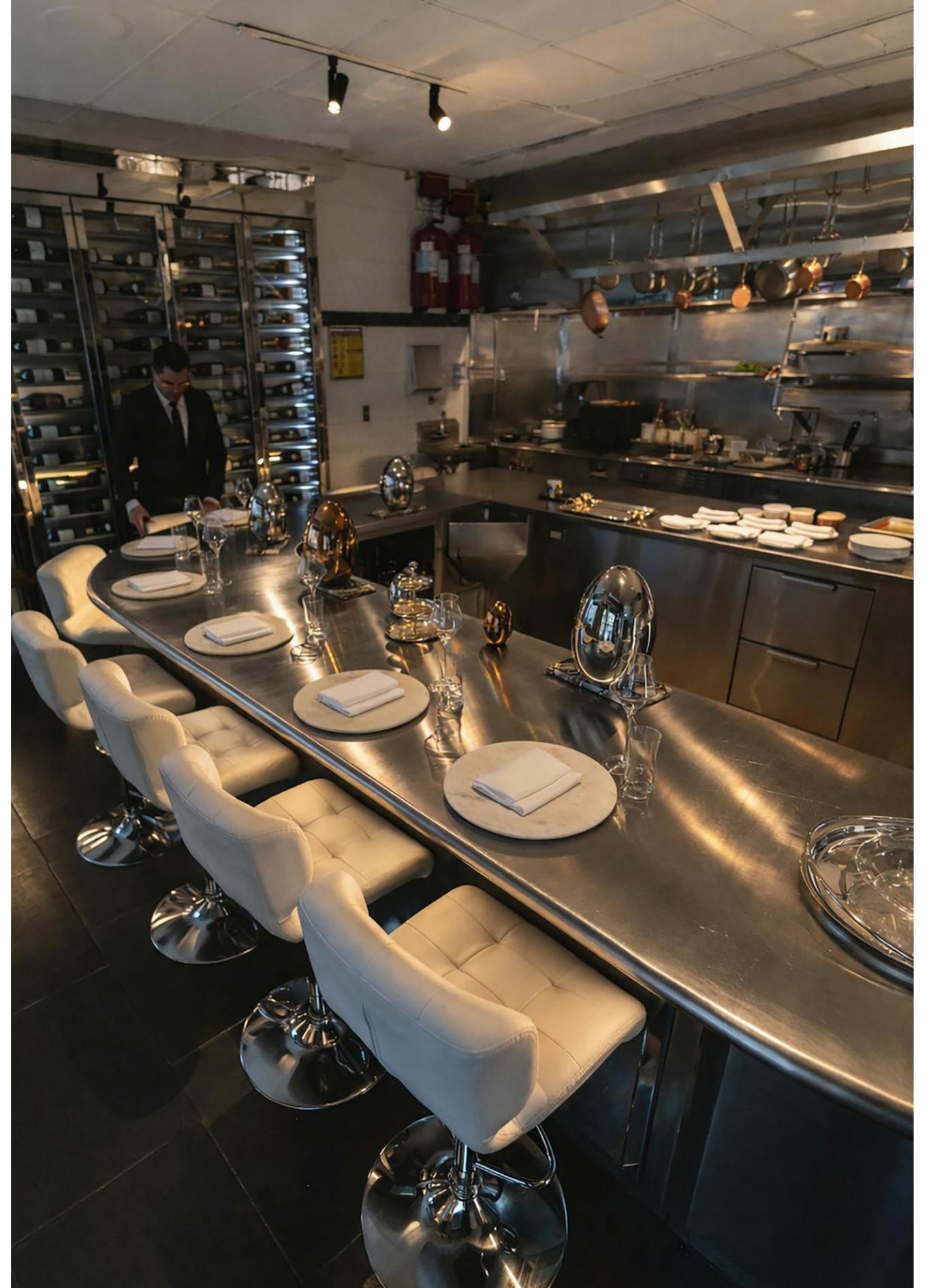


Where a Tasting Menu Maison Sun *Learns to Breathe*

Some restaurants want to impress you.

Some want to educate you. Some want to be photographed. Maison Sun wants something else entirely.



HAUTE CUISINE

It wants your attention—not all at once, not urgently, not performatively. It asks for it slowly, course by course, sensation by sensation, allowing the meal to unfold the way a thoughtful conversation does: with pauses, with nuance, with room to listen.

From the moment you sit down, it's clear this is not a tasting menu built on spectacle. It is built on discipline. On restraint. On the belief that food, when treated with care and intelligence, doesn't need to shout to be unforgettable.

Maison Sun feels like a response to the anxiety of our time—a world saturated with digital noise, overproduced concepts, and dining driven by hype rather than substance. Here, attention moves slower than craft. Substance outweighs spectacle. This restaurant stands in quiet opposition to excess. It is, quite simply, an argument for what is real.

The current tasting menu, titled “Chrysalis,” feels aptly named. This is a menu about transformation—of ingredients, of textures, of expectations. Nothing feels fixed. Everything feels intentional. You don't rush through it. You move with it.

An Opening That Sets the Rhythm

The meal begins quietly, deliberately.

Kanpachi Tartare arrives clean and composed, paired with BBQ baby crispy shrimp and green chili scallion oil. The kanpachi is pristine—cool, supple—while the shrimp adds a precise crunch. The scallion oil lingers gently, offering warmth without heat, depth without dominance.

It's a first course that does exactly what it should: it awakens the palate without overwhelming it. No theatrics. No excess. Just clarity.

That clarity continues with Robinson Farms Duck Egg Custard, finished with Kaluga Royal Amber Caviar. Silken and deeply comforting, the custard carries richness with grace. The caviar introduces salinity and structure, grounding the dish without tipping it into indulgence.

What's notable here is restraint. Nothing is overworked. Nothing is pushed too far. Maison Sun trusts subtlety—and that trust is felt immediately.

Foie Gras With Lift, Not Weight

The La Belle Farms Foie Gras Katsu is one of the menu's most thoughtful expressions.

Lightly crisped and beautifully balanced, it's paired with onion confit, Ashmead's Kernel apple, and Thai basil chantilly. Sweetness, acidity, and herbaceous lift keep the foie gras buoyant rather than heavy. This is indulgence handled with intelligence.



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It doesn't sit on the palate—it moves across it.

Seafood That Speaks Softly

Maison Sun's handling of seafood reveals the kitchen's deeper philosophy: technique provides structure, but intention provides soul.

New Zealand Hiramasa, served with Vietnamese wood ear mushrooms, dashi supreme, and petite sorrel, is quietly profound. The dashi is clear yet deeply resonant. The mushrooms add earth and texture. The sorrel introduces just enough acidity to sharpen the dish without disrupting it.

It's a course that encourages slowness. One you don't rush.

Then comes Hawaiian Head-On Shrimp Mochi with Vietnamese black rice and roasted shell oil—a dish that feels rooted and elemental. The shrimp is sweet and tender, the mochi grounding, the shell oil deeply savory. There's a sense of lineage here, of flavors shaped by movement—by cultures crossing, techniques evolving, ideas transforming.

Nothing is ornamental. Every element earns its place.

The menu deepens with Skull Island Tiger Prawns, presented en chrysalide with Vietnamese perilla and yellow curry. The prawns are immaculate—succulent, gently cooked—while the curry delivers warmth without aggression.

The perilla adds aromatic lift, keeping the dish bright and buoyant. This is spice used with confidence, not bravado.

Maison Sun never challenges the diner for the sake of it. It guides instead.

The Emotional Center: Duck Phở

Then comes the dish that anchors the entire experience.



Dry-Aged Khaki Campbell Duck Phở, finished with star anise duck consommé and Phú Quốc black peppercorn, arrives without announcement—and stays with you long after.

Khaki Campbell duck is rare, beautifully lean, and demands precision. Here, it's prepared through the disciplined structure of phở—not as sentiment, but as clarity. The dish becomes a dialogue between French technique, Vietnamese restraint, and the inherent character of the duck itself.

The broth is clear, aromatic, deeply comforting. The duck carries depth without heaviness, the result of patience and respect.

It represents exactly what Maison Sun is pursuing: restraint, intention, and the courage to reveal an ingredient honestly—without theatrics.

As Carlos describes it, "Technique gives a dish its structure, but intention gives it its soul." And nowhere is that more evident than here.

Cleansing, Then Closing

Before dessert, Opal Basil Sorbet offers a moment of clarity—olive and kaffir lime cutting through with herbal freshness. It resets the palate without distracting from what came before.

Dessert arrives as resolution rather than finale.

Persimmon Ice Cream, paired with candied anchovy, fish sauce caramel, and Okinawa black sugar, is daring in concept and serene in execution. Sweet, salty, umami-rich, and balanced, it never tips into novelty. It closes the meal gently, confidently.

You don't leave buzzing.
You leave settled.



The Quiet Presence Holding It All Together

Throughout the evening, there is a constant that never interrupts the rhythm of the meal, yet subtly shapes it: Carlos, the owner.

His hospitality mirrors the food—measured, warm, deeply intentional. He doesn't hover. He doesn't perform. He appears briefly, thoughtfully, checking in with genuine care, then steps back, allowing the experience to breathe.

His background in literature and philosophy shows not in words, but in structure—in how the restaurant feels like an architecture of experience rather than a concept imposed. Maison Sun is led with the same attention it asks of its guests.

Carlos once described the restaurant as “a response to a world where attention moves faster than craft.” And that sentiment lives in every detail here.

You feel that Maison Sun is personal to him—not as a brand, but as a belief: that intention still matters, that discipline can be beautiful, and that authenticity still has a place in modern culture.

Why Maison Sun Works

Maison Sun succeeds because every element is in quiet conversation with the next: the dishes, the pacing, the room, the presence behind it all.

There are no ego detours.
No unnecessary flourishes.
No moments designed purely for effect.
Instead, there is coherence.

This is a tasting menu that respects the diner's attention span. That trusts the palate. That understands silence between bites as part of the experience.

You leave not dazzled, but deeply satisfied.
Not overstimulated, but clear.
Maison Sun is dining shaped by intention rather than noise.
By precision rather than performance.
By warmth that doesn't need to announce itself.

And long after the final course, what lingers is not just the memory of beautiful food—but the feeling of an evening that unfolded exactly as it should have.

Not rushed.
Not forced.
Just... right.

Maison Sun
200-3 Schermerhorn Street, Brooklyn, NY
Tasting Menu: \$185 per guest
Reservations & details: www.maisonsun.nyc

Words by Elena Vasilevsky



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Photos - courtesy Maison Sun

