

TARGET

Intelligence Report

VOLUME XXIII No. 248

S A T U R D A Y

November 13, 2021

Viewsletter

Dining and Wining

Dining and Wining

THE BEST

RESTAURANTS OF HONGKONG ...

AND THE WORST !

<u>Name of Restaurant</u>	Clipper Lounge
<u>Address of Restaurant</u>	Mezzanine Floor, Mandarin Oriental Hongkong, No. 5, Connaught Road Central, Central, Hongkong
<u>Date of Visit</u>	Thursday, November 11, 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

<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 - None</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

Archival evidence suggests that the American folk song, ‘*The Old Grey Mare*’, originated in the 19th Century as a campaign ditty, composed as an epithet of seven-term Baltimore Mayor Ferdinand Latrobe by a Democratic political operative and appointee, Mr Thomas Francis McNulty.

Be that as it might, the very words of the folk song smack of a derogatively suggestion of somebody or an organisation – such as an elderly lady, well past her prime, or an organisation that no longer is able to keep up with the competition, for one reason or another – or a situation with regard to a service-provider where the person(s), engaged in performing the service, no longer understand their duties and determine, instead, to prefer to lollygagging.

After all, they get the same wages/salaries, whether or not they are performing their duties.

The opening verse of the folk song goes:

*‘The old gray mare, she ain’t what she used to be,
Ain’t what she used to be, ain’t what she used to be,
The old gray mare, she ain’t what she used to be,
Many long years ago.’*

The words of the folk song are very suggestive of many of the attributes – or the lack, thereof – of the food and service, offered at the luncheon at the Mandarin Oriental Hongkong.

That was, certainly, the situation last Thursday (November 11, 2021) when **TARGET**’s surveying team showed up at 12:45 p.m.

Dining and Wining

The following are the dishes that were selected from the Three-Course Set Lunch at the cost of \$HK538.00:

Carrot Soup
Pan Seared Cod
Trifle

From the a la carte menu, at the cost of \$HK456.00, the following dishes were selected:

Hainan Chicken Rice
Cheesecake

The Carrot Soup had more lumps of thinly sliced carrot than anything else, lying at the bottom of the very watery nondescript soup, with the soup, being lukewarm – and tasteless, to boot.

The Pan Seared Cod was, almost, bone-dry so much so that it was very difficult to swallow.

It was, also, completely insipid.

Half of the fish was left on the plate, this reviewer, having given up the ghost.

As for the so-called trifle, it was not trifle, at all, but an abortive form of a chocolate mousse that was laced with oodles of sugar so that one was not certain as to that which one was attempting to sample.

As for the Hainan Chicken Rice, it was as bad as one could have imagined.

The few pieces of chicken were approaching the temperature of a melted iceberg and were completely tasteless – with the single exception of the pervading taste of salt – with the soup, accompanying the dish, being close to being of the same temperature of the pieces of chicken.

As for the rice, one had to assume that the chicken pieces as well as the boiled rice had been pre-cooked at least one day in advance ... or more than one day, but unlikely to have been more than a week.

As for the Cheesecake, it used to be a dessert mainstay of The Mandarin Oriental Hongkong, but it '*ain't any more*', as the words of folksong – The Old Gray Mare – goes: It was laced with so much sugar that it was completely inedible.

With that above, **TARGET** (泰達財經) requested Orange Pekoe Tea.

That waitress stated that the hotel does not serve this tea, any more, because '*the quality of the tea (leaves) is, now, very poor.*'

She suggested, as an alternative, English Breakfast Tea.

The tea was, as with many of the dishes of the one-hour lunch, insipid – and was lukewarm when served.

At the aggregate cost of \$HK1,154, within the one hour of our entrance to the Clipper Lounge, this medium was in and out of this claimed Five-Star Hotel – and glad to bathe in the last few minutes of the noonday sun on the way back to the **TARGET**'s offices.

Comparing the victuals, offered at the Mandarin Oriental Hongkong, to most of the fast-food restaurants that serve the hoi polloi of Hongkong, this medium prefers the fast-food restaurants – where one is able to sample the freshly cooked food at one-tenth of the cost of the lunch the Mandarin.