

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

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

Name of Restaurant

Lawry's (Causeway Bay)

Address of Restaurant

4/Floor, Lee Gardens Phase I, No. 33, Hysan Avenue, Causeway, Hongkong

Date of Visit

Wednesday, September 19, 2007

CategoryTARGET's RatingService

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

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	Very Expensive
Storage of Wine	Good	Poor	Unknown
Expertise of Sommelier	Excellent	Acceptable	Poor

Total Cost of Meal

Very Expensive	Moderately Expensive	Very Reasonably Priced
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Name of Director of Food and Beverage

Nil

Name of Executive Chef

Mr Kelvin Ho

Comments

From La Cienega Boulevard, Beverly Hills, California, Lawry's has appeared in the Hongkong Special Administrative Region (HKSAR) of the People's Republic of China (PRC).

Lawry's, a very expensive restaurant in Beverly Hills, has, always, been known for one thing, alone: Prime rib of the finest quality.

The Hongkong version of Lawry's is not at all expensive although one could hardly call it inexpensive.

On Wednesday, September 19, 2007, at 7:00 p.m., almost on the dot, **TARGET's** team entered this 220-seat eatery in Causeway Bay.

If first impressions are lasting ones, then, one cannot help but be impressed on entering this well-proportioned, stand-alone restaurant.

Lawry's is just one year old, **TARGET's** duo was informed, and, in order to commemorate this first anniversary, the Special Set Dinner price had been reduced from \$HK635 per person to \$HK500 per person.

The Special Set Dinner comprised:

Special Set Dinner

Welcome drink of your choice: a glass of sparkling wine, mocktail or house wine

The Famous Original Spinning Bowl Salad

Cream of Mushroom Soup

Roasted Prime Rib of Beef Au Jus – The Hong Kong Cut

Atlantic Lobster Tail

Mashed Potatoes and Gravy

Choice of Creamed Spinach, Creamed Corn or Butter Peas

Yorkshire Pudding

Crème Brûlée with Fresh Berries

Freshly Brewed Coffee or Selections of Tea

Original Price \$635

Lawry's HK 1st Anniversary Price \$500 per person

plus ten percent service charge

In addition to the Special Set Dinner, **TARGET** () ordered a California Cut of Prime Rib in order to ascertain if there was a difference between that cut of meat and 'The Hongkong Cut'.

The answer is that there is no difference except that The Hongkong Cut is 4 ounces and the California Cut is 6 ounces.

With the heavy meat meal, **TARGET** ordered a bottle of Grant Burge, Cameron Vale, from Barossa Valley in California, at \$HK520.

When the wine arrived, unfortunately for the waiter, **TARGET** scanned the bottle's label.

The wine was Australian – not Californian, at all!

With apologies from the wine steward (an assumption is made, here), the bottle of would-be California wine was taken away with **TARGET**, being told that 'I was sure that it was a California wine!'

TARGET, then, ordered a bottle of Kenwood Cabernet from Yulupa, Sonoma County, California, at \$HK410 per bottle.

Well, talk about maiden's water and that, just about, describes this almost non-descript wine.

The main problem with it was that it had little to no taste or depth and it, very well, could have been lemonade with a watered-down grape juice, added as an afterthought.

Along with the wine, which was absolute rubbish, the prime rib at this restaurant is insipid, on a par with the wine, in fact.

However, to be absolutely honest and fair, the service at Lawry's is excellent ... as is the decor of the restaurant ... as is the layout of just about everything at this eatery.

Talk About Insipidity

It was a real pity that the restaurant ran out of Cream of Mushroom Soup and had to resort to cheating diners – because it had been watered down, terribly, so that it had no flavour although it, still, resembled a Cream of Mushroom Soup.

(**TARGET** wondered, at this point, whether or not the Kenwood Cabernet vineyard had been working hand-in-glove with this restaurant's stupid soup cook)

The soup was a complete wash-out (excuse the pun), and the rest of the meal was, just about, equal to the quality of the soup.

The 'Famous Original Spinning Bowl Salad' is a bit of a joke, too, but Money – that was the name of **TARGET**'s waitress – did a fair job of twiddling the stainless-steel bowl as she poured in the salad dressing over the raw vegetables.

Raw vegetables will, always, be just that: Raw vegetables. It is difficult for a restaurant to make a mistake.

When the prime rib was placed on the table, it was noted that it could be cut with a fork.

As for the Yorkshire Pudding, it was a real joy.

(Come to think of it: For what reason is an American-styled restaurant, producing Yorkshire Pudding?)

The little flavour of that the meat had, had been embellished by a strong-flavoured sauce.

It needed the sauce, badly.

At this point, it occurred to **TARGET**'s duo that the meat, served at this restaurant, had been tenderized in order to make it as soft as it is.

(In today's world, there is quite a number of chemicals that are able to tenderize meat and it is an old trick which is employed by

a number of US food chains.)

TARGET was told, on the day of this medium's unannounced visit, that the meat was from Canada, but, following the visit, this reviewer was informed, over the telephone, that the meat came from Chicago, Illinois ... and, then, on reconfirmation, **TARGET** was told that it originated from Texas, the US.

TARGET suggests that the meat was either from Australia or New Zealand because, definitely, the meat which this medium's team ate was not corn-fed beef, no matter what the staff of Lawry's had claimed.

As for the Atlantic Lobster Tail, the meat of this decapod crustacean was exceedingly sweet – it was a real marvel!

How did Lawry's do it?

Spray some sugar on the lobster tail, perhaps?

As for the dessert, the Crème Brûlée: Help!

Without question, this desert was more than a little dated.

Still, this is an American restaurant, is it not, and Americans are not known for French food – with the exception of the condom.

Conclusion: If **TARGET** Subscribers enjoy prime rib, the chances are that Lawry's will please, provided that one is not too critical ... or one is not very knowledgeable about food.

If Subscribers are determined to visit Lawry's, one would be advised to forget the wines, the soups and the desserts and stick to insipid, tofu-styled beef with overcooked mashed potatoes which are very watery, and, also, insipid.

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