

TARGET

Intelligence Report

VOLUME XXIII No. 131

S A T U R D A Y

June 19, 2021

Viewsletter

Dining and Wining

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THE BEST

RESTAURANTS OF HONGKONG ...

AND THE WORST !

<u>Name of Restaurant</u>	Lawry's The Prime Rib
<u>Address of Restaurant</u>	3 rd Floor, The Galleria, No. 9, Queen's Road Central, Hongkong
<u>Date of Visit</u>	Friday, May 14, 2021

Printed by: TARGET Newspapers Ltd
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Dining and Wining

<u>Category</u>	<u>TARGET's Rating</u>		
<u>Service</u>			
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
<u>Ambiance</u>			
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
<u>Wine</u>			
Choice	Extensive	Limited	Unbalanced
Cost	Reasonable	Unreasonable	
Storage of Wine	Good	Poor	
Expertise of Sommelier	Excellent	Acceptable	Poor
<u>Total Cost of Meal</u>			
Very Expensive	Moderately Expensive		Very Reasonably Priced

Comments

Lawry's, The Prime Rib restaurant (I), has been serving patrons of the **Hongkong Special Administrative Region (HKSAR)** of the **People's Republic of China (PRC)** for quite a number of years.

Its first outlet was opened in Causeway Bay, Hongkong Island, many moons ago.

But things appeared not to be exactly that which Management had expected, and in consequence of this situation, the Causeway Bay outlet, for one reason or another, was moved to a now defunct commercial building, named Hutchison House, located on the outskirts of the Central Business District of Hongkong Island.

When Hutchison House closed for redevelopment of the entire site, Lawry's relocated closer to the Central Business District of Hongkong Island.

And that is where, today, this restaurant is trying to do business: On the Third Floor of Number Nine, Queen's Road, Central.

TARGET (泰達財經) visited Lawry's on Friday, May 14, 2021, at precisely 6:15 p.m., having booked a table for three people, earlier in that week.

At about 11 a.m. on Friday, May 14, a telephone call was received from the restaurant, first reminding this medium of the evening's reservation, and, then, the issuance of a strong warning to the effect that, should there be no arrival within 15 minutes of the allotted time of 6:30 p.m., the reservation would be deemed to have been cancelled, forthwith.

At The Restaurant

Having been relocated from a table, facing the toilet door, to a location, facing Queen's Road, following a very strong suggestion by this medium that the toilet-door table was not, exactly, in keeping with **TARGET**'s expectations, things started to change – for the better!

No sooner had **TARGET**'s trio been seated than a very polite waiter introduced himself and presented the menus as well as the wine list.

It had been suggested that, since the restaurant was said to have specialised in serving, inter alia, prime ribs, a bottle of a fairly decent red wine would be appropriate.

The waiter assured **TARGET** that '*Lawry's Private Label*', at the cost of \$HK399 per bottle, would go down very well with the meat course.

As it turned out, the waiter was quite right – with the exception that '*Lawry's Private Label*' turned out to be a cabinet sauvignon, '*bottled by Free Run Wine Company, St. Helena, California.*'

As a table wine, however, it was very drinkable: No complaints.

Dining and Wining

The following was the menu that was chosen for the evening of **TARGET**'s visit:

<i>The Famous Original Spinning Bowl Salad</i>	
<i>California Cabernet Sauvignon Cellared and Bottled by Free Run Wine company St Helena, California</i>	
<i>Lawry's Ribeye Steak</i>	<i>\$HK720.00</i>
<i>12oz boneless roasted prime rib, seared to perfection, served with au gratin potatoes, crisp fried onions and cabernet sauce</i>	
<i>French Roasted Chicken</i>	<i>\$HK465.00</i>
<i>Free range spring chicken with black pepper and julienne vegetables</i>	
<i>Grilled Korean Style Short Ribs</i>	<i>\$HK488.00</i>
<i>Marinated in our special sauce with sesame seasoned spinach</i>	
<i>Dinner Accompaniments</i>	
<i>Lawry's Baked Idaho Potato</i>	<i>\$HK90.00</i>
<i>Butter, Bacon, Chives and Sour Cream</i>	
<i>Sizzling Skillet of Mushrooms</i>	<i>\$HK95.00</i>
<i>Shiitake, Button, and Oyster Mushrooms sautéed in butter, garlic and fresh herbs</i>	
<i>French Fries</i>	<i>\$HK60.00</i>
<i>Dessert</i>	
<i>Apple Crumble</i>	<i>\$HK85.00</i>
<i>Baked Alaska</i>	<i>\$HK160.00</i>
<i>Ice Cream One Scoop</i>	<i>\$HK45.00</i>
<i>Coffee – Americano</i>	<i>\$HK50.00 per cup</i>

The French Chicken Course was, in the American vernacular: Lousy; the French chicken was, almost completely, insipid: One small mouthful was one small mouthful too much!

The '*Short Rib Steak*' was just half a step up from the French Chicken Course and, as for the Rib-Eye Steak, it was on a par with the Short Rib Steak.

On a close examination of the rather large chunk of beef, held firmly in place on a stainless-steel trolley, which silently was rolled round the restaurant by a gentleman, donning a white uniform, with a high white hat to match the other parts of his uniform, it was noted that there was a decided absence of marbling in the beef.

Marbling is defined as being the visible unsaturated (healthy) intramuscular fat that accumulates within the muscle, and between the muscle fibre bundles, of the best cuts of beef.

There is a well-known anecdote: '*No fat; no flavour.*'

Ergo, that which was served at Lawry's, on the day of this medium's visit to the restaurant, must have been amongst the lower-grade of commercial beef.

And, with the absence of marbling, it was, as with the French Chicken Course, the Short Rib Steak and the Rib-Eye Steak, insipid.

To add to the fiasco in respect of the lower-grade of commercial beef, the two-millimetre slab of beef was served on a cold plate.

The side dishes that accompanied the main course could not be criticised, at all, and, as for the deserts, they were passable ... but only just.

As for the coffee, it tasted as though it had been brewed for more than 24 hours and, as such, the stale coffee was too bitter to be drunk: Yuk!

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A Short History of Lawry's

Los Angeles, California, at the time that crime was rampant, mostly engineered and guided by the demands of the notorious Mickey Cohen and his gang of thugs and killers, Lawry's was a well-known hang-out for those well-heeled people who had money to burn.

Lawry's, in those days, was located at the then swank La Cienega Boulevard of Beverly Hills, California.

As a student of a famous university at Los Angeles, this scribe had visited Lawry's on a number of occasions and had, on one visit, viewed the infamous Mickey Cohen and part of his entourage, many of whom were laughing when they were not ogling the feminine pulchritude on display.

The quality of the meat, served at this La Cienega hotspot where one had to book at least a fortnight in advance – unless, of course, one's name was well-known to management, for one reason or another – this reviewer well remembers the quality of the victuals.

The food was always the best that money could buy; and, the service, always immaculate.

There was never a complaint with regard to the victuals and the accompanying wines: It would have been unheard of for there to be a suggestion that something had gone astray.

Excluding Mickey Cohen and his gang of known criminals, they who shared the same oxygen with the honest folk of Beverly Hills while seated at this swank, luxury restaurant, it would be only fair to state that the food and ambience of Lawry's of La Cienega Boulevard of days of yore was far better than the food and ambience of Lawry's of Hongkong, today – sadly.

It is highly unlikely that this medium would be returning to Lawry's of Hongkong.