DINING

Restaurant offers 'Taste of Thailand

ause of Thailand, 2755 University Drive, Auburn Grossing Shoping Center, Auburn Hill, (810) 373-422. Hours: Lunch, 11 am. to 2 pm. Monday-Friday, Dinner, 6-9 pm. Monday-Thursday; 5-930 pm. Friday, Saturday, Closed Sunday

BY JUDITH DONER BERNE

When Taste of Thailand opened in Auburn Hills in 1990 it was both one of the early Thai restaurants in metro Detroit and the first tenant in the Auburn Crossing Shopping Center. "We're the anchor," laughs Wannee Shaw, co-chef with her sister, Primprau Hall, and cowner with Primprau and busband Michael Hall who is the restaurant's manager. taurant's manager.

"When we opened we were one of six to eight Thai restaurants in the whole metro area," and Hall, an Englishman who lived for a number of years in Theiland. "People didn't know Thai food." Now, he counts 35 to 40 Thai restaurants.

taurants.

Still, Hall makes it a point to try to get around to each table of customers in the roomy restaurant, decorated in mauves and grays and featuring Thai prints

and colorful parasols on its walls.

"Some people have never been in a Thai restaurant. Since Ira Westerner, I can help them."

That includes assisting the distinct or hot. And, "I would say never ever try a curry dish if you'venever tried Thai food before," Hall says.

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Aubum Hills restaurant conce a month.
"I live right in this area," Doyle said. "I like that this is locally owned. I like to support individual businesses."
"Phad Thai (Thai style pan fried noodles) is my all-time favorite," she said.

vortic," she said.
Chefs Wannee and Primprau
prepare this traditional Thai dish
of soft rice noodles stir fried with
chicken, shrimp, egg, bean
sprouts, special sauce and topped

Doyle also loves the ginger soup and a chicken stir-fry with alivered ginger, onion, green onion, mushrooms, bell pepper,

bean sauce . She'll order peanut sauce on the side of any dish, for occasional dipping.

Both Doyle and first timer Ei-len Sachs of West Bloomfield praised the Yum Apple Salad, consisting of shredded apple, shrimp, chicken, cashews, red onlon, toasted coconut and spices.

"The salad alone would be worth a trip to the restaurant," said Sachs, a health care profes-sional.

Doyle, in fact, often picks up a batch of it to take to a friend's house or even to serve at dinner

chef Wannes confides that in Theiland it's served with green manges instead of tart apples. Sachs also enjoyed the Phad Theil, but the Criery Chill Fiah (Pia Phad Nam Prik Phan) listed as "our customers" favorite wasn't a favorite that evening. The fishy taste overwhelmed the spices and Michael Hall promptly took it off Sachs' bill.

She deemed the menu offerings

She deemed the menu offerings "extensive, a cut above the average Thai restaurant" with four "very interesting" specials offered

in addition to the menu items.

Three years ago Taste of Thalland added a liquor license an over the past year has develor an extensive set of specials ser during the ovening meal.

The specials are in response to families like the Andersons from Waterford who est there once a week and to regular patrons from Cakland University, just up the street, as well as the nearby Chrysler Tech Center and ITT.

Most have been the result of Chef Primprau's annual summer trips back to Thailand.

"Today there are hundreds of dishes I nover had in Thailand," says Chef Wannes who got her cu-linary degree from "the OCC of Hawaii" although she had already obtained a bachelor of arts in edu-cation from the University of Ha-

"I married an American and I thought at least I should be able to bake an apple pie." One course led to another and she found out she liked cooking better than teaching.

"I always dreamt of having a restaurant," says Chef Wannee,



Behind the scenes: Michael Hall with his wife Primprau, sister-in-law Wannee Shaw, and Grandmother Hoojou Ratanapurk in the kitchen at Taste of Thailand in Au-

who seems something of a philosopher. "I didn't want to still have that dream when I was 70 years."

Than, "Cooking is about five learned, didn't we Michael?"

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Young dancer's 'Nutcracker' dream comes true





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BY SANDRA DALKA-PRYSBY SPECIAL WRITER

BYECLA WAITER

It's not everyone who gets to realize their dream at 14 years of age. But not everyone works as hard as Catilin Mundth has in helping achieve her goal.

Catilin, a freshman at Birmingham's Groves High School, is



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PREVIEW

dancing the major role of "Clars" in the Datcoit Symphony Orches tra's production of "The Nutcracker" (She is one of the dancers as lected to rotate in this role) of Ballet in West Bloomfeld, Cattlinhes been dancing since should be a few or the same to the s

It is Caitlin's dedication, as well as her ability, that led to her selection for a turn at the Class cole. "It take up to 13 classes a week and I practice, practice, practice, he add." It is hard work, but ballet is something that I find extremely rewarding I hope to pursue a caroer in dancing. "When Caillin is not dancing Clara, she can be seen in the presentation at the Fox Theatre in other roles, such as a snow maden, a prent or a flower.

"This is my third year in 'Tho Nuteracker' and I have been able to move up to more demanding roles. However, nothing compares to how I feel when I dance Clara."



Ballet stars: Evelyn Cisneros & Anthony Randazzo principal dancers from the San Francisco Ballet, will appear in the Detroit Symphony Orchestra's production of The Nuteracker' with dancers from Iacob Lascu and





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