

New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lafler Dining Room

MEMORANDUM

To: Professor Abreu, Director of service

From: Ivana Tjen, Student

Date: 03-05-2020

RE: New York Times Restaurant Review

Thai Cook is located in Queens, 81-17 Broadway Elmhurst. There are two front door on the left leads to iCook Buffet; a Chinese hot-pot and the other side, will leads you to the Thai Cook. The chef of Thai Cook restaurant is Ms Boonnum Thongngoen. She also runs a more expensive restaurant menu in Brooklyn calls AM Thai Bistro, kind of little bit different with Thai Cook because in here she is focusing to Bangkok Street food. Ms Thongngoen will stand in a service bar to shred papayas and cucumbers, and then hammering them with a small bat. She is mixing it with chiles, peanuts, bean sprout and lime. In Thai Cook Restaurant's Bangkok papaya salads will be different with northern Thai som tums, because it taste saltier and sharper with chiles. The particular Yum word is refer to salad, it means shallots, cilantro, fresh chiles, and other stuff and dressed with lime juice and fish sauce, in Thai Cook they called Hot dog Salad or yum sai krok or Sausage salad. It was made with pork liver, egg yolk or other kind of sausage. It taste salty comes with fresh red and green chiles smashed into it.

Thai Cook's appetizer called Fresh crepe. There are slippery, thickish sheets of tapioca and rice flours. It is folded over chopped press tofu with chives and dressed with a soy. Other menu are steamed fish added with fried pork skin. At the same station with Ms Thongngoen, her assistant prepare some desserts such as taro, pumpkin in warm coconut milk, and also pearl pandas tapioca and coconut milk shaved ice with cantaloupe and fresh meat young coconut on the top. Ms Thongngoen also cooks Penang curry with beef or pork, called Kaeng Chuk som. It is thicker than usual because she said it is home style. Her "Home style" made from whole chiles all are over on top with sliced lime leaf aroma with clear and sour sour taste. Another menus called clay pot noodles, a crab made with full of pepper and fresh ginger. It comes with sauce on the side made from minced garlic and shallots, fresh chiles cilantro, culantro, lime leaf, fish sauce, and lime juice. She called it millionaire sauce after her husband name.