



THE NEW YORK EXCLUSIVE

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PHILIPPE CHOW NEW YORK BY PHILIPPE CHOW SHOWCASING CLASSIC BEIJING-STYLE CUISINE WITH A DISTINCTIVE HAUTE FLAIR

By Tony Bowles



We can literally eat this Beijing Chicken all day, yes, it's that delicious. If you don't eat anything else from the menu, you must try this!

Now celebrating its 10th Anniversary year, ***Philippe New York*** is still the go-to destination for Beijing-style cuisine. With a unique menu crafted by industry veteran Philippe Chow himself, and a stylish décor that creates an intimate and romantic environment for diners, ***Philippe New York*** offers an upscale dining experience unlike any other.

The restaurant's front bar has been revamped with a new stylish look, making it the perfect spot to gather with friends for a drink or a great place to start your meal before being guided to your table by one of Philippe's friendly staff members. Philippe has remained a crowd pleaser since it opened in 2005, attracting a steady stream of A-list guests and elite clientele, and winning culinary accolades including, "Best Peking Duck".

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Executive Chef Chow, who was trained in his native Hong Kong and has 30 years of experience at some of the most sought-after kitchens in the world, presents a creative menu that captures the subtlety and surprises of traditional Chinese cooking. At Philippe, all signature dishes are served in generous “family style” portion, perfect for sharing with groups, which creates a fun and lively dining experience.



Yes, this Peking Duck is as delicious as it looks and is one of their signature dishes.

Not-to-be-missed dishes include the famed **Chicken Satay**, which is prepared in Chef Philippe’s famous cream sauce, perfectly glazed **Roasted Peking Duck**, served with housemade pancakes, **Green Prawns**, and **Filet Mignon and Broccoli**. Light and healthy options are never hard to find on the Philippe menu, from the **Spa Chicken & Mixed Green Salad** to the **Steamed Whole Fish of the Day**.

Set over three floors, the expansive restaurant has an air of exoticness and opulence, with a signature color palette of black, white and red. Candlelight casts a dim glow over the dining room’s dark wood features and plush banquettes. The six distinct private dining rooms and wine cellar provide for a more intimate setting for private events and group dining.

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Perfect for a late lunch this summer is the Green Prawns.

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Philippe’s talented mixologist crafts an exciting array of world-class cocktails, like Lychee Martini with Absolut vodka, lychee juice, coconut cream, lime juice and Citronage or the Midnight Mojito with Stoli Blueberry, fresh mint, fresh blueberries, lime juice and soda.



**Located at 33 East 60th Street,
between Madison Ave & Park
Ave, New York, New York 10022**