Description: Situated in the heart of Palm Beach, Echo provides a thrilling showcase for spectacular Asian cuisine in a sleek, stylish setting. Guests experience a one-of-a-kind, culinary-cultural experience as they explore the distinctive cuisines and flavors of China, Thailand, Japan, and Vietnam. Echo chefs create a feast for the senses, to savor the exotic herbs, spices, seafood, produce and cooking techniques associated with each of these varied cultures. Sushi chefs display their talents as they work in full view at a "theater-style" sushi bar.

Guests may choose an appetizer and main course selection, perhaps mixing and matching from different themed segments of the menu, or groups may opt to share any number of “small plate” selections. Echo does not blur the lines between the various Asian cuisines by offering trendy fusion dishes. Instead, the restaurant celebrates and respects the distinctive flavors and heritage of China, Thailand, Japan, and Vietnam by offering each culture’s traditional specialties.

Dragonfly Lounge: Diners can start their evening at The Dragonfly Lounge, highlighted by a dramatic, highly polished bar that extends the full length of one side of the restaurant. The Lounge offers an array of creative cocktails, fine sake, a selection of domestic and imported beers, or guests may choose from an impressive wine list, carefully compiled to complement Echo’s Asian cuisine with its many selections from boutique wineries. Since the restaurant’s opening in 2000, the Lounge continues to provide a dynamic backdrop for a high-energy social scene.

Cuisine: The menu takes an extraordinarily creative approach. Specialties are categorized according to the Five Elements: Wind (small plates to begin the journey); Fire (from the wok); Water (seafood and shellfish); Earth (meat, game, and poultry); and Flavor (desserts and sweets).
Among Echo’s most acclaimed specialties are Sushi; Sashimi; Dim Sum; Seared Ginger Beef; Cantonese Black Cod; Peking Duck; Pad Thai; Crispy Whole Red Snapper; and Dragonfly Sampler for Two.

A variety of traditional Chinese favorites are spotlighted on Echo’s menu; those beloved retro dishes that many regard as comfort foods: Chinese Hot and Sour Soup; Egg Foo Yung; Lo Mein and Chow Mein; Szechuan Beef; Hunan Cashew Chicken; and a special Moo Shu of the Day.

Distinctive desserts include a spectacular Echo Dessert Sampler (featuring a Molten Chocolate Lava Cake, Exotic Brûlée, Green Tea Mousse, Chocolate Truffles and Chocolate Dipped Fortune Cookies). The finest Asian teas are the perfect accompaniment to dessert.

Throughout the 4,700 square foot restaurant and bar, there are rich, vivid hues evident in striking lighting fixtures, richly textured fabrics, dramatic glassware, accent pieces, and furnishings. Sleek metallic menu backs and stainless steel chopsticks add a chic, minimalist edge to the ambience.

Evocative, contemporary artwork adorns the walls, providing a soothing foil to the trendsetting style of the restaurant and lounge. The decor offers the perfect “yin and yang” balance of tranquility and energy in the dining spaces.

160 diners are served in an indoor/outdoor setting, at a full-service bar, and in a private dining room.

Tuesday, Wednesday, Thursday and Sunday: 5:30–9:30 p.m.
Friday, Saturday: 5:30-10:00p.m.

Tuesday, Wednesday, Thursday and Sunday: 5:30–10 p.m.
Friday, Saturday: 5:30-10:30p.m.

Small plates: $8 - $13  Entrees: $18 - $38 average price range

Echo’s complete take-out menu, Echo to Go, allows customers to enjoy resounding Asian dishes in the comfort of their own homes.

David Thall

Echo is owned and operated by Flagler System Management, Inc. (FSMI), a wholly owned subsidiary of Flagler System Inc., which also owns The Breakers, one of America’s legendary oceanfront resorts, located in Palm Beach, Florida. FSMI specializes in resort-retail developments and restaurant ventures.

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