



MENUZINE 03

NOV 2021

**RED SAUCE
COCKTAILS
HIP-HOP**

On The Farm
Confessions of a Newbie
Nightmare on Elgin

The Secret's in the Sauce



COCKTAILS

FRANK'S SIGNATURE

AVAILABLE ONLY IN THE DOWNSTAIRS BAR

Miss American Pie	115
<i>Cinnamon Moonshine, Montenegro, Green Apple, Demerara, Lemon, Biscotti Rim</i>	
Calabrian Lumberjack	120
<i>Laird's Applejack, Vermont Maple Syrup, Bergamot, Blood Orange</i>	
Mulberry St. Sour	95
<i>Ezra Brooks Bourbon, Sugar, Lemon, Egg White, Barolo Chinato, Bitters</i>	
Lucky Luciano	95
<i>Tito's Vodka, Ginger Soda, Sugar, Lime</i>	
Sicilian Neck Tai	115
<i>Casta Grappa, Nocino, Limoncello, Sugar, Lime, Alamea Spiced Rum Float</i>	
The Liberty Bell	100
<i>Sabatini Gin, Raspberry, Homemade Sour, Egg White</i>	
El Segundo	100
<i>Ocho Blanco Tequila, Homemade Grapefruit Soda, Lime, Zest</i>	
Riviera Spritz	95
<i>Select Amaro, Creme De Pêche, Peach, Prosecco</i>	
Bulletproof Cadillac	120
<i>Del Maguey Mezcal, Limoncello, Salted Caramel, Lemon, Salt & Sugar Rim</i>	
The Big Sleazy	115
<i>Old No. 7, Vintage Grappa, Mancino Sweet Vermouth, Sambuca, Creole Bitters</i>	

FRANK'S VIRGINS

OUR SIGNATURE COCKTAILS WITHOUT THE BOOZE

Freedom Bell	75
<i>Ceder's Classic, Yuzu, Raspberry, Lime</i>	
Impossible Sausage & Peppers	75
<i>Ceder's Wild, Roasted Pepper Syrup, Grapefruit</i>	
Po' Genovese	75
<i>Ceder's Crisp, Toasted Pine Nut Syrup, Lemon, Basil</i>	
Fresh Juice	35
<i>Orange, Grapefruit, Green Apple Juice, Pineapple</i>	

FRANK'S BOTTLES

ALL SERVED WITH ACCOMPANYING GARNISHES

Espresso Martini 750ml	650
<i>Vodka, Coffee Liqueur, Espresso</i>	
Pornstar Martini 1000ml	595
<i>Vanilla Vodka, Passion Fruit, Sugar, Prosecco</i>	
Fish House Punch 750ml	650
<i>Cognac, Dark Rum, Creme De Peche, Lemon</i>	
Old Fashioned 750ml	595
<i>Bourbon, Sugar, Bitters</i>	
Negroni 750ml	595
<i>Gin, Sweet Vermouth, Campari</i>	

BEERS & CIDER

DRAFT

Brooklyn Lager	75
Kronenbourg Blanc 1664	75

BOTTLES

Deschutes Fresh Squeezed IPA 330ml, 6.4%	75
Stones Dayfall Wheat 330ml, 5.5%	75
Oskar Bleus Dales Pale Ale 330ml, 6.5%	75
Asahi Super Dry Lager 330ml, 5.2%	75
Carbon Brews Earth People 330ml, 2.0%	75
Sassy Organic Pear Cider 330ml, 2.0%	75
Carlsberg Non-Alcoholic 330ml, 0.0%	50

