

Restaurant Soleil d'Asie continue la tradition

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Cuisine Vietnamiennne et Thaïlandaise à prix modérés

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Mr. Hung Saysana and Lady Chef Huong Nguyen Await You

A Definite Four Star Rating ★★★★★

Just recently, the Magazine Destination Montreal By Night Journal visited the Soleil d'Asie Restaurant and discovered a true winner offering fine Vietnamese cuisine with a Thailand touch.

This Eatery is a family operation and is under the super direction of a businessman entrepreneur, Mr. Hung Saysana, acting here as GM and owner.

In the kitchen, he is ably assisted by Mrs. Huong Thi Nguyen who oversees the designing of the menu.

A little bit of history: Lady Chef Mrs. Nguyen has grown up in the family food industry by operating successful restaurants in Vancouver, Toronto and Australia. She brings more than 20 years of experience to this Eatery.

Let's elaborate on the menu: Seven different Appetizers and Hors d'oeuvre are for you to enjoy including the Traditional Imperial Rolls, the fried Calmars (Calmars frits) or the "Rouleaux Printaniers" (rolls, shrimps, pork and vegetables), a real delight for the palate.

The A la Carte Menu suggests 13 different Vermicelli Bun (Plats avec vermicelles). Number B9 is the Beef and Chicken Grilled (Boeuf et poulet grillés ou Boeuf et porc, ou poulet et porc, au choix). These dishes mentioned above are served with vermicelli and salad (Tous ces plats sont servis avec vermicelle et salade).

Soleil d'Asie Restaurant boasts following today's tradition in offering under one roof the best of both worlds: Vietnamese and Thai cuisine including the many House specialties (Spécialités de la maison). At your next visit, ask to be served the ever popular General Tao Chicken (Poulet Général Tao à la perfection). It is something to write home about.

Chef Nguyen's menu is proposing the Sauteed Basilic Shrimps and one of Thailand's National Dishes, the famous

Cuisine Vietnamiennne et Thaïlandaise dans un sympathique décor. Soleil d'Asie continue la tradition sur le boulevard de la Concorde avec les soupes repas tonkinoises et offre une cuisine thaïlandaise exceptionnelle avec les nouilles Pad Thai à la perfection, un des plats nationaux de la Thaïlande. Le propriétaire du Restaurant Soleil d'Asie, monsieur Hung Saysana, s'assure que la clientèle soit servie à souhait et la Chef, madame Nguyen, vous a préparé un Midi Express incluant la soupe, le rouleau impérial, le riz au vermicelle et la salade à prix modérés.

Noodle Pad Thai, a definite award winning taste.

Soleil d'Asie Restaurant is very popular with the Noon Express Lunch served with soup, Imperial Rolls or rice and vermicelli (Spécial du Midi express, plat combiné incluant soupe, rouleaux impériaux, riz, vermicelli et salade).

On the Vietnamese side, Chef Nguyen is suggesting the traditional Pho Noodle Soup (eight different ways): Grilled Chicken and Vegetable Soup (Soupe au poulet grillé et aux légumes). This one suggests the Pho Noodle Soup with rare Beef prepared in a secret broth, one of the secret recipes of Lady Chef Nguyen. In Vietnam, it is followed like a religion for breakfast, lunch and dinner.

For this little corner of Vietnam offering an authentic Cuisine with a Thailand Touch and service done with friendliness, the Magazine Destination, Montreal by Night Journal takes great pleasure in awarding Soleil d'Asie Restaurant a definite four star rating ★★★★★

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