

## REVIEW

### Lime Thai Cocktail Lounge & Kitchen

Shop 1, Level 1, SoHo 38, 38 Shelley Street, Mid-Levels

Tel: 2179 5779

Open: Tuesday-Saturday noon-midnight (Friday and Saturday until 2am)

**Cuisine:** Thai

**Price:** about HK\$260 without drinks and the service charge.

**Ambience:** the small room is a curious mix of black mirrored walls, dangling lighting fixtures, randomly placed Thai knick-knacks, a large bar, tiny tables, and counter seats - underlit with fluorescent green lights - that face into the kitchen prep area. There is also an outdoor dining area (right).

**Pros:** the food is everything Thai cuisine should be - bright, vivid flavours that are a balanced mix of sweet-sour-salty-spicy.

**Cons:** the tables are small. We needed a four-top to fit all the food we ordered.

**Recommended dishes:** we knew we were in for a good meal at our first bite of laab moo (right, HK\$92). It was a spicy dish of minced pork, chillies, lime and toasted ground rice that we enjoyed on its own and when we scooped the ingredients into lettuce leaves that gave crunchy, cooling contrast. We also liked the naamtok ped pani (far right, HK\$95) - the thin slices of grilled smoked duck mixed with a tongue-tingling, well-balanced sauce. Stir-fried shrimp with sweet chilli paste and bell peppers (HK\$95) tasted too sweet initially, but we



started to like it as we realised its flavours balanced the heat of other dishes. Stir-fried hot basil leaves with chilli, minced pork and Thai ramen (HK\$98) shows that Thai food doesn't have to be spicy to be enjoyable. Miang kum (HK\$72) - served last (although it should have been first) - is a brilliantly simple, DIY dish. Betel leaves are served with shallots, young ginger, dried shrimp, toasted coconut, small

pieces of skin-on lime and cashew nuts. Put all the ingredients on a betel leaf, add a drizzle of sweet sauce, wrap it and eat the parcel in one bite for an explosion of flavours.

**What else?** The menu has a separate section for children's dishes, as well as some Thai fusion, such as smoked duck tortilla and laab moo in potato skins.

Susan Jung