BAR SNACKS

FRANK'S FAVORITES

AVAILABLE ONLY IN THE DOWNSTAIRS BAR

Freshly Shucked Oysters	60
<i>Ask your server for today's selection, served with Frank's Tomato Vinaigrette, X.O. Vinegar</i>	
One Piece	350
Half Dozen	50
Add Caviar (Per Piece)	
Homemade 'nduja & Urchin	125
<i>Spicy Spreadable Salami, Fett'unta, Lemon, Extra Virgin</i>	
Oyster Reale (Per Piece)	150
<i>Cured Scarlet Prawn, Roasted Pepper & Caviar Mignonette, Extra Virgin</i>	
Caviar Service (30 Grams)	550
<i>Amur River Caviar, Tuscan Onion Dip, Chive, Shrimp Crackers</i>	
Baked Oyster (1pc)	65
<i>Braised Oxtail, X.O. Aioli, Pickled Scallion</i>	
Terrina di Testa	115
<i>Homemade Pigs Head Salami, Giardiniera, Fett'unta</i>	
Beef Tartare	110
<i>Chopped Raw Filet, Smoked Oyster, Pickled Pearls, Salted Egg Yolk</i>	
Chips & Tuscan Onion Dip	55
<i>Frank's Potato Chips, Tuscan Onion Dip, Chives</i>	
Add 5 grams of caviar for	60
Frank's Veal & Lobster Meatball (1pc)	90
<i>Lobster Laced Red Sauce, Parm</i>	
Braised Oxtail Suppli	115
<i>Taleggio Crema, Aged Balsamico</i>	
Fire Roasted Eggplant Caponata	75
<i>Heirloom Tomato Jam, Caper, Olive, Bitter Cocoa, Basil, Pickled Celery, Toasted Pine Nuts</i>	
Bottarga & Malt Vinegar Potatoes	75
<i>Garlic, Parsley</i>	
Roasted Heirloom Carrots	75
<i>Almond Pesto, Herb Oil</i>	



ITALIAN LARDER

A SELECTION OF CHEF VINNY'S FAVORITE PRESERVED, FERMENTED AND CURED SNACKS FROM THE PANTRY.

All served with Frank's Potato Chips & Fett'unta

Meat

<i>Wild Boar Mortadella</i>	65
<i>Beef Tongue Salamistrata</i>	50
<i>Salami Petina - Sheep & Pork</i>	55
<i>Homemade 'nduja</i>	60

Seafood

<i>Smoked Oysters</i>	45
<i>Smoked Sardines</i>	55
<i>Neonata Bruschetta</i>	40

Verdure & Formaggio

<i>House Giardiniera</i>	30
<i>Marinated Cherry Tomatoes</i>	35
<i>Lunchbox Peppers</i>	35
<i>Homemade Mozzarella</i>	55
<i>Boursin Cheese</i>	55

Frank's Selection \$155

A sampling of all larder items



LOUNGE COCKTAILS

FRANK'S RED SAUCE COCKTAILS

AN HOMAGE TO THE MOST ICONIC AND CLASSIC ITALIAN AMERICAN DISHES, THESE COCKTAILS ARE DESIGNED TO BE SIPPED AND PAIRED WITH FOOD – OR EVEN FOR DESSERT.

Available only in Dining & Cocktail Lounge

Arancini	100
<i>Pau Vodka, Mao Tai, Saffron Liqueur, Galliano, Orange</i>	
Sausage & Peppers	115
<i>Sabatini Gin, Roasted Red Pepper Syrup, Grapefruit, Fennel Tincture</i>	
Farfalle Alla Genovese	115
<i>Langley Old Tom Gin, Pine Nut Syrup, Lemon, Basil, Soda</i>	
Piccata	90
<i>London Dry Gin, Caper Vinegar, Parsley Tincture, Lemon Bitters, Fernet Blend</i>	
Alla Parmigiana	100
<i>Pickled Tomato Gin, Sun Dried Tomato Mancino, Roasted Tomato Campari</i>	
Tiramisu	115
<i>Matusalem 15 Year, Grappa, Coffee Liqueur, Biscotti Liqueur, Orange, Chocolate Bitters</i>	

WATER

ACQUA PANNA STILL & SAN PELLEGRINO SPARKLING

Free flow at \$55 per guest



Signpainter @kato lone at work. Image: Todd Darling

BUBBLES

Borgo Imperial Millesimato DOC	95/GL	450
Mumm Champagne	130/GL	550
Atilus Prosecco Superior DCG II Colle Conegliano Valdobbiadene Duperios		400
DOCG Colle Baio Brut		700
Dom Perignon 2010		4900
Perrier Jouët Bell Epoque 2012		4500

WINE

OUR WINE LIST IS EXCLUSIVELY ITALIAN AND AMERICAN. CHOOSE TO EXPLORE THE HERITAGE AND TRADITION FROM THE MOTHERLAND OR EMBARK ON A JOURNEY TO THE NEW WORLD.

