

Times Square spot has Peking duck three ways

By Jennifer Gould Keil

December 25, 2017 | 4:19pm

If Chinese food and a movie are part of your holiday tradition, here's a way to kick it up a notch: head to Hakkasan NYC, hidden away in Times Square, for pricey Peking duck three ways: black truffle roasted duck; Peking duck with caviar; and Peking duck with Mandarin pancakes, spring onion, cucumber and hoi sin sauce.

Add a hakka steamed dim sum platter with scallop shumai, har gau, prawn and Chinese chive dumplings and black pepper duck dumplings; some greens; a Cantonese noodle dish with mushrooms and chives — and black sesame and chocolate dumplings for dessert, and you are set. Other dining choices include: DaDong, a hot new Beijing-based chain, just opened in Bryant Park; and, for a more affordable option, the classic Peking Duck House in Chinatown.