

Food for thought

by KAYE MacPHEE
and KEN QUIGLEY

As entertainment editor, I thought it would be a good idea to review several restaurants in the Fredericton area and report the results to the readers of the Brunswickan. The aim is to provide some sort of guideline for students of both UNB-F and STU as to what restaurants cater to our budgets as well as our palates.

As you can see by the following, my partner in this particular review is not without a sense of humour (not to mention appetite).

We trust that you, as well as the restaurant owners, accept our critiques in the spirit they are given.

We have the enviable task of going from restaurant to restaurant and eating free food in return for a written review.

This week's trip found us at the Bamboo Terrace, located at 254 King Street, a restaurant specializing in Chinese food. For the faint of heart Western food is also available which, not surprisingly, was ordered by Ken.

I on the other hand, chose food from the Chinese offerings. Well, to be honest, because Ken knