

RESTAURANT

Among The Best of The Best

MEET ROHIT KANTI Suker, CHEF EXTRAORDINAIRE,



... AND EAT YOURSELF SILLY

This will, probably, put a number of noses out of joint at Conrad Hongkong, but, in TARGET's opinion, one of the best chefs in The Conrad is Mr Rohit Kanti Suker.

How in the world JW Marriott Hotel, Hongkong, let this Indian gentleman resign from his position as a cook in 1996, TARGET cannot understand, but, then again, this hotel has performed some strange executions of late: Taking down the flag of the United States of America while the other 5-star hotels in the Pacific Place Complex flew their flags at half mast in order to honour the dead of New York and Washington D.C., following the attacks on those cities by Muslim extremists on September 11.

The 44 year-old Mr Rohit may be found, daily, working at the lounge Indian buffet, his mustache twitching as he manufactures Vegetable Dosa on a small hotplate (If you don't know is a Dosa, you had better find out).

The Indian buffet at The Conrad is one of the best-kept secrets of this town because, at \$HK148 per head, it is difficult to think that it could be bettered in this town.

This reviewer has eaten at this buffet not less than 20 times and, every time, it appears that the food becomes more and more tasty: One does not seem to tire of it even though some of the dishes are highly spiced.

The following is a typical example of the dishes on offer at a luncheon buffet, which is served between 12:30 pm to 2:30 pm, Monday through to Friday:

Salads

Vegetable Samosa

Vegetable Dosa

Vegetable Pakoda

Aloo Chat

Fresh Green Salad

Soup

Chicken Mulligatawny

Curries

Chicken Tikka	Spinach Curry
Vegetable Curry with Hard Boiled Eggs	Prawns Masala
Chicken Makhani	Lamb Kofta
Beef Vindaloo	

Side Dishes

Indian Dal	Pulao
Basmati Steamed Rice	

Condiments

Mango Chutney	Pickled Chutney
Raita	Coconut Chutney
Mint Chutney	Coriander Chutney

Cooking Station

Vegetable Curry Dosa

Desserts

Culab Jamun	Cheese Cake
Chocolate Cake	Mango Crepes
Fresh Fruits	Mixed Fruit Salad
Ice Cream	

It is of little value to mention that this reviewer has sampled every dish at this buffet because TARGET would not be doing its job, properly, if it were to be remiss about something as delightful as tasting all of the creations of Mr Rohit.

A word of caution (if that is necessary): This is the real stuff; it is not hotel Indian food, fashioned to be palatable to the American or British tourist, most of whom do not know the difference between soap and soufflé.

This reviewer is not very partial to very hot (as in spicy) food so that ... [CLICK TO ORDER FULL ARTICLE](#)

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