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Dishes and decor are unforgettable

December 06, 2008

JOHN KERNAGHAN THE HAMILTON SPECTATOR (Dec 6, 2008)

It's not unusual when the roof caves in on a restaurant, at least fiscally.

But when the building next door crumbled, it put Pat Satasuk and his Thai Memory operation out of business briefly last spring.

But the colourful eatery survived a two-week shutdown for safety reasons and is back serving decent fare and fun on King William Street east of James Street.

Funky Thai might be one way to describe the overthe-top decor. Solid would define the food.

Scarcely an inch of wall or

roof space at Thai Memory isn't busy with some kind of decoration. The ceiling features hanging lattice holding pillows. Faux flowers sprout just about everywhere. The seating is polished sections of wood for tables and chunky chairs perched on a stone floor.

It takes a few minutes to take it all in, and so does the extensive menu.

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On a recent visit, I checked out the crispy shrimp rolls (\$6.25), pineapple shrimp curry (\$11.95) and mango mustard chicken (\$9.95).

The shrimp rolls came on a stylish plate with a tub of dipping sauce and little pile of crisp carrot, cucumber and greens. The four fat fingers were ample to start two diners off with the crisp wrap holding a thick mix of moist shrimp chunks and thinly chopped carrots and glass noodles.

It was a good opener with liberal dollops of the dipping sauce and the relief of cool cucumber.

The shrimp and pineapple combination was backed up by a Thai staple, and personal favourite, curry sauce based on red curry paste and coconut milk. That sharp and sweet combo in silky harmony with basil leaves is a classic taste.

With a bed of sticky rice and eight large shrimp sharing space with big chunks of pineapple, thinly sliced red pepper and zucchini, it rang up a scale of notes.













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The second platter didn't rank as high with the crispy chicken chunks coming separate from the sauce. The protein element was fine but looked too much like fast-food nuggets.

The mango mustard sauce was sharp and slightly sweet but fell well short of the coconut curry concoction.

Dishes were served promptly and attentively, earning Thai Memory good overall marks within the burgeoning Thai food category.

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Thai Memory

25 King William St.

905-296-1077

The look: Wildly colourful

The feel: Fun, relaxed

What you'll pay: Appetizers open at \$3.25 for shrimp chips, fresh spring rolls are \$6.25 for two and a platter of seafood and satay is \$17.95. Salads include Thai mango for \$7.95, glass noodle for \$8.95 and grilled beef for \$9.95. Noodle soups run from won ton and tofu for \$6.95 to pork, beef and chicken for \$7.95 each and \$8.95 for barbecued duck. Curries range from green curries with various meats at \$8.95 and green or yellow curry with shrimp is \$10.95. Seafood platters open at \$13.95 for garlic and pepper fish or chicken and rise to \$17.95 for white snapper in spicy lime sauce and Thai Memory mango fish. Stir-fried items include spicy basil with beef, chicken and pork for \$8.95, and basil duck is \$11.95.

Hours: 11:45 a.m. to 3 p.m. Tuesday to Saturday, 5 to 10 p.m. Tuesday to Thursday and Sunday, 5 to 10:30 p.m. Friday and Saturday. Wheelchair accessible.



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