

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

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

Name of Restaurant

Chez Patrick

Address of Restaurant

Ground Floor, Nos. 8-9, Sun Street, Wanchai, Hongkong

Date of Visit

Monday, January 4, 2010

Category**TARGETs Rating****Service**

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	Expensive
Storage of Wine	Good	Poor	Unknown
Expertise of Sommelier	Excellent	Acceptable	None

Total Cost of Meal

Very Expensive	Moderately Expensive	Very Reasonably Priced
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Name of Director of Restaurants

Nil

Name of Executive Chef

Mr Patrick Goubier

Comments

Any food outlet can have a bad day, be that food outlet part of a 5-star hotel or be it a free-standing restaurant.

When **TARGET** () visited Chez Patrick on January 4, 2010, it was a bad day at this free-standing restaurant, located in a part of the Hongkong Special Administrative Region (HKSAR) of the People's Republic of China (PRC) that, no doubt, few people have dared to tread.

Chez Patrick is located on the Ground Floor of Numbers 8-9, Sun Street, Wanchai.

Sun Street is a very small street and it is difficult to find, but because Chez Patrick was highly recommended by a Swiss gentleman – who had no idea with whom he was talking when he engaged this journalist in a conversation about food and its preparation – this medium determined to give the restaurant a try.

Sad to say, Mr Patrick Goubier, the proprietor of the restaurant, was not in attendance on the evening of **TARGET**'s call and a 25-year-old cook, also from France, was left to try to emulate his master.

Unfortunately, this gentleman failed to live up to the expectations that one would have anticipated from an experienced chef, especially one who makes the claim of having learned his craft in France.

This, probably, was because he is not a chef at all.

Left to his own devices and told to suggest a menu as he saw fit, this was that which he suggested:

*King Prawn and Scallop Tartare,
Lemon and Baby Artichokes and Dried Parma Ham on Arugula
Pan Fried Foie Gras on a Roasted Apple Bed, Capers Brown Sauce
Roasted Boneless Stuffed Quail with Confit of Pineapple and Gingerbread sauce*

\$HK499

The first course was completely inedible and had to be returned because, on the first mouthful, one realised that one was eating salt, salt ... and more salt.

One had no idea what the dish was supposed to be.

The second course was excellent.

The third course was more stuffing than quail meat – assuming that it was quail because this reviewer could not be quite sure.

Susanna, the Manageress of the restaurant, or so it seemed, became more than a little upset, during the course of the evening, especially when the first course was returned, almost untouched, but this reviewer calmed her down, explaining that life can

sometimes be pressing.

Without a doubt, this was one of those bad days at this little restaurant.

The young French cook, realising that something was terribly wrong (with his cooking) and, being unable to control himself and having become completely flabbergasted, telephoned for the elite French '*cavalry*' to come to his rescue.

A short time later, **TARGET** met Mr Patrick Goubier.

On hearing of the problems with the food, this very patient gentleman listened carefully and promised to thrash the culprit to an inch of his life (just joking, Patrick).

After that, he produced a bottle of calvados – an apple brandy – and the terrible taste of the food was a matter of history.

During the course of the evening, it came out that Mr Patrick Goubier was born in a small village near Lyon, France.

He is married to a Vietnamese lady and that the financing of the restaurant was due to his local backers, whose names were never mentioned.

Chez Patrick seats about 25 diners, according to **TARGET**'s count, but, on the night of this medium's visit, there were only 8 diners.

Ah, well, anybody can have a bad day!

It is a cute little place, actually, but the décor is very dark and it is likely to frighten off many people, looking for a romantic evening.

However, the wine is quite acceptable and this medium chose 2 bottles of Chateau Pontensac, Vintage 1996.

The wine is well kept and it was downed with some gusto.

It cost \$HK880 per bottle.

It is a pity, actually, that the food could not have been a patch on the quality of the wine.

Chez Patrick Can't (Or Won't) Pay The Rent?

While this medium was not, exactly, happy with the cooking at Chez Patrick, on Monday, January 4, 2010, the corporate owner of the property, presently used by Mr Patrick Jean Marcel Goubier as the restaurant, Chez Patrick, is not at all happy with Chez Patrick Sun Street Ltd, the operating company of the restaurant.

The 3-year tenancy agreement in respect of the premises at Numbers 8-9, Sun Street, Wanchai, expired on December 31, 2009, but it is, now, being alleged that Chez Patrick Sun Street Ltd has not given notice to Kwong Yee Hing General Contractors Ltd (), the Registered Owner of the premises, to renew the tenancy agreement.

Further, it is being alleged that Chez Patrick Sun Street Ltd refuses to vacate the premises despite letters of termination, having been sent to the restaurant operator.

Meanwhile, Kwong Yee Hing General Contractors Ltd has entered into a Provisional Tenancy Agreement with Bund Film Production Ltd to let the premises for a term of 5 years at \$HK130,000 per month, commencing January 11, 2010.

As a result of the actions, or lack of actions, on the part of Chez Patrick Sun Street Ltd, Kwong Yee Hing General Contractors Ltd claims that it is losing money at the rate of \$HK45,000 per month plus damages.

Kwong Yee Hing General Contractors Ltd is seeking the indulgence of the High Court of the Hongkong Special Administrative Region (HKSAR) of the People's Republic of China (PRC) in order to exercise its power of re-entry of the premises.

According to the database of **TOLFIN** () (The Computerised, Online Financial Intelligence Service and Web-Based, Credit-Checking Provider), Chez Patrick Sun Street Ltd was incorporated in the HKSAR on December 29, 2006, with an Issued and Fully Paid-Up Share Capital of \$HK2.00.

The company is owned as to 51.52 percent by Chez Patrick Group Holding Ltd of the British Virgin Islands and 48.48 percent by Chez Patrick Sun Street Investment Holding Ltd, also of the British Virgin Islands.

As at December 29, 2009, the Directors of Chez Patrick Sun Street Ltd were:

- Mr Patrick Jean Marcel Goubier of Elgin Street, the HKSAR;
- Mr Daniel Schneersohn of Repulse Bay, the HKSAR; and,
- Mr Emmanuel Dominique Martial Faure of Parkview Tower, the HKSAR.

In a way, **TARGET** and, perhaps, the entire territory, is fortunate because it appears, clearly, that this little restaurant is doomed to oblivion in the very near future.

No harm; no tears; no loss to the culinary arts of the HKSAR.

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