

BK MAGAZINE

BK bites

Friday, 16th October 2015



OPEN DOOR

M Krub

Chef Man's main man adds modern twists to Chinese cuisine.

The buzz: The latest opening at Mahanakhon Cube is no less glamorous than its predecessors. Here, chef Man Wai Yin, the mastermind behind one of Bangkok's top Chinese kitchens, Chef Man, collaborates with well-traveled French chef Marc Razurel (who's spent time at the two-Michelin-starred Carre des Feuillants in Paris) to serve up a modernized take on Chinese cuisine.

The decor: With a capacity of only 35-40 people, Chef Man this isn't. Plush, modern Chinese decor heightens the sense of intimacy, with vibrant upholstery adding color to the otherwise solemn-looking dark wood. High-back dining chairs make for plenty of privacy, especially at the tables for two beside the curved-glass, floor-to-ceiling windows. There's also a private room for up to 10 people.

The food and drinks: M Krub offers a private dining experience where the food is plated up the French way: to individual diners and in courses. Not only is the presentation beautiful, the food is served on plates hand-painted by Chinese chef Liu Cheng prior to every serving. Tables must be reserved at least one day in advance, with prices starting from B2,800 for five courses to 8,000 for 10 courses at lunch, and B8,000-12,000 at dinner. Some dishes go beyond typical Chinese ingredients, as in the sauteed Pacific scallop on deep-fried, finely-sliced bread with mango mayonnaise and caviar, or medium-rare pan-grilled Kagoshima wagyu ribeye topped with mayonnaise-dijon mustard sauce. Others stick closer to home, such as the Chinese cabbage consommé, fried rice made with 12 assorted grains and the delectable chrysanthemum tofu in almond syrup, in which the chef showcases his knife skills by finely cutting the tofu

into hair-thin strips. (Note: they also serve shark's fin.) Chef Razurel whips up French-style desserts, adding some Chinese flavors, like with the chocolate eclair with chrysanthemum sauce. Aside from tea, drinks include mocktails (B110), classic cocktails (B220), beers (from B120) and a long list of white, red and sparkling wines (starting at B320 by the glass).

Why you should care: While we've seen attempts to serve elevated Thai cuisine in Western-style arrangements, that hasn't really been the case with Chinese food. And there's certainly no lack of class or artistry here. **Matcha Sanguankiatichai**

2/E, Mahanakhon Cube, 96 Narathiwat Rd., 02-019-8105. Open daily 11:30am-2:30pm; 6-10pm. BTS Chong Nonsi



Hot: French Chinese



Not: American Chinese

So Opposite's American-Chinese experiment at Maggie Choo's is gone and we've yet to make it out of bed in time for Little Beast's dim-sum brunch. Too bad, because now Chef Man's Man Wai Yin has decided what we should really be eating is French-style Chinese food: lots of set courses, minimal choice for the customer, and chocolate rather than mung bean for dessert (see page 18). We're in.