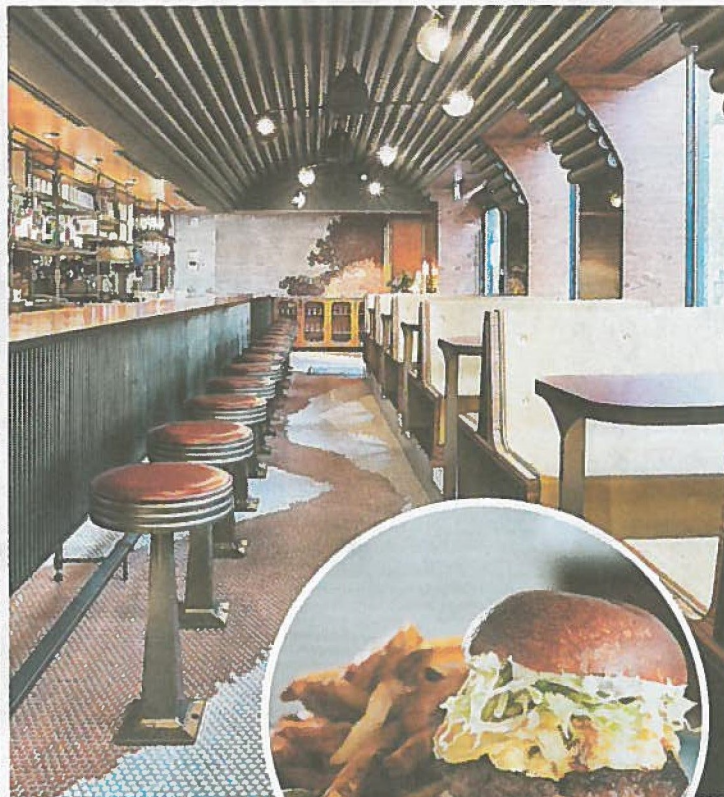
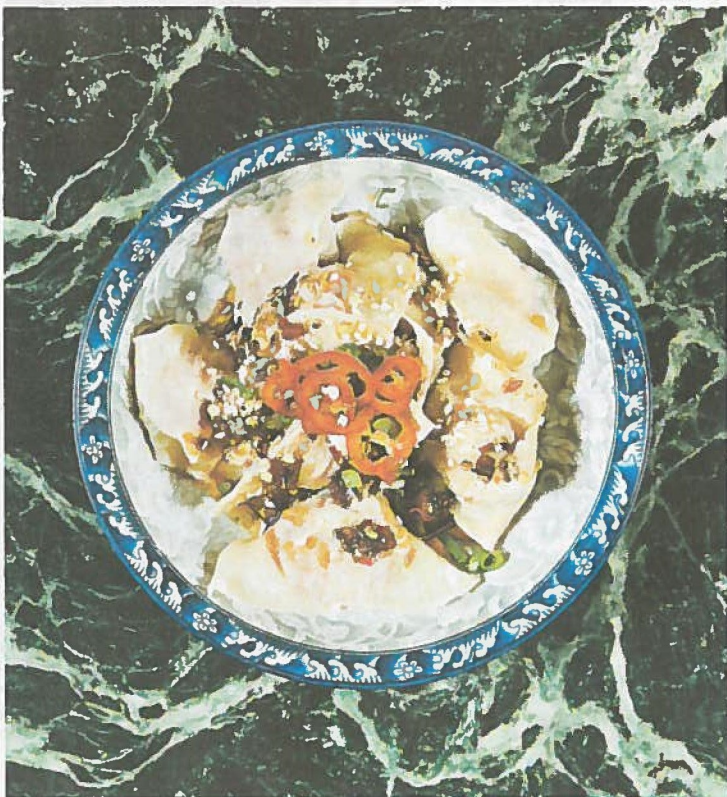


Alo gets a cool cat younger sibling

Plus a bodega opens up into a 1960s Hong Kong room



Clockwise from left: Mahjong Bar's pork and shrimp wontons, the diner's never looked better than at Aloette, plus their namesake burger

big opens

ALOETTE, dubbed "the neighbourhood diner reimagined by chef Patrick Kriss," is what happens when a diner gets an expert chef plus a wash of design savvy. Found at 163 Spadina Ave., the casual sib to high-end eatery Alo does not (repeat, not!) allow resos. A walk-in-only rule means getting your paws on a burger with fried Beaufort cheese and an apple pie sundae with Chantilly cream is actually possible.

