, and is just as full of Parisian charm as its sister outlet. The menu here is simple but sufficient: you get your brief list of cold and hot entrees, mains and desserts, with each section full of its own gems. We are still salivating at the thought of the vanilla ice cream profiteroles and impossibly fluffy traditional apple tart pastries.