

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

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

**Name of Restaurant**

Tango

**Address of Restaurant**

1/Floor, No. 77, Wyndham Street, Central, Hongkong

**Date of Visit**

Tuesday, January 14, 2014

**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	Reasonably Priced
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**Name of Manager**

Ms Victoria Boitad

**Name of Chef**

Mr Martin Calvo

**Comments**

Unless one works or lives in the vicinity of Number 77, Wyndham Street, the likelihood is high that the name of the steakhouse that has been operating for the past three years would, probably, not be a topic of conversation at the dinner table at home.

For Senior Management of 'Tango', the Argentinian steakhouse on the First Floor of Carfield Building, the restaurant's location may well be considered more than just a bit of a problem because to reach this little eatery from the Central Business District of Hongkong Island is something of a difficult hike, up a long flight of stairs at the steep angle of about 40 degrees.

As for hungry steak eaters of Kowloon, they are most unlikely to visit Tango – it is just too far to travel and much too difficult a walk after alighting from the transportation that brings one from Kowloon to Hongkong Island.

For those people with strong quadriceps and a healthy set of lungs and who live on Hongkong Island, however, on the assumption that they are avid carnivores, of course, the 15-minute walk may well be worth the effort if they crave some quality cooked beef.

**TARGET** () visited Tango on Tuesday, January 14, 2014, at about 1.00 p.m., and ordered the following dishes for a party of three people:

**Appetizers**

*Red Beets Salad, Goats Cheese, Frisée, Balsamic Vinaigrette*  
*Traditional Hand Cut Beef Sirloin Empanada*

**Mains**

*7oz Argentinian Beef Burger, Provolone, Ham and French Fries*  
*Argentinian Sausage Stew, Onions, Peppers, Garlic Bread and French Fries*

*2 Courses*

*\$HK118 per person*

**Steak Lunch**

*Roasted Sweet Corn Soup*

*12oz Argentinian Ribeye Steak*  
*Choice of Mixed Salad*

*\$HK268*

**Dessert From A La Carte Menu**

*Leche Flan*  
*Whipped Cream/Dulce de Leche*  
*\$HK30*

*Crepes with Dulce de Leche  
Vanilla Ice Cream  
\$HK30*

### **The Food**

The so-called, Roasted Sweet Corn Soup was, in a word, terrible.

It was, if anything – and, in this medium’s opinion, it was completely nothing – a watered down type of Mulligatawny that tasted more like dishwater than the curry flavoured, Anglo-Indian soup.

As for the Red Beets Salad, that was another nothing although it was a step up from the soup course.

But the steak course was, just about, perfect.

At the cost of \$HK268, just eating the 12-ounce, Argentinian steak is a bargain; and, it makes the jaunt from the Central Business District of Hongkong Island to the restaurant quite worthwhile.

The Argentines, it appears, does not age its meat, but serves it right off the hoof, so to speak. And it is delicious, melting in one’s mouth.

This reviewer has, always, maintained that it is difficult to better Kansas, 100 day-old beef, but Argentinian beef, that has not been aged, at all, tastes very similar to its Kansas ‘cousin’.

As for the seven-ounce, hamburger, made from the Argentinian beef, it, too, was wonderful, but it was not as succulent as the steak dish, in this reviewer’s opinion.

The steak dish, however, was, just about, the end of the story for this restaurant because, on **TARGET**’s visit, everything else paled in comparison.

The Sausage Stew, for instance, was tasteless and left a great deal to be desired.

This medium will not waste time, writing about the desserts, because that would just tend to be boring in the extreme. Suffice it to state that all three of them were nothing to write home to mom.

### **The Ambiance**

Tango is a very small restaurant that can seat about 80 people.

Its ambiance is friendly enough, but the local serving staff, one from the Philippines and one from Nepal, acted, sadly, very stupidly, appearing not to know very much about the food on offer – or anything else.

Also, requests had to be made more than three times before the staff seemed to understand the gist of that which was requested or needed.

This restaurant is part of the group of eateries that is owned and is under the control of Dining Concepts Ltd.

This Hongkong company was founded in 2002 by Mr Sandeep Sekhri and, today, it is said to control, what the company’s bumph claims, are ‘*twenty three top quality restaurants, many specializing in excellent Italian cuisine, with exciting additional projects under development.*’

Mr Sekhri is about 48 years old and hails from New Delhi, India.

That may explain, to some extent, the reason for the watered-down, Mulligatawny type of soup that is served at Tango.

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