New York City of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Abreu, Director of Service

From: Student, Ashley Gulliver

Date: 03/05/20

RE: New York Times Restaurant Review

Last month 01/07/20 Pete Wells reviewed Thai Cook a Thai restaurant serving traditional dishes from Thailand. It’s located in Elmhurst, Queens. This restaurant is $ rated so consumers can expect to spend between $25 and under. Pete described as a place “where you go when you want a Thai restaurant that will lead you to the dance floor and push you into dips and twirls that places Manhattan haven’t learned yet.” Although the restaurant is 4 months old it seems to be doing very well for business. A friend accompanying Pete even called it “Manhattan Thai food” because the dishes have eye appeal. Although, the compliment was soon regretted after trying the Yum Sai Krok “sausage salad”. Yum translates to salad but in Thai culture it is red onions or shallots, cilantro, chiles and a green of choice. It is dressed with lime juice, & fish sauce. Pete and his friend didn’t seem to enjoy it because the portion of the meat was skinny, it tasted salty and was reminiscent of a hot dog. Pete still saw the potential and had hope for the restaurant. He proclaimed it as “anything but ordinary.” Chef Boonnum Thongngeon plates with such elegance, the dishes have vibrant color garnished with chile peppers and contrast of food. For example, the Panang curry is beautifully presented on a mild colored plate half a medium boiled egg, white rice, spicy orange/red curry with fresh chiles & lime leaf. Pete seemed to really enjoy the clay pot noodles. It is a bowl of fresh peppers, ginger, and upon arrival you pour in a over the noodles. It’s a green sauce of fresh cilantro, lime leaf, fish sauce, garlic and more that Chef Thongngeon calls “millionaire sauce.” Pete’s tone was calm this review although there were a few minor errors in 2 dishes he still seemed to enjoy his food. Pete also holds it to a higher platform because he believes Bangkok recipes brought to New York has one way or another become mainstream in which it doesn’t have the same authentic representation of the culture. Chef Thongngeon seems to be doing it the right way. She also owns a restaurant in Brooklyn, New York named Am Thai bistro which has more of an expansive menu of Thai food versus Thai cook which is more focused on Bangkok traditional dishes & is more limited due to space.

I would love to go to Thai Cook because I enjoy Thai food, and its even better to be made from a Chef with strong roots in the country. It seems as though she cooks with lots of flavor which I appreciate. I actually had Am Thai on my food bucket list and it isn’t far from my house. The meals are also very affordable and I always receive great hospitality in Thai restaurants that aren’t even fine dining.

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