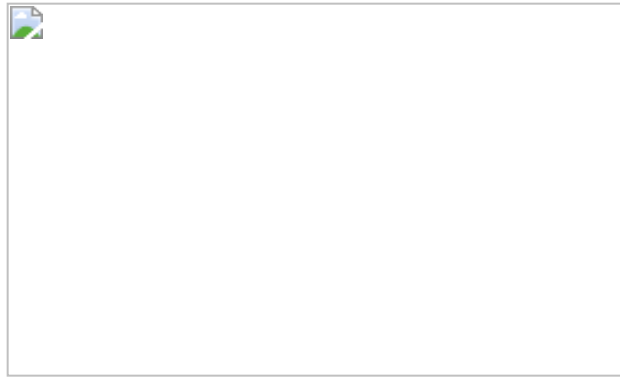


# *RESTAURANT*

## *Never The Best -- And Still Not*

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### *GRISSINI* OF



### IT IS STILL ONE OF THE WORST ... AND ONE OF THE MOST EXPENSIVE

The one constant factor about the would-be, 5-star restaurant of the Grand Hyatt Hongkong is that it is consistently bad.

TARGET has been visiting Grissini since it opened in 1989; and, this reviewer has never had a decent meal there, either at lunch or at dinner.

One is consistently told that the restaurant employs a top-notch Italian chef, but, if that is the case, then that Italian chef is not being ably assisted by his kitchen staff and serving staff – because they are dishing up some outrageous food, at some of the highest prices in the Hongkong Special Administrative Region (HKSAR) of the People's Republic of China (PRC).

TARGET dropped into Grissini, recently, after an absence of some years in order to ascertain whether or not this 120-seater restaurant had improved.

In summary: It is as bad, today, as it was some years ago.

It was a hot and very muggy on Monday afternoon that TARGET and one guest dropped in on Grissini.

The weather, being uncomfortable, could have been one of the main reasons that the restaurant was only about 25 percent occupied.

Or, it may have been that many people, serious about what they put into their stomachs, have decided that, at a little more than \$HK300 per head for the Business Lunch, it, really is not worth the walk to Grand Hyatt.

Alternatively, the ‘word’ may have been spread: This is not the outlet for good eating.

Whatever may have been the reason for the restaurant to be so little patronised on the day that TARGET revisited it, unless there are radical changes in this restaurant, its service, and its food, it is unlikely, in strict terms, ever to be a profit centre in its own right.

Which is a real pity because the scenic views from this restaurant of Victoria Harbour are breathtaking.

On the Monday that TARGET dropped in, this was the Business Lunch:



From the first course, TARGET chose the Fennel Broth and the Selection of Appetizers.

The Fennel Broth did not have any broad beans, at all, with the person in the kitchen, having substituted chickpeas for broad beans.

It is possible, of course, that the person in the kitchen did not know the difference between broad beans and chickpeas, but, in any event, the soup scored among the highest points of the entire meal.

Without seeing how the soup was made, one was apt to suggest that the base of the soup was chicken broth, into which some celery and fishmeat had been added.

However, Chef de Cuisine Mario Caramella – who was not present at the time that TARGET was eating luncheon – told this reviewer ... [CLICK TO ORDER FULL ARTICLE](#)

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