

**il Bel Paese**  
紮根香港已經九年的意大利高級專門店，精選販賣來自鄉鎮原產地各式意大利乳酪、香腸、橄欖油、牛肝菌和黑松露菌、陳醋和美酒，早已為食家熟悉。三層旗艦店除了販售食材，還有主廚坐陣提供家庭式每日簡餐，也可預約精緻晚宴，專業品酒和試食會更頻繁安排。In its ninth year in the city, il Bel Paese is a well-known delicatessen offering a quality selection of Italian cheeses, sausages, olive oil, porcini, truffles, vinegar and wines. Besides these delicacies, this three-storey flagship store also serves a hearty, simple lunch. Formal dinners, wine and food tastings are available by appointment.



**2.1 檀島咖啡餅店 Honolulu Coffee Shop**  
下午三點三時段未必可以「蛇」出來嘆茶，改在早餐時分來杯奶茶，咖啡或者鴛鴦，配上腿蛋治烘底，菠蘿油甚至蛋撻，經典組合窩心體貼百吃不厭。Join the morning crowd at the Honolulu Coffee Shop, known for Hong Kong-style milk teas and "yin yangs", made from tea mixed with coffee and condensed milk. Other Honolulu hits include the toasted ham and egg sandwiches and the pineapple buns.



**2.8 永華麵家 Wing Wah Noodle**  
夜半永華依然人聲鼎沸，這桌客人吃的是以傳統竹昇麵法製作的銀絲細麵加上主角雲吞。那邊喝的是沉實茶色中沉浮嫩滑雞蛋的桑寄生蛋茶。If you are out-and-about in the evening, consider joining the dinner crowd that forms at this popular noodle restaurant. Noted for its zesty wonton noodles in shrimp broth, Wing Wah is also celebrated for its parasitic loranthus tea with eggs.



**2.10 生記海鮮酒家 Sang Kee Seafood Restaurant**  
有如回家吃到的家常菜，當然老闆娘黃太選料以及大廚的手勢又比家裡高幾班。必點金黃鮮嫩鹽焗雞、清蒸海魚、蓮藕燻腩仔、上湯浸枸杞豬腳，還有可親侍應仿如叔伯兄長自己人。Sang Kee Seafood serves up the unmistakable taste of delicious home cooking. Try their steamed fish, lotus root and pork loin stew or the Chinese wolfberry and pork-liver soup. Also recommended is the Hakka salt-baked chicken.

**2.3 留園雅敘 Liu Yuan Pavilion**  
一般食客會籠統的把淮揚菜、蘇菜、上海本幫菜都歸類滬菜，實際上細緻區分比較還是各有特色，就像這裡的招牌菜松鼠桂魚，刀工講究，上粉均勻，桂魚炸得外脆內滑，淋上以河蝦番茄洋蔥蒜子調煮的醬汁，賣相叫人眼前一亮。至於前菜如糟毛豆，熱菜如雪菜小黃魚、香糯肉都十分正宗道地。Relax at a table surrounded by modern décor as you savour traditional Shanghaiese cuisine. Taste the deep-fried mandarin fish with pine nuts simmered with sweet-and-sour sauce, or yellow fish with preserved cabbage. Also recommended is the braised pork and sticky rice wrapped in lotus leaves.

2.10

**2.2 Uno Más**  
到過西班牙遊蕩的朋友都一再回味當地的傳統Tapas小吃，如今在這個佔地三千多呎，號稱全亞洲最大的西班牙餐廳裡，大家就可以重溫由西班牙星級大廚主理的正宗道地馬鈴薯蛋餅，原條魷魚釀扁豆肉碎、炸魷魚圈、破燒魷魚、火腿煮蜆、燒香腸等等美味小吃，要再飽肚的也可以再來西班牙海鮮飯或者炒米粉，配上獨有的麥味香濃的西班牙啤酒Inedit，一絕！Exotic Uno Más offers a dining experience reminiscent of the Spanish city of Valencia. Try the restaurant's famous *tortilla de patatas* (Spanish omelette). Other favourites include whole squid stuffed with lentils and minced pork, *calamares a la Ar-daluza*, *calamar a la plancha* and clams cooked with ham and chorizo. For a filling end to your meal, treat yourself to the Uno Mas seafood paella and a chilled mug of Inedit, Spain's fragrant barley malt and wheat beer. Ole!

**車氏粵菜軒 Che's Cantonese Restaurant**  
既有墨西哥包的酥脆外皮，亦有叉燒包的汁多醬濃飽包，即叫即焗的酥皮叉燒包端來咬得碎屑四散油香一咀。Satisfy your Cantonese cuisine craving as you crunch down on a crispy warm Mexican bun at Che's. Other delicacies on the menu include their traditional honey-roasted pork buns.

