TARGET

Intelligence Report

VOLUME XXIV No. 6

S A T U R D A Y

January 8, 2022

Viewsletter

THE BEST

RESTAURANTS OF HONGKONG ...

THE

Mott 32 Name of Restaurant

Address of Restaurant Basement, Standard Chartered Bank Building,

Nos. 4-4A, Des Voeux Road Central, Central, Hongkong

Date of Visit Wednesday, December 15, 2021

Dining and Wining Dining and Wining I

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Dining and Wining —

Very Expensive

<u>Category</u>	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
<u>Food</u>		
Presentation	Excellent Acceptable	Poor
Taste	Excellent Acceptable	Poor
Quantity	Excellent Acceptable	Poor
Wine		
Choice	Extensive Limited	Unbalanced
Cost	Reasonable Unreasonable	
Storage of Wine	Good Poor	
Expertise of Sommelier	Excellent Acceptable	Poor Unknown
Total Cost of Meal		

Moderately Expensive

Very Reasonably Priced

Dining and Wining

Comments

On the exit of this medium's quartet of food surveyors of Mott 32, the singular bon mot that **TARGET** (秦達財經) could not help but utter was:

'When may we return in order to sample some other dishes of this, simply amazing restaurant?'

Mott 32 is believed to have been a Singapore creation, according to one of the serving staff of the restaurant, having entered the Hongkong hospitality arena in 2014.

The restaurant is located in the basement of the Standard Chartered Bank Building at the Central Business District of Hongkong Island.

The restaurant can seat 150 patrons but, again, according to statements of members of the serving staff, one would be wise to make a reservation at least two weeks (or more) in advance.

The cuisine of the restaurant is described by the serving staff as being 'Contemporary Cantonese', a nomenclature that this medium would suggest as being a take-off of southern Chinese cuisine, having an up-market touch, with a clearly defined twist.

Be that as it may, the food that **TARGET** sampled on the day of our visit – Wednesday, December 15, 2021 – was superlatively exquisite with an extraordinarily wonderful presentation, for the most part.

Dining and Wining -

The following are the dishes that this medium ordered on the evening of TARGET's visit:

<u>Appetiser</u>

Whole Crispy Abalone, Salt and Pepper \$HK280

Cold Free-Range Chicken, Coriander, Black Truffle \$HK180

Hairy Crab Roe and Minced Pork Soup Dumpling \$HK125 per piece

Main Course

Apple Wood Roasted 42 Days Peking Duck "Signature Mott 32 cut" (pre-order 1 day in advanced) (limited daily) \$HK750

Preserved duck Sausage, Minced Duck, Lettuce \$HK160

Barbecue Pluma Iberico Pork, Yellow Mountain Honey (limited daily) \$HK350

> Pea Sprout in Soup \$HK210

Tossed Shanghainese Noodles, Hairy Crab Roe \$HK480

<u>Dessert</u>

Steamed Egg White, Black Sesame \$HK70

Sweetened Guava Soup, Sago, Pomelo \$HK80

Fresh Mango Glutinous Rice Roll, Coconut \$HK20 per piece

White Sesame Chocolate Tart, Lime and Sea Salt, Pine Nut \$HK125

Wine

Côte-Rôtie Brune et Blonde de Guigal \$HK1,700

> Kracher \$HK750

Dining and Wining

With the above 12 dishes, TARGET ordered two bottles of wine:

- 1. Côte-Rôtie, Brune et Blonde de Guigal, Vintage 2017. This is a red wine from the northern Rhône wine region of France. It was ordered in order to embellish and complement the succulent savouries of the 11 dishes, at the cost of \$HK1,700; and,
- 2. Kracher, Vintage 2018. To delight the female members of the **TARGET** team, who enjoy sweet dishes, in order to stimulate their tastebuds, even further, at \$HK750.

Of all the dishes, sampled by this medium, the following two dishes scored amongst the highest marks:

- (a) The barbecued pork dish, literally, melted in one's mouth. It was labelled as being Pluma Iberico Pork, laced with Mountain Honey. And, yes, it, actually, did melt in one's mouth; and,
- (b) The Apple Wood Roasted 42 days Peking Duck was superb, beyond imagination. One could never have believed how scrumptious this dish could have been created. The skin of the bird, being almost devoid of fat, while the meat was tender to the extent of being sliced with a fork. With this dish, of course, came the Chinese pancake-wrappings that were kept warm in a portable steamer.

Dining and Wining.

The Restaurant, itself

Because the restaurant is located at the basement of the Standard Chartered Bank Building, one would be advised to take the cargo lift at the side of the building if one does not enjoy, walking up and/or down two flight of stairs, plus an escalator ... especially in the heat and humidity of the summer months.

One very notable aspect of the serving staff was that, aside from being attentive, for the most part, they were extremely accommodating – in spite of the restaurant, being jam-packed with patrons.

The toilet facilities were spotless.

One could not claim that the restaurant was luxuriously outfitted, but it was sufficiently equipped to be considered efficacious in order to fit the purpose for that which it was intended.

A five-star restaurant, Mott 32 could never claim to be in terms of décor, alone, but in terms of the cuisine and the presentation of its dishes, it is Number One in this medium's opinion.

In respect of the cost of a luxurious meal in the territory of Hongkong, Mott 32 is miles ahead of most other eateries in similar categories of this restaurant.

For the managements of Hongkong-claimed, five-star hotels, Mott 32 is their biggest enemy as well as being their largest, single competitor.