

open door



Au Belge

G/F, 11 Old Bailey St., SoHo, Central, 2548-1818. Dinner 6 pm-12 midnight.

The buzz: Belgian cuisine arrives in Hong Kong, all decked out in fine-dining splendor.

The décor: This cozy, dimly lit space in SoHo is furnished with a bar for after-work drinks, while corner tables are perfect for romantic dining. Elegantly set tables and plush lounge chairs ensure a long, leisurely dining experience.

The food: Fresh ingredients, herbs, and traditional European cooking styles are

emphasized. Mussels, Belgium's national dish, are a signature entry on the menu, and served in various styles. Also, try Au Belge's authentic Belgian-style French fries (frites) – they are scrumptious and hand-cut. Check out their fine selection of beers and chocolate while you are there.

Why you'll come back: Mostly for the quiet, unassuming atmosphere and the food. The chef favors herbs over cream and focuses on texture over taste, promising a light, non-greasy dining experience. The snug, laid-back space is well set for quiet conversations and a dinner-for-two. – Jessica Lam

lunchbox

Providing a wide range of quick lunches, Kam Fung Restaurant is famous for its traditional meals with reasonable prices. Its iced milk tea is specially made, so no ice dilutes the taste. 41 Spring Garden Lane, Wan Chai, 2572-0526.

Safety Stop offers western meals. Its set lunches are fresh and we recommend the New York cheesecake. Room 201, Cheung's Building, 1-3 Wing Lok St., Sheung Wan. 2542-4268.

Need a bit of comfort food to go? Try Match Too Café in Mong Kok, which serves fusion food. Shop 403, Langham Place Shopping Mall, 8 Argyle St., Mong Kok. 3511-4168.

top five: local favorites

Terry Chan is the manager of the Savoye Bistro in Tin Hau. A lover of different cuisines, Terry tells us where to find the best of local culinary culture.



1 **Kau Kee Restaurant (21 Gough St., Central, 2815-0123).** "A famous place for beef brisket noodles. You can get beef brisket anywhere, but Kau Kee stews their beef for a long time and locks in the flavor."

2 **Le Kei Four Seasons Hot Pot (53 Kok Cheung St, Tai Kok Tsui, Kowloon, 2396-4821).** "This is one of the few places that has excellent quality fish. I recommend the fish stomach."

3 **Yu Sin (Ground Floor, 98 Ivy Street, Tai Kok Tsui, Kowloon, 3620-2660).** "The soup here is so light and smooth you won't feel thirsty after drinking it. Order the famous 'Three Knife Fish,' which is incredibly hard to find in town."

4 **Wai Kee Noodle Café (62 and 66 Fuk Wing St, Sheng Shui Po, 2387-6515).** "The specialty here is the pig liver noodles – it's so crispy and tender that you'll never forget the taste. The soup has the smooth essence of pork liver."

5 **Fai Kee Seafood Restaurant (Shop 7A, Po Toi O Pier, Clear Water Bay, Sai Kung, 2719-9129).** "The cooking technique of this restaurant's seafood is great and the price is fair too. Try the octopus sashimi, and the deep fried octopus tendrils. Yum."