

TARGET

Intelligence Report

VOLUME XXIII No. 183

S A T U R D A Y

August 21, 2021

Viewsletter

Dining and Wining

Dining and Wining

THE BEST

RESTAURANTS OF HONGKONG ...

AND THE WORST !

<u>Name of Restaurant</u>	Restaurant Petrus
<u>Address of Restaurant</u>	56 th Floor, Island Shangri-La Hotel, Two Pacific Place, Supreme Court Road, Central, Hongkong
<u>Date of Visit</u>	Friday, August 13, 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 - Not Noticed	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

It is expensive, of that there is no question, but it is worth every penny that one spends when one is desirous of splurging on a night out in a very special, five-star restaurant.

The restaurant, to which this medium is referring, is Restaurant Petrus, located on the 56th Floor of Island Shangri-La Hotel, Two Pacific Place, Supreme Court Road, Central, Hongkong Island.

TARGET (泰達財經) revisited Restaurant Petrus on Friday, August 13, 2021, following an absence from this once, luxury eatery over a period of some years because, sad to relate, it had fallen off the radar screen of this medium due to its previous poor service and a very decided lack of expertise of those people, manning the restaurant's kitchen – because, inter alia, there was no experienced chef on duty, one who was knowledgeable in respect of European cuisine.

Things, today, appeared to have changed, all for the better, although, at first glance, little seems to have changed with regard to the restaurant's decor.

The chef de cuisine, who had been installed since last November, is Mr Roman Dupeyre.

On being seated at 6:30 p.m. on the Friday, August 13, Petrus Maître d'Hôtel came over to **TARGET**'s table and introduced himself, stating, within the first five minutes of his self-introduction: *'I think that we have met before!'*

Indeed, Mr Mariano Bianchino was correct because he had been the Manager, some years prior, in charge of another luxury hotel's once, well-known restaurant that, like very many European-styled restaurants of the Hongkong Special Administrative Region of the People's Republic of China, it had fallen in culinary disrepair.

After exchanging a tête-à-tête with one of **TARGET**'s food surveyors – Management of the restaurant had no idea that it had been selected for this review and, in fact, did not have an inkling of his guests' vocations – with this self-introduction, **TARGET** asked Mr Mariano Bianchino for suggestions as to that which this medium's three food surveyors should eat after an absence of some years.

Dining and Wining

These were the suggestions of Petrus Maître d'Hôtel:

Starter

*George Buck Foie Gras
Caillete/Purple Artichoke/Swiss Chard*

*Japanese Sardines
Ole Tomatotes/Burrata/Basil*

*Norway Langoustine
Leeks/Kumquat/Crustacean Foam*

*Korean Abalone
Peach/Fresh Almond/Verbena*

Main Course

*Mediterranean Red Mullet
Chickpea/Harissa/Chicken Jus*

*Brittany Blue Lobster
Ravioli/Spinach/Truffle Jus*

*Limousin Veal
Sea Urchin/Conchiglioni/Sweetbread*

Dessert

*French Cherries
Black Forest/Kirsch/Chocolate*

*Artisanal Cheese
French/Baguette/Fruits*

*Australian Truffles
Saint Honoré/Caramel/Pastry Choux*

To describe individual dishes could become somewhat boring to Subscribers because, amongst other things, each dish had certain unique qualities, all being of various degrees of excellence.

After all, eating a succulent slice of mullet, a ray-finned fish, bathed in that which appeared to be a unique sauce, created by the French chef de cuisine, may not be everybody's favourite concoction, but prepared by Mr Roman Dupeyre, it is something very special.

That being said, the following are just some of the other outstanding dishes that this medium finds it necessary on which to comment:

- The Limousin Veal could be cut with a fork and required very little strength to separate the fibres of this five-ounce (**TARGET**'s estimate of its cooked weight), fatless piece of meat, cooked medium so that the centre was the colour of a young girl's beaming cheeks on receiving a special present on her birthday;
- As for the Japanese sardines, one ponders as to the reason that only three little sardines were placed on a dish – six delicious sardines would have been much better – where a basil sauce gave the sardines another flavour with which one was left to negotiate. On putting one of the sardines in one's mouth, it immediately disappeared down one's oesophagus, but the flavours remained in one's mouth for a minute or so;
- The blue lobster dish was another outstanding success because, although it would be difficult to believe that such a marine crustacean of this calibre could be more delectable, that which one had to contend was the fact that the flesh of the blue lobster had a tendency to melt in one's mouth.

(The designated driver of the evening did not order any wine with the above meal because, amongst other things, driving a motor car under the influence of alcohol is illegal – and terribly dangerous to all.)

The cost of the evening was \$HK5,300 for three people.

To some people, the above-mentioned cost might be considered a little over the top, but if one is desirous of sampling something really extraordinary, then, perhaps, it is not too much to pay for such an evening of fulfilling cooked dishes, seated in the luxury of the top floor of Island Shangri-La Hotel.