



Crab Rangoon

I'd say "TOP FIVE for North OC", but I don't want to overhype Supatra's and ruin it for others. Although extolling the finer details on hidden gems such as this makes it all worthwhile.

We started the festivities with the Appetizer Platter comprised of Egg Rolls, Spring Rolls, Satay (skewered beef and chicken), Crab Rangoon, and Chicken Dumplings. These are all things I've had before, and if I may say, here they are elevated to a different playing field. Lighter, crispier, and with a better mix of ingredients. Crab Rangoons that are sinfully good. The Satays were lean, properly marinated and moist. I could run through each appetizer item and hi-lite something, but let's get onto the soup.

The Won Ton Soup is served over its own fire, keeping it deliciously hot. The broth,... just the broth, with a hint of honey-like sweet-

ness, was exceptional in it's own right. It is a Won Ton Soup where the bounty of ground chicken won tons are so buried under shrimp, barbecued pork, snow peas, carrots and such, that it's a meal in itself. Luckily, you normally share Thai dishes, so we were capable of moving on.

Now if you are a fan of Thai food, you know the faire is often reminiscent of Chinese dishes that (for most of us) have long grown stale. Thai food makes it all anew. The seasoning on the Crab & Shrimp Fried Rice was delightful and the inclusion of diced tomatoes was just the variation needed to reinvigorate the dish.

Amongst the four of us, we all found new favorite entrees. Score one four each of the following: {next column}

The Sizzling Platter presents marinated chicken on a sizzling hot plate with spinach, broccoli, cucumber and peanut sauce.

Cashew Nuts Chicken again twists a standard dish into something fresh with the addition of baby corns, mushrooms, celery, carrots and onions.

The Crying Tiger is a succulent New York Strip marinated with Thai seasonings and served with a side of tangy dipping sauce. This was still tender and delicious three days later as a reheated leftover.

Pad Thai, the most popular Thai noodle dish made with rice noodles, chicken, shrimp, eggs, bean sprouts, onions and crushed peanuts was my surprising favorite.

The Garlic Salmon Filet, served on a bed of fresh spinach, came close on many fronts.

If I failed to mention the wonderful specialty drinks made with Soju, a distilled beverage native to Korea and traditionally made from rice. Mirroring popular Top-Shelf martini's and Mojito with a beer and wine license is an art unto itself.

No one on the planet can go to his or her grave without trying Thai Iced Tea or Iced Coffee. Obviously, Thailand must be where the Starbucks chain got their ideas for cold mocha lattes.

We finished off with a flaming bananas dish, when surely I could not have fit in another ounce. I ate two helpings.

Supatra's Thai Bistro is light on the stomach, with dishes so varied and full of flavor, that it is easy to convert the reticent into fans (fanatics). Impress your friends and family while indulging yourself. You'll savor the journey.



Pad Thai

Many life experiences come with such pre-game hype there could only be a letdown. The Stellar word-of-mouth about Supatra's Thai Bistro had me thinking we were about to go down that same road.

How could a Thai restaurant, tucked away in the Albertson's Center by Weir Canyon Honda, be all that? Our party of four descended at 6:30 on a Wednesday to find an interior so sophisticated I wondered if I had accidentally slipped through a time portal into a metropolitan oasis.

Owners Sandy and Murali Kamath have an attention to detail that extends from the dining room to the presentation of the dishes. Their indulgences traverse into the subtleties of the palette. By the second dish, I was ready to personally vouch for this place by offering \$10 to another restaurant to anyone who didn't find this to be terrific.

Supatra's Thai Bistro ~ A Journey Worth Savoring