

TARGET

Intelligence Report

VOLUME XXIII No. 236

S A T U R D A Y

October 30, 2021

Viewsletter

Dining and Wining

Dining and Wining

THE BEST

RESTAURANTS OF HONGKONG ...

AND THE WORST !

<u>Name of Restaurant</u>	Harbour-Side Grill
<u>Address of Restaurant</u>	Shop OTE401, Level 4, Ocean Terminal, Harbour City, Tsim Sha Tsui, Kowloon, Hongkong
<u>Date of Visit</u>	Friday, October 22, 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>Wine</u>				
Choice	Extensive	Limited	Unbalanced	
Cost	Reasonable	Unreasonable		
Storage of Wine	Good	Poor		
Expertise of Sommelier	Excellent	Acceptable	Poor	None
<u>Total Cost of Meal</u>				
Very Expensive	Moderately Expensive	Very Reasonably Priced		

Comments

Harbour-Side Grill, located at Ocean Terminal, has the distinction, in this medium's opinion, of being one of the worst, European-styled restaurants, operating in the **Hongkong Special Administrative Region (HKSAR)** of the **People's Republic of China (PRC)**.

Going back more than 40 years, being the number of years that **TARGET** (泰達財經) has been reporting on HKSAR events, as well as reviewing the restaurant industry of these 416 square miles, it never could have been imagined that one, stand-alone eatery stands out as having the nomenclature of being '*absolute adulterated rubbish*'.

But it does exist!

TARGET visited Harbour-Side Grill on Friday, October 22, 2021, having wandered through that which could only be described as a '*rabbit warren*' of a commercial centre that connects Harbour City to Harbour Centre and, then, to Ocean Terminal in Tsimshatsui, Kowloon.

It took **TARGET**'s team of three food samplers the best part of 90 minutes to find this relatively small hash-house at the top of one of the imposing edifices that comprises part of many miles of corridors and staircases.

On entering the restaurant, a small group of relatively young, gibbering ladies, clearly being natives of the Philippines by the inarticulate manner and construction of their attempts to speak in the English language, on hearing of the difficulties of locating the restaurant, in spite of having talked to more than one of these ladies over the telephone on five separate times, during the wandering through corridors and climbing stairs, they simply laughed.

Uttering something in that which sounded as being Tagalog, a waiter came to the rescue of the gibbering fools and showed **TARGET** to a table.

Seated at a table, overlooking Victoria Harbour, a waiter presented **TARGET** with a menu.

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On scanning the menu, the following items, reproduced verbatim, were selected for the evening:

Starters

Tuna tartare with soy sauce, wasabi, smashed avocado
\$HK148

Green asparagus, soft boiled quail egg, truffle hollandaise
\$HK158

Seared scallop, pumpkin purée, crispy pork belly, truffle sauce
\$HK218

Mains

Sirloin 300 gram (USA)
Five peppercorn
\$HK488

Iberico Pork 300 gram
Bearnaise
\$HK398

Ribeye 350 gram (USA)
Bordelaise
\$HK398

Trip-Cooked Chips
\$HK78

Braised Red Cabbage, apple, crispy pork
\$HK68

Marne 180
Amarone della Valpolicella
\$HK980

Fresh Pineapple Juice
\$HK48

Apple Tarte Tatin, yoghurt and caramel sauce (for two)
\$HK178

Coffee

\$HK3,762

With the above-mentioned, a bottle of Amarone della Valpolicella, Vintage 2016, was ordered at the cost of \$HK980.

When the various dishes were presented, during the next 45 minutes, one aspect of the cooked food was very prevalent: All the dishes were lukewarm!

It was very obvious that the lone Chinese male, manning the kitchen on the evening of **TARGET**'s visit, had pre-cooked a large number of dishes (perhaps, a day or more prior to the restaurant's opening), placed them in a refrigerator or freezer, and, when there was a requirement for one or more of them, the dishes were extracted from their cold vantage points, shoved into a microwave oven for a minute or so and then, placed on tables of unsuspecting guests.

Without burdening **TARGET** Subscribers with each and every lukewarm/cold dish, suffice it to state that the problem with the ribeye steak, at a cost of \$HK398, was indicative of the fraudulent escapades that must have taken place in the restaurant's kitchen.

The ribeye steak was, originally, supposed to have been medium well-cooked, that the centre of the meat would be pinkish in colour so that the flavour of the meat could be savoured, without detracting from any other flavours of the meat.

When it was served at the table, the outside of the slab of meat had clearly been fried, but the centre of the meat was oozing blood: It was, completely, raw!

It was sent back to the kitchen.

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About five minutes later, it appeared that something, having the appearance of the same steak, was presented at **TARGET**'s table.

But the slab of meat had shrunk to about half of the thickness of its original size. The centre of the steak was grey, while the outside was a brownish-black.

The Chinese man in the kitchen, most likely, had sliced the steak into two pieces, threw away the outer layers of the original piece of meat, placed the remaining meat into hot water for a few minutes, returned the remnants of the meat to the frying pan and, *'Bob's your uncle!'*

In respect of the Iberico Pork, it was tasteless and being bone dry!

It had, without question, been pre-cooked, probably some weeks prior to **TARGET**'s arrival.

And so it went on, one mistake after another, one insipid, cold dish after another.

The hottest food of the evening was the coffee.

Lastly, it is only too clear that this restaurant has not the slightest knowledge of storing red wines because, on opening the Amarone della Valpolicella, the cork was bone dry.

So, not only can this restaurant cook a decent meal, but it, also, has no knowledge as to the manner of the storage of wines.