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PHILIPPE BY PHILIPPE CHOW A-LIST HOTSPOT

By Elizabeth Darwen



An ever-strong whirlwind since opening its doors in December 2005, Philippe by Philippe Chow in New York remains a hotspot and staple for a virtual “who’s who” of the music, film and sports industries, not to mention politicians, CEOs and an array of additional New York influencers. Diners have included A-List celebrities like Rihanna, Kobe Bryant, Troy Aikman, Carmel Anthony, Dick Parson, Oprah Winfrey, Anna Wintour, Robert De Niro, Beyonce and Jay-Z. Philippe New York exudes elegance combining its chic décor of red, black and white hues with plush leather banquettes and intimate booths that lend an air of opulence as the glow from flickering candles and overhead skylights set the tone for a luxurious dining experience. For VIP patrons seeking something a bit more secluded, a seductive subterranean floor offers a lounge, as well as two intimate wine cellar dining rooms, which are fully equipped with Wi-Fi and state-of-the-art entertainment systems perfect for viewing parties.

Chef Chow, who was born in China and has been cooking professionally since he was a teenager in Hong Kong, is best known for show-stopping dishes that are as lavish as they are delicious. The food at Philippe is served family-style and signature items include Salt & Pepper Lobster, Chicken Satay, Glazed Spare Ribs, Filet Mignon with oyster sauce and the legendary Peking Duck, which is carved tableside and served with house-made pancakes.. Since opening, Philippe Chow has received top culinary accolades including “Best Peking Duck” from the New

York Observer and “Best in Chinese” by Zagat. In addition to the dishes that exemplify Chef Chow’s take on classic Beijing-style cuisine, Philippe has a lengthy wine list, as well as a selection of vintage champagnes.

Guests also can also sip on specialty cocktails, like Lychee Martinis which are reminiscent of the Far East but with a New York twist. To end their meal on a sweet note, diners can order one of Pastry Chef Kostas Paterakis’ desserts. With his dessert menu, Paterakis veers away from Asia and offers American comfort food staples, like Red Velvet Cake, Warm Apple Crumb and a decadent flourless Chocolate Cake that also happens to be gluten-free. Philippe New York can also host your next fête, in one of their private rooms that can accommodate 10 to 100 guests and/or provide offsite catering.

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