# DINING

# Mountain King settled in new Birmingham location

BY ELEANOR HEALD SPECIAL WRITER

SPECIAL WHITES

'After 14 years on Maple Road in Birmingham, Mountain King moved to a new Birmingham location late last aummer. About 90 percent of the menu is the same, but owners Steve Yaung and his wife, Chung En, have added some new house specialties such as Seame Chicken General Tso's Chicken and Seafood Lo Mein to their extensive and popular menu.

General Tso's Chicken and Genfood Lo Mein to their extensive and popular menu.

When Kreger bought the property on Maple to construct its Birminghum Super bought the property on Maple to construct its Birminghum Super Beat their lease. Steve wanted to stay in Birminghum. Pearl's Chinese restaurant owners were willing to strike a lease deal. It took two months to renovate the former Pearl's to the updated version of Mountain King.

"Many regulars come in and don't even look at the menu any more." Steve Taung said. "They order the number one favorite Mongolian Beef \$4.755."

Other popular selections are Kung-Pao Chicken \$7.26; Caahew Chicken \$7.26; Caahew Chicken \$7.50; Yu-Shan Double (jumbo shrimp and tender scalleps with hamboo shoots, water chestnuts, biack mushrooms and green beans in a spley garlie seucol \$11; Mountain King Shrimp (shrimp with Chinese vegetables in a spicy brown sauce) \$9.50; and Scafood Combination (scalleps, shrimp, essented Chinese vegetables in a systemate and squid with asserted Chinese vegetables in a systematic served on a sizzilar plate) \$11.

For the uninitiated in the dif-

\$11. For the uninitiated in the diffor the unintiated in the dif-ferences among Mandarin, Szechuan and Cantonese styles of cooking, Tsung explained that Mandarin is more flavorful. Dishes are prepared with garlic Mountain King Chinese Restaurant
Where: 469 Old Woodward, Birmingham (248) 644-2913.
Hours: 11 a.m. to 9:30 p.m. Monday Thursday; until 10:30 p.m.
Friday and Saturday; noon to 9 p.m. Sunday.
Monu: Mandarin, Szechuna and Cantonese specialties served at

lunch and dinner. Cost: Lunch apsciale \$5 \cdot \text{Dinner \cdot \cdot

and ginger. He cited Mongolian Beef as an example.

Szechuan style is spicy brown sauces with ginger, such as General Teo's Chicken. Chop Suey and Chow Mein are Cantonese.

He also gave the following glossary of terms. Kung-Paoincludes pennuts. Yu-Shan has lots of garlic. Hunan is propared with spices and broccoli. Moo-Shu lis classic Mandarin served with pencakes. Ta-Chien indicates black mushrooms and Yen Ching is a combination plate.

Taung is native Mandarin who lives in Troy with his wife and two children. In 1979 at age 11, he came to the United States from Taiwan where his family was in the restaurant business.

"Essentially, I am chefowner, but my father often helps my chef ru Shi Htang in the kitchen. My mother is also a great cook."

Although Mountain King does not have a kid's menu, it includes a number of dishes and chicken in every form, Tsung said kids love the fried crabment dumplings.

A family dinner for two \$21

said kids love the fried crabman dumplings.

A family dinner for two \$21 including sizzling rice soup, egg rolls, crabment dumplings, Mon-golian Beef and Kung-Pao Chick-en is so generous that it easily feeds two adults and two chil-

dren under 10.

Family dinners for more than two people are even more generous. The \$50 dinner for six will make everyone in a crowd of friends or large family very happy and satisfied.

You can sample a number of condiments, if you order fried or esteamed dumplings. Six come with the order for \$4. There's hot sauce with red pepper, designed to make Szechuan dishes a picy-hot. Sesame, soy sauce is great with dumplings or you can request Hoisin. The steamed dumplings, in addition to being healthier, are filled with natural, delicious flavors, covered up when fried.

