

## Michelin-Starred Chinese Chef Brings Restaurant DaDong To Midtown

The 400-seat restaurant is world famous for its roast Peking duck.

By [Brendan Krikel](#), Patch National Staff | Dec 8, 2017 6:20 pm ET | Updated Dec 8, 2017 6:22 pm ET



MIDTOWN MANHATTAN, NY — One of China's most accomplished chefs opens his 400-seat restaurant DaDong in Midtown Manhattan on Friday. The restaurant, which has received Michelin stars for locations in China, is famous for serving some of the best roast Peking duck in the world.

DaDong NY is located across the street from Bryant Park in The Cube Building on West 42nd Street near Sixth Avenue. The restaurant occupies the second and third floors of the building, according to a press release.

The restaurant was started by Beijing-born chef Dong Zhenxiang and boasts "loyalists" including First Lady Michelle Obama and celebrity chefs Ferran Adria, Heston Blumenthal and Alain Ducasse. Chef Dong currently operates 10 restaurants in his native Beijing, four in Shanghai two in Chengdu and has a partnership with Caribbean Cruise Lines.

The main attraction at DaDong is the renowned roast Peking duck. Chef Dong patented his special way to prepare the Chinese staple, which features the use of a spherical round oven instead of the traditional square oven. Diners can order a whole or half duck, which is served with soft wrappers, crispy buns and special sauces to enjoy the dish four ways. A whole duck costs \$98 and a half duck costs \$58, according to DaDong's dinner menu. Caviar can be added as a supplement for \$42.

But the menu doesn't stop at duck. DaDong also serves up dishes such as sweet and sour pork ribs sprinkled with powdered sugar, king crab with egg whites and squid ink soup with tofu threads and black truffle.

"I'm a Chinese chef, so my philosophy is to always focus on Chinese food," Chef Dong said in a statement. "But I draw upon other places and peoples, ingredients and techniques to make my food great."