Available in the Dining & Cocktail Lounge as well as the Downstairs Bar.

WHITE

AMERICAN

Canyon Oaks White Zinfandel California 2018..	75/GL	350
Kings Ridge Riesling , Willamette Valley Oregon 2019	85/GL	430
Grevino Chardonnay Red Carpet Santa Maria Valley, California 2013	100/GL	500
L'Ecole 41 Chenin Blanc Columbia Valley, Washington 2019.....		700
Sokol Blosser Pinot Gris Willamette Valley, Oregon, 2018.....		850
Simi Reserve Chardonnay Russian River Valley, California, 2018.....		1200

WHITE ITALIAN

Terre Alegre Trebbiano Puglia IGT, 2020	75/GL	350
Frecciarossa Pinot Nero Sillery, Oltrepo Pavese DOC, Lombardia, 2018	90/GL	390
Casali Maniago Pinot Grigio Colli Orientali DOC, Friuli, 2019	100/GL	500
Rivera Bombino Nero Pungirosa Rose DCOG, Puglia 2019	120/GL	550
La Scolca Cortese Gavi Valentino DCOG, Piemonte, 2018.....		400
Villa Matilde Falanghina Falerno Del Massico DOC, Campania, 2018		580
Morisfarms Ansonica Amor, Maremma Toscana DOC, Toscana, 2019.....		590
F. Intorcia Grillo Pre British, Vino Bianco, Sicily, N.V.....		680
Braida Nascetta Langhe DOC Nascetta La Regina, Piemonte 2019.....		770
Oltretorrente Timorasso Colli Tortouesi DOC, Piemonte 2014		790
Umani Ronchi Verdicchio Verdicchio Castelli Jesi DOC, Vecchie Vigne, Marche 2016.....		880
Venica & Venica Friulano Collio DOC Fruilano, Ronco Delle Cime, Friuli, 2015.....		970
Donnafugata Carriante Etna DOC White, Sul Vulcano, Siciilia, 2019.....		1100
Donnafugata Zibibbo Passito di Pantelleria DOC Ben Rye (375ml), Sicily 2018.....		1500

RED AMERICAN

Canyon Oaks Cabernet Sauvignon California, 2017	75/GL	350
Cline Organic Syrah California 2019	85/GL	430
Grevino Pinot Noir Limited Edition, Santa Maria Valley, California, 2011.....	110/GL	450
Simi Merlot Sonoma County, California, 2016..		680
Buehler Zinfandel Napa Valley, California, 2015		800
L'ecole 41 Merlot Columbia Valley, Washington 2016.....		990
Robert Mondavi Pinot Noir Napa Valley, California, 2017.....		880
Grevino Dolcetto Element, Santa Maria Valley, California, 2009.....		1500

RED ITALIAN

Le Rive Pinot Nero Trevenezie IGT, 2020.....	75/GL	350
Rocca Delle Macie Sangiovese Confini Chianti DCOG, Tuscany, 2019	100/GL	480
Frescobaldi Bordeaux Blend Tenuta Di Castiglioni DCOG, Tuscany, 2019	110/GL	500
Le Cantine Del Cardinale Sour Cherry Wine		580
Fattoria San Lorenzo Montepulciano Rosso Piceno di Gino DOC, Marche, 2017		450
Corzano E Paterno Canaiolo Terre Di Corzano, Chianti DCOG, Tuscany, 2019.....		680
Morisfarms Blend Morellino di Scansano DCOG Riserva, Tuscany, 2016		880
Librandi Galiocco Val Di Neto Rosso IGT, Magno Megonio, Calabria, 2015		950
Frecciarossa Blend Anamari, Rosso Riserva Oltrepo Pavese DOC, Lombardia, 2017		1000
Carlone Davide Nebbiolo Blend Boca DOC, Alto Piemonte, 2016		1050
Querciabella Sangiovese Chianti Classico Riserva DCOG, Tuscany, 2014.....		1500
Arnaldo Caprai Sagrantino Sagrantino Di Montefalco DCOG, Umbria, 2009		1500
Castello Colle Massari Sangiovese Poggio Lombrone Montecucco Sangiovese Riserva DCOG, Tuscany, 2015		1500
Oddero Nebbiollo Barolo Classico DCOG, Piemonte, 2016.....		1700
Donnafugata Nerello Mascalese Contrada Montelaguardia, Fragore, Etna DOC, Sicily, 2016.....		2300
Tedeshi Capitel Monte Olmi, Amarone Della Valpolicela, Classico Riserva, 2012		2300
Querciabella Blend Toscana IGT, Camartina, Tuscany, 2004.....		3990
Ornellaia Blend Bolgheri Superior DOC, 2016..		5200



