



LEMONGRASS

THAI

Reigning Over All

Our reviewer says this is her favourite Thai restaurant in Melbourne now, and she just happened to let drop that she's eaten in the 'wonderful Lemongrass in Bangkok' so we guess she may have an idea or two about what constitutes good Thai food.

Lemongrass, both here and in Bangkok, serves Royal Thai food, which is the most refined style of Thai cooking; it seems this is not often found in restaurants, especially in Australia. For the discerning palate, it means that unusual dishes and combinations of flavours are offered.

Try kang kao puak, finely chopped prawns and pork wrapped in taro pastry and served with a sweet sauce (\$6.90), or garvek sord see which is Thai style terrine of port and prawn wrapped in soft egg pastry and steamed and then deep fried. Perhaps naprik ongkab moo — minced pork dip, served with the traditional port crackling and vegetables (\$9.80) — would interest? If not, saengwa — finely sliced grilled Thai prawns seasoned with chilli, onion and lemongrass and served with vegetables and fluffed crispy fish (\$12.80) — should appeal.

This is a quality addition to Melbourne's Thai dining. The owners have paid great attention to detail in the decor, right down to the choice of cutlery and crockery. It is obvious that both owners and staff want us to enjoy our dining here. Recommended.