

Pan de Sal: NYC's trendy eatery, bake shop

Written by special to the filipino reporter
Friday, 05 October 2012 15:36



Pan de Sal's proprietors Marissa and Henry Beck add to the warmth and charm of the place, according to regulars and first timers. The couple also own the nearby Grill 21 Restaurant.

Pan de Sal, one of New York City's elegant and homey patisserie and resto bar owned by the husband and wife team of Marissa and Henry Beck, continues to draw Gramercy area residents and neighbors for over a year now with its traditional Filipino delicacies and decadent treats, and a very charming ambiance.

Guests can enjoy homemade Filipino dishes from chicken adobo to embotido, as well as daily Filipino, French or Belgian breakfast.

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After a hearty meal, diners can enjoy a wide variety of fresh pastries and specialty cakes paired with the famous Lavazza Italian coffee.

It's a perfect place for intimate get-togethers among friends or private party for small offices or *P inoy* groups in the Big Apple.

Open 7 a.m. to 8 p.m., Pan de Sal is located at 245 East 21st Street and 2nd Avenue (212.228.8273).

Visit www.pandesalny.com

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Pan de Sal's front-line offering of yummy cakes and pastries attract numerous