

**Dining and Wining ...  
Where To Go ...  
Where Not To Go**

**THE BEST  
RESTAURANTS OF HONGKONG ...  
AND THE WORST !**

**Name of Restaurant**

Chesa of Peninsula of Hongkong

**Address of Restaurant**

Salisbury Road, Kowloon

**Date of Visit**

Thursday, November 16, 2006

<b><u>Category</u></b>	<b><u>TARGET's Rating</u></b>		
Service	Excellent	Acceptable	Poor
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

**Smoking and Non-Smoking Areas****Smoking**

Non-Smoking

**Ambiance**

Lighting	Excellent	Acceptable	Poor
Music	Excellent	Acceptable	Poor
General	Excellent	Acceptable	Poor

**Food**

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

**Total Cost of Meal**

Very Expensive	Moderately Expensive	Very Reasonable Priced
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**Name of Director of Food and Beverage**

Mr Moky Lam

**Name of Executive Chef**

Mr Florian Trento

**Comments**

The restaurant is 41 years young ... and it is still going strong.

Chesa of Peninsula Hongkong must be one of the most-consistent restaurants in the Hongkong Special Administrative Region (HKSAR) of the People's Republic of China (PRC).

It is consistent because the quality of its fare is superior to many other, stand-alone restaurants and food outlets of hotels in the territory.

It is consistent because the service is superior to most other stand-alone restaurants and food outlets of hotels in the territory.

It is consistent because it is, always, reasonable value for money although it is far from being the cheapest dining establishment in the territory.

Many of the old staff of this European-styled restaurant with a Swiss flavour has long gone since **TARGET** () first visited Chesa, many years ago, but thanks to good management at The Pen, as the hotel is, often, lovingly referred to, the service continues to be excellent, by and large.

On the evening that **TARGET** wandered in, using a false name, this was that which this medium ordered:

<b>Goulash Soup</b>	<b>\$HK115</b>
<b>Swiss Sausage Salad with Appenzeller</b>	<b>\$HK160</b>

<b>Raclette du Valais</b>	<b>\$HK115</b>
<b>Rösti with Sautéed Mushrooms,</b>	<b>\$HK100</b>
<b>Farmer Ham, Raclette and a Fried Egg</b>	

<b>Pork Knuckle with Crispy Belly on Champagne Sauerkraut</b>	<b>\$HK250</b>
<b>Grilled Calf's Liver with Fried Onion and Calvados Sauce</b>	<b>\$HK250</b>

<b>Lindt Chocolate Fondue with Seasonal Fruit</b>	<b>\$HK95</b>
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The only real disappointment, as far as **TARGET** is concerned, was the Swiss Sausage Salad because it was a nothing salad, with the so-called, Swiss Sausage, being insipid, and the vegetables, having been smothered in a type of mayonnaise.

The other dishes, however, were excellent.

For lovers of cheese, the Raclette du Valàis will be an absolute treat because, as far as this medium can ascertain, only Chesa serves this dish.

And, happily, it is still served in the traditional Swiss style – as it, always, has been served.

A word of caution: This dish is very fattening and very filling, even if one orders the appetizer portion.

The Rۆsti aux Champignons etc is another dish which is rarely served anywhere else in the HKSAR.

It, too, is true to Swiss form, however, perhaps a little too much oil had been used in its preparation.

The height of the evening's meal was the simple, grilled calf's liver, which had been cooked to absolute perfection.

This is not to suggest that the pork knuckle dish is to be sneezed at, not at all, but, in the opinion of this reviewer, the calf's liver was exceptional even in its simplicity.

Without boring **TARGET** Subscribers with a detailed, dish-by-dish account of the 4-course dinner, suffice it to say that, for the amount of money that one pays for a really satisfying meal, complete with excellent service, Chesa is high up there with the best.

Chesa could never be considered a fine-dining establishment, however, because it is not that kind of food outlet.

It has the ambiance of a home-styled restaurant, tucked away in a small European village, where mom and dad run the show while family members serve the guests.

Chesa only seats about 50 people so that one has to book in advance in order not to be disappointed.

The restaurant serves an excellent Champagne, named Deutz, although it is dubbed Peninsula Champagne.

This is a sweetish Champagne which has, as far as **TARGET** can remember, been the pouring Champagne of this fine hotel for many, many years.

The Chesa chef is Mr Wan Kwok Chung, a Chinese gentleman, trained in Germany, who, sadly, was absent when **TARGET** visited his outlet.

There are no gweilos, working in Chesa, with all of the cooking staff, being Chinese nationals, all of whom, clearly, know their eggs ... or should that read, know their European cuisine?

Over the years, nothing seems to have changed at Chesa – thank God!

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