**2.4 作為電車路經、地鐵沿綫的人流潮湧的灣仔是最繁忙地段，最平民最國際最傳統最時尚的大小食肆一應俱全，說不出想不到的都有。**  
Easily accessible by tram and mass transit railway, Wan Chai is one of the city's busiest hotspots, sprinkled with restaurants that provide countless dining options - simple and fresh food, international cuisines, the most traditional and most trendy dishes, all designed to capture your imagination.

**2.5 益新美食館 Yixin Restaurant**  
老牌粵菜館連番轉戰，落腳灣仔旺地穩紮穩打。老師傅坐鎮泡製傳統菜式如煙鱸魚，明爐琵琶鴨，鳳凰焗魚腸和西檸煎軟雞。不能不試是湯鮮料多的四寶湯，午市點心的古法灌湯餃也是巧手一絕。Delicate Cantonese cuisine is on the menu at Yixin Restaurant, where you will find dishes such as traditional smoked pomfret with seasonal vegetables, crispy roast duck, baked fish intestines Phoenix-style and lemon chicken. Leave room for a bowl of Four-Treasure Soup or the lunch-hour favourite — steamed dumplings filled with fragrant broth.



**2.6 Pomme**  
典雅明亮，充滿歐陸情調的一家純白小店，空降繁華灣仔街頭，可算異軍突出。店主主其在法國藍帶廚藝學院學成的糕餅技巧靈活運用，在店子樓上工場新鮮製作，專心提供給顧客大約十多款法式甜點如蘋果批和忌廉泡芙，精緻小巧的cupcakes，造型也不錯。Bright and stylish, this all-white continental patisserie sits elegantly amid the hustle and bustle of downtown Wan Chai. Pomme uses expertise from Le Cordon Bleu, and creates more than a dozen varieties of fresh French pastries from its upper floor workshop. Treats include apple pie and cream puffs, along with delicate cupcakes that offer both visual and tasteful delights.

**2.7 福臨門海鮮酒家 Fook Lam Moon Restaurant**  
既然稱得上富豪飯堂，120元一隻釀焗鮮蟹蓋和190元例牌的花釀芥膽貨真價實名不虛傳捧場者眾。然而平民點心也做得出色仔細，從蝦餃燒賣到魚翅灌湯餃鳳凰千層糕，堅持正宗古法，貴得有理。Look for enticing dim sum prepared in the traditional manner when you sample the Cantonese delicacies at Fook Lam Moon Restaurant. Try the baked stuffed crab shell and vegetables stuffed with shrimp paste.



**Zone 2 軒尼詩道/駱克道/莊士敦道 Hennessy Road/Lockhart Road/Johnston Road**

- 2.1 il Bel Paese  
軒尼詩道51-53號地下至2樓  
G/F-2/F, 51-53 Hennessy Road  
Tel: 2804 2992
- 2.2 Uno Más  
駱克道54-62號博匯大廈1樓  
1/F, The Broadway  
54-62 Lockhart Road  
Tel: 2527 9111
- 2.3 留園雅敘 Liu Yuan Pavilion  
駱克道54-62號博匯大廈3樓  
3/F, The Broadway  
54-62 Lockhart Road  
Tel: 2804 2000
- 2.4 車氏粵菜軒 Che's Cantonese Restaurant  
駱克道54-62號博匯大廈4樓  
4/F, The Broadway  
54-62 Lockhart Road  
Tel: 2528 1123
- 2.5 益新美食館 Yixin Restaurant  
軒尼詩道48-62號上海實業大廈地下  
Shop 3-4, G/F, Shanghai Industrial Investment Bldg.  
48-62 Hennessy Road  
Tel: 2834 9963
- 2.6 Pomme  
盧押道11號  
修頓商業大廈地下  
G/F, Southern Commercial Building  
11 Luard Street  
Tel: 2527 9933
- 2.7 福臨門海鮮酒家 Fook Lam Moon Restaurant  
莊士敦道35-45號利文樓1-3樓  
Shop 3, G/F, Newman House  
35-45 Johnston Road  
Tel: 2866 0663
- 2.8 永華麵家 Wing Wah Noodle  
軒尼詩道89號地下  
G/F, 89 Hennessy Road  
Tel: 2527 7476
- 2.9 莎巴馬來西亞餐廳 Sabah Malaysian Restaurant  
謝斐道98-102號仁文大廈地下4-5號舖  
G/F, Shop 4-5, 98-102 Jaffe Road  
Tel: 2143 6626
- 2.10 生記海鮮飯店 Sang Kee Seafood Restaurant  
軒尼詩道107-115號1-2樓  
1 - 2/F, 107-115 Hennessy Road  
Tel: 2575 2239
- 2.11 檀島咖啡餅店 Honolulu Coffee Shop  
軒尼詩道176-178號地下  
G/F & Mezz Floor  
176-178 Hennessy Road  
Tel: 2575 1823

