

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

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

Name of Restaurant

Morton's The Steakhouse

Address of Restaurant4/Floor, Sheraton Hotel, No. 50, Nathan Road, Tsimshatsui, Kowloon,
Hongkong**Date of Visit**

Saturday, March 8, 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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Comments

It is certainly not fine dining, but if one is looking for a great steak meal with all the trimmings, it is hard to beat.

The restaurant to which **TARGET** () is referring is Morton's The Steakhouse, located in Tsimshatsui, Kowloon, the People's Republic of China.

This medium returned to Morton's on Saturday, March 8, at 8 pm after an absence of about two years.

The restaurant has, always, been good, but it seems to be going from one plateau of excellence to another, getting better and better with each passing year.

The service cannot be considered the best in Hongkong, of that there can be no argument, but the food, its quality, its presentation, and the speed of delivery of dishes are as good as it gets.

On the day of **TARGET**'s visit, this is that which was served to this medium's three reviewers:

Potato Skins
\$HK105

Steamed Jumbo Asparagus with Hollandaise Sauce
\$HK95

Baked Five Onion Soup
Crusted with Swiss Cheese
\$HK150

Centre-Cut Prime Ribeye 16 ounces
\$HK658

Cajun Ribeye Steak
\$HK678

Creamed Spinach
\$HK95

Steak Fries
\$HK105

Lemonade Soufflé For Two
\$HK170
New York Cheesecake
\$HK110

With the meal, a bottle of Amarone Tedeschi was ordered at \$HK940. It was excellent.

On studying the wine list, it was very obvious that, all things considered, the cost of the various vintages was reasonably priced.

This is unlike the food outlets of many hotels in the territory where it appears that their managements try to fleece patrons without reservation.

The Food

When one visits Morton's, it is strongly suggested that one has a ravishingly good appetite – because the food is, really, excellent.

The Jumbo Asparagus with its Hollandaise Sauce was cooked to perfection: Not poached too much so as to allow the asparagus spears to become mushy and, at the same time, not undercooked to the point that the spears become difficult to chew.

The Potato Skins with the sour-cream sauce was another excellent way to start the meal.

As for the Onion Soup, it was yet another winner. Served piping hot, the aroma of this soup permeated the surroundings, begging one to sample it.

But the pièces de résistance were the steak dishes.

To say which dish was the better one – the Centre-Cut Ribeye or the Cajun Ribeye – would have been a near impossibility because both dishes were woofed down in a matter of less than 15 minutes.

To devour 16 ounces of steak per dish in the relevant short period of time of 15 minutes is quite a feat, especially if one adds the requirement of eating the creamed spinach and steak fries with the meat.

That which was especially telling about the two main courses was that the meat, obviously having been aged, actually melted in one's mouth: No exaggeration! Well, perhaps, a little journalistic exaggeration.

And as for the taste of the meat, well, one has to sample it in order to describe the succulence of its texture and the richness of the flavour.

The only word to describe the meat: Perfection.

The meal was finished off with a Lemonade Soufflé, along with a virtual mountain of cream in a very large bowl.

(Ladies: Beware! If you are desirous of watching your waistline, definitely avoid this dessert.)

The New York Cheesecake was sampled, just out of curiosity more than for any other reason, in order to learn whether or not it could compare with its '*cousin*' that is baked in a certain, five-star hotel on Hongkong Island whose name means a public official of the former Chinese empire.

Trust **TARGET**: It compares very well.

The Ambiance

Morton's is suffering from its popularity that goes along with its 11 years of one success after another.

The restaurant was partially renovated, late last year, and to **TARGET**'s thinking, the reason for the renovation was to squeeze more tables into the restricted area of the eatery.

On the evening of this medium's visit, it was packed to overflowing and, even though **TARGET** had booked about a fortnight in advance, it was still required that there was a short wait for a table.

The two hostesses at the entrance to the restaurant were terribly inefficient and, eventually, out of sheer desperation, a passing '*black jacket*' – a sort of manager ... or something – was asked to assist in finding the table that, supposedly, had been reserved for our team.

The original hostess, who had spoken to **TARGET**, the one, confirming the reservation, had done a disappearing act after saying something along the lines, '*Please wait*', but the passing '*black jacket*' located our table and, within a few minutes, **TARGET**'s trio was comfortably seated.

After the initial introduction to the restaurant and the unfortunate experience with the silly hostesses, things went much better and the waitress that was assigned to our table did her job fairly efficiently.

There is music, piped into the restaurant, but the din of knives and forks, attacking plates of this and that, and the raucous laughter from patrons, obviously enjoying various levels of intoxication, made it impossible to hear very much of the music.

This restaurant can seat about 180 guests, but one is advised to book a week or so in advance.

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