NOVEMBER MENU

CRUDO

Freshly Shucked Oysters	
<i>Ask your server for today's selection, Served with Frank's Tomato Vinaigrette, X.O. Vinegar</i>	
One Piece	60
Half Dozen	350
Add Caviar (Per Piece)	50
Oyster Reale (1pc)	125
<i>Cured Scarlet Prawn, Roasted Pepper & Caviar Mignonette, Extra Virgin</i>	
Beef Tartare	110
<i>Chopped Raw Filet, Smoked Oyster, Pickled Pearls, Salted Egg Yolk</i>	
Caviar Service (30 Grams)	550
<i>Amur River Caviar, Tuscan Onion Dip, Chive, Shrimp Crackers</i>	
Homemade 'nduja & Urchin	185
<i>Spicy Spreadable Salami, Fett'unta, Lemon, Extra Virgin</i>	

ANTIPASTI

Frank's Insalata	100
<i>Endive, Gems, Cherry Tomato, Olives, Shaved Onion, Red Wine Vinaigrette, Pepperoni Gremolata</i>	
Heirloom Tomato Carpaccio	130
<i>Confit Tuna Aioli, Shaved Fennel, Lemon, Olive, Calabrian Chili, Marjoram</i>	
Terrina di Testa	115
<i>Homemade Pigs Head Salami, Giardiniera, Fett'unta</i>	
Fried Manicotti	115
<i>Spinach & Smoked Mozzarella Stuffed Pasta, Garlicky Tomato Sauce</i>	
Baked Oyster (1pc)	65
<i>Braised Oxtail, X.O. Aioli, Pickled Scallion</i>	
F Frank's Veal & Lobster Meatball (1pc)	90
<i>Lobster Laced Spicy Tomato Sauce, Parm</i>	
F Tableside Mozzarella	145
F Homemade Burrata	185
<i>Pumpkin, Pumpkin Blossom, Smoked Anchovy, Pesto</i>	

F = FRANK'S ORIGINALS

HOMEMADE PASTA

Pan Fried Lasagna	170
<i>Red Sauce, Roasted Garlic, Basil, Crispy Parm</i>	
Urchin Caramelle	185
<i>Urchin & Sun-Dried Tomato Filled Pasta, Colatura Butter, Garlic Chive, Fermented Chili, Lemon</i>	
Mafaldine Bolognese	180
<i>Eggplant, Shiitake, Tomato, Basil, Parm</i>	
F Orecchiette	160
<i>Broccoli Rabe, Homemade Fennel Sausage, Pecorino</i>	
F Linguini Clams	165
<i>White Wine, Butter, Lemon, Parsley</i>	
F Spaghetti & Meatball	170
<i>Veal & Lobster Meatball, Parm</i>	
F Spicy Rigatoni alla Vodka	165
<i>Tomato, Cream, Basil, Calabrian Chili Crisp</i>	

SECONDI

BBQ Pork Chop Fra Diavola	225
<i>Sichuan Peppercorn, Bocconcini Mozzarella, Melon, Pickled Rind, Chili, Thai Basil</i>	
Chicken Parm Supreme	245
<i>Deboned 1/2 Chicken, Red Sauce, Homemade Mozzarella, Basil</i>	
Smoked Black Cod	205
<i>Grilled Cucumber, Cherry Tomato, Neonata, Shiitake Vinegar, Mint</i>	
Crustacean Scampi	395
<i>Maine Lobster, King Crab, King Prawn, Scallop, Scarlet Prawn Head Butter, Fermented Green Chili, Ritz Crackers, Parsley</i>	
<i>Add a side of linguini</i>	55
Skirt Steak Landissimo	225
<i>Truffled Tallegio Cheese, Peperonata</i>	
F Classic Chicken Parmigiana	215
<i>Red Sauce, Homemade Mozzarella</i>	
F 18 oz. Grilled Filet	850
<i>Shiitake Rubbed Tenderloin, Pecorino & Garlic Potatoes, X.O. Hollandaise, Chives</i>	