If you haven't heard of **MAHJONG BAR** at 1276 Dundas St. W., for shame! The definition of the term "unassuming" from the street, the space appears to be nothing more than a bodega. But beyond sits a delicious room inspired by '60s Hong Kong. Nosh on Chinese greens in oyster sauce and pork and shrimp wontons while sipping a Peach Panther with watermelon and soju.

Looking for a new French bistro? At **BACCHANAL**, 60 Sudbury St., exec chef Luke Donato (Carnapagnolo) dishes out eats like blanquette du veau, magret de canard and, for dessert, baba au rhum. Time to dust off *la langue française*, baby!

foodie finds

Uptown gluttons can be thankful for **KANDA IZAKAYA**, found at 2140 Yonge St. This izakaya will satiate cravings for Japanese, dishing out udon, okonomiyaki, kaki-mayo, tonkatsu and all those other wolfable eats.

Remember the cool nabe Geronos, home to joints like Pinkerton's? Well **POOR ROMEO**, sibling to the aforementioned snacky spot, is now open at 1029 Gerrard St. E. Diner-ish fare includes fried green tomatoes and chorizo-stuffed gorditas.

LA CUBANA, has cha-cha-cha'd its way into the same strip at 1030 Gerrard St. E. Yep. Pressed cubanos and Cuban plates with pork shoulder, rice 'n' beans and tostones make Geronos shinier than ever.

West enders who love brunch sure love the Federal. Now, Roncy dwellers and those who will travel for a very good sandwich can get excited about **GOLD STANDARD**. This takeout joint is found behind

Reunion Island at 385 Roncesvalles Ave. The namesake sando is cheddar-scrambled eggs on an English muffin with bacon (or kale) aioli, pickles and hot sauce. Done.

coming soon

Don't you for one second think that Grant van Gameren is sitting on his laurels. Nope. Soon cometh **QUETZAL**, a resto serving up regional Mexican fare. All shall be cooked according to trad Mexican methods, with Julio Guajardo and Kate Chomyshyn (El Rey) in the kitchen. Partisans is designing the 419 College St. space. There will be moles, grilled meats, squash tlacoyo, a ceviche bar.... Oh. And there will be mezcal.

Were you looking for an 18,000-square-foot space housing a café, market, beer hall and more? Sure you were. **ASSEMBLY CHEF'S HALL**, coming to 111 Richmond St. W., checks off all those boxes. Think charcuterie, ramen, pizza, lobster rolls and more.

Who doesn't love a nice cheese-

cake? Well, Yorkdale mall is about to embrace the one and only **CHEESECAKE FACTORY** on Nov. 21. (Well, maybe not the only, but definitely the only in our fair city.) Let them eat (cheese) cake!

Industry peeps and kids in the know are pretty pleased about the arrival of **VIT BEO**. David Huynh, of noted cocktail bar Civil Liberties, is opening his own resto after a series of Vietnamese pop-ups. Stay tuned for more details....

MARY BE KITCHEN is coming in hot to Yonge and St. Clair. Placing the onus on wellness and truly good food, the eatery will be crafting dishes using Beretta Farms meats that aren't jacked up with hormones, antibiotics and all that other bad stuff. They'll also be serving everybody's fave snack: avo toast.

And in selling-out news, **SWEET JESUS** shall soon be diving into malls all across the GTA. Somehow those madcap ice cream cones don't seem half as exciting anymore....

EAT HERE FIRST

10 hot restos we can't stop talking about

ALOETTE

MAHJONG BAR

BACCHANAL

GOLD STANDARD

A wee boîte devoted to perhaps the most perfect of foods: the sandwich? Just stop.

LA PALMA

Sorry to be obnoxious about it, but we've simply got to return. Especially after Joanne Kates' review.

SCHMALTZ APPETIZING

Loading up on carbs is a great way to laze away a Sunday.

TENNESSEE TAVERN

Nothing says 'November' more than platters and platters of meat and perogies.

POOR ROMEO

Hoofing out east for the name alone....

ANNABELLE PASTA BAR

Three pastas made fresh daily? Sold.

PALM LANE

Salads and bowls and juice, oh my! (for when we're off the carbs).