

TARGET

Intelligence Report

VOLUME XXIII No. 171

S A T U R D A Y

August 7, 2021

Viewsletter

Dining and Wining

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THE BEST

RESTAURANTS OF HONGKONG ...

AND THE WORST !

<u>Name of Restaurant</u>	Salisterra
<u>Address of Restaurant</u>	49 th Floor, The Upper House, Pacific Place, No. 88, Queensway, Admiralty, Hongkong
<u>Date of Visit</u>	Friday, July 9, 2021

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Dining and Wining

<u>Category</u>	<u>TARGET's Rating</u>		
<u>Service</u>			
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
<u>Ambiance</u>			
Lighting	Excellent	Acceptable	Poor
Music	Excellent	Acceptable	Poor
General	Excellent	Acceptable	Poor
<u>Food</u>			
Presentation	Excellent	Acceptable	Poor
Taste	Excellent	Acceptable	Poor
Quantity	Excellent	Acceptable	Poor
<u>Total Cost of Meal</u>			
Very Expensive	Moderately Expensive	Very Reasonably Priced	

Comments

If one is determined to splurge, by visiting a restaurant that one has never, in the past, seriously considered, for one reason or another, one eatery that should be crossed off the list, of potential restaurants in which to eat, is Salisterra, located on the 49th Floor of Number 88, Queensway, Admiralty, directly on the border with Wanchai and the Central Business District of Hongkong Island.

In fact, it probably is wrong to consider Salisterra as just a restaurant because, as this medium discovered within the first half an hour of arrival, it is a lounge, bar and, to some extent, a pick-up joint for ladies on the lookout out for a well-endowed and moneyed john.

Salisterra is at the top of The Upper House, a hotel, abutting JW Marriott, Hongkong.

TARGET (泰達財經) had visited this restaurant – prior to its name, having been changed – but that was more than three years prior.

Also, on that first occasion, when this medium was a guest of some business people, engaged in selling pearls, this medium was not impressed with the food, the service, and, especially, the décor.

On a second visit, things had not improved: It was even worse than the first visit.

Things, today, have changed, very materially – because Salisterra is much worse than it ever was in the past, in this medium’s opinion.

This medium had booked a table at Salisterra for four people for Friday, July 9, 2021.

On receiving confirmation of the booking, this medium received the following informative note via an e-mail:

‘Your upcoming reservation at Salisterra, The Upper House, has been updated accordingly. Thank you for returning the table two hours from your reservation time.’

Since the ‘*reservation time*’ was 6:15 p.m., it was quite obvious that **TARGET**’s quartet had been given just 90 minutes to eat, to pay the bill, and to make a fast exit.

One of **TARGET**’s more loquacious members, more out of light-heartedness than anything of a serious nature, ventured to ask a passing waiter as to that which one might expect if one were still in occupation of the table on which **TARGET** had been seated, after the 90 minutes had elapsed from the time of taking possession.

‘*Will you just kick us out?*’ the member asked with a wry smile.

The waiter, taken aback, left the scene in a huff but, within a short space of time, returned, stating in a very stern and serious manner:

‘I have negotiated with the “front desk”: You would be allowed to stay for another 30 minutes.’

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By this time, this medium had selected the following dishes for the evening for four people, all of whom are in the employ of this medium, a fact that was never disclosed to anybody at this eatery:

MENU

Virgin Pina Colada
\$HK80

NIBBLES BY PIECE

Oxtail Croquettes
\$HK35 per piece

SMALL PLATES

Fish Soup
Almonds, datterini tomatoes
\$HK185

Salted Beef Cheek
Beetroot, horseradish
\$HK265

MAINS

Grilled Te Mana Lamb Cutlets
Broccolini, anchovy, apricot vinaigrette
\$HK460

Chargrilled Dutch Peter's Farm Veal Chop
Mousseron, tropea onions, parmesan
\$HK520

Whole Market Fish
Lemon confit, miso, fennel, radish
\$HK450

Salt Crust Patagonian Toothfish
Tokyo turnip, bitter leaf salad
\$HK380

VEGETABLES

Chargrilled Cauliflower
Pomegranate, chicory, walnuts
\$HK95

Crispy FOMO Potatoes
\$HK95

SWEETS

Tiramisu
Coffee mousse, grand marnier
\$HK120

Brillat-Savarin Cheesecake
Sicilian pistachio, cherry sorbet
\$HK120

Still O Muse
\$HK70

Sparkling O Muse
\$HK70

Total: \$HK3,520

As dishes were placed on **TARGET**'s table, a number of factors became evident: They all tended to be presented in extremely quick succession, indicative of that which one would expect of a fast-food outlet where a central kitchen prepares food and then busses it to retail outlets.

First impressions, turned out to be lasting ones: Salisterra is, in point of fact, a fast-food eatery, all the dishes, having been cooked some hours/days prior, obviously placed in refrigerators/freezers and then, heated up, somewhat, before being shovelled onto customers' tables.

Some of the meat dishes were lukewarm; others, having been covered with some sticky stuff that tasted watery; and, some, being dry, with no discernible taste, at all.

The veal chop was amongst the worst of the bunch, being served absolutely cold! One could not state that the meat was tough, but suffice it to state, it was difficult for one's fork to find a chasm through that which had the appearance of ice, embedded in a grey mass.

The lamb cutlets could have been cardboard because, among other things, the meat was completely devoid of the taste of meat: If one closed one's eyes, it would have been impossible to know that which was in one's mouth.

As for the cauliflower dish, it was served cold, also ... and raw!

As for the desserts, they were so sickening as to be completely inedible.

TARGET's quartet left the restaurant before 8:00 p.m., not requiring those extra 30 minutes that had been so generously afforded to this medium.

And, to add insult to injury, a few days' after the visit to Salisterra, **TARGET** received an email, addressed to the **TARGET** employee, who had made the booking (without stating that the visit was to be part of a food survey), asking this medium to give Management an opinion of the experience.

And so, since Management was desirous of obtaining the opinion of this medium with regard to Salisterra, it is that this restaurant's cooked food ranks amongst the worst of the 416 square miles that encompasses the Hongkong Special Administrative Region of the People's Republic of China.