

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

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

Name of Restaurant

Lawry's The Prime Rib

Address of RestaurantShop 201, 2/Floor, Hutchison House, No. 10, Harcourt Road, Central,
HongkongDate of Visit

Saturday, October 26, 2013

CategoryTARGETs 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

Wine

Choice --	Unknown	Extensive	Limited	Unbalanced
Cost		Reasonable	Unreasonable	Expensive
Storage of Wine		Good	Poor	Unknown
Expertise of Sommelier		Excellent	Acceptable	Unknown

Total Cost of Meal

Very Expensive Moderately Expensive Very Reasonably Priced

Name of Restaurant Manager

Ms Catherine Yu

Name of Executive Chef

Comments

It is nothing like the old Hongkong Lawry's, the one that, for some years, was located in Causeway Bay, Hongkong Island.

The 'new' Lawry's is nothing like the old one – because it is so much better than the Lawry's that was first established in Hongkong on the Fourth Floor of The Lee Gardens.

TARGET () visited the 'new' Lawry's, located on the Second Floor of Hutchison House, Hongkong Island, at about 1:30 p.m., last Saturday, and there met Mr James Lee, the Guest Relations and Sales Manager.

Not having the slightest inkling that this restaurant was being reviewed by this medium, Mr Lee explained that the Causeway Bay outlet had been closed due to the expiry of the lease on the property and that the rent on the new Lawry's was considerably less than that which had been charged for the Causeway Bay, commercial space.

He, also, stated that although the Hutchison House outlet can only seat about 160 patrons whereas the Causeway Bay restaurant could have seated more than 220 patrons, the move had not hurt the business of the restaurant.

Lawry's was, according to usually reliable information, first established in California on the very posh, Los Cienega Boulevard, Beverly Hills.

It was, in the late 1940s and 1950s, 'the' place to eat if one enjoyed prime rib. Even Mickey Cohen, the notorious gangster of this time in the history of California, used to frequent it.

The Hongkong Lawry's, however, is still not a patch on the original Los Cienega Lawry's for a number of reasons, too numerous to outline in this review.

But, the Hongkong Lawry's of today, has a number of very positive attributes that separates it from many of its competitors.

To begin with, the price of a Brunch on Saturdays and Sundays, at between \$HK288 and \$HK586 (for two people), depending on one's selection of a meal, must be painful for many free-standing restaurants in the immediate area of Hutchison House and at the Grill and Bar at The Mandarin Oriental that is just a stone's throw away.

In addition to eating prime rib, patrons are, also, given a choice of

Lawry's Big Breakfast at \$HK288

*Pork Sausage, Bacon, Scrambled Eggs, Baked Beans,
Grilled Tomato, Mushrooms and Hash Browns*

or

Lawry's Famous Roast Beef Hash

or

Prime Rib Omelet

And so on and so one

Entrées from the Grill at \$HK586 (for two people)

Grilled Seafood Platter

or

Mixed Grill

TARGET's Luncheon

Because Lawry's specialises in prime rib with all the trimmings, that was **TARGET's** selection for three people, last Saturday, at \$HK308 per person.

The juicy prime rib along with its preparation and the trimmings were '*par excellence*'!

With a slice of the prime rib, came a spoonful of mashed potatoes, Yorkshire Pudding, a salad from the buffet table, a bowl of Cream of Mushroom Soup and a glass of Lawry's Private Label Cabernet Sauvignon.

Everything was excellent.

Absolutely, no complaint.

However, when it came to the desserts, they were not anywhere near par.

In a restaurant of this calibre, especially one that hails from Beverly Hills, one would expect, as a desert, something along the lines as coffee with apple pie, or lemon meringue pie, or banana cream pie, etc, etc, etc.

However, what was on the desert table was some nearly insipid mousse, and something that was supposed to pass for a brownie.

The desserts were the weakest link in the entire meal – sadly.

The Ambiance

While Lawry's makes the claim of being a fine-dining restaurant, it is not.

It is, however, a good and reasonably priced restaurant that has made its name by selling a really delicious meal, the central focus, being USDA prime rib.

And there is, absolutely, nothing wrong with that formula for an eatery.

With songs and tunes of the romantic times of the 1940s, the 1950s and the 1960s, one can eat some of the best food that the United States of America has given to the world (with the exception of the desserts, of course).

The service is very good, better than many food outlets at five-star hotel of Hongkong.

This reviewer put our waiter to the test by making a number of requests and, without so much of an eyebrow raised, Sam was pleased to comply to put things the way that his charges had asked.

If Lawry's can continue to keep up the present standards, it is almost a guarantee to be a winner for some time to come.

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