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Feast on Fat Rice's New Macanese Brunch

From guava toast to steamed shrimp dumplings

By Jourdan Fairchild



Dim sum: a greasy, midday meal composed of mysterious Chinese dishes that do a number on your stomach.

Fat Rice's version: the most innovative, irresistible array of flavors you've tasted before noon.

Adding brunch to their restaurant's repertoire wasn't something Abraham Conlon and Adrienne Lo needed to do. (Since opening Fat Rice sixteen months ago, they've earned accolades of the James Beard and Michelin variety.) But we're sure thrilled they did.



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Inspired by dishes they encountered in Macau, the duo devised a cha gordo (“fat tea”) menu: steamed “10kt” dumplings packed with curried shrimp, jicama, and tobiko; shrimp and fish ball stew; egg tarts (filled with “love and secrets”); and toast with guava paste and parrano cheese. Give a bone-in pork chop sandwich serious kick with Chinese mustard; or sop up last night’s sins with Macanese minchi with minced meat, coconut rice, and fried eggs.



Fat rum punch — a refreshing blend of white rum, plum shrub, ginger, Thai basil syrup, and lime — and the velvety Breakfast of Champions (coffee, brandy, egg white, lemon, and chocolate bitters) put mimosas to shame. Chinese almond pudding and a nori marshmallow rice crisp reward those who save room.

Fat chance.

Fat Rice, 2957 West Diversey Avenue, btwn Sacramento Ave & Richmond St. (773-661-9170 or eatfatrice.com). New brunch hours are Friday and Saturday, 11 a.m.-2 p.m., and Sunday, 11 a.m.-3 p.m.



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