

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

MEMORANDUM

To: Professor Abreu, Director of Service
From: Gamanya Metellus, Student
Date: March 5 2020

RE: New York Times Restaurant Review

Thai Cook according to Wells is a good restaurant and most of the dishes are unique.

Pete Wells feels that the saltiness makes Thai Cook's sausage salad compelling. The fresh red and green bird's-eye chiles are irresistible. Thai Cook is unique, it's the only restaurant in the city where you can order "Yum What the Heck," a riotous assembly of all the preceding ingredients plus squid, steamed mussels and the uncooked claws of blue crabs. A lot of Thai restaurants recipes are from Bangkok. The restaurant's chef, Boonnum Thongngoen, probably learned from her mom who was a cook for the Royal Thai Navy and her husband who was a partner in several restaurants. The desserts at this place are also great like soft taro, or pumpkin cubes in warm coconut milk which also has saltiness to it. Wells recommends the clear, sour curry called kaeng chuk som in Thai; it is particularly delicious when the chef makes it with very fresh grouper.

I would dine at this restaurant because the food seems appealing and it's not expensive.

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