



Liu: Authentic Hong Kong and Cantonese Cuisine

By **Becky Horace** | Review | Published November 25, 2014

Venue information

Liu

87 Wireless Road,
Phatumwan, Bangkok,
10330, Thailand



Venue Type

Restaurant

Opening hours

Ppen daily 11:30am to
2:30pm and 6pm to
10:30pm

Author information

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Becky is an American expat, who arrived to Bangkok in January 2013. Upon her arrival, she took on the role of Chief Mommy Officer. She is a freelance writer, Editor of BAMBI News. She is

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Have a craving for authentic Cantonese food but you aren't planning to make the trip to China anytime soon? The Conrad in Phloen Chit has you covered with Liu.



Zang Jin Lie, creator of Beijing's renowned Green T. House brought her vision of new China to Bangkok with Liu. The Chinese character for Liu has many meanings from new thinking, new feeling, to longest life. The name is perfect for this dining experience. I am pretty open to trying new food as long as someone can tell me what I am ingesting and I would agree this was a totally new way of thinking for me on how food can be prepared and presented.

documenting her adventures through her writing and photography.

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Being relatively new to the Cantonese and Hong Kong style of dining, this experience was an educational one indeed.

The restaurant

As you walk into the dining room from the 3rd floor of the Conrad, you will see beautiful dark wood tables and chairs each

Tasteful floral arrangements around the perimeter of the dining room and on the tables bring a pop of color to the warm interior.

with a silk pillow resting on the back of the chair for your comfort. Tasteful floral arrangements around the perimeter of the dining room and on the tables bring a pop of color to the warm interior. The walls are made of brown and tan stones and long branches throughout the room have been made into unique lighting elements allowing for a very romantic feel when the lights have been dimmed. If you would rather not sit in the dining room with the other patrons, you can book one of their five private rooms for your party to enjoy at no extra cost, a wonderful way to spend mealtime with your closest friends or family.

The man behind the cuisine

Master Chef Jacky Chan, originally from Hong Kong, is the man behind the cuisine at Liu since his arrival in May 2014. With over thirty years of experience in the kitchen in famous restaurants such as Nikko Hong Kong and American Club restaurant, you can see his love for food in his presentation when you visit Liu. Chef Chan is the overseer of the kitchen and all staff to ensure the culinary experience is top notch. Upon his arrival to Liu, he has been meticulously incorporating his own flavors and style in the traditional dim sum, Cantonese and Hong Kong dishes. Although, I was not able to meet Chef Chan on my visit to Liu, (he was very busy preparing for a big banquet) I could easily see his passion for his career with the care he prepared and presented the dim sum my husband and I enjoyed.

Delectable dim sum

Liu has a host of options on their menus and I would encourage you to make a reservation for dinner with your friends to try some of their a la carte menu items which are made more in the traditional Cantonese style such as Chef Chan's signature dishes: stewed pork belly with black soy sauce served with manto, fried prawns with mixed fruit topped with cream salad, or pan fried snow fish in black vinegar sauce.



Liu- Barbecue pork and crispy pork

The one thing you must do this week is make a reservation for you and your friends to enjoy Liu's famous dim sum lunch. Liu is now offering an all you can eat set lunch for 920 baht for weekdays and 950 baht for the weekend. On this set lunch, you will have your choice from over thirty assorted dim sum offerings (all you can eat), barbecued crispy pork belly, braised conpoy and mixed fungus with crab stick soup, braised dried fish maw with sliced abalone and black mushrooms, sautéed honey beans and minced pork, fried egg noodles and shredded roasted duck, and deep fried sesame dumplings stuffed with green tea paste. If all of that food wasn't enough, when you have six or more at your table you will enjoy a complimentary Peking duck made in the Hong Kong fashion!



Liu - Range of Dim Sum

Can you even imagine that much food? Being the novice that I am to dim sum, I had no idea what I was getting into when I was invited to Liu to enjoy this smorgasbord. This is a dining experience where you will need to bring your friends or family because of the sheer quantity of food. I also learned in the fashion of Cantonese cuisine, the tables have a smaller circular table top in the middle that spins (a type of “lazy Susan”) that the food is placed on when it arrives allowing for all at the table to share and enjoy the feast with ease and without your friends elbow in your face as they reach across the table to grab a steamed barbecued pork bun.

During my dining experience, I was brought twenty five of the thirty five options on the dim sum menu. I tried it all including the chicken feet! Everything I tried was well prepared, the presentation was beautiful, and it left me wanting to try more new and exciting dishes but I will have to save that for my next visit. The ingredients used are both local and imported. The special ingredients and fish used in the dishes are imported and Chef Chan is sure to only use the finest ingredients. All of the dim sum offerings are prepared by hand and made fresh daily. Liu wants to be socially and environmentally responsible so they do not and will never promote shark finning by offering the infamous shark fin soup. In addition, there is no MSG in anything they offer.

Bottom line

Liu provides an elegant atmosphere, one that everyone in your family or party can enjoy and provides a Cantonese/Hong Kong dining experience like no other. The food is made with the highest quality and freshest ingredients and for the amount of food on the all you can eat dim sum special it's a steal for 920 baht!

Liu is open daily for lunch from 11:30am to 2:30pm and daily for dinner from 6pm to 10:30pm. For more information or to make a reservation you can call 02-690-9255, email bkkci.liu@conradhotels.com or visit their website www.conradhotels.com/bangkok.

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