

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

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

Name of Restaurant

Le Petit Paris

Address of Restaurant

Shop 2076, Level Two, IFC Mall, Central, Hongkong

Date of Visit

Sunday, November 18, 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 -- French Only	Extensive	Limited	Unbalanced
Cost	Reasonable	Unreasonable	Very Expensive
Storage of Wine	Good	Poor	Unknown
Expertise of Sommelier -- None	Excellent	Acceptable	Poor

Total Cost of Meal

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

Nil

Name of Executive Chef

Nil

Comments

If Subscribers of **TARGET** () are in the mood to eat French food and find themselves in IFC Mall, Level Two, Hongkong Island, no doubt they will see the restaurant, Le Petit Paris (translation: The Little Paris).

At this point, Subscribers would be advised to consider some other eatery – because Le Petit Paris is as far removed from serving French food as a prostitute is from being a virgin.

Le Petit Paris is a very fine-looking establishment, seating about 86 customers, but looks can be very deceiving.

TARGET's team visited this restaurant on Sunday, November 18, 2007, at 2:15 pm.

On entering the restaurant, the hostess attempted to seat **TARGET**'s duo at the entrance, but, when there was a bit of complaint, she responded by stating that the other tables had not been cleared and relaid, appropriately.

This was a blatant lie and, when the falsehood was pointed out, **TARGET** was taken to a very nice table, overlooking Victoria Harbour.

Having studied the menu, the following dishes were ordered:

Traditional French Onion Soup
\$HK68

Pan Fried Scallops with Artichokes and Leek Ragout
\$HK118

Deboned Baby Chicken, stuffed with Prawns
\$HK258

Pan Fried Atlantic Salmon Fillets with Sorel White Butter Sauce and French Beans
\$HK168

Daily Home-Made Cake
\$HK48

Raspberry Tartlet with Ice Cream
\$HK64

No wine was ordered with the meal because, among other things, on entering the restaurant, **TARGET** was told that the restaurant closed at 3:00 pm and, as such, all service would cease at this time.

The First Courses

Actually, the French Onion Soup was not at all bad except that it was extremely oily.

However, one would expect a certain amount of oil in this soup due to the inclusion of what one was told was Gruyere Cheese.

The soup was served piping hot and it was clear that it had been simmering on a hot stove for an extremely long period time. The Pan Fried Scallops with Artichokes and Leek Ragout was just as oily as the French Onion Soup, surprisingly, even without the inclusion of Gruyere Cheese.

While the 4 scallops were tasty and did not appear to be of the frozen variety, as for the leek ragout, that was akin to trying to eat mouthfuls of oil, laced with almost puréed vegetables.

At this point, it was noted that the waiter had brought 3 rolls and placed them on the table, along with 2 patties of butter.

The butter was insipid; the bread, tasteless, although, to be fair, it was fresh.

The Second Course

The waiter brought Deboned Baby Chicken, stuffed with Prawns, first, and, when **TARGET** requested some serviettes, he apologised and produced 2 clean serviettes.

TARGET specified '*clean*' serviettes because, when the same waiter had brought 2 cups to the table to be used for serving hot water, both cups were dirty.

More apologies; the cups were replaced with clean ones.

About 3 minutes after the chicken dish had been placed on the table, the Atlantic Salmon dish appeared.

The chicken dish was a joke because it was only too clear that the poor bird had died of frostbite, having been frozen: The insipidity of the chicken meat spoke volumes.

As for the stuffed prawn, which had been embedded in the carcass of the bird, there was no question that it had been frozen – because the lone, dead marine decapod crustacean was half encased in ice!

As for the salmon, it was on a par with the chicken except that it was, completely, inedible.

The fish was swimming (forgive the pun) in an oily base of something which, definitely, was not butter.

The main courses were terrible!

The Desserts

The daily home-made cake, **TARGET** was told, the first time, was panna cotta, then, this was corrected to orange mousse.

It turned out to be panna cotta.

It was very good.

But it was not '*the daily home-made cake*'.

As for the Raspberry Tartlet, it was excellent and, without question, it was the best thing on the menu of this restaurant on the day of **TARGET**'s visit.

TARGET wondered: From where did Le Petit Paris purchase the panna cotta and the Raspberry Tartlet?

This medium, also, ordered a cup of regular coffee and a cup of French coffee at \$HK30 and \$HK50, respectively.

Neither one was drinkable.

While it could not have escaped the attention of the waiter and the manager of the restaurant that **TARGET**'s duo was eating very little of the luncheon, nobody appeared to care, at all.

Oh, well! The name of the restaurant says it all: Le Petit Paris, where arrogance and phlegmatism go hand in hand.

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