

THE VISITOR'S GUIDE TO HONG KONG 香港旅游指南

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# CityLife

东方  
之珠

香港酒店业协会认可杂志

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# A Meal with a View

CityLife checks out two restaurants well-known for their prime vantage positions to see if their meal is as good as their view.

## 菜式、景色两相宜

《东方之珠》造访城中两间知名食府，它们坐拥有利的黄金地段，我们一起来看看它们的菜肴是否与景致一样无可挑剔。



**座**落在太子大厦25楼的Sevva餐厅，最为人所称道的是其阔大的户外露台，360度环围景致让客人欣赏到汇丰大厦和立法会大楼，毫无疑问，你定会对这所迷人的餐厅一见钟情，当然，餐厅内同样舒适亮丽。分隔为Bankside和Harbourside两部份，并且自诩拥有香港首个生活绿墙，修建整齐的绿草挂在墙上，是瞩目的点缀。不难想像为什么Sevva会成为当地食客的首选之处。

被特意包装成商务型的餐厅，Sevva既注重食物的水准同时提供极好的景致，吸引了一众考究的食客和访港旅客。餐厅的服务尤为友善和敏捷，侍应生表达清晰、耐性并对菜谱非常熟悉。首先吸引住我们目光的是精心制作的鸡尾酒名单，我们立马点了两杯mocktail饮品——green yum yum和rejuve-



### Sevva

25/F, Prince's Building, 10 Chater Road, Central  
中环遮打道10号太子大厦25楼  
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Anyone would fall in love at first sight with this charming restaurant perched on the 25<sup>th</sup> floor of the Prince's Building. It is known for its outdoor terrace with awe-inspiring views of HSBC and the LegCo Building as it enjoys a 360 degree view and an interior that is equally beautiful. Separated into Bankside and Harbourside and boasting one of Hong Kong's first living green wall and an equally manicured crowd, it was easy to see why Sevva is a local's top choice to impress.

The restaurant is typically packed with corporate types, well-

heeled foodies and a sprinkle of tourists – a fair indication that Sevva offers substance in addition to its stunning views. Service was prompt and friendly – the wait staff are articulate, patient and well-versed with the menu. What caught our interest immediately was the elaborate drinks list where we ordered two mocktail concoctions, including the 'green yum yum' and 'rejuvenating'. The menu here focuses on Western and Asian creations with a well-balanced variety. Our meal started with a much sought after delicacy, the irresistible foie gras served with onion confit and poilâne sour-dough toast. Further tempting our taste buds was the lobster crepes filled with fresh Boston lobster chunks wrapped in a thin French crepe and loaded with a creamy beurre blanc sauce.

We tried the signature oversized, paper-thin dosa with a choice filling of butter chicken, accompanied with chutney and raita, which arrived piping hot from the spice kitchen with an open-concept. Here, diners can catch the chef working his magic on a hot tava. For a taste of Chinese, we sampled the claypot rice – rice crackling in broth with chicken, abalone, fresh water shrimps, baby peas and fragrant leaves. For dessert, we dug our forks into the lemon meringue. With that, our wonderful meal came to a gratifying end, and we came to the conclusion that this meal was indeed as good as the view.

nating. 餐厅的主菜单侧重于多款西餐和亚洲菜式，我们点了两道可口的佳肴作为前菜。法国鹅肝，伴著洋葱酱和普瓦兰酸面包，这道珍馐的味道让人无法抗拒；龙虾法式薄饼，新鲜波士顿龙虾涂上黄油白沙司包在一层法式薄饼当中，真让人垂涎三尺。

随后，我们品尝了一款经典的印度菜式，如纸般薄的dosa里面盛著黄油鸡块，伴著酸辣酱和薄荷酱，从厨房到餐桌仍然热气腾腾。在Sevva，厨房都秉承一个开放的概念，客人可以观赏到厨师们的精湛技艺。至于中菜，我们则选了一道风味独特的煲仔饭——大米在伴有鸡块、鲍鱼丝、新鲜河虾、小豌豆和香草的浓汤中浸泡著，依旧能保持松脆可口。最后，我们还一尝了柠檬酥皮蛋糕，酸酸甜甜分外有口感。在愉悦和惬意中，我们完成了一次品食之旅。我们得出这样的结论：Sevva无论是菜式还是景色，同样令人难以忘怀！