

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

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

Name of Restaurant

Caprice, Four Seasons Hongkong

Address of Restaurant

No. 8, Finance Street, Central, Hongkong

Date of Visit

Monday, June 3, 2013

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

Wine

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 Food and Beverage

Mr Gianni Costa

Name of Executive Chef

Mr Herve Fucho

Comments

Ever since the Four Seasons Hotel opened in the Hongkong Special Administrative Region (HKSAR) of the People's Republic of China (PRC), it has been one of the best hotels in the territory.

Ever since Caprice opened at the Four Seasons Hotel, Hongkong, it has been among the best of French restaurants in the territory.

Today, Caprice is, still, one of the best and, perhaps, right out of the top drawer as far as restaurants of any European cuisine is concerned in these 416 square miles.

TARGET () visited Caprice on Monday, June 3, 2013, at 6:30 pm, after an absence of some years.

Outwardly, since its opening in September of 2005, little seems to have changed at this restaurant that specialises in the preparation of French cuisine, except, perhaps, that the prices for dishes and wines seem somewhat less than during this medium's last visit.

On scanning the menu, it was clear that the prices, demanded today, are not too dissimilar to the prices, demanded in yesteryear – which means that one gets more for one's dollar, compared with a couple of years ago.

The following is the menu, chosen for three people on the evening of **TARGET**'s visit:

Steamed Duck Foie Gras
Pink Lady Apple, Coriander Compote and Citrus Jus

\$HK365

Langoustine Lasagne
Veal Sweetbreads and Chanterelle Mushroom in Shellfish Bisque

\$HK380

Duck Foie Gras Terrine
Rhubarb Fondant, Red Port and Beetroot Texture

\$HK360

Normandy Sole (For Two People)
Vegetable Jardinère and Orange French Toast in Maltaise Sauce

,\$()
\$HK1,470

Aveyron Lamb
Shoulder Pastilla, Poivrade Artichoke and Excabèche Vegetable

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\$HK690

Cheese Selection

\$HK230

Soufflé

\$HK170

With the meal, two bottles of Deutz Champagne were ordered at the price of \$HK1,050 per bottle.

Deutz is a Champagne house in the Aÿ Region of Champagne, France, and, since 1983, it has been owned by Louis Roederer, another Champagne house, founded in 1776 in Reims, France.

Deutz is, still, a lovely Champagne, but, of late, it has been having its fair share of problems with its two partnerships, first with a New Zealand wine producer, and, then, with a California wine producer.

The Food

The appetisers were unique and sublime, and special mention should be made of the foie gras de canard (duck liver).

Duck liver is less fatty than its goose counterpart and it is more suitable for sautéing at high temperatures.

Of the above menu, outstanding and very memorable was another winner: The Normandy Sole.

It just could not have been better.

The fish meat just melted in one's mouth and its taste was par excellence.

With this dish, **TARGET** ordered two glasses of White Riesling to complement the elegant fish. The cost of the Riesling was \$HK180 per glass.

Another headline dish was the Cheese Selection, a cheese board that is unrivalled in any restaurant in the territory, to be sure.

It was very apparent that careful attention to detail at Caprice is paramount in the mind of Chef de Cuisine Vincent Thierry, and the cheese board is a good example of this very important aspect of the restaurant.

TARGET cannot say the same with regard to a pretender of French cuisine, located on Hongkong Island, because, on the last visit to that restaurant, the cheese trolley was laden with about eight different cheeses that were so old that they had whiskers.

As for the soufflé, well, what can one say about it except that it was glorious.

The Restaurant

Caprice sits on the sixth floor of the Four Seasons Hotel and can seat a maximum of 84 diners, according to the Public Relations Department.

The Chef de Cuisine has been in charge of Caprice since its opening and he is assisted by some 25 cooks of various nationalities, by the looks of things.

The view of Victoria Harbour is beautiful and the layout of the restaurant is such that one may view the cooks, preparing one's food in the open kitchen.

The tables are not very close together so that one may have an intimate conversation without having to worry that somebody might be trying to listen in.

The service, as with the food, is top-notch – it would be difficult to imagine that it could be improved.

The only real problem that this medium discovered about Caprice was that one could, very easily, over-indulge oneself and, then, the next morning, invariably, one would suffer the consequences of gluttony.

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