

# TARGET

## Intelligence Report

VOLUME XXIII No. 56

S A T U R D A Y

March 13, 2021

*Viewsletter*

**Dining and Wining**

**Dining and Wining**

**THE BEST**

**RESTAURANTS OF HONGKONG ...**

**AND THE WORST !**

<b><u>Name of Restaurant</u></b>	Grissini
<b><u>Address of Restaurant</u></b>	2 <sup>nd</sup> Floor, Grand Hyatt Hongkong, No. 1, Harbour Road, Wan Chai, Hongkong
<b><u>Date of Visit</u></b>	Sunday, February 21, 2021

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# Dining and Wining

<u>Category</u>	<u>TARGET's Rating</u>		
<b><u>Service</u></b>			
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
<b><u>Ambiance</u></b>			
Lighting	Excellent	Acceptable	Poor
Music	Excellent	Acceptable	Poor
General	Excellent	Acceptable	Poor
<b><u>Food</u></b>			
Presentation	Excellent	Acceptable	Poor
Taste	Excellent	Acceptable	Poor
Quantity	Excellent	Acceptable	Poor
<b><u>Total Cost of Meal</u></b>			
Very Expensive	Moderately Expensive	Very Reasonably Priced	

### Comments

Grissini, the Italian-styled food outlet of The Grand Hyatt Hongkong, has had a patchy history, its cuisine, sometimes being awful, and, more often than not, being just a smidgeon over passable.

That which was inexcusable, in days of yore, was that one of the ‘*anointed*’ chefs de cuisine – now long gone – aside from being clearly limited in his knowledge of Italian cuisine and having little to no knowledge of the temperament of Asian guests that might determine to frequent Grissini, from time to time, he was in the habit of making assumptions that the majority of guests were completely ignorant of Italy, of the cuisine of this charming country, and of the tolerance of Asians, having to listen while being told utter falsehoods, mouthed by a semi-literate European man, wearing white overalls and donning a high linen hat, depicting him as a chef de cuisine.

On the last occasion of trying to suggest the proposition to have a special five-course meal for this medium with some friends, when it was requested, weeks in advance, to serve Pollo alla Romana as the main course, the advanced copy of a proposed menu sent to **TARGET** for that Saturday night’s dinner stated that the Pollo alla Romana was not to be the likeness of the original recipe of the chicken dish, but a style of Italian cuisine, only.

**TARGET** (泰達財經) cancelled the proposed dinner – and never returned to Grissini.

That was many moons ago, this medium hastens to add.

### The Past Is Best Forgotten

Recently, being informed, during a conversation with some acquaintances, that things had changed for the better at Grissini, this medium determined to give the makeover of Grissini the benefit of the doubt and, without making a reservation by naming any member of this medium, **TARGET** booked a table for three people for Sunday, February 21, 2021.

**TARGET** had booked that which was given the nomenclature, ‘*Weekend Brunch*’, at the cost of \$HK580 per person.

This medium was pleasantly impressed by the experience that lasted the best part of two hours.

As it turned out, as far as this medium was concerned, it was money well spent.

# Dining and Wining

The following is a goodly part of the menu that was selected from that Sunday's brunch:

## *GLI ANTIPASTI*

*Homemade antipasti selection, comprising:*

*Smoked artichokes, mixed pickled seafood, pickled eggplant, marinated anchovies*

*Cold cut selection*

*Prosciutto di Parma (24 months' aged), salame sbriciolona di cinta senese, and  
Mortadella with pistachio nuts*

*Slow cooked veal loin, tuna sauce, with black pepper*

*Egg royale, smoked salmon, salmon roe*

## *I PIATTI PRINCIPALI*

*Mafalde pasta, ricotta, tomato sauce, basil*

*Shared between two guests:*

*Roman clay pot baked chicken, mushrooms, potatoes, red pearl onion rosemary oil  
(additional cost: \$HK95)*

## *I DOLCI*

*Tiramisu, espresso coffee, Savoyard biscuit, amaretto*

*Neapolitan rum baba*

*Sfogliatella, shell shaped Italian pastry, filled with ricotta (cheese)*

With the above-mentioned dishes, one was served freshly made bread sticks, a reminder of times, long gone.

While none of the above-mentioned dishes could be criticised, negatively, mention should be made of the baked chicken in a clay pot.

Aside from being a pleasure to ingest parts of this chicken dish, it appeared to have been prepared by a Chinese cook since it had all the ingredients that one finds in a baked chicken dish, served at a special festive dinner for a Chinese family of about eight people – while the above-mentioned menu clearly stated that it was meant to be eaten by two guests.

(Two people could never have finished off this chicken dish ... unless they were terribly obese and were of the species of a special breed of homo sapiens: American gluttons.)

The service at Grissini was excellent, the youthful ladies and gentlemen, who served this medium, were seemingly quite knowledgeable and very accommodating.

The cost of the above meal for three people was \$HK2,101 without ordering any wine.

As already stated, it was money well spent.

The Grand Hyatt Hongkong was opened in 1989, the owner of the hotel building is a publicly listed company, the shares of which are listed on the Main Board of The Stock Exchange of Hongkong Ltd.

The entire hotel, one was told, started a comprehensive renovation work in 2013 and was completed four years later.

As for Grissini, today, it actually does have an experienced Italian Chef de Cuisine: Mr Marcello Scognamiglio.