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Yoong Tong Thai Restaurant For authentic Thai food in a comfortable setting

By Nance Ebert Contributing Writer



PHOTOS/SUBMITTED The Yoong Tong dining room

Northborough - Yoong Tong Thai Restaurant is family-owned and run. On a recent visit, Ta Sahasakmoutri, the manager, shared some of the restaurant's success over the past eight years.

"We are first generation from Thailand," she said. "My whole family is from Bangkok. This is true, authentic cooking. The ingredients are fresh and we can create diff erent subtleties with various sauces. Our customers keep coming back because our food tastes really good and we make everyone here feel very comfortable."

Ta, her sister Panida, her brother Kobchai and Buree Sittikoug, an in-law, all work together in a well choreographed production of responsibilities daily. They

each can cook, wait tables, operate the register, seat hungry patrons and do anything else required when the restaurant gets busy, as it usually does.

The designated chef at Yoong Tong is Pee Lau. She is able to experiment with specialty dishes and helps develop the menu. There are dozens of dishes to choose from - appetizers, noodle bowls, salads, soups, pan fried dishes, seafood, and curry off erings, veg- etarian and more.

"Some of our more popular dishes are Yoong Tong Duckling (\$18.95), which is a crispy boneless half duck sautéed with special wine sauce and complemented with fresh spinach," Ta said. "Krao Pao Chicken or Beef is sautéed, minced chicken or beef or the combo with fresh minced hot pepper, basil leaves, mushrooms, peppers and shallots (\$13.95 or \$14.95)."

In addition, popular appetizers include satay (\$6.95), which is skewered chicken or beef served with a peanut sauce, and Yoong Tong fresh rolls (\$5.50), spring rolls filled with fresh cooked shrimp, lettuce, mint, sweet basil and steamed vermicelli.

Often-requested noodle dishes include Pad Thai or Crispy Pad Thai, which is fried with shrimp, ground peanuts, eggs, bean sprouts and Thai spices. Hot and Crazy Noodles are pan fried rice noodles with chicken or beef, onion, red pepper, green pepper, hot pepper and basil leaves.



"Yoong Tong" means "Golden Peacock."

One of the misconceptions about Thai food is that it has to be spicy and hot. Ta explained that Thai food is all about diff erent flavors and, in some instances, there can be no heat at all. Flavors that can be found in Thai cooking include curry, tamarind sauce, coconut and lemongrass. Many dishes are filled with an assortment of vegetables.

The restaurant is available for weddings, corporate parties and other private receptions. There is also a full bar and a sushi chef.

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Ta is pleased that there has been a recent influx of ethnic restaurants opening along Route 20.

"I think this is good for our business. I like when customers go try new things," she said. "My customers will always be here. They are now like family."

Hours of operation for lunch are Monday through Friday from 11:30 a.m. to 2:30 p.m. No lunch is served on weekends and holidays. Dinner is served Monday through Thursday from 5 to 9 p.m., Friday 5 to 10 p.m., Saturday from 3:30 to 10 p.m., and Sunday from 3:30 to 9 p.m.

Yoong Tong Thai Restaurant is located at 278 Main Street (Route 20). The phone number is 508-393-7714. Delivery is available.







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