

TARGET

Intelligence Report

VOLUME XXIII No. 115

S A T U R D A Y

May 29, 2021

Viewsletter

Dining and Wining

Dining and Wining

THE BEST

RESTAURANTS OF HONGKONG ...

AND THE WORST !

Name of Restaurant

Caprice

Address of Restaurant

6th Floor, Four Seasons Hotel Hongkong, No. 8, Finance Street,
Central, Hongkong

Date of Visit

Saturday, April 10, 2021

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Category

TARGET's Rating

Service

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

Ambiance

Lighting	Excellent	Acceptable	Poor
Music	Excellent	Acceptable	Poor
General	Excellent	Acceptable	Poor

Food

Presentation	Excellent	Acceptable	Poor
Taste	Excellent	Acceptable	Poor
Quantity	Excellent	Acceptable	Poor

Total Cost of Meal

Very Expensive Moderately Expensive Very Reasonably Priced

Comments

It was the first time that this medium had been the subject of an attempted scam by one of the reputed, fine-dining establishments of the Hongkong Special Administrative Region of the People's Republic of China!

The attempted scam took place at Caprice, the fine-dining establishment of Four Seasons Hotel Hongkong on the evening of Saturday, April 10, 2021.

TARGET (泰達財經) had reserved a table for four people on that Saturday evening after an absence of more than two years due to an unfortunate anterior incidence that is unworthy of a repetition of the penmanship of this medium.

At exactly at 7:15 p.m., **TARGET**'s peripatetic researchers of Hongkong restaurants announced their arrival at the entrance of Caprice, the entrance, having been guarded by two, sufficiently pleasant-looking young Chinese ladies.

And, after having gone through the very short, but necessitous required verbal interrogations, came the physical, functional proof of health.

This included, inter alia, proof of having made a reservation; that none of the four researchers had contracted the Coronavirus respiratory disease, and that all four personages had been appropriately attired.

Having all passed inspection, entrance to the restaurant was granted.

Having been politely ushered to a table at the far end of the restaurant and, in passing through the spotlessly clean, spacious room, taking a careful note of the open-kitchen concept to the left of the corridor, leading to patrons' tables, the open-kitchen concept, by scant appearance, being manned by at least 30 cooks, all of whom were dressed in spotlessly clean white overalls, two waiters greeted this medium's retinue, directing – by hand signals – the table that had been designated as this medium's for the evening.

On receiving menus, the next order of business was selecting the food for the evening..

While perusals were being made by three of **TARGET** researchers, it was suggested by the leader of the retinue that Beluga Caviar, at \$HK10,490 per 50 grammes, should be ordered in order to test the restaurant's expertise – and, anyway, the leader of the retinue enjoys Beluga caviar.

Within minutes of placing the order for the 50 grammes of Beluga caviar, a voluminous platter, containing the condiments of the caviar was placed on the table.

One look was all that was required to note that the central bowl contained a greenish '*something*' that had no relationship to Beluga caviar, at all, and, in fact, there was the absence of that distinctive pungent odour of Beluga caviar, emanating from the '*something*'.

Dining and Wining

What was it?

A waiter was called: *'What is this?'* **TARGET** required an answer in a voice, slightly stentorian to his usual pitch.

The waiter: *'It is Beluga caviar!'*

'It is not!' **TARGET** retorted.

Once again, the waiter attested: *'It is Beluga caviar!'*

The waiter, then, made a hurried exit, only to be followed by an obvious senior employee of the restaurant, he, dressed in a dark suit, suggesting that this gentleman held a higher position to the lowly position of a waiter.

On viewing the platter, containing the *'something'*, the *'dark suit'* declared that, indeed, the *'something'* was Beluga caviar.

TARGET was adamant: *'It is not! Take it away, this instance!'*

And the gentleman obeyed dutifully, carefully taking away the offending platter, containing the *'something'*.

About ten minutes later, the *'dark suit'* returned.

Donning an apologetic mien, this time, the *'dark suit'* said:

'I am sorry! There has been a mis-communication: This restaurant has no Beluga caviar, only Chinese caviar.'

Exclaimed **TARGET**:

'And you were going to charge me \$HK10,490 for a "something" that was not Beluga, at all?'

More apologies from the *'dark suit'* and, with that, he tended to fade away into the bowels of the restaurant, only to return, from time to time, with more, and more, and more, and more apologies.

The Menu Connaisseur

The following menu was that which this medium ordered for **TARGET**'s team of four researchers for the evening – without any of the restaurant's personnel, having an inkling as to that which had befallen it.

Menu Connaisseur

*Crabe Royal d'Alaska
Gelée de Crustacés et Caviar Oscietre Prestige de <<La Maison Kaviari>>*

*Ma Soupe à l'Oignon
Contemporaine en Chaud – Froid*

*Pêche <<Petit Bateau>>
Pomme de Terre Amandine Cuites au Beurre d'Algue, Bolognaise de Sèche et Sauce Safranée*

*Pigeon de Racan de la Maison Bellorr
Cuit dans une Cabosse de Cacao, Salsifi et Pomme Soufflée, Jus au Cacao*

Sélection de Fromages Affinés

Millefeuille Chocolat Banane, Sorbet Cacao

Café et Mignardises

*\$HK1,980 per person
(For Complete Table Only)*

*One glass of Larmandier Bernier
\$HK330*

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A saving grace of Caprice was that the service was par excellence on the evening of this medium's visit, notwithstanding the numerous and intentional prevarications.

As for most of the dishes, they were, in the language of the French, '*comme ci comme ça*.'

Thirty-plus cooks and this is all that they can manage?

It is highly unlikely that **TARGET** shall be returning to Caprice, ever, because, amongst other things, one does not appreciate, being taken for a fool.

It was the eminent 16th Century British Poet, Mr Thomas Tusser, who wrote:

'A fool and his money are soon parted.'

Editor's Note:

There are numerous spelling mistakes in the **The Menu Connaisseur** (sic) and, as such, due to those, in the employ of FOUR SEASONS HOTEL, HONGKONG, who must clearly be deemed functionally illiterate, this medium determined to leave it to **TARGET** Subscribers to locate the highest number of spelling errors.

The winner shall be awarded a good bottle of Australian Red.