



New York, NY – June 2007 – Restaurateurs **John McDonald** and **Joshua Pickard** opened their third venture, **Chinatown Brasserie**, in June 2006. Following in the footsteps **Lever House Restaurant** and **Lure Fishbar**, the duo have created a bustling brasserie serving a wide variety of regional Chinese specialties and Chinese-American favorites. Designed to reflect a “well-worn brasserie feel,” the restaurant is at once dramatic, stylish and intimate, a comfortable and beautiful setting for authentic ingredient-driven traditional Chinese fare.

Executive Chef **Joe Ng** (**World Tong**, Bensonhurst, Brooklyn) presents stellar dim sum in addition to straightforward Chinese classics and signature dishes with more unusual ingredients such as Chinese okra, flowering chives, pickled plums, white asparagus and fuzzy melon. Born in Hong Kong, Ng prepares a number of Cantonese and other regional specialties that incorporate the freshest ingredients and traditional Chinese culinary techniques.

Appetizers at Chinatown Brasserie include crisp tempura-style *Shrimp Stuffed Green Chilies* and crispy *Chicken Wings* tossed in a pungent sweet chili sauce, cilantro and scallions. Wraps are either served with lettuce (*Chicken & Pine Nuts*, *Chopped Vegetables & Pine Nuts* and *Lemongrass Grilled Pork* with green papaya salad) or house-made Mandarin pancakes (*Shredded Pork with an Omelet on Top* and *Mo Shu Shiitake*).

Traditional *Peking Duck*, a house specialty, is roasted in a custom-built barbecue oven, sliced and served family-style accompanied by Mandarin pancakes, scallions, cucumbers and hoisin sauce. This transporting dish recalls memories of long family dinners in various Chinatowns across the United States. Barbecue selections are perfect for sharing and include meaty *St. Louis-cut Ribs*, juicy *Roast Pork Tenderloin* and a butterflied and flattened half *Roast Duck*.

Ng’s seafood dishes incorporate the freshest ingredients and are executed with thoughtful technique and light touch. Bursting with flavor, these dishes include such diverse offerings as delicate *Shrimp, Broccoli & Egg White*; velvety, rich *Shrimp with Black Bean Sauce*, chopped pork and egg; and two fragrant clay pot dishes served piping hot – *Scallops with Saffron & Cellophane Noodles* and *Oyster & Monkfish* with scallions.

Classic New York Chinese favorites such as *General Tso’s Chicken*, *Crispy Orange Beef* and *Beef with Broccoli* are taken to new levels of flavor and texture. A perfectly grilled *Flatiron Steak* with roasted garlic and house-made teriyaki sauce adds to the brasserie feel. *Black Cod, Asparagus & Shiitake Mushrooms*; *Steamed Branzino* with ginger, scallion and pickled plum; and *White Chicken* with white asparagus and yellow leeks are sophisticated and healthful dishes that dispel the oft-held belief that Chinese food is heavy, starchy or greasy by creating light and flavorful dishes through the use of proper technique and superior ingredients.

Chinatown Brasserie offers one of the most exciting dim sum programs in New York City. After receiving specialized training from the age of 11 in kitchens throughout Hong Kong, 36-year-old Ng has prepared these Cantonese specialties at restaurants throughout the United States. Steamed, pan-fried and crispy roll dim sum selections are offered at both lunch and dinner. A more extensive list of approximately 40 dishes is offered during lunch and Saturday and Sunday brunch service, the traditional time for enjoying these small plate delicacies and dumplings.

Ng creates all dough and fillings by hand. Some of his specialties include *Shrimp and Snow Pea Leaf Dumplings*, *Pan-fried Shrimp and Chive Dumplings*, *Crunchy Vegetable & Peanut Dumplings*, *Golden Coin* dim sum with shrimp and Chinese sausage, and pan-fried *Turnip Cake* with ham and XO sauce. Ng's repertoire includes over ten different varieties of spring rolls, one of the most unusual being the *Chicken & Garlic Roll*, a succulent mixture of moist chicken, fresh garlic and Xiaoxing wine surrounded by a very thin, crisp wrapper and served with a pungent garlic sauce. Sweet dim sum selections are especially unusual finds outside of traditional dim sum palaces. Some of these dainty sweet treats include flaky *Egg Custard Tarts*, *Steamed Malaysian Pumpkin Cake*, a light steamed sponge cake layered with sweet pumpkin paste and warm *Fried Sesame Balls*.

Signature cocktails are the creations of beverage director **Rain Lampariello**. The cocktail list features a variety of fresh fruit juices, infusions and house-made purées. Whether enjoyed at the hammered Zink-topped bar, casually in the downstairs dining lounge or outside in the sidewalk café opening later this month, these delicious Asian-inspired libations are the perfect compliment to Chinatown Brasserie's fun and flavorful dishes. Lampariello has created a soft-frozen version of the classic *Mai Tai*, made with white rum, pineapple, cherry brandy and almond syrup, garnished with a sour cherry. Other signature cocktails include a beautifully floral *Green Tea Collins* comprised of Jasmine tea-infused gin and house-made sour; a refreshing *Lychee Cucumber Martini* with Hendrick's gin, muddled cucumbers, lychee purée and lemon juice; and the popular *Ginger Dragon*, a tangy concoction of vodka, ginger, fresh lemon juice and Peaychaud's bitters.

Like the cuisine, the restaurant's décor is intended to feel exotic, yet warm and familiar. Designed by architect **William T. Georgis**, this stylish new outpost of New York and Chinese culture layers different decorative elements to create a mosaic of rich textures and colors. Conceptualized around the experience of first-generation Chinese émigrés and intended to reflect elements of Chinese design, American Chinese culture and European brasserie tradition, Georgis pairs authentically Chinese decorative items such as cork sculptures, lush silk tapestries and painted screens with antique mirrors and vintage photographs.

Beyond the hostess stand flanked by floor-to-ceiling Chinese silk damask curtains in vivid orange, turquoise and green, the main dining room features banquettes modeled after Imperial beds and with 10-foot tall brightly colored silk canopies. Custom-designed, oversize silk lanterns are suspended from the tall ceiling. Two large paintings commissioned from artist **Robert Kushner** adorn the west wall of the restaurant. The space is punctuated by specially commissioned three-foot high white Sutra holders created by ceramicist **Peter Lane** and panels of hand painted floral wallpaper provided by Gracie studio.

A small stairway framed by a black bamboo paneled moon gate leads to a small anteroom and private room for up to 20 guests located above and behind the main bar. The anteroom contains mounted decorative panels, small marble inlaid chairs and a beautiful glass-enclosed bamboo garden also framed by a moon gate.

Near the entrance to the restaurant, a special stairway with a "lily pad" landing on the large rectangular koi pond leads to the downstairs dining lounge, a tasty late-night hotspot and perfect space for private events. The downstairs room features leopard print carpet, and six-foot wide traditional carved cork sculptures from Shanghai. The bar features backlit red glass, black lacquered shelves and a black granite top. Inset semi-private booths line the back wall and retro-inspired furniture adds to the funky and casual-cool vibe.

Open daily for lunch and dinner, Chinatown Brasserie seats 175 guests in the main dining room, 100 in the downstairs dining lounge and banquet space, and 80 guests outside during the warmer months, and is the perfect spot for enjoying authentic Chinese classics north of Chinatown.

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For more information on **Chinatown Brasserie**, please contact **KB Network News** at 212-777-3455.