Peking Duck \$25 serves two.

deiticious Havors, covered up when fried.
Peking Duck \$25 serves two You can have it in two courses with delicious duck soup if you like. As is the tradition, it comes Moo-Shu style so you can enjoy the crispy skin. Order it a half hour before arriving at the restaurant or make the request when you reserve.

restaurant or make the request when you reserve.

Mountain King does not have a liquor license but serves delightful hot toa.

"The color of ten is not an indication of quality." Tsung said. 'You can tell ten quality by aroma." If you like Jasmine green' tea, request it. It's not steeped, but comes in packets. It's Steve Tsung's favorite and it might become yours.



New location: Steve Tsung and his wife, Chung En pre-sent one of their specialty dishes in the dining room at Mountain King.

The bright, attractive restaurant with sound dividers appeals to retired Birmingham dentist Vince Gresson and his wife. Mary Lou. They make their home in Bloomfield Hills and have frequented Mountain King for years.

have frequented Mountain King for years.

"This is our favorite Chinese. To restaurant," Mary Los said. "I'm vegetarian, so I like Chinese. I order Vegetarian Delight \$6.25 which is always perfect.

Dr. Vince's favorite is sweet and sour chicken \$7.

In choosing an authentic Chinese restaurant when I'm on a trip, I peer into the windows. If I see a significant number of people of Chinese origin eating, I

judge that it will be good. But Steve Tsung passed on these clues. "Look at the menu. If there's a section titled 'Noodle in Soup,' that's authentic Chinese. There should also be a lot of seafood dishes including sea cucumber and squid with Chinese Napa. A good Chinese menu always has beef with ginger and onions and beef with mixed vegetables."

Check all of the above at Mountain Kingl

Look for Ray and Eleanor Heald's Focus on Wine column in Taste on the first and third Sun-day of the month.

## EATING OUT IN THE SUBURBS:

Just in case you missed it, or lost the paper. Here are some of the restaurants we've recently

visited:

Flying Fish Tavern—
Where: 6420 Orchard Lake
Road, (corner of Maple Road)
West Bloomfield (248) 865-8888. Where: 6420 Orchard Lake
Road, (corner of Maple Road)
West Bloomfisld (248) 865-8884
Hours: 11 a.m. to 1 a.m. Monday. Thursday; 11 a.m. to 2 c.m.
Hours: 11 a.m. to 1 a.m. Monday. Thursday; 11 a.m. to 2 c.m.
Friday and Saturday; 3 p.m. to
midnight Sunday, Menus Casual
neighborhood family eatery
serves comfort foods with special
focus on fresh catches of the day.
Cost Appetizers and dinner salads 34.8; andwiches and burgers \$5.60.7; pastas \$7.9; big
plates, specials and catch of the
day \$9-15; desserts \$2.4. Reservations: For parties of six or
more only. Credit cards: All
majors accepted.

E Wood-Ruff's - Where: 212
W. Sixth St., Royal Osk, (248)
586-1519. Hours: Monday
through Saturday 4 p.m. to 2
a.m., Sundays 4-9 p.m. Menu
Modern culinary twists on classics such as stenks, chops, duck
and seafoed served in a highly
stylized, adult supper club atom
sphere where jazz is king of
sound. Cost: Starters \$3-7.
Entrees \$14.24 accompanied by
salad, starch as appropriate and
tones Recommended. Credit
cards: All majors accepted.

M Big Basver, Troy, (addacent to
the Drury Inn) (248) 524-4770.
Open 11-2 a.m. Monday. Saturday; noon to 1 a.m. Sunday. Saturday; noon to 1 a.m. Sunday. Saturday; noon to 1 a.m. Sunday. Saturday to the seed of the se

Monu: Irish theme, emphasis on fresh is best. More than 75 ments tenses. More than 75 ments tenses to Hebrew National and ward-winning corned beef to deep-dish Chicago-style pizza with errispy crust are homemade. Cost: Starters and soups \$3-\$7; burgers and sandwiches \$6-\$8; Irish specialties \$10; chicken, seafood, beef and ribs \$3.50-\$15. Keser-vations: Not accepted. Credit cards: All majors accepted. Leading 1414-9106; and 7228 Ortonville Bond, Clarkston, (248) 620-9300. Open 11:30 a.m. to 10 p.m. Sunday-Thursday; 11:30 a.m. to 11 p.m. Friday-Saturday, Menu: Steakhouse fare with great seafood, Mesquite Creek takes a Tex-Mex spin on everything they do.

