

Haute Living BLOG



Dim Sum Dining: The Haute 5 Chinese Restaurants in Miami

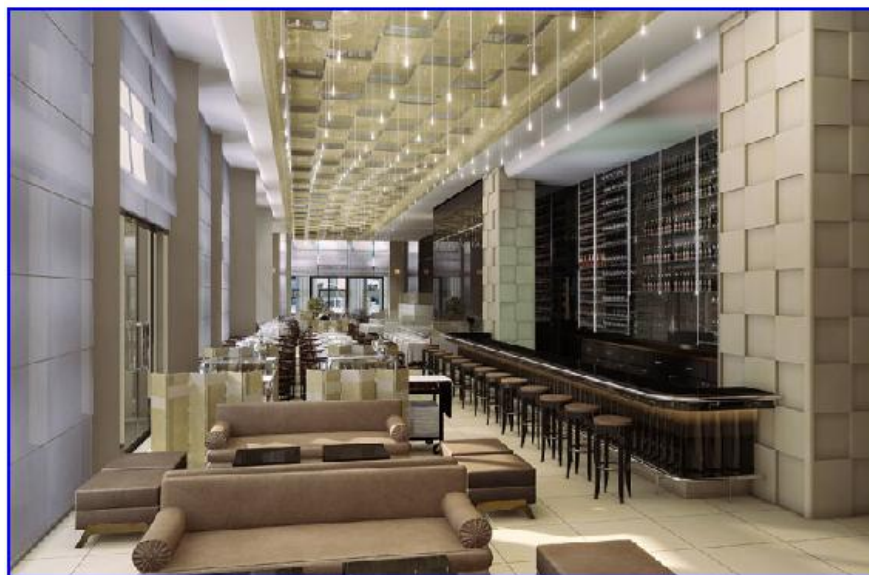
Posted By Lainey Johnson on February 2nd, 2010

A time-honored theory among ethnic-foodies goes like this: "The best Chinese food is to be found in the worst dumps." We disagree. Here you'll find the best Chinese restaurants in the Magic City that are as delicious as they are gorgeous.

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Mr Chow

Revolutionizing the way the west sees and eats Chinese cuisine, restaurateur Michael Chow, known as Mr. Chow, successfully created a culinary dynasty that sprouted in China and planted its roots in the new world. Boasting an international reputation as a celeb favorite inside the "W" Hotel South Beach, Mr. Chow seats more than 300 guests in the interior restaurant, bar, and al fresco dining area. Its international clientele have fell in love with its classics along with new and creative recipes prepared by Executive Chef Nick Jinson Du, known as one of the best chefs in China and famous for his long su (angel hair pasta) hand noodle pulling techniques.



2201 Collins Ave., Miami Beach; (305) 695-1695

Tony Chan's Water Club

Located in the Doubletree Grand Hotel, this restaurant serves up some of the best Chinese food around, along with incredible views of the ocean and marina. They also have a quaint sushi bar. When you go, you must try the honey walnut shrimp, the remarkably juicy quail or the [Peking](#) duck appetizer that could easily stand as a two-course meal. With a location in an upscale hotel/condominium complex and interior décor featuring a panoramic view of [Biscayne Bay](#), the restaurant is perfect for impressing a date.



1717 North Bayshore Drive, Miami; (305) 374-8888

Miss Yip

At Miss Yip, it's all about great tasty Chinese in a trendy and hip environment with friendly service. Try the Peking duck and the "Princess Jade" sea bass, made of cubes of tender battered fish with Chinese mayo sauce. Regulars go for the homemade dim sum or the daily lunch special, a choice of entree, rice and vegetable spring roll. Then wash it down with one of Miss Yip's many specialty cocktails. The drinks are subtly infused with such flavors as ginger or fresh raspberry. The after-work Lincoln Road scene guzzles the Madame Ming or a fresh take on a Miami favorite, a Lychee Mojito. They also specialize in Chinese banquet platters and there's a Chinese mini market where you can load up on things like fortune cookies and select from the Miss Yip Tea Collection.



1661 Meridian Ave., Miami Beach; (305) 534-5488

Hakkasan

This award-winning restaurant has made its U.S. debut at Fontainebleau Miami Beach and offers diners authentic Cantonese fare complimented by a diverse menu of New World wines and sake. Among the many standouts on its extensive menu are roast duck breast with mango – the meat bursting with five-spice flavor, the fruit perfectly ripe, a light lemon sauce adeptly cutting the sweet richness; jasmine tea-smoked pork ribs, whose soft, aromatic meat slips off the row of bones like silk kimonos from a chorus line of concubines; and a juicy wedge of silver cod with a seductive champagne and honey sauce. For a light dessert, try ripe berries semi-draped in gelatinous Prosecco, with a melon-drenched quenelle of cantaloupe sorbet on top. A petite pandan leaf soufflé with coconut sorbet is a knockout as well. The restaurant, located on the fourth floor rooftop, is a seductive enclave of rich textures and hues.



China Grill

If you're craving Asian fusion that is good change from the ordinary, hit up China Grill. While it's not your traditional Chinese food, it definitely has the elements of a fusion-cuisine that is, in a word, delectable. Some of the standout dishes include Duck Two Ways, Pan Seared Spicy Tuna, Duck Fried Rice and Cheesecake Wonton Desert.



404 Washington Ave., Miami Beach; (305) 534-2211