

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

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

Name of Restaurant

Giando

Address of RestaurantShop 1, Ground Floor, Tower 1, Starcrest,
No. 9, Star Street, Wanchai, HongkongDate of Visit

Wednesday, February 3, 2016

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 -- None	Excellent	Acceptable	Poor
General	Excellent	Acceptable	Poor

Food

Presentation	Excellent	Acceptable	Poor
Taste	Excellent	Acceptable	Poor
Quantity	Excellent	Acceptable	Poor

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

Total Cost of Meal

Very Expensive Moderately Expensive Reasonable

Comments

If you do not want to be taken for a complete fool, do not eat at Giando Italian Restaurant and Bar, recently opened in Star Street, Wanchai, Hongkong Island.

TARGET () visited this recently opened restaurant, last Wednesday, February 4, 2016, and was only too happy to leave within one hour of being seated.

Giando, in the past, had been one of this medium's favourite restaurants, but that was when it was located at the Fenwick Pier, Wanchai.

Things have changed of late.

At the Fenwick Pier outlet, Giando used to serve reasonably priced, Italian-style food in a minimalist atmosphere: Clearly, Management had determined not to spend too much money on decor.

However, late last year, Management determined to try to go 'up-market' and, with this concept in mind, it opened up another outlet of the same name in Star Street, obviously to entice affluent consumers.

Without making a reservation, last Wednesday, at about 7:45 p.m., **TARGET**'s three reviewers turned up and were warmly welcomed by Mr Emanuele Berselli, the restaurant's Manager, who, almost instantly, recognised us of being regulars of the Fenwick Pier outlet.

While studying the menu, due to the din, it became very obvious that this restaurant had little in the way of soft furnishings and, as a direct result, noise bounced off the walls, making it difficult – if not impossible – for one to hold a conversation with anybody who was more than three feet away.

The waitress, who took **TARGET**'s orders for the evening, was forced to speak loudly over the top of the laughter, emanating from the diners, seated at the table, abutting **TARGET**'s.

These were that which were ordered by this medium's trio:

Crema di Topinambur e Condimento Gagna Cauda
Jerusalem Artichoke Cream in Bagna Cauda'
(Anchovy, Garlic and Capers) Dressing
 \$HK168

La Melanzana alla Parmigiana
Eggplant "Parmigiana" Style, Gratinated with Parmigiano,
Fresh Tomato and Basil
 \$HK198

Calamaretti e Zucchine Fritti
Fried Baby Calamari and Zucchine
Served on Bed of Italian Frisée and Tartar Sauce
 \$HK198

Polletto al Rosmarino
Aromatic Herbs-Marinated Free Range Spring Chicken
With Roasted Potatoes and Spinach
 \$HK248

Costata di Vitello alla Milanese con Rucola e Pomodorini
Milanese Style Veal Chop Breaded
Served with Arugula and Sweet Tomatoes
\$HK438

Chef Special

Coniglio all' Ischitana
Boneless Rabbit with Zucchini and Thyme
\$HK268

The Food

The Eggplant Parmigiana, which is supposed to be an eggplant, filled with cheese and tomato sauce, and, then, baked in an oven. As such, as one would have anticipated, having some knowledge of the recipe, this is supposed to be a hot antipasta.

That which was dished up, however, was room-temperature, half a slice of warm eggplant, served on a very cold plate so that the underside of the eggplant was cold while the upper part of the half-cooked vegetable was cool ... and becoming increasingly cooler within minutes of it, being placed on the table.

Further, the eggplant had been boiled before some mush was applied to the vegetable's scooped-out innards and about six, thin slices of Parmesan cheese had been placed atop the concoction.

It had, never, seen the inside of an oven.

And, it was not edible!

As for the Jerusalem artichoke soup, it had been watered down to a point that it was insipid.

The deep-fried calamari was, just that, deep-fried, frozen squid.

Of the three main courses, two of them were ridiculous; the third, just passable.

The most-outlandish main dish was the rabbit course.

It comprised of an aggregate of about two ounces of sautéed meat in three separate lumps, all of which were completely tasteless.

One lump had a bone, sticking out of it!

When this reviewer made a complaint to Mr Emanuele Berselli, stating that the dish comprised about one mouthful of whatever the meat was supposed to be, the Manager suggested that something could be added to the dish to make it look better.

TARGET responded: *'Do you take me for a complete fool? This is stupid!'*

Mr Berselli made a hurried exit and was only seen, briefly, just before **TARGET** vacated the premises.

As for the Veal Chop dish, the meat was, clearly, of the frozen variety and, as with most of the other dishes, the veal was completely insipid.

Conclusion

The restaurant, itself, is a vast improvement, in terms of its appearance, only, from that of the Fenwick Pier outlet.

The service is outrageous, however, and **TARGET**'s main courses took 35 minutes to be delivered.

Having been in Rome, Italy, in December 2015, drinking a bottle of Italian table wine with one's meal had become common and the cost at the best restaurants was between €20 and €30, per bottle, on average.

At Giando, a bottle of Isole e Elena, Ceparello, Vintage 2011, a very simple, red table wine, costs \$HK1,480 (about €180).

Talk about a rip-off@!

Thus far, in the 10-year history of the commercial area of the Ground Floor of Number Nine, Star Street, Wanchai, every restaurant has been forced to close, for one reason or another.

TARGET would suggest that, unless something is done in a hurry to remedy that which this medium has determined in respect of Giando, this outlet will go in the same direction of its predecessor restaurateurs.

TARGET did not bother to order a desert: Enough was enough!

Good bye ... good bye ... good bye ...

***While TARGET makes every attempt to ensure accuracy of all data published,
TARGET cannot be held responsible for any errors and/or omissions.***

*If readers feel that they would like to voice their opinions about that which they have read in **TARGET**, please feel free to e-mail your views to editor@targetnewspapers.com. **TARGET** does not guarantee to publish readers' views, but reserves the right so to do subject to the laws of libel.*