



THE ever-increasing international awareness and popularity of Thai food is occurring with such speed that it can best be described as phenomenal. Just a few years ago, few foreigners, apart from those who had visited Thailand, had even heard of, let alone experienced, the uniquely-combined 'spicy-salty-sweet-sour' taste of this very special Asian cuisine. Yet today, in cities throughout Australia - and particularly Perth with almost 70 - more and more new Thai restaurants, ranging from family-style eateries to large, opulent establishments, are opening their doors to serve this most fascinating cuisine. Here we look at one of the finest.

Saowanee's place in Thai cuisine

What is it about Thai food that makes it so alluring? Maybe it's the lightness of the dishes, perhaps it's the tangy yet tasty heat or could it just simply be the wonderfully intoxicating aromas that entice the palate around the dining table?

Harmony is the guiding principle behind each dish... essentially, it's a marriage of century-old Eastern and Western influences that form a wonderful combination which is uniquely Thai.

Authentic Thai food includes a unique balance of hot, sour, sweet, salty and bitter flavours that dance over each individual tastebud and sparkle personality - what sets it apart from other Asian cuisines are the aromatics that supply heat, sweetness or salt.

Virtually unknown outside of Thailand until the middle of the 20th century, Thai cooking owes much to its neighbours from China, India, Japan and even Europe (France,



Saowanee and Robert de Granville at Saowanee's Place. Saowanee produces "the taste of real Thai" in the kitchen while Robert is the friendly face front-of-house.

info file

Saowanee's Place
348 Fitzgerald Street, Corner Grosvenor Road, North Perth
Telephone: 9228 9307
www.SaowaneesPlace.com
Open Lunch Wednesday to Friday from 11am
Dinner from 5pm daily (closed Tuesday)
Licensed and BYO.

Left: Succulent Tod Mun Pla, or Thai Fish Cakes (\$8.20) is a wonderful combination of fresh fish mixed with curry paste and Thai herbs served with fresh cucumber, onion relish and ground peanuts.



Portugal and the Netherlands), although it has retained a quintessential "Thai-ness" that simply can't be found elsewhere.

Despite the plethora of Thai restaurants, only a handful can walk the tightrope - striving for excellence in the cuisine, friendly attentive service while keeping prices competitive.

One of these is Saowanee's Place, in Fitzgerald Street, North Perth, an unpretentious "shopfront" that has been adjudged as serving the best Thai in Perth.

The menu is extensive and value for money, broken into sections of appetisers, (12 items), soups as main courses (six), Thai salads (six), curries - green, red, panang, massaman and yellow with 16 produce variations, 25 stir fry dishes, and 25 noodles and rice dishes as well as many Chef's specials. The highest priced dishes are only \$18.20 for the various seafood combinations.

Says minehost, Robert de Granville: "We aim to provide an experience of 'real' Thai food with consistency in flavour and topped with traditional Thai hospitality and noteworthy service. Our enjoyment is your enjoyment, to making your every visit here a memorable and satisfying occasion."

Saowanee's uses only the freshest ingredients, meats, vegetables and spices, cooking them with traditional methods, blending in, as Robert says, "With an attitude of love, caring and tenderness."

Saowanee's Place is fully licensed with a most adequate wine and drinks list. The restaurant also features banquets at \$25 and \$30 per person and provides excellent dine-in gift vouchers for birthdays, anniversaries or other special occasions.



Sittella Swan Valley verdelho is Saowanee's current Wine of the Month.

