

## SILK ROAD'S SIGNATURE DISH

### TAKING A LEGEND TO THE NEXT LEVEL SILK ROAD'S SIGNATURE PEKING DUCK AT PLAZA ATHENEE BANGKOK, A ROYAL MERIDIEN



Bangkok 2014, Silk Road Cantonese fine dining restaurant's signature Peking Duck rises to the challenge of actually improving on one of the great classics of Cantonese cuisine.

Chef Kam takes the often offered but rarely done excellently dish to another level by injecting every element and process with extra care, ingenuity and flair. Preparing the duck skin properly, a process that takes several days, requires special skills and the best results leave little margin for error. Only the finest ducks are

used, each weighing around 3 kg. First they are blow dried, then peeled and the skin seasoned and marinated with sake-like Chinese wine, herbs, ginger, sugar and natural red bean colouring. The skin is then grilled only on the feather side for precisely 20 minutes and cut into 20 pieces of the exact same size. The result is exceptionally crispy but succulent, thin yet satisfying morsels.

Serving is in a generous configuration of 20 pieces arranged like rays around a sun-like garnish of contrastingly neutral flavour tomato, cabbage and carrot, as befitting a dish so central to the ages old evolution of Cantonese cuisine.

Similar perfectionism goes into the pancakes, prepared in-house from the finest flour. And the same goes for Chef Kam's unique Peking duck sauce, prepared and simmered with Chinese herbs and wine, red bean, sugar and ginger in a process that alone takes six hours.

When rolled with crispy shallot and cucumber, the result is sublime.

Meanwhile, in another unique feature, Silk Road takes extra care of the duck meat, offering the dish in two delectable forms. Guests can choose either minced duck meat with Chinese sausage, water chestnut, mint and ginger on a bed of crispy rice vermicelli or stir-fried juicy chunks of duck meat in pepper XO sauce.

The dish certainly complements Silk Road's vision of serving only the finest Cantonese cuisine in a colourful contemporary ambience inspired by the Middle Kingdom's traditional grand dining décor. Here fine classic Chinese calligraphy, drawings and furniture combine with silky textured green, red and gold furnishing as befits a restaurant that promotes good health and good fortune in its guests. Lunch times draw the office crowd, shoppers and all lovers of upscale dim sum while evenings entice those who appreciate Cantonese cuisine prepared with utmost flare. Five private dining rooms are available for more private gatherings and small parties.

Open every day for lunch from 11:30 am. – 02:30 pm. and dinner from 06:00 pm. – 10:30 pm.

Location: Level 03, Plaza Athénée Bangkok, A Royal Méridien.