

TARGET

Intelligence Report

VOLUME XXIII No. 159

S A T U R D A Y

July 24, 2021

Viewsletter

Dining and Wining

Dining and Wining

THE BEST

RESTAURANTS OF HONGKONG ...

AND THE WORST !

<u>Name of Restaurant</u>	The Aubrey
<u>Address of Restaurant</u>	25 th Floor, Mandarin Oriental, Hongkong, No. 5, Connaught Road Central, Hongkong
<u>Date of Visit</u>	Friday, July 2, 2021

Printed by: TARGET Newspapers Ltd

Suite 2901, 29th Floor, Bank of America Tower, Number 12, Harcourt Road, Central, Hongkong.

Telephone Number: 2573-0379 Facsimile Number: 2838-1597 E-Mail Address: editor@targetnewspapers.com

TARGET Website Address: www.targetnewspapers.com

NOT TO BE REPRODUCED IN ANY FORM OR MANNER IN PART OR AS A WHOLE WITHOUT PRIOR WRITTEN LICENCE OF THE PUBLISHER

Dining and Wining

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

On February 14, 2021, The Aubrey (restaurant) opened.

It is located on the 25th Floor of Mandarin Hotel, Hongkong.

February 14, for people who do not, readily, recognise this date, it is St Valentine's Day: The day that is reserved as a celebration, a demonstrative declaration, if you will, aimed at being the honest and amongst the deepest of feelings of people, close to the hearts of those who feel strongly inclined to articulate, openly, deep emotions, reserved only for that primate species of Homo sapiens.

As is, today, traditional, the celebration of St Valentine's Day is consummated with a feast for those that have strong admiration for their closest and most-revered ... and may be, also, an honest and outward declaration of love.

This medium's peripatetic team managed to obtain a reservation for four people at The Aubrey on Friday, July 2, 2021, at 6:30 p.m.

On being seated in a small corner of the restaurant, one that could accommodate 16 people, seated at four wooden tables, only, the first shock, upon entry into this enclave, was the booming noise of high-pitched music and the boisterous laughter of one particular European guest who appeared to be the leading character of a foursome – two males and two females.

Every few minutes or so, this one European, in his cups, it appeared by the way, seemed to want to compete, at least that appeared to be the situation, in order to seek for the highest levels of raucous noise.

The lack of soft furnishings in this tiny room was very telling so that the admixture of the booming music, along with laughter of the competitive nature of the foursome, made it nearly impossible to have a conversation with anybody – and that included the European waiter who did his best to explain certain aspects of the dishes on the menu.

Dining and Wining

After about 20 minutes – between interruptions from the foursome’s laughter, and screams of delight from the two ladies, in attendance – the following dishes were selected:

Snacks and Starters

Agedashi Tofu mushroom ankake
\$HK158

Uzaku grilled eel, tosa vinegar jelly
\$HK268

Maki

Otoro fatty tuna
\$HK598 per piece

Sushi

Uni Nigiri
\$HK278 per piece

Ikura Nigiri
\$HK198 per piece

Hotate scallop
\$HK138 per piece

Sake salmon
\$HK78 per piece

Tempura

Tempura Platter 6 pieces
\$HK448

Rice and Noodles

Lobster and Hokkaido Uni Fried Rice
\$HK378

Cold Gomazu Soba onsen egge
\$HK158

It took a little time for the above-mentioned dishes to be brought forth from somewhere in the bowels of the restaurant and, during that time, it was something of a struggle to be forced to suffer the unwholesome atmosphere of the surroundings, along with the laughter and screams of the foursome, as well as the loud and unwelcome music as it bounced off the bare walls of this room.

When the many dishes were presented at the table, it was noted that sushi was accompanied with but a smidgen of wasabi and no soya sauce to accompany the rice-laden pieces of raw fish.

At about this time, the Manager of the restaurant made his entrance into the room for the first time and, on learning of **TARGET**'s numerous complaints, stated that the Japanese chef did not feel inclined to offer soya sauce and wasabi with his creations.

TARGET rebutted:

*'I do not feel inclined to be dictated as to that which I want to eat by a so-called cook!
I eat that which I like!'*

'I understand,' uttered the Manager furtively (lest **TARGET**'s rebuttal to his suggestive remarks should be broadcasted to other tables), but, in somewhat of a huff, nevertheless, he smartly left the room, only to return within a very short period of time, armed with some small bottles of soya sauce and a plentiful supply of wasabi.

It was just before this encounter with the Manager of the restaurant that the European waiter was forced to announce that the restaurant did not have any fresh pineapple, or even pineapple juice, and, as such, the two virgin pina colada cocktails could not be served to the young ladies in attendance with **TARGET**!

Dining and Wining

Need this medium comment, further!

Reverting to the sushi course, it seemed that the chef(s) had made the determination to camouflage the taste of Japanese rice with some unmentionable brown ‘*stuff*’ so that the very small, brown-looking something or other was completely indistinguishable from those unmentionables, not to be identified and/or discussed in mixed company.

The desserts that were selected included a soufflé.

When it was produced, it had the resemblance of a traditional soufflé; and it looked delicious.

As this medium soon realised, once more, looks are not everything in life – because, with regard to the soufflé, it was laced with large amounts of salt!

Some nutcase, somewhere in the hotel, had decided to add traditional Japanese miso soup (probably in powder form), laced with lots of salt, into the soufflé mixture: As such, it impossible to ingest.

Without boring subscribers, unnecessarily, that was just about all that could be said about the experiences of **TARGET** (泰達財經) at The Aubrey except, perhaps, to state:

‘It was the first time that this medium had tried to sample the food at this relatively newly opened so-called Japanese restaurant ... and it shall be, most decidedly, the last time.’