

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

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

Name of Restaurant

King Ludwig Beerhall

Address of RestaurantShop 2, 2/Floor, Wu Chung House, No. 213, Queen's Road East, Wanchai,
HongkongDate of Visit

Sunday, March 1, 2015

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 -- Spotty	Excellent	Acceptable	Poor
Quantity	Excellent	Acceptable	Poor

Wine -- None

Choice	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**

Comments

It could never be considered a fine-dining restaurant for a multitude of reasons, but for a fun time, where the serving staff go out of their way to make diners comfortable and happy, King Ludwig Beerhall of Wanchai might be a place to visit for those people who want to let their hair down, once in a while.

King Ludwig is not a beer hall, as the restaurant's name suggests, but it does have a number of dishes that, to be totally fair, do resemble European cuisine, if not German cuisine.

TARGET () visited King Ludwig Beerhall last Sunday at about 6 pm when the restaurant was completely empty with the exception of a handful of people, sucking on glasses of German draft beer.

The décor of the dining area is typically that of a European beer hall, being sparse and functional, while the other part of the restaurant is dedicated to people who are desirous of chatting and drinking, and, perhaps, nibbling on little nothings.

There is a small stage where a Filipina tries to sing melodies of yesteryear, an elderly gentleman, accompanying her attempts at being a singer with a little background music.

After ordering half a litre of Lowenbrau lager and making a visit to the facilities in order to wash up a little before sitting down to a meal, this reviewer was surprised to scan the many coloured pictures of the dishes on offer in the menu.

After a few minutes, these were the dishes that were ordered for three people:

Bread Basket – German Bread Specialties

(2 small bretzels [Sic: Should be 'pretzels'], 1 set of rolls, 4 beer and cheese sticks)

(21 4)

\$HK115

Lowenbrau Lager, 0.5 litre

\$HK54

Baby Bellini

\$HK47

Citrus Punch

(Cranberry Juice, Citrus Yogurt Powder, Honey)

\$HK48

Seafood in Curry and Yellow Capsicum Chowder

(Salmon, Cuttlefish, Prawn)

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\$HK80

Goulash Soup with Oxtail

\$HK80

*Veal 'Wiener Schnitzel' with Cranberry Sauce,
French Fried Potatoes and Salad*

\$HK235

*King Ludwig's Pork Knuckle –
German Import, Served with Sauerkraut and Potatoes*

\$HK215

*Small Sausage Teaser (for 1-2 persons)
Nuremberg, Weisswurst and Wiener,
Served with Sauerkraut and Roast Potatoes*

\$HK160

“Marillen” - Apple Strudel with Custard Sauce

\$HK90

“Kaiserschmarrn” with Prune and Apple Compot (sic)

\$HK90

*Cappuccino
\$HK35*

The Food

The two soups were very passable although neither one hailed from Germany. Of that, there can be no argument.

The cook loaded the Seafood Chowder with much too much cornstarch, however.

As for the Goulash Soup, it resembled, in taste, alone, the type of soup that one is able to sample in Budapest, Hungary.

The Wiener Schnitzel was not a Wiener Schnitzel, at all, being a three-millimeter thick slice of beef, dipped in a batter of, probably, just water and flour, and then deep-fried.

However, due to the fact that the coating of the meat was soggy, the chunk of meat must have been prepared some time earlier and, then, heated up in a microwave oven, prior to being served.

The best dish of the evening was the Pork Knuckle.

It was, without question, the most-popular dish of the diners who were present, last Sunday, and **TARGET** counted more than 15 pork knuckles, being carved up and served in the two hours, during this medium's stay.

One could not criticise this dish that had been slow-baked so that most of the fat had melted away.

The sausages, a waitress informed this medium, are made by the restaurant.

This is difficult to believe.

As for the desserts, the Kaiserschmarrn was not the genuine McKoy, but somebody's wild imagination of an Austrian (not German) dessert.

It was tasteless and, almost, inedible.

The Apple Strudel with a watered-down, Custard Sauce was edible, but only just.

The Ambiance

Because King Ludwig Beerhall is located in Wanchai, it may turn some people off, due to its location, being next door to Hopewell Centre.

However, the restaurant, last Sunday evening, was packed by 7 pm. Only **TARGET**'s review team of three people and one other gweilo, escorting a Filipina to have a meal, comprised the lone Caucasians.

Most of the diners were either Filipinas or local Chinese, both of whom appeared to be known to the serving staff.

It is quite likely that, due to the very reasonable cost of a three-course meal – the restaurant has a set dinner – many residents of the area come there, from time to time, as a change from eating typically Chinese food, served in most of the other restaurants within spitting distance of King Ludwig Beerhall.

The restaurant seats about 200 people, with the dining area, representing about one third of the total seating area.

While some of the serving staff appear to be part-time helpers, they attempt to do their best at keeping guests happy – in spite of making numerous errors of judgment.

A visit to the male and female facilities indicated that cleanliness is considered by Management as being very important.

Not all restaurants in this area of Wanchai consider clean toilet facilities as being important – sadly.

It is said that first appearances are lasting impressions, but, in the case of King Ludwig Beerhall, first impressions are not lasting impressions because, by the time that one has spent an hour or so in this simple restaurant, it is clear that it is, among other things, a very pleasant, family style eatery.

But do not expect to eat German food.

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