

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

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

Name of Restaurant

Morton's, The Steakhouse

Address of Restaurant

4th Level, The Sheraton Hongkong Hotel and Towers, Number 20, Nathan Road, Kowloon, Hongkong

Date of Visit

Monday, February 18, 2008

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
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Taste	Excellent	Acceptable	Poor
Quantity	Excellent	Acceptable	Poor

Wine

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 Food and Beverage Manager

Mr Trevor Zaccheus

Name of Chef

Mr Alan Wong

Comments

As far as **TARGET** () is concerned, Morton's, The Steakhouse, located on the 4th Floor of The Sheraton Hongkong Hotel and Towers, in Tsimshatsui, the Hongkong Special Administrative Region of the People's Republic of China, is about as good as it gets when it comes to eating steak.

In fact, this medium would go as far as to state that this steak house might, very well, be the best in these 416 square miles.

Last Monday night, **TARGET**'s duo visited Morton's after an absence of many years and found that, if anything, things have improved at this US, franchised restaurant chain.

And so, it seems, are the prices, being charged.

This is that which **TARGET** ordered for dinner on last Monday's return visit:

Lobster Bisque
\$HK140

6 Bold Eagle Oysters (Pacific Ocean)
\$HK150

US Grade Ribeye Steak (16 ounces)
\$HK570

US Double Rib Lamb Chops
\$HK495

Baked Idaho Potato
\$HK75

California Asparagus
\$HK85

Soufflé
\$HK125

With the above meal, a bottle of Marques de Riscal, Vintage 2003, a deep (Heavenly) red wine from Spain, was ordered at the cost of \$HK650.

A word, first, about the Spanish red: It was, in this reviewer's opinion, as good as many of the Italian reds; and, better (believe it or not) than many of the French reds.

The flavours of strawberries, cherries and a touch of almonds lingered long after one had taken a sip of this wonderful, unpretentious wine.

It was the beginning of what turned out to be an adventurous evening.

TARGET's waiter for the meal was Mr Tek Gurung, who hails from Nepal.

This young man recited the speech, required by Morton's serving staff to be parroted to each and every new customer about the specials of the evening.

He did it almost word-perfect in spite of **TARGET**'s playful questions:

'Is the meat frozen or fresh?

'What about Mad-Cow Disease? Are we safe?

'Are the oysters male or female? Are they fresh?'

To all of **TARGET**'s questions, Mr Gurung answered, clearly and succinctly, in the jocular fashion that the queries were posed:

'You are safe from Mad-Cow Disease. All of the US meat is chilled. The Australian beef is fresh ... I think.

'I know males from females, but I have not checked the sex of the oysters. I shall inspect them and, then, get back to you. As for the freshness, they are checked only when ordered. They are very fresh. Only the best is served at Morton's.'

The Food

The Lobster Bisque was watery, but its flavour was good.

This was the first time that **TARGET** had tasted Lobster Bisque, laced with Tabasco.

It is possible, of course, that the kitchen staff had run low on soup and had added some more water into the pot in order to see the evening through.

The Bold Eagle oysters – actually, there were 7 of the bivalve molluscs – were excellent.

However, this reviewer still prefers the French variety of fine de Claire.

Turning to the steak, it could be cut with a fork.

It was not only tender, but it was as flavourful as the best steak can be.

Because of the size of the chunk of meat, **TARGET** could not finish it and made no attempt so to do – to the consternation of Mr Gurung who, at one point, looked concerned.

The Idaho potato, loaded with sour cream and chives, was a great addition to the steak as was the California asparagus.

However, the lamb chops were, probably, frozen and, as a result, they were insipid.

They were tender, but adding tenderiser will do wonders even to the toughest and roughest of meat dishes.

When Mr Gurung was told of the complaint with regard to the lamb chops, he rushed over to a Chinese lady with the comment.

TARGET told this lady that the lamb was frozen and insipid.

There was no argument and the cost was deleted from the bill and, as an added gesture, the cost of the soufflé was, also, given gratis.

What is that famous saying, again: The customer is, always, right.

When Mr Gurung, going through another verbal ritual – as he had been trained to do in explaining dishes – started off by describing the desserts, **TARGET** stole 2 huge, California strawberries, right from under his nose.

He chuckled and said: *'Go for it!'*

By the way, the strawberries tasted like honey.

And, by the way, **TARGET** shall be returning to Morton's ... just to eat a meal.

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