# RESTAURANT SPECIALS

Restaurant Specials features restaurant openings and renova-tions, menu specials, and anniversaries. Send announceanniversaries. Sena announce-ments to: Kecly Wygonik, Enter-tainment Editor, Observer & Eccentric Newspapers, Inc., 30251 Schooleraft, Lioonia, MI 48180 or fax (734) 591-7279. You can also e-mail information to hwygonik@oe.homecomm.net

EASTER BRUNCH ☐ Big Rock Chop & Brew Iouse - 245 S. Eton Street, Birmingham (248) 647-7774,

MARGARITA MADNESS

1.25

beginning 10:30 a.m. with lunch entrees beginning at \$12. Dinner follows with entrees starting at \$17.

Executive chef Randy Smith has been working overtime to prepare for his first Easter at Big Rock. To traditional big Rock favorites, Chef Randy will add Double cut Lamb Chops, Moroccan Sen Scallops with Crange Ginger Sauce, Baked Ham with Brandied Peaches, Chicken Chambord with Fresh Berries, and Savory Bread Pudding with Phensant Saucage.

E Muckinnon's - 126 E.

Main, Northville, (248) 348-1991, 1 to 6 p.m. Regular menu and Easter specials range \$18-26. For kids 12 and under \$5-8 along

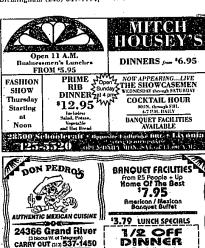
For kids 12 and under \$5-8 along with a raffle of Beanie Babies. Not regularly open on Sun-days, owner Tom MacKinnon believes Easter is special. This year, in addition to regular menu items, he's adding House-smoked

Pork Loin, Turkey with Herb Dressing and Lobster dishes using the freshest from his lob-

■ Encore - 1801 S. Telegraph in the Bloomfield Hills Quality Inn, (248) 335-3790, 11 a.m. to 2 p.m. Cost \$12.95 per person, chil-dren 5-12, \$6, children under 5

dine free.

Among the many culinary treats planned is a special Omclet Station where diners can select their own favorite ingredients for the chef to fold into each omclet. There will also be blintzos, carved roast beef, thoney Baked Ham, Roasted Chicken, salad bar, dessert table and more. and mon





Mr. STEAK HOUSE 537-5600

EASTER SUNDAY

OPEN 12-8 P.M.



### EXPO CENT NOVI

THURSDAY, APRIL 2, 2pm-10pm FRIDAY, APRIL 3, 2pm-10pm SATURDAY, APRIL 4, 10am-10pm SUNDAY, APRIL 5, 10am-7pm

The 1998 Home Improvement Show at the Nevi Expo Center has more to offer this year than ever before. New eshibits, new preducts, new ideas, exciting new ways to make your home more special. Spring is here, and here is where it's at. The 1998 Home Improvement Show. Better than ever!

Admission: Adults - \$4; Seniors and Children 6-12 - \$5; Children under 6 admitted FREE Family tickets for two scults and accompanying children available at Famer Jack - \$9

#### SOME EXCITING ATTRACTIONS AT THIS YEAR'S SHOW:

Make money turning "Titnkets Into Treasures." Tony Hyman shows you how. As seen on Oprah and Vicks.

| oe Gagnon. WJR's "The Appliance Doctor" breadcasts live from the show.

Home decorating demonstrations
 Home repair and remodeling demonstrations
 Treasure Chest contest with daily prizes.



NOVI EXPO CENTER I-96 AND NOVI ROAD APRIL 2-5. 1998