

A Restaurant Review – Meat Addiction

By Andrea Lai (6C)

~Meat Addiction~

Location: 60 Edward Road, Tsim Sha Tsui

Price: \$300-\$600 per dish

Opening hours: 11:30 a.m. – 11:00 p.m.

Meat Addiction is a Western restaurant located in Tsim Sha Tsui. It opened three months ago, quickly gaining a great reputation. It is famous for its steak. If you are a meat lover, it is a perfect spot for you!

I visited *Meat Addiction* last Sunday. As soon as I walked in Meat Addiction, a cheerful waitress greeted me with a welcoming smile and led me to a table by the window which I could enjoy a panoramic view of Victoria Harbour. She also gave me the menu and offered some suggestions for their popular dishes. The friendly and attention staff made me feel that I was welcomed.

There was no excess decoration or furnishings, only moon paintings on a white wall and plenty of plants. The high ceiling windows brightened up the restaurant. The minimalist design, sufficient natural lights and soft music made it a great place for people to relax and have a high-quality me time. I enjoyed the cosy and relaxing atmosphere there.

For main course, I ordered the steak and cheesy mashed potatoes with garlic sauce and roasted vegetables – the signature dish of the restaurant. If you are struggling to choose what to order, you can try this out. It was flavourful and perfectly cooked. The colourful garnishes added natural beauty to the dish. It gave a pleasant aroma as it was grilled with applewood. The grilled steak was crispy on the outside and tender in the middle. As it was brilliantly grilled, it tasted smoky and juicy. It melted in my mouth. Besides, the sauce was rich and tasted of garlic and lime. The garnishes, including the crisp roasted vegetables, were really fresh. They went perfectly with the tender steak. It was incredibly delicious.

Furthermore, I had a molten lava cake for dessert. It was impeccably petit. The portion was as big as my palm. It was delectable. It was topped with a bunch of raspberries, vanilla ice-cream. It was decorated with a drizzle of chocolate syrup. The icing sugar on top was a nice decoration which created a snow effect. The cake looked like a chocolate Mount Fuji. It was crispy outside while its centre was rich and moist. The warm lava cake with ice-cold ice-cream was a wonderful match. The acidity of raspberries went particularly well with the rich chocolate lava cake. However, the cake was made with milk chocolate. It was a bit too sweet for me. I think it is suitable for people with a sweet tooth.

Overall, it was a fine dining experience at *Meat Addiction*. It is a heaven for meat and dessert lovers. The menu is comprehensive. The chef has obviously put a lot of time and effort of designing the dishes. As it is made to order, you will probably have to wait at least 20-30 minutes for your food. If you are looking for a place to chill with your close friends or family, *Meat Addiction* is a certain winner. Although it is a bit pricy, the food is good value for money. I highly recommend this restaurant and will definitely come back again.

Food: 5/5

Décor: 4/5

Price: 3/5

Service: 5/5

(523 words)