## THAI

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Thai appetizers are what I call city food, Lawan said. She marked Satuy Gai as the most famous Thai appetizer and Koong Hom Fa, shrimp stuffed with ground chicken in a crispy phyllo roll, her personal favorite along with Thai Larb Salad.

Tom Yanu Gai is chicken soup with lemongrass and galangal. It is also frequently called lemongrass soup. Thai hot and sour soup should not be confused with a Chinese soup named similarly. The Thai version is chicken chicken broth, bamboo shoots, water chestnuts, Thai peppers, vinegar, mushroom soy sauce and egg drop in a wonderfully substantial, piping-hot mixture.

The best-known noodle dish is Pad Thai, which is stir-fried ree noodles with shrimp, Chinese chives, sometimes fried tofa, egg and bean sprouts, sprinkled with ground peanuts. It should be served with a lime wedge, Lawan said. "Lime squeezed on the dish brings out the flavors and is a must for full enjoyment."

Pad Se-Ewew is rice noodles colored by sweet black soy sauce and tossed with egg, broccoli, meat or seafood. Pad Frik has stir-fried meat with chili/gartic paste and basil and is what Lawan calls' street food. Fork stir-fried meat with chili/gartic paste and basil and is what Lawan calls' street food. Fork stir-fried meat with chili/gartic paste and basil and is what Lawan calls' street food. Fork stir-fried with red curry is known as Fad Fed, which Lawan dubbed 'gourner."

If the choice begins with Ba Mee, then it's made with egg noodles. Kao or Kanom Jeen at the beginning of the name signals rice moodles with pincapple sauce and dried shrimp in a sightly sweet bear search and shaft from southern Thaind that's rice noodles with chicken curry. Kanom Jeen Nam Ya is rice noodles with his curry, and is a good example of other influences on Thai food, as is Indian-inspired Geng Planagn, However, Ranag Neua, a Malaysian style sweet beef curry, is an exception to ham are rule better than a good example of other influences on Thai food, as is Indian-inspired Geng Planagn, However, Ranag Neua, a Ma

creamy curry sauce and service or new heights with chepped garlic, onions and green peppers to pred with fried basil.

Although Thai cateries don't focus much on dessert, coconut or mango fee cream is popular, as is a coconut flan. Banana anything is generally a treat to end a Thai meal.

Eleanor Heald is a nationally-published writer and Troy resident who writes about restaurants, food, wine and spirits for the Observer & Eccentric Newspapers. To leave her a voice mail message, dial (734) 953-2047 on a touch-tone phone, mailbox 1864#.

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Eadavalya Sripinyo, owner of Thai Bistro in Canton, with shrimp and Thai eggplant, tleft), and Panang curry with beet

## THAI-ING ONE ON

The following restaurants specialize in Thai food.

BANGKOK BISTRO - 1941 W. Maple in Cambridge Crossings, Troy (248) 655-0222. Lunch and dinner from 11 a.m. to 9 p.m. Monday Thursday, 11 a.m. to 10 p.m. Friday, noon to 10 p.m. Saturday, 1-8 p.m. Sunday

BANGKOK BISTRO CAFE - 5377 Crooks Road, Troy (248) 267-9989. Same owners and hours as Bangkok

■ BANGKOK CUISINE - 727 N. Main Street, Rochester (248) 652-8841, lunch from 11 a.m. to 3 p.m. Monday-Friday, dinner 3-9:30 p.m. Monday-Thursday, 3-10:30 p.m. Friday, noon to 10:30 p.m. Saturday, and noon to 8:30 p.m. Sunday.

BANGKOK EXPRESS - 29702 Southfield Road, Southfield (248) 557-0993. Same owners and hours as

MAGIC THAI – 297 E. Maple, Birmingham (248) 594-5758. Lunch 11 a.m. to 4 p.m. Monday Friday; dinner 4-10 p.m. Monday-Thursday, 4-11 p.m. Friday-Saturday, and 4-10 p.m. Sunday.

■ ORCHID CAFE – 3303 Rochester Road, Troy (248) 524-1944, Lunch 11 a.m. to 3 p.m. Monday-Friday, dinner 3-9:30 p.m. Monday-Friday, and 4-9:30 p.m. Saturday.

M PENN'S THAI CAFE - 3658 Rochester Road, Troy (248) 680-0841, Lunch from 11 a.m. to 2:30 p.m. Monday-Friday; dinner 5-9 p.m. Tuesday-Friday, and 4-8 p.m. Sunday. Closed Saturday. Small eatery.

SIAM SPICY - 29838 Woodward Ave., Royal Oak (248) 545-4305. Lunch from 11 a.m. to 2 p.m. Monday-Friday; dinner 5-9:45 p.m. Sunday Thursday, and 5-10:45 p.m. Friday-Saturday.

SY THAI - 315 Hamilton Row, Birmingham (248) 258-9830, Lunch from 11 a.m. to 4 p.m. Monday Friday; dinner 4-10 p.m. Monday-Thursday, and 4-11 p.m. Friday-Sunday.

M TASTE OF THAILAND - 2755 University Drive, Auburn Hills (248) 373-4422. 11 a.m. to 9:30 p.m. Monday-Thursday, until 10 p.m. Friday-Saturday.

■ THAI BISTRO - 45620 Ford Road, Canton (734) 416-2122. Lunch from 11:30 a.m. to 2:30 p.m. Monday-Friday; dinner 4:30-9 p.m. Monday-Thursday, and 4:30-10 p.m.



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