

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

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

Name of Restaurant

W28 Steak House

Address of Restaurant

9th Floor, QRE Plaza, No. 202, Queen's Road, Wanchai, Hongkong

Date of Visit

Monday, April 18, 2011

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 - Inaudible	Excellent	Acceptable	Poor
General	Excellent	Acceptable	Poor

Food

Presentation	Excellent	Acceptable	Poor
Taste	Excellent	Acceptable	Poor
Quantity	Excellent	Acceptable	Poor

Wine - Not Sampled, Not Offered

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

Name of Food and Beverage Manager None

Name of Master Chef None

Comments

W28 Steak House, which claims to serve French food, would, without argument, cause any decent gourmet, one who is knowledgeable of the cuisine of France, that is, to shudder at the thought that the food, dished up at this restaurant, could, in any way, approach that of imaginative and refined dishes of one of the centres of epicurean delights of the world.

In a word, this Wanchai eatery's dishes are, simply put, a wash.

TARGET () visited W28 last Monday-week and, after having to wait a while for the lift to take the team to the 9th Floor of QRE Plaza, located at Number 202, Queen's Road, Wanchai, Hongkong Island, entered the 70-seater restaurant and was shown to an assigned table.

The laughter of other guests was deafening as they exchanged jokes about business and other matters of interest to the assembled Chinese businessmen, numbering 9 bodies in all.

Emily, the waitress assigned to Table W31, mumbled something to **TARGET**'s team on being seated for less than one minute: 'Soup: Vegetable Boss ... like minstonee.'

After studying the menu, this was that which was selected:

*Soup of the day –
Vegetable Boss (sic!), similar to minstonee*

Escargot

Grilled US Sirloin Steak

Slow Cooked Baby Lamb Shank

The total cost of the above along with a bottle of San Pellegrino mineral water was \$HK337.00.

The soup of the day tasted quite good, actually, this reviewer, having learned to be fond of Campbell's soups, during university days, because, inter alia, it was comfort food which could be consumed, quickly, without interfering greatly with one's studies.

As for the escargot, they, too, came straight out of a tin to which some tomato sauce or something had been mixed in with the tin's contents of snail meat.

As for the US steak, assuming that it was, indeed, US beef, it appeared that it had been blanched in hot water then quickly seared in order to give the rather generous chunk of meat the appearance of having been grilled.

As for the alleged lamb shank, well, really, it is highly unlikely that a lamb, being less than 6 months old, could have had legs of the thickness of the full pound of meat that was placed on **TARGET**'s table ... unless it had been suffering from obesity.

But the worst part about the lamb dish – or mutton dish, whatever it, really, was – was that it tasted like nothing that this reviewer had ever eaten in the many years of reviewing food outlets, standalone outlets or those in a the finest hotels.

It tasted as though it was badly off – that is going bad – but one could not be quite sure because one is told that mutton from the

People's Republic of China (PRC) has a peculiar flavour, unique to the phylum ovis aries.

Whatever had happened to this chunk of meat, it was, as far as **TARGET** was concerned, inedible.

There was a whitish, soft blob of what passed as potatoes on the same plate as the meat, and this was, without question, powdered potatoes which were on a par with the mutton as far as taste went.

There were, also, 3 tiny carrots, each measuring about 2 inches long, that had been laced, heavily with sugar, and, then, having been cooked to such an extent that they fell apart at the slightest touch.

It appeared, as far as the 3 carrots were concerned, that they had been regenerated *daucus carota*, first having been used to make a soup or a sauce and, then, being laced with sugar in an attempt to make them appear Frenchified?

At this point, the **TARGET** duo called for the bill: Enough was enough.

Emily never returned to serve **TARGET**'s table and, when the bill was requested, a black-jacketed man came over to take care of the matter of having the bill settled.

There is little else to say about this restaurant because it is, clearly, a fast-food restaurant, making pretentions of serving French cuisine.

As far as **TARGET** could see, the serving staff, for the most part, is untrained, but they are pleasant and try hard to be efficient, but having been limited due to their obvious lack of training.

The cost of the food is not high, far from it, but if food is inedible, then, no matter how much it costs, it is very expensive.

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