

Restaurant Review 5 Mongolian BBQ September 11, 2014

EXPERIENCING WINTER IN MONGOLIA...WHEN ALL THE FOOD IS COLD: July 2013 Jean Whitney and I went to lunch at the Emperor's Palace in Chesterfield Valley, where we were not overly impressed with the food, but enjoyed the juggling act performed. At least the average tasting food that was supposed to be hot was hot.

When I go to a "buffet" that is under \$10 for lunch if I find one or two items that are worth going back for seconds I figure it was worth the trip. Unfortunately when I met Jean Whitney for lunch at the Mongolian BBQ Asian Buffet in the Four Season Shopping Center on Olive Blvd. last week there was nothing worth going back for seconds or ever going back there again. In fact the Mongolian BBQ Buffet made the Emperor's Palace seem like the Chinese equivalent to Tony's. It made Panda's Express seem like a Michelin Three-Star Bistro.

Three major ingredients missing from most items I tried. Nothing that was supposed to be warm was warm. Nothing like a plate of cold lo mien noodles. The other thing missing was taste. Finally the phrase BBQ was maybe false advertising as there was only one item remotely resembling anything connected to BBQ.





At least at the Emperor's Palace they took our mind off the mediocre food with juggling. A floor show would not have helped at the Mongolian BBQ Asian Buffet

Who doesn't like peel and eat shrimp? Well I didn't finish all of mine as the ice was clearly a last resort to keep these tired [crustaceans](#) edible.



My plate



Jean's plate

The best thing on my plate was the green beans, unfortunately they came off the hot buffet table and were ice cold. The General Tso chicken were all fat. The salmon was

very dry and tasted like old fish. Cheesy crab at the top of my plate had fake crab and cheap cheese. The beef egg roll was not edible.

I ate both pieces of deep fried chicken I got...so it was okay. The thin strips of advertised BBQ chicken got mixed reviews. I thought it was too dry. Jean liked it. Jean also said the sushi was okay as was the mushroom stuffed with some sweet cream.

Besides the buffet diners can put their own ingredients in a bowl along with sauce for stir fry. Frankly the thin shaved strips claiming to be chicken, beef and port all looked the same. I put pork and beef with some noodles and a small amount of "Mongolian Sauce" in my bowl. The stir chef operated under a neon sign that proclaimed, "BBQ." When I got it back at least it was warm, however I could not taste the difference between the pork and the beef.

After eating one cold item after another I was surprised when I had to grab for my water glass after biting into the crab Rangoon and burning my mouth.

The below photo sums up the deserts...the open can of chocolate pudding (so much for the mysteries of the kitchen):



Now I have to admit that while I was not pleasantly surprised...I did not feel cheated since the total bill was \$8.50 even if my stomach was upset the rest of the day.