

Eating Out

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An exquisite amount of Chinese fusion

M Krub showcases the culinary heritage of China with a European twist and boasts having an on-site food designer

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Exquisite, phenomenal and mesmerising are perhaps the three words that best describe my dining experience at M Krub.

Yet, in fact, there are more than a few words really worth spreading about this Chinese restaurant that has recently added luxurious Chinois tastes to a high-end gastronomy scene in the MahaNakhon Cube building.

A brainchild of Man Wai Yin, the chef-proprietor of the popular Chef Man restaurant, M Krub is the only eating establishment in Bangkok to showcase Chinese culinary heritage through five-star, modern presentation.

The restaurant, visually conceptualised by a renowned interior design firm in Shanghai, occupies a small space and provides a cosy, private club feel, with a 40 million baht collection of superior Chinese ingredients (seriously!) at the entrance hinting that its cuisine is no less than top-notch.

M Krub's master chef, a native of Guangzhou in China, demonstrates detail-orientated crafts, time-honoured recipes and authentic flavour profiles from the Chinese culinary world, presenting it in a new light with Western-style influences.

To say that the restaurant boasts an on-site "food presenter" and "food designer" might sound somewhat pretentious. But over our recent lunch visit the two characters proved a pivotal role in making our dining experience even more captivating and memorable.

You can count on the food presenter, who's also a chef by training, to educate you on the culinary details and background stories of each dish. Cheerful and knowledgeable, he promises to take you back thousands of years into ancient Chinese history, even if it is just through a whiff of one of the spices he uses.

The food designer, again hailing from Guangzhou, is meanwhile responsible for the tailoring of the food onto the plate. The food designer hand-paints the plates with traditional Chinese drawings and calligraphy before plating up the food.

To ensure both artistic and gastronomic quality, M Krub's menu is available only in sets, created in accordance with the best seasonal produce and changed every six weeks.

Lunch is priced at 2,800 per person for a six-course meal and up to 12,000 baht per person for a 10-course meal. Prices for a 10-course dinner start from 8,000 baht and go up to 12,000 baht per person. The dishes and menu can always be discussed when making a reservation.

Our lunch began with a complimentary amuse bouche. That day it was deep-fried home-made tofu, which was feathery light and flavoursome.

It was followed by a degustation platter of assorted appetisers featuring a crispy roll of duck and black sticky rice; home-made tofu layered with fresh crabmeat, caviar and foie gras; and a puffy roll of melt in the mouth stewed pork trotter.

Roasted Iberico pork loin with comb honey was the first course of our meal. A bite-sized piece of the succulent Spanish pork had been marinated and barbecued with honey before being smoked with truffle. The wonderfully tasty pork was complemented by caramelised house-toasted walnuts served in an edible crystal pot.

M Krub's proprietor Man Wai Yin, aka Chef Man.

When sautéed scallop with mango and caviar on a golden nest arrived, a friend at our table pointed to the threadlike nest and commented: "These are very fine strands of noodles."

"No, they are not noodles," said the food presenter. "The chef made the strands by slicing a piece of bread very finely," he explained to the guests, whose jaws thereafter dropped.

Putting the visual thrill aside, I have to say that the crispy nest went well with the perfectly seared jumbo scallops and sweet mango sauce.

Mantis prawn with egg white, prepared with a relatively large crustacean imported live from Australia, represented the third course.

The meat of the prawn was naturally springy and mildly sweet, enhanced by a delicate-tasting sauce and salmon roe.

Chinese cabbage consommé is another delicacy that showcases the perseverance of the Chinese. The soup was prepared according to the emperor's recipe and without water added. Yet the time-consuming method for cooking was not done in vain as it marvellously yielded a soothing, crystal clear broth.

A Chinese banquet conventionally is wrapped up with rice and noodles. And offering a healthy, tasty and stomach-filling end note to the meal was a dish called assortment of grains in stone casserole.

The fried rice-like dish presented 12 kinds of cereals and grains, including barley, oat meals, millet, black rice, black sesame and lotus seeds, tossed together in a sizzling hot bowl. The jumble of grains had the choice of being flavoured with abalone sauce, Yunnan ham, XO sauce, crispy garlic and chillies, condiments which all came on the side.

The awe-inspiring meal at M Krub was rounded up with phenomenal desserts.

Leaving us amazed -- even weeks later we are still talking about it -- was the restaurant's signature chrysanthemum tofu, served in fragrant light syrup.

Layers of soybean curd strands, mimicking flower petals, were carefully created using a cleaver and the chef's special expertise. Each neat flower takes two minutes to make, yet the skill to craft such a thing took more than a decade to perfect.

Those looking for substantial, fine dining-styled sweet endings will surely not leave the restaurant feeling incomplete.

The restaurant boasts its own French pastry chef, who comes up with seasonal creations that blend the art and science of French patisserie with various Asian twists.

Expect to indulge in perhaps a chocolate praline chrysanthemum éclair or a lemon tart revisited with green tea meringue. Both proved as heavenly to the taste buds as they were to the eyes.

M Krub offers collections of fine wine, liquors and cocktails as well as exotic Chinese teas to enhance its refined cuisine. Some house-concocted options, which infuse European classics with Chinese ingredients, particularly lend a perfect complement to the dishes.

Teetollars can try the top-grade Oolong tea and fragrant red chrysanthemum tea made from the flowery plant grown on the Tibetan snow-capped mountains.

Service was that of five-stars and efficient, but with a personalised touch. Reservations are highly recommended at least a day in advance.





Poached Australian mantis prawn with egg white sauce.



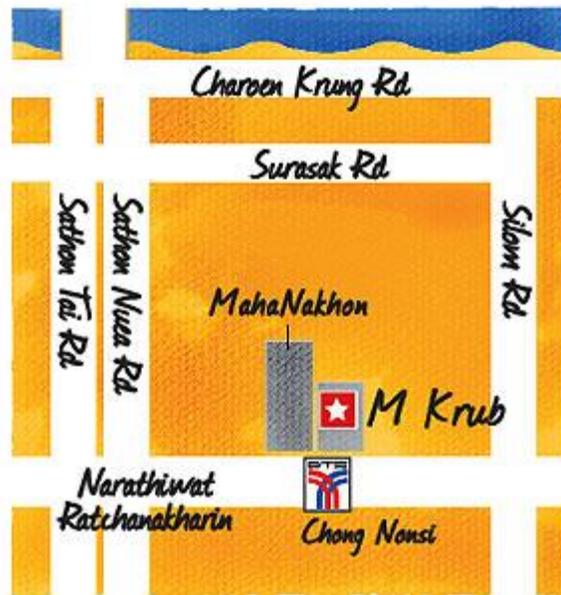
Seared scallop with mango sauce and caviar on golden nest.



Chrysanthemum tofu dessert on a hand-painted plate.



The chocolate praline chrysanthemum éclair.



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M Krub

MahaNakhon Cube Building, 2nd floor

Narathiwat Ratchanakharin Road

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