

MEMORANDUM

To: Professor Abreu, Director of Service
From: Alejandro Montoya
Date: 3/1/2020

RE: New York Times Restaurant Review Thai Cook

Elmhurst, Queens is famously known for being one of the most culturally diverse areas in the world, and as a result is home to a large array of restaurants with different cultures represented. Thai Cook is one of these restaurants and it provides the neighborhood with Bangkok street food that peaked the interest of Pete Wells.

Pete Wells mentions throughout the article that Bangkok-style cuisine is what was introduced first to New York as Thai cuisine and has become dull due to excessive familiarity compared to the cuisine of other regions. However, Thai Cook according to Mr. Wells doesn't fit this description of dullness and excessive familiarity; instead it features these foods in different manners than what New Yorkers are typically accustomed to. These include the excellent panang curry which is a bit thicker than usual, the yum sai krok that Pete Wells' calls "hot dog salad", and the "Yum What the Heck" that sounds to me like a house special version of yum that includes all of the ingredients you'd find in yum with the additions of squid, steamed mussels, and uncooked claws of blue crabs.

I believe that the 1 star rating is for the same reasons as was discussed in class, you arguably can't rate an establishment like this as anything too high and put it up the ranks of the most elegant and elaborate 5-star restaurants. Unfortunately, Thai Cook suffers from having to share it's entrance with a hot pot buffet known as iCook and I can't really I noticed that the restaurant was there last time that I watched through grand avenue in Elmhurst. The restaurant also has to work with a set of limitations due to it's tiny space, but arguably this could even be a strength since it helps focus the menu on something very specialized over having a myriad of options.

Overall, Thai Cook sounds interesting and considering it's proximity from me, I may eat there at some point in the near future.