

Bok Choy Boy Asian Fusion is celebrating their one year anniversary at Stars Rooftop & Grill Room on September 22nd and 23rd, from 5pm – 9pm.

“Stars is the perfect place to celebrate our event,” says Setrini Sison, Bok Choy Boy owner and chef.

An establishment built for celebrations, Stars Rooftop & Grill Room is the only rooftop bar in Charleston with a 360 degree view of the historic district. Take in a stunning Charleston sunset as you sip on one of Stars’ signature cocktails and enjoy Bok Choy Boy’s anniversary menu.

## A Sneak Peek Into The Menu



Bok Choy Boy’s Lechon Porchetta

Bok Choy Boy Asian Fusion doesn’t just combine flavors – they celebrate them in honor of their culture of origin.

“When I first started Bok Choy Boy Asian Fusion, I set out to celebrate flavors from the Philippines, Japan, Korea and Macau. These were

flavors I was familiar with growing up or those that I grew to love through my experience in the culinary industry,” says Set.



Dan Dan Noodles – a signature dish

“As I share these flavors in the Lowcountry, I love that I can see the same excitement for them in our growing customer base.”

So what can you expect during the event?

Their newest dish is the Pork Belly Lechon Porchetta – a take on the Filipino tradition of having Lechon (a roasted whole pig) during major holidays and celebrations. “Since we can’t roast a whole pig to share with everyone, our Lechon Porchetta will be a pork belly that is flattened then rolled with bok choy, scallions and herbs. The outside will be crunchy like traditional Filipino lechon and served with a family of bok choy vegetables and white rice on the side. We will also be serving it with spicy vinegar and the traditional Filipino sauce – Mang Tomas.”

If you’ve had their Korean Fried Chicken before, you already know what’s up. Chef Set is taking the dish to new levels during this pop-up by making it into a sandwich.

“We wanted something easy to pick up and eat on the go, but with the same crunch and flavor people have grown to know and enjoy. Earlier this year, it was also the year of the chicken sandwich battles, so we decided to throw our hat in the ring too!”

You can also anticipate a new baozi flavor, filled with spicy beef. “The dough will be colored red in celebration of our anniversary,” says Set.

“In Asian cultures red is a very important color – it symbolizes good luck, joy, prosperity, celebration, happiness, and a long life. Things that

this past year has brought and that we hope continues into this upcoming year.”

They’ve also got a new dessert on the menu. Sweet, rich, and with a slight kick, their Peanut Butter Cheesecake has a crunchy Oreo crust, topped with a Sriracha glaze.

## Support and Shop Local At Stars Rooftop & Grill Room

In light of this past year, Stars Rooftop & Grill Room has started a new program to support local businesses in Charleston throughout the month of September.



Peanut Butter Cheesecake with a Sriracha glaze

cause.

Shop Jen Cruitt Designs for one of a kind, modern handmade jewelry. Each piece is made with “high quality metals, semi-precious gemstones, and rare and unusual vintage pieces from close to home and from around the globe.”

You can also browse products from She Sells Candles, made with all natural coconut wax and high quality fragrance oils.

## Reflections On A Milestone

“One of my favorite parts of this whole journey is being part of an industry that supports each other and the new friendships that we’ve made through our food,” says Set. “Our customers are the reason why our menu continues to evolve and push us to go to new boundaries.”

“Our buddy, Flynn Tedesco, has been there with us from the start of our very first pop up and another friend of mine, Connor Simonson, started helping us earlier this year. They are some of the best people I know, bringing so many skills and experiences to the table. They are the

Food truck and kitchen take-overs happen Monday – Thursday. On Wednesdays, they host local artists and retailers. On Sundays you can start your day with a Barre3 studio class on their rooftop from 9am – 10am, then stay for one of their famous brunches.

After trying Bok Choy Boy’s food at one of their Two Blokes pop-up events, Tyler Davis, Bar Manager at Stars, knew Bok Choy Boy needed to do a kitchen take-over.

“Especially now, it is important for us to band together as we navigate these weird times,” says Set. “We are honored to take part in something special that Stars has created, and that we get a chance to collaborate with Tyler and his team.”

During the second day of Bok Choy Boy’s kitchen takeover (Wednesday, September 23rd), three local artisans will also be featured.

Buy a tee from Artisan Tees and plant a tree. One dollar from each t-shirt sale goes to onetreeplanted.org to help support the

reason we can still execute our intricate dishes in a timely manner without sacrificing the quality. It would definitely be harder without them.”

“As I reflect back on this past year, there’s so much I’ve learned. There are plenty of things in a kitchen restaurant I had to adapt to (i.e. running out of food, staffing problems, and dietary restrictions, etc). These things helped me prepare to start my pop-up, but I never anticipated some of the new challenges I would face. In a restaurant, you work in the same kitchen each day with the same space and equipment. Pop-ups have forced me to adapt to different environments each time we switch locations with the challenge of still executing the same quality level of food,” says Set.

“As we prepare to set our sights on a brick & mortar, I am glad to be able to continue to grow and gain these experiences which I think will only help along the way.”

## A Note To Charleston

“I want to thank everyone that has come out to support us, the amazing friends we’ve made along the way, and all those who have invited us to pop-up at their location. Without you all, we would not be where we are today,” says Set.

“I would also like to thank my family for their continued support and especially my wife Lani, she has supported me from the very beginning. Together, we are the Bok Choy Family. “

---

By Samantha Paternoster | September 18th, 2020

---