

TASTE
BUDS

From left: Jimmy's Kitchen offers mulligatawny, an Indian soup adapted for the British colonials, and roast beef with Yorkshire pudding; while Yorkshire Pudding's group executive chef Jeffrey Le Bon does the Great British fry-up.



The Pawn's David Tamlyn serves corn-fed chicken from the rotisserie and roast bone marrow.



BEST OF BRITISH

Tuck into some posh nosh to celebrate the royal wedding, suggests **Natasha Wong**

DIDN'T GET that invite to Prince William and Kate Middleton's wedding today? Never mind. You can toast the royal couple in true British fashion — with a posh nosh-up.

Tom Watson, general manager of Jimmy's Kitchen (Tel: 2526-5293) in Wyndham Street, suggests going for the best of British produce. "For appetizers, we have Gleneagles pate, a terrine of smoked trout and smoked salmon. Trout and salmon are all ingredients which can be caught in English rivers."

Game is also part of a tradition that harks back to the times when game hunting was the preserve of aristocrats.

Jimmy's Kitchen, which has been in Hong Kong since 1928, used to cater for British expats, the military and merchant seamen looking for a taste of home and still serves up some classic 1960s and 1970s recipes.

"We have fish and chips (HK\$166); beef steak and mushroom pie (HK\$158); and the lightly spiced Indian specialty mulligatawny (HK\$72), which is a soup with rice in it

Many of the dishes are similar to those in classic British restaurants in London for a good reason: why stray from favorites that have stood the test of time.

"Historic landmark restaurants in London such as Simpson's-in-the-Strand, which opened in 1828, and Rules, which opened in 1798, have been serving classic British recipes for an indisputably long time," Watson said.

Over at The Pawn (Tel: 2866-3444) in Wan Chai, Welsh executive chef David Tamlyn serves up modern British fare.

Tamlyn started his gastronomic career as an apprentice to celebrity chef and restaurateur Marco Pierre White at Harveys in Wandsworth.

"Think traditional British fare and what comes to your mind are popular dishes such as roast beef with Yorkshire pudding, bubble and squeak, fish and chips, steak and kidney pie," he said.

"Yorkshire pudding, for example, is as iconic to the Brits as donuts are to the Americans."

Another favorite is the quaintly named bubble and squeak, which is made up of potatoes and cabbage. "The name draws inspiration from the sound the dish makes when it's cooking."

And don't forget the traditional roast.

"My recommendations would be roast bone

roast shoulder of lamb with rosemary and garlic (HK\$590)," Tamlyn said.

Dessert? What better than a sweet named after Prince William's alma mater. Eton mess (HK\$75) is a blend of strawberries, meringue and cream.

"But what we serve would be a deluxe version as opposed to what its name suggests," Tamlyn said.

He believes the beauty of British food is in its simplicity. "Sophistication doesn't mean complicated dishes. So, modern British fare can be sophisticated."

Hearty fare is on the menu of Yorkshire Pudding (Tel: 2536-9968) in SoHo.

Group executive chef Jeffrey Le Bon is interested in the postwar era, during which citizens needed to be creative with their rations.

"The poverty-stricken society led to gastronomic creations dominated by starch," he said.

Le Bon recommends the homemade steak and kidney pie (HK\$158) as an introduction to those who are new to classic filling British food.

For something that will keep you going all day, there is, of course, the Great British fry-up (HK\$108), featuring rare breed pork and apple sausages, smoked bacon, herbed roast beef, mushrooms, grilled tomatoes, two fried eggs, hash brown and toast.

Cup of tea, anyone?