



the Fabulous Report

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TFF: The Canadian Film Centre Party At BUBBLE LOUNGE

04/27/2010

Champagne, wine and beer were flowing from the open bar at Bubble Lounge Thursday night in celebration for the Canadian Film Centre and their welcome to the Tribeca Film Festival. The event was hosted by the director of marketing & communications at the CFC, talk to the world.

The Canadian Film Centre's goal is to "...craft truly collaborative themes that overcome the inherent challenges of co-producing the two original series 'Flashpoint' on CBS and 'The Mentalist' on Fox. The CFC is also looking for Canadians and also an area that they look forward to developing and producing documentary filmmakers.

Tamir Muhammad, program manager for Tribeca All Access, said the event was a great opportunity for under-represented voices. "There will be so many more thrilling things to come."

It was a warm welcome and a great space to be welcomed.

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Restaurant News and Notes

Pichet Ong Debuts Dessert Menu at the Bubble Lounge Tomorrow

By Sarah DiGregorio, Wednesday, Apr. 7 2010

ge (228 West 44th Street) has been quietly pouring over the menu for 4 years, but tomorrow night, Pichet Ong will debut his new dessert menu at the Bubble Lounge.

Ong's chocolate layer cake with raspberries and cream is a classic pairing, as is Champagne with Champagne, but that's not all. The menu also features chocolate chip cookies, tiramisu cannoli with cocoa powder, and chocolate fondue. Ong says he designed the menu to pair well with Champagne.

Which sweet flavors go best with the pairing wine with food--think of the pairing with and try to bring the best pairing, said Ong. "Champagne is a classic pairing, as is Champagne



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THOUGHT FOR FOOD

First Look: Pichet Ong Desserts Debut at Bubble Lounge

Marjorie Chevalier — April 09, 2010

Marshmallows that dissolve effervescently on the tongue. Glitter-flecked truffles with a barely-there coating that melts in an instant. A brittle, frozen tiramisu filling. Often, people talk about foods exploding with flavor, but taste Pichet Ong's new desserts for The Bubble Lounge, and you will find that this is literally the case.

According to managing director Emmanuelle Chiche, the new menu is a gift. One that she believes will be giving their clients starting next week after 14 years in business. Chef Ong said that the desserts are intentionally "not too sweet, and quite classic, the sugar has to sit down to the point that it's elemental."

As a Butterscotch and Champagne connoisseur, the new menu is a gift. One that she believes will be giving their clients starting next week after 14 years in business. Chef Ong said that the desserts are intentionally "not too sweet, and quite classic, the sugar has to sit down to the point that it's elemental."



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Weekend Eating and Drinking Roundup

By: Melissa F. | Posted on: April 9th, 2010 | No Comments | Read 214 Times

Friday:

Pichet Ong...recreated his madly modern art dessert creations at Tribeca's BUBBLE LOUNGE beginning this weekend. Get your chocolate chip cookies rare, medium, or well done and dip a frozen tiramisu cannoli in a chocolate fondue.

restaurantgirl
your guide to the perfect dish

REVIEWS GOURMET GOSPEL INK&K PEEK HOST OF... CHEF Q&A / RECIPES

Chef Q&A / Recipes

The Bubble Lounge's Grand Marnier Chocolate Truffles

By Pastry Chef Pichet Ong (Yields 4 dozen truffles)

By Danyelle Freeman April 19, 2010

Ingredients:

- 2 cups cream
- 675 g valrhona chocolate, pur caribe
- 1/2 cup milk
- 3 egg yolks
- a pinch of salt

A PASSION FOR FOOD
ONE REAL PURPOSE IN LIFE, EAT, TRY EVERYTHING. ANYWHERE. IN THE END, WE ALL WANT TO BE HAPPY AND GOOD FOOD MAKES ME HAPPY.

Home Hawaii's Dessert Files

THURSDAY, APRIL 08, 2010

Pichet Ong at The Bubble Lounge

And in the Desserts groups, start with the chocolate layer cake, butter smooth chocolate cream topped with strawberries...

...then move onto butterscotch and champagne-orange parfaits. Topped with whipped cream and chocolate-covered corn flakes.



STYLE

АЭРОФЛОТ

may 2009

The Bubble Lounge

228 West Broadway New York, USA

