

TARGET

Intelligence Report

VOLUME XXIII No. 147

S A T U R D A Y

July 10, 2021

Viewsletter

Dining and Wining

Dining and Wining

THE BEST

RESTAURANTS OF HONGKONG ...

AND THE WORST !

<u>Name of Restaurant</u>	ODDS
<u>Address of Restaurant</u>	Shop G2, Ground Floor, Standard Chartered Bank Building, Nos. 4-4A, Des Voeux Road Central, Central, Hongkong
<u>Date of Visit</u>	Saturday, June 26, 2021

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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

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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

In the middle of May, this year, people, who work in the heart of the Central Business District of Hongkong Island, witnessed the birth of ODDS, a posh, Japanese-styled restaurant, located at Numbers 4-4A, Des Voeux Road Central, Central.

This eatery can accommodate about 84 patrons on the ground-floor of the commercial building, abutting the Standard Chartered Bank Building.

TARGET (泰達財經) visited ODDS on Saturday, June 26, 2021, arriving at the receptionist's desk at precisely 6:30 p.m.

On arrival on this rainy Saturday evening, it was, indeed, difficult to see, exactly, how to reach the interior of the restaurant because, among other things, on pushing open the restaurant's front doors, one found oneself almost completely engulfed in that which could only be described as a near blanket of darkness.

One had to be more than a little careful where one placed one's feet because of the possibility of tripping over one of the shallow steps, all of which could not, easily, become visible.

Due to this rather strange way to introduce the interior of the restaurant to a patron's first visit, a junior employee was required in order to point out where a number of shallow steps began and where they ended.

Having negotiated all possible pedestrian concerns, without a single disaster, having befallen this medium's surveying team, an automatic door ushered **TARGET** into a second room where cooks and chefs and serving staff were preparing for the evening's crush of customers.

Having been seated at the very rear of this spacious room, menus were placed upon the table while, throughout the entire room, terribly loud and boisterous music made it, at first, difficult to discuss with a black-jacketed waiter – who appeared to be somewhat of a senior-grade employee – items on the menu.

Dining and Wining

After an interval of about 15 minutes, the following dishes were selected with the assistance of the black-jacket:

Fresh Urchin
\$HK228 per piece

Negi Toro Maki
\$HK128 per piece

Special Sake Steamed Japanese Seasonal Oyster
\$HK128 per piece

Sashimi Japanese Seasonal Oyster
\$HK128 per piece

ODDS Seafood Salad Wasabi Dressing
\$HK168

Sakura Shrimp and Salmon Roe Rice in Pot
\$HK680

Kyoto Beancurd Sheets with Matsumae Soy, Sea Urchin
\$HK188

Yakitori
Per piece

Leek \$HK48

Kyoto Tofu \$HK48

Chicken Oyster \$HK58

Chicken Thigh \$HK58

Chicken Wing \$HK58

With the above dishes, selected was a bottle of sake, 'Kokuryu Junmai Ginjo', at the cost of \$HK780 for a 720-millimetre bottle.

As this medium's team sampled the above-named dishes, sipping the warm sake as it went, the restaurant started to fill; and, the music was, then, reduced by a goodly number of decibels.

That which became very apparent was that, as more people joined the throng, service diminished very materially to a point that it was, indeed, difficult to obtain the attention of a single staff member.

Of all the dishes, the yakitori ranked the lowest.

The highest-ranking dish was that of the fresh urchins, served in their shells: It was, also, the most-expensive single dish – at \$HK228 per urchin.

The one single dish that appeared to delight most of **TARGET**'s team was the Sakura Shrimp and Salmon Roe Rice, cooked freshly in a very large clay pot.

This dish could have been sufficient for a party of eight people: It was far too much for the **TARGET** team of just four journalists.

Conclusion

Aside from the fact that ODDS is, clearly, experiencing a paucity of experienced staff, today, – a situation that, no doubt, shall be righted with the passing of time – this Japanese-styled restaurant is quite likely to leave a rather favourable mark as being a reasonable addition to the many a stand-alone eateries in this part of Hongkong Island.

A comical skit, indicative of the paucity of an experienced staff member:

When asked how long the restaurant had been opened, the answer, having come from one staff member:

‘We open at 12:00 every morning ... sometimes later ...!’

Generally, the experience of this medium, on sampling the dishes, selected directly from the menu, was one of positivity.

At the total cost of \$HK5,243.00, all things considered, eating at ODDS is a great deal less expensive than eating at one of the Japanese-styled eateries, located at one of Hongkong's Five-Star hotels.

The above paragraph was made only too obvious when this medium had the misfortune of trying to sample the food at another, so-called Japanese-styled restaurant.

But that is another story.