

RESTAURANT



IS GOOD VALUE FOR MONEY

When one goes to Fat Angelo's, Italian Restaurant, located in Central, Hongkong, one would be wise to order very, very carefully because, otherwise, one could end up with a table, full of food - and a stomach, too small to do justice to it.

Come to think of it, the clever way to order at Fat Angelo's is to go with at least one other person and, then, order only one portion of each course so that both may share the dishes.

Because that will be sufficient for both . unless one is obese, of course.

That is what TARGET did on the Monday that our team popped in at about 1 pm, when touring the area of the Hongkong Special Administrative Region (HKSAR) of the People's Republic of China (PRC), known as So-Ho.

Fat Angelo's is located at Number 49A, Elgin Street, Central, and is dead easy to find since, as one comes off the escalator, there is the imposing façade of the restaurant.

With music and crooners from the 1950s, flooding every nook and cranny of the 120-seater restaurant, and with very pleasant staff, all quite willing to look after customers' every desire (or so it seemed),

TARGET's immediate impression was that this could well be an international franchise, complete with strong controls from head office, overseas.

In fact, this is not so for this is a local chain of 3 restaurants, all of the same name, naturally, being located in Causeway Bay, Tsim Sha Tsui and Hongkong Central.

Considering that Fat Angelo's is not an outlet of a well-known hotel, at first glance at the menu, one is a little taken aback by the seemingly high price for most of the dishes.

However, by the end of the meal, one is thinking that this is, perhaps, good value for money.

TARGET's order for 2 persons included just 2 dishes:

Rosemary Roasted Chicken \$HK125

Meat Deluxe Pizza \$HK120

These 2 dishes may appear, initially, as though they would not be sufficient for a TARGET reviewer, who is more than a little rotund in a very embarrassing and obvious part of his anatomy, but, in fact, these 2 dishes were too much to be finished by TARGET and one guest.

With all dishes, at least at luncheon, the 'house' presents every table with a very pleasant and very fresh salad on the table - which is, in itself, a meal for a young lady, wanting to watch her figure.

The salad, clearly freshly made, comprises iceberg lettuce, tomatoes, olives and slices of onions. A very tasty Italian dressing laces the raw vegetables.

Because of the salad's appearance, it is quickly devoured, along with fresh bread rolls and butter, which also are placed on the table.

The chicken dish came before the pizza - which took this reviewer somewhat by surprise - and comprised a whole spring chicken, which had been marinated in lemon juice, olive oil, and rosemary.

The chicken had been overcooked by at least 10 minutes and this dried it out to some extent, but, even so, it was a tasty dish.

It was likely, TARGET surmised, that the chicken had been of the frozen variety because a fresh chicken of the size, that is served at Fat Angelo's, would cost about \$HK60 in the open market.

Even at wholesale prices, such a chicken would fetch about \$HK40; at such a financial whack, this would leave little in the way of a reasonable profit margin for the owner(s) of this restaurant.

But, even so, the chicken that TARGET consumed (in part, actually) was tasty and reasonably good value for money.

Although a little too dry for this reviewer's taste, it was not leathery, in the least; and, it retained many of the attributes of a fresh chicken, plus the additions of the subtle fragrances of the herbs that embellished the dish.

But a succulent chicken, it was not.

The chicken, in TARGET's opinion, scored 7 points out of 10 points.

The pizza was not a pizza, in the traditional sense.

It comprised a 9-inch by 9-inch square, with thick wedges at the crust. The bread was coated with a tomato and meat paste, and garnished with copious quantities of oregano.

If anything, this was a Chinese cook's version of the Italian variety.

However, it was tasty, nevertheless.

If a valid criticism had to be lodged, it would have been that the crust of the pizza was much too heavy.

Again, this dish was far too much for one person to devour; it was enough for 3 people.

What were missing from the pizza were any remnants of fresh tomatoes: The tomatoes were all the tinned variety, if at all, plus tomato paste. This was covered in cheese (TARGET had no idea as to the type of cheese, being used by this restaurant, because it did not appear to have any definitive taste. Mozzarella, may be?).

The pizza did not score as high as the chicken, but it was not a complete write-off because, for certain, some people would have enjoyed it - as was evident by the number of customers who were ordering it on the day that TARGET took a walkabout in So-Ho.

TARGET gave the pizza 6 points out of 10 points, with an extra point, having been awarded for the freshness of the dish.

While TARGET tends to be very discerning when it comes to reviewing restaurants - we do not advise of our presence and are not influenced by advertising or public relation's material - it is appreciated that stand-alone

eateries have to make a profit and, as such, they do not have the ability to be subsidised in the manner of food outlets in hotels, which, more often than not, do not have to justify their existence by being profit centres in their own right.

That being appreciated, TARGET has no hesitation in stating that, dollar-for-dollar, Fat Angelo's is fairly decent value for money.

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