

Life·DINE&WINE

Bangkok Post

6 Friday, OCTOBER 2015

BITESIZE

RESTAURANTS WE RECENTLY REVIEWED



M Krub

**MahaNakhon Cube Building, 2nd floor
Narathiwat Ratchanakharin Road
Call 02-019-8105**

The brainchild of Man Wai Yin, chef-proprietor of Chef Man restaurant, M Krub, boasts a cosy, private club feel, and is the only eating establishment in Bangkok to showcase Chinese culinary heritage through five-star, modern presentation.

The menu, demonstrating detail-orientated crafts, time-honoured recipes and authentic flavour profiles from the Chinese culinary world with Western-style influences, is available only in sets. Prices start at 2,800 per person for a six-course lunch and up to 12,000 baht for a 10-course. A 10-course dinner is priced from 8,000-12,000 baht per person. Courses may include roasted Iberico pork loin with comb honey; sautéed scallop with mango and caviar; mantis prawn with egg white; signature chrysanthemum tofu; and fine dining-styled desserts by a French pastry chef.

Collections of fine wine, liquors and cocktails, as well as exotic Chinese teas compliment the refined cuisine. Reservations are highly recommended at least a day in advance.

• *Open daily for lunch and dinner. Park in the building's car park. Most credit cards accepted.*