

TAIWAN FUN MAGAZINE, August, 2005.



WAKIN'S KITCHEN

(02) 2752-6608

130, ZhongXiao East Road, section 4, 2F

Hours: 11 am-5 am, Afternoon Tea Time 2-5 pm,

Midnight Snack Time 11 pm-5 am

Credit cards accepted; add 10% service charge;
minimum bill per person NT\$160.

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--By Dionysus, translated by Cara Steenstra

Many Hong Kong-style dim sum restaurants can be found on the corner of ZhongXiao East and DunHua South roads. The newly-opened Wakin's Kitchen is yet another. Thanks to the owner, singer Wakin Chou, Wakin's Kitchen adds an element of fusion into its food, mixing Chau Chou and Cantonese cuisine, using less oil and keeping its food light. The dining atmosphere here is very comfortable. Wakin's Kitchen stresses fresh food cooked on the spot. Head Chef Mr. Wei recommends the Chau Chou Stewed Goose (NT\$300), which can be dipped in white vinegar sauce or a bean sauce for a slightly different flavor. The Dragon's Beard Fine Noodles with Prawns (NT\$300) is another special creation. Prawns have shells removed, are wrapped in a layer of minced prawn, rolled in a layer of baked fine noodles, and placed on a bed of lettuce. Other favorite dishes include the Dried Shrimp and You Tiao Chang Fen (NT\$80), the Shark's Fin Soup Buns (NT\$120), and the Black Peppered Veal Pot (NT\$300). Wakin's Kitchen has a VIP room that seats around 10. During the weekday afternoon tea time and late-night snack hours, order five dishes for only NT\$300 (number of persons unlimited). Periodically, there are also other specials, like refunds of NT\$100 for each NT\$1,000 spent.