

# SELF

## Sexy stars recipe!

Philippe Chow has long been a favorite restaurant of the gorgeous and in-the-know. Rihanna, Leighton Meister, and Charlize Theron are all fans of the flavorful, doesn't-weigh-you-down fare. Now, Philippe has a recipe for you!

Philippe Chow proves that Chinese cuisine doesn't have to be healthy or fattening. We celebrated SELF writer [Erin Bried's book publication](#) last year at the Manhattan Philippe. Their East Hampton branch is reopening Memorial Day weekend and they shared the recipe to the dish I think is the most delish, their Chilean Sea Bass.

- 1 1/4 pound Chilean sea bass
- 2 tbs Black bean sauce
- 2 tbs Minced garlic in olive oil
- 2 tbs Light soy sauce

Slice chilean sea bass in 1/4 inch pieces and lay out on a plate that can fit in your steamer basket. Place black bean sauce on one side of fish and then garlic on the other. Steam for 10 mins or until cooked. Then put the soy on and serve. Feel fabulous throughout.