VERDURE

Grilled Zucchini	75
<i>Black Truffle Taleggio, Burnt Onion, Chive</i>	
Fire Roasted Eggplant Caponata	75
<i>Heirloom Tomato Jam, Caper, Olive, Bitter Cocoa, Basil, Pickled Celery, Toasted Pine Nuts</i>	
Bottarga & Malt Vinegar Potatoes	75
<i>Garlic, Parsley</i>	
Roasted Heirloom Carrots	75
<i>Almond Pesto, Herb Oil</i>	
Sautéed Spinach	75



FRANK'S AAA MENU

MEMBERS ONLY

SIGN UP NOW. ASK YOUR SERVER FOR DETAILS



MUSIC NOVEMBER

JOURNEY INTO SOUND THE WEST COAST

For November's Journey Into Sound, we're going, going... back, back... to Cali, Cali. This month, we're departing from the East Coast to take a trip to the West Coast, filling the air with the sun-soaked sounds of classic Cali hip-hop.

While hip-hop was blossoming in its early days on the East Coast, a scene that closely mirrored it was also growing in the West. NYC had guys like Grandmaster Flash and Afrika Bambaataa but LA had the World Class Wreckin' Cru, which featured a young DJ Yella and Dr. Dre, who later went on to form N.W.A. They eventually broke off and in 1988, a landmark year in hip-hop history, they dropped *Straight Outta Compton* like a brick through a window and got the nation's attention. Featuring gritty lyrics focused on the difficulties of life on the streets of Compton over hard-hitting production by Dr. Dre, the album played a major hand in establishing the popularity of gangsta rap. In the early to mid-90s, Cali grew in strength and dominated the hip-hop scene. Ice Cube released several acclaimed solo albums before appearing on the big screen. Cypress Hill's innovative hard-core style made them the first hip-hop group to earn double platinum status. Death Row Records sprouted up and released Dr. Dre's *The Chronic* and Snoop Dogg's *Doggystyle*, both of which propelled Dre's signature G-Funk style into the mainstream. And of course came Tupac Shakur, whose brutally honest attacks on social injustices made him into a figure of social activism.

At Frank's this month, it'll be no beefs; all love. From the chill tunes of *The Pharcyde* to the smoked out sounds of Cypress Hill to the OG gangsta icons N.W.A., our vinyl-only DJs will take us on a hazy blunt ride through the music that took over the hip-hop scene in the 90s. Upstairs, our dining room soundtrack will be laced with electro-funk from bands like Parliament-Funkadelic and Zapp that birthed Dr. Dre's G-Funk sound that defined West Coast rap.

It's all good from Diego to the Bay, Frank's puttin' it down for Californ-i-a.

NEXT UP...

THANKSGIVING
HOLIDAY MENUS / NOV 22-28



Spotify

Mixcloud

MEET THE DJ

TIGA

FRANK'S RESIDENT DJ & ENTERTAINMENT MANAGER

I still remember when I started to fall in love with hip-hop. I was a 14 year old student in high school and all of my class mates were really into break dancing, so I instantly got into that world too.

I remember looking out the window every day from my house, and there were some guys dancing in the football court. I thought it looked awesome and went to ask if I could join in. All of us coming together and dancing was really a beautiful thing. And from that moment on, my boys and I started dancing every day.

A huge part of dancing is the music and I started DJing shortly after dancing was introduced into my life. I was the first guy in our crew who started looking for the best breakbeats and hip-hop to play on the streets. In the beginning I only had a dodgy MP3 player and a cheap ass boombox but I took it everywhere with me to practice. I was always bumping a fresh beat. People started to hear my music and soon a bunch of B-boys started asking me to play music for them. And that's really where it all started.

At 18 years old I graduated and started working to make money to buy my first turntable and mixer. It was expensive but it was my passion and I loved it. I'll always be thankful to my crew members DJ Ags and DJ Mask who started teaching me how to mix with vinyl and scratch. And the biggest boost came when DJ Mask went off to the US to study and gave me his DJ equipment.

The decision to stick solely to vinyl is because of the history and also the unique sound quality. But the reason I'm now at Frank's is really down to my master Mike D. (Owner, DJ & Entertainment Director). I remember my first time in Frank's, I went for a B-boy after party and I met Mike spinning records. This place had like 2 sets of turntables - TWO! From that moment on I knew I had to work here. And now I do, it's like a dream come true.

FRANK'S RESIDENTS

WEDNESDAYS

This could be you. Grab Mike D or Tiga for a chat.

Guest DJs

THURSDAYS

Journey into Sound: The West Coast

6-10 Tiga
10-2 Brahms

FRIDAYS

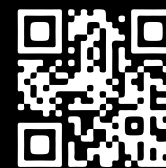
Classic Hip-Hop & Party Jams

6-10 Mike D & Tiga
10-4 DJ Fu

SATURDAYS

Hip-Hop Bangers & Eclectic Mashups

6-10 Tiga
10-4 John L



 Spotify

 Mixcloud



ZEN ON THE FARM

WITH VINNY LAURIA

PARTNER & EXECUTIVE CHEF

Growing up in New Hampshire, flavorful, locally grown produce is a birthright. Late summer into Autumn is a special time of year there. The dozens of farms move from sweet corn, peaches and tomatoes into gourds, pumpkins and apples. It's a transition that we all celebrate and take a great deal of pride in. It's something that you take for granted as a child but having grown up and moved away I look back and appreciate the region's respect for the local terroir and the bounty it produces.

As I came into my own as a chef, I realized that organically grown vegetables that come from nearby just taste better no matter where you are. Produce that is grown here in Hong Kong in healthy, nutrient rich soil, soaking up sun and rain daily, being picked at its peak ripeness in the morning and then delivered to my kitchen only hours later, is bound to be better than something that was picked while still green and unripe. Imported veggies often sit in a shipping crate for weeks before arriving on my cutting board.

My favorite farm in Hong Kong is Zen Farm. It's more than a vegetable farm, it's a sanctuary. I try to go out there as often as possible. When I arrive I'm often greeted by Joey or Ping, the farm owners. We chat for a bit and they tour me around picking and tasting fresh vegetables and leaves. Their excitement as they show me what is sprouting and blooming never fails to inspire me. The fact that I can see first hand the care, love and hard work that goes into growing this beautiful produce gives me an even greater respect for it. And that evokes a desire to ensure that the produce is truly treated with respect.

I invite Joey and Ping into the restaurant as often as possible so I can cook for them. I really want them to understand how much I appreciate them. I want them to know that we respect what they create and that their hard work isn't in vain. It is no coincidence that when I arrive at their farm I am treated with a level of hospitality that is similar to that which we strive to provide to our guests at Frank's. It is cyclical. I feel connected to the produce, I feel connected to Joey and Ping. I feel a connection to you, the guest. When you eat an organic vegetable from Zen Farm I truly hope that the connection comes full circle.



NIGHTMARE ON ELGIN WITH JOSH CHU

PARTNER & F&B DIRECTOR

EVERYBODY KNOWS ME AS A PATIENT GUY.

In this industry it's required - but a pretty rare trait in today's society. However, there are still lines that can be crossed. And sometimes people need a reality check about crimes against humanity, a little reminder of who they are. Here's a story of one occasion where I finally lost it on a thoroughly deserving guest.

It was 2015 and we had just hurriedly relocated Linguini Fini (now Fini's) to Soho. We had a raw, minimalist design, a very small team and it was all hands on deck. The day we took down the hoarding was the day we opened the doors. But from 6pm that evening, we were packed - and we have been ever since.

About one week into opening I was serving the whole lounge and working the door. Todd was running food. Vinny and Jay were getting dishes out to over 100 guests from a kitchen with just two other chefs. And then there was this guy who rocked up with 4 other people asking for a table for 5, despite an obvious line of people already waiting patiently. I told him it was going to be around an hour for a table. He politely accepted and said he'd order some drinks while they waited.

From the moment he received his drinks, he stood at the entrance glaring at me running around serving and sitting tables. After less than 10 minutes of waiting, at every opportunity he would ask me if his table was ready. "Unfortunately, not sir. You're still pretty far down the list." But his inquiries got more and more aggressive, and after waiting 40 minutes, he pulled me outside and yelled, "I gotta tell you, this place is shit. You are shit. These drinks are shit (he ordered a beer). I've been waiting here for 2 hours (40 mins) and you keep seating people before me!". All the while he's spitting in my face as he raged and jabbed his finger in my chest. "I'm gonna leave a horrible review on TripAdvisor so no one comes to this shit-hole!", he screamed in my face.

I just walked away with my back turned, gave him the bird and proceeded to the kitchen to tell the team what had happened. We shook our heads, laughed and got on with a very busy service - just like we do every day, 365 days a year, no matter what.



CONFESSIONS OF A NEWBIE

WITH KIMI NG

MARKETING MANAGER

In all honesty I never dreamed I'd become a marketing wrangler in an Italian American Social Club in Hong Kong. I'd imagined myself eating raw, paleo or gluten free morsels from a wooden bowl in Bali.

But the world changed in the past couple of years.

I grew up in a small town in the New Territories that didn't have any real Italian or American restaurants apart from Pizza Hut and McDonalds. To me it was just a mountain of cheese and carbs – and I'm not even a fan of cheese. So how did I get here?

Well, I used to be one of those customers who drank and danced all night in front of the big neon F. Every weekend with a couple of mates I'd stay there until the small hours when we had just a few hours left to get to work the next day. If I hadn't been to Frank's, I'd probably be in Bali right now, sipping margaritas on the beach.

But with all the flight gates closed, I put my dreams on hold and decided to open a new door, to start learning about stability and responsibility. Welcome to the world of Red Sauce Hospitality.

This is not a 9-5 job. It's not for everybody and it's a big responsibility. Stepping into Frank's was familiar to me, but now very different in my new role. Everyday is a challenge, wrangling (or perhaps strangling) colleagues from every different department. It's intense, exciting and nerve-racking but I think I've finally learned to be the person my parents always wanted me to be.

I used to be on the receiving end of the Frank's experience, now I am a provider. It's an honor to get the creative juices flowing and learn from a legendary team of dudes who've been in the business longer than I've been on the planet.

Right now I'd not change a thing. I've finally learned that Italian American cuisine is not all about Mac & Cheese. There's so much more to it than that. Sure Frank's is a place to get some amazing meatballs, killer espresso martinis and the best old school hip-hop in town, but there's still so much more we can do. And I'm excited to be a part of that.



THE LAST WORD WITH FRANK AMEN

"This business ain't rocket science. You just gotta be willing to work harder than the guy next door."

GO FIGURE

If you laid end to end all the linguini we've sold since we opened our first restaurant, it would reach

FROM

HONG KONG

TO

NEW YORK



IN REVIEW



THIS MONTH'S LOWLIGHTS

It's a club not a restaurant ★☆☆☆☆

This is a club not a restaurant. Apparently with some Italian bar / snack food, which to be fair we didn't even bother testing!

RichardSMu / Shanghai

HORN OF PLENTY!

This month we give thanks to our forefathers and mothers, the explorers, the trail blazers. Grateful for another year and another harvest, from Nov 22 to 28 join us for a proper Thanksgiving Feast featuring a veritable and celebratory cornucopia of holiday bounty, Italian American style. You're welcome!

Limited tables so please book early - 9097 9730.



DAILY
5-7PM



HAPPY
HOUR

FRANKS FREQUENT FLYERS

AAA

ACCESS ALL AREAS

As we expand Frank's in the coming months with a new cocktail lounge, record shop and event space, we're currently accepting limited numbers of like-minded folks to join the Franks AAA Membership Program. Find out more at <https://franksaaa.com>

SUPPORT YOUR LOCAL SIGN PAINTER

All our hand-painted signage as well as our awesome gold-leafed mirror in the bar was created by local artist @katonelone (brilliantly captured at work on P4 of the 'zine by Todd Darling). Katol was a street artist and designer who has spent the last decade learning the traditional and almost forgotten craft of sign painting and sign writing. You can see examples of his work all over town including both Frank's sister restaurants, FINIS in Soho and Wanchai.

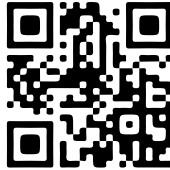
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