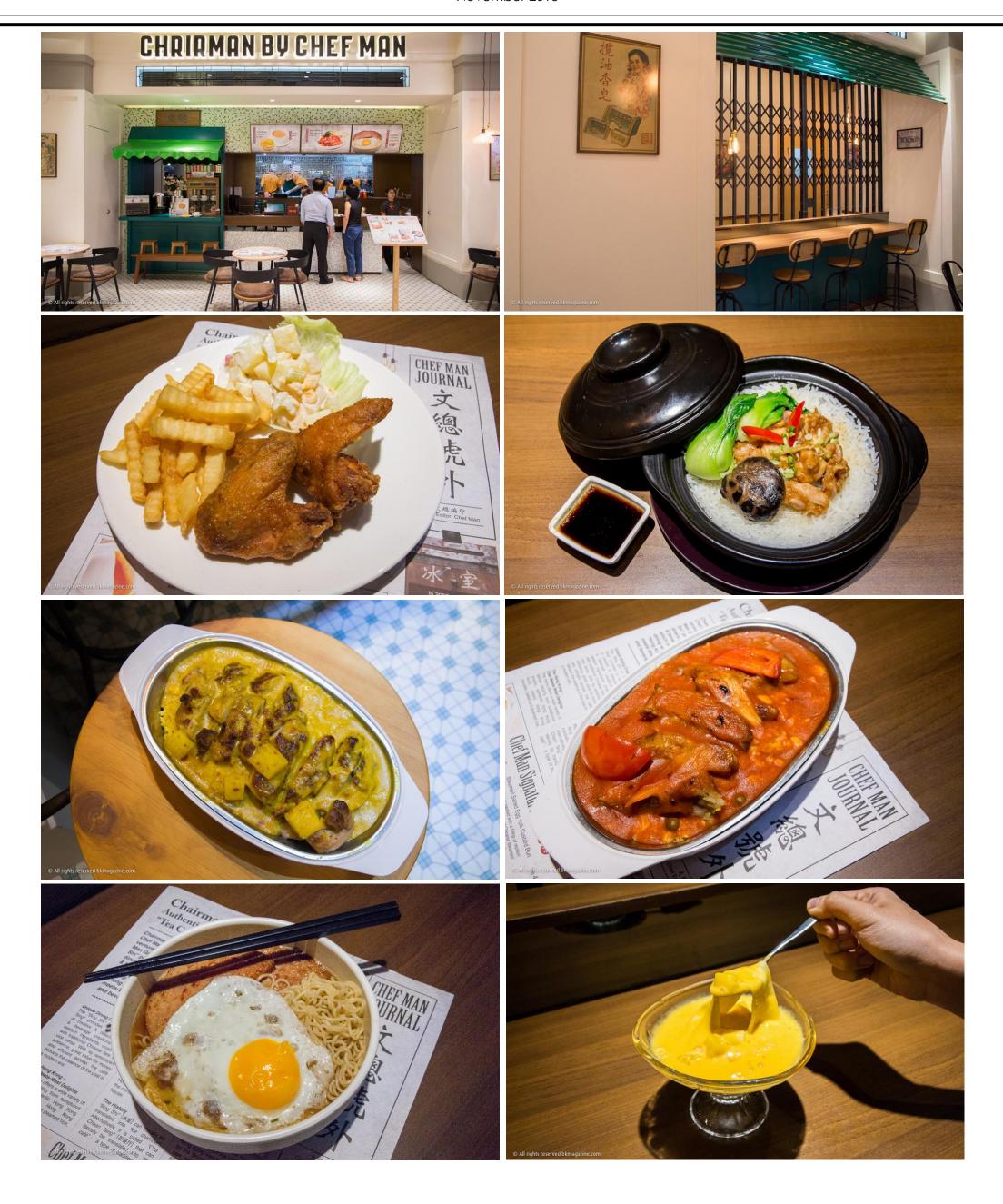


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## BANGKOK RESTAURANT REVIEW:

## Chairman

The buzz: Replacing the short-lived Chef Man Express at Emquartier, Chairman goes for a '50s Hong Kong diner vibe (known as bing sutt or bing shi), serving Cantonese versions of Western food.

The decor: If you've been to Hong Kong, you'll know the type of place Chairman imitates: Formica tabletops, lino floor, mint green walls and a general sense that nothing's changed in 30 years. The glisteningly new Chairman lacks the time-worn appeal of such institutions, but anyone familiar with the island city will identify the medley of cool green tones, mosaic wall tiles and iron shutters as being Hong Kong through and through.

The food and drinks: Chef Man Wai Yin worked with a Hong Kong-born consultant to get the dishes right. Cafe items include the well-known bo lo bao with butter (soft bun with crunchy crust, B49) and Hong Kong-style French toast (two slices of white bread with peanut butter spread dipped in eggs and fried, B120), which you can also order with Chef Man's signature salted egg yolk lava filling (B140). On top of Hong Kong staples like honey barbecue pork rice (B160), the chefs also roll out baked egg fried rice topped with either a pork chop and tangy tomato sauce (B250) or chicken with a Macanese/Portuguese-influenced coconut curry sauce (B230). In keeping with the cafe vibe, soup noodles come served with your choice of ham and sunny side-up egg (B170), braised beef brisket (B200) and more. Also note that the portions of rice and noodles are huge. For something sweet, look no further than refreshing mango-based desserts like mango pudding (B70), mango rice roll (mango puree with rice noodles, B95) and chilled mango puree with mango and pomelo (B110). To drink, they highlight chilled milk tea (B110) and iced red bean puree with milk (B75). Also expect the HK natives' favorite of Coke or Sprite with ice cream (B60).

Why you should care: Haute cuisine this ain't, but there's an undeniable charm to these idiosyncratic, deeply unfashionable dishes. Order up a milky cup of tea and enjoy.

