

World class food, luxurious decor

What's
Hot For
Lunch!



by **Katie Caputo**

(650) 571-9900 ext. 133

Send your restaurant suggestion to:
Kcaputo@dailynewsgroup.com

Where do I begin? There are so many marvelous things to tell you about Tai Pan restaurant that its going to be hard to wrap it up in this short article. If I had to describe it in one word it would be excellence. Ancient Chinese pieces of art dating back to the Chang Dynasty grace the venue, an exquisite world class cuisine is served to guests waiting redoubtably and an accommodating staff longs to serve obligingly. This is one unique restaurant, one perfect for that special occasion or for your everyday extravagance.

Hosts Chris and Jeannie are the epitome of graciousness and hospitality. If you ever have the opportunity to sit down and talk with

Chris don't pass it up but make sure you have enough time. While dining with Chris the hours flew by as we were having so much fun and what I thought would be a one hour lunch turned into a three hour celebration of food, wine, and new friends. Tai Pan will have its grand opening this Saturday, October 1st. If I were you I would make reservations now. I made mine soon after I walked in.

A Tai Pan is the head of a Hong Kong trading house, the equivalent to a CEO of a major conglomerate. The finesse with which owners have curated their décor and menu

Tai Pan

560 Waverly, Palo Alto, 650-329-9168
www.taipanpaloalto.com

assumes diners are Tai Pan. Executive Chef Pong Kit Mak, one of the top ten chefs in Hong Kong and Dim Sum Chef Chan Ming Wai prepare an exquisite Hong Kong influenced cuisine. Unlike a Szechuan style, the food has only a tinge of spice and a hint of sauce instead of being completely buried in it.

Don't let the Chinese name pigeonhole the

cuisine. The food is universal. It rivals the intricate preparation of French cuisine with the sumptuous feel of a great Mediterranean or Continental meal. Spectacular plates are served visually pleasing but the taste is even more attractive. Servers brought plate upon plate to the table, every dish better than the next.

We began with a duck salad on top of jellyfish with an assortment of fruits like mango, in a spicy sauce. The salad is served on a plate in separate parts and mixed together in front of the table. Next, a giant clam with tender pieces of clam meat, by then I began to anticipate the exoticism would continue. Among a wide range of plates we also raptured in quail with honey sauce, braised pork spare ribs, smoked honey sea



bass and a whole lobster served open face (you can pick your own lobster from their tank if you like). But my absolute favorite, and you have to promise to try this when you go, is the seafood chowder. Lobster, crab and scallops, swim in a creamy broth served, and this is the best part, with a flaky, buttery, puff pastry on top. Heaven!

I told you there was too much. Tai pan is gorgeous, you've got to go in and experience it for yourself.