

TARGET

Intelligence Report

VOLUME XXIV No. 18

S A T U R D A Y

January 22, 2022

Viewsletter

Dining and Wining

Dining and Wining

THE BEST

RESTAURANTS OF HONGKONG ...

AND THE WORST !

| | |
|------------------------------|---|
| <u>Name of Restaurant</u> | China Tang |
| <u>Address of Restaurant</u> | Shops 411-413, 4 th Floor, Landmark Atrium, No. 15, Queen's Road Central, Central, Hongkong |
| <u>Date of Visit</u> | Thursday, January 13, 2022 |

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Dining and Wining

| <u>Category</u> | <u>TARGET's Rating</u> | | |
|--|------------------------|------------------------|------------|
| <u>Service</u> | | | |
| First Impression | Excellent | Acceptable | Poor |
| Attentiveness to Customers' Needs | Excellent | Acceptable | Poor |
| Flexibility | Excellent | Acceptable | Poor |
| Product Expertise of Serving Staff | Excellent | Acceptable | Poor |
| Speed of Service | Excellent | Acceptable | Poor |
| Cleanliness of Uniform and Serving Staff | Excellent | Acceptable | Poor |
| <u>Ambiance</u> | | | |
| Lighting | Excellent | Acceptable | Poor |
| Music | Excellent | Acceptable | Poor |
| General | Excellent | Acceptable | Poor |
| <u>Food</u> | | | |
| Presentation | Excellent | Acceptable | Poor |
| Taste | Excellent | Acceptable | Poor |
| Quantity | Excellent | Acceptable | Poor |
| <u>Wine - Unknown</u> | | | |
| Choice | Extensive | Limited | Unbalanced |
| Cost | Reasonable | Unreasonable | |
| Storage of Wine | Good | Poor | |
| Expertise of Sommelier | Excellent | Acceptable | Poor |
| <u>Total Cost of Meal</u> | | | |
| Very Expensive | Moderately Expensive | Very Reasonably Priced | |

Comments

In terms of service, the Hongkong Island restaurant outlet of China Tang has to be about the best of the Hongkong Special Administrative Region (HKSAR) of the People's Republic of China (PRC).

In terms of the décor of the Hongkong Island restaurant of China Tang, it is difficult to believe that any other restaurant could match it.

In terms of the cleanliness of the Hongkong Island restaurant of China Tang, including the very necessary facilities that are visited by both male and female patrons, during the course of a meal, it is difficult to believe that this restaurant could be bettered.

But that is as far as China Tang can claim pre-eminence over competitors in the HKSAR ... or elsewhere.

TARGET (泰達財經) visited China Tang at its Queen's Road Central, Hongkong branch on Thursday, January 13, 2022, arriving at the doors of the restaurant at precisely 11:50 a.m.

Having received confirmation from a female receptionist that a table for three people had, indeed, been reserved, this lady said that the **TARGET** entourage may be seated outside the restaurant until all had been properly prepared in accordance with the remit of management.

At 12:07 p.m., this lady re-emerged from her position as a receptionist of the restaurant and ushered **TARGET**'s trio into the inner sanctum of the China Tang.

And what a beautiful restaurant beheld this medium!

Into an alcove that could accommodate, at most, 12 guests, a bald-headed waiter helped **TARGET**'s team, comprising of two females and one male, to be comfortably seated and, then, promptly presented the menu.

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The waiter, then, rushed off to obtain a pot of Chinese tea, having received instructions as to the tea's preference from one of **TARGET**'s females with regard to the trio of food appraisers.

Looking round the walls of the alcove, one could not help but be amazed at the splendour that which the eye beheld as one scanned that which appeared to be hand-made, embroidered wallpaper and, dotted here and there, Chinese paintings.

And then, within about five minutes of having ordered a 12-course meal, the dishes started to arrive, one followed another in very quick succession.

The First Course comprised, '*Dim Sum*':

*Steamed Rice Flour Roll, Seafood;
Shanghainese Soup Dumpling, Minced Pork, Crab Coral;
Pan-fried Minced Beef Cake.*

There was little to comment in respect of the above, other than to state that they were, probably, all on a par with that which is available at most Chinese restaurants, operating in the 416 square miles that comprises the HKSAR.

The Second Course was nothing more than an appetiser:

Barbecued Pork, Honey Sauce

The sliced barbecued pork pieces were exceedingly tough, being devoid of any distinctive flavour, except a thin layer of honey, the pork pieces, clearly, having not been cured properly.

The pieces of pork tasted as though one was chewing through soft, pulpy wood, sans much flavour.

The Third Course comprised two soups:

*Double-boiled Almond Soup, Pig's Lung
Hot and Sour Soup, Vegetable*

The two soups were both more than just acceptable.

The Fourth Course: The Main Course

It comprised:

*Spotted Garoupa
Steamed with Premier Soy Sauce*

*Roasted Chicken in a Clay Pot (Half)
Wild Ginger, Chinese Parsley, Chinese Wine*

Seasonal Vegetable, Baby Bean Sprout

The Spotted Garoupa, probably, had not been steamed, at all, but, most likely, had been plopped into boiling water in order to speed up the time required to cook that which should have been the pièce de resistance of the entire meal.

The poor fish meat was completely insipid as a direct result of somebody in the kitchen who must not have known his arm from his anus.

As for the Roasted Chicken in a Clay Pot, it was just a joke!

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A few of the fattiest parts of a chicken had been dumped into a clay pot – supposedly – for a very short period of time so that one ended up, trying to swallow chicken fat ... and little else – Yuk!

The Fifth Course: Desserts

They comprised

Double Boiled Imperial Bird's Nest Rock Sugar

Chilled Mango Sago Cream, Snow Lotus Seed, Pomelo

Signature Baked Molten Custard Bun

The least said about the desserts, the better.

At the cost of more than \$HK5,000 for three people, the meal was a rip-off, in the opinion of this medium.

About the Restaurant

China Tang is said to have had a history in the HKSAR of about nine years, according to the blurb of the restaurant.

The restaurant claims to serve the absolute best Chinese cuisine ‘*in the most sumptuous and luxurious environment possible.*’

This medium completely agrees with the second part of the above statement, but, on the day of **TARGET**'s visit, most of the dishes were abysmally mediocre.