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F&B highlights from hip markets









SPOTLIGHT | Jarupat Buranastidporn

## Dim sum central

Chef Man introduces a dim sum buffet in the heart of town

It's no surprise that any restaurant with the "Chef Man" name tag will most likely have you waiting in a queue. The recently opened Man Kitchen at CentralWorld is no different. It is, however, breaking new grounds by introducing a dim sum buffet with all the trimmings at a very affordable price of B599++ per person.

Imagine your favourite Chef Man dishes, such as the Lava bun and the Peking duck, just waiting for you to grab and enjoy. The quality is top notch, yet as expected, the portions are slightly smaller so that diners can fully indulge in all the delicious offerings of the restaurant.

Aside from your usual har gow and salapaos, other Chinese delicacies that shouldn't be missed are the fish maw, crispy pork belly and the roast duck. There is also a sushi and sashimi station where you can curb your cravings for Japanese food.

The desserts here are not to be ignored. The highlights for us are the Coffee panna cotta and the Tofu cheesecake - both are a sweet and sumptuous affair, perfect for rounding up the meal with. We expected nothing less of course, seeing as Chef Marc Razurel from M Krub is the man in charge of the pastries that have always satiated the sweet tooth.

Man Kitchen by Chef Man is located on the first floor of The Offices at CentralWorld and is open daily from 11am-10pm. For reservation and more information, call 02-646-1355.

