

New York City College of Technology, CUNY  
Department of Hospitality Management  
Janet Lefler Dinning Room

**Memorandum**

To: Professor Abreu, Director of service

From: Yulkiris Martinez Y.M.

Date: 02/12/2020

RE: New York Times Restaurant Review Thai Cook 1 star

The evaluation of the experience of eating in a restaurant offers us a better idea of what to eat or should we go or not. Thai the four month restaurant offers authentic Thai street homemade food located at in Elmhurst queens on the right side, on the left leads to a Chinese hot-pot place called iCook Buffenits. There's no walls to separate them two. According to Wells this is not the type of restaurant that will lead you to the dance floor. The Yums seems to be the top dish at this restaurant's "salads". Thai Cook is the only restaurant in the city where you can order "Yum What the Heck," which in the central part of Thailand means red onions or shallots, cilantro, fresh chiles and so on.

Pete Wells already knew the place was anything but ordinary. The restaurant's chef, Boonnum Thongngoen, makes dishes from Bangkok. Thongngoen restricts herself to Bangkok street food has to, because of the limitations of her kitchen, Wells can clearly see the chef and two other cooks out in the open cutting and making food the missing mise en place. No wall separates the diners who are having a meal with the boiling chicken broth you can see them preparing food. Ms. Thongngoen and two or three other cooks are out in the open not a lot off space. Although the clay-pot noodles are served in metal pots, they are full of flavor. The panang curry is less soupy than it is at some other restaurants. I love how the inside looks its full of their culture. The entrance hallway is decorated with toy tuk-tuks, the three-wheeled taxis that zip around Bangkok's crowded streets. They are representing their country Thailand .

After reading this restaurant review I indecisive I would go because I would want to try Thai food I never tried it, also it seems flavorful and I enjoy new food experience. Wells didn't quite talk much about the service but used funny ending . Wells points out that it could use a gas burner and a deep fryer which can lead to more Thai food options. Dessert are made right there in the open I would like to try soft taro, emerald-green pearls of pandan tapioca and Penang curry with beef called Kaeng Chuk som. It is thicker than usual because she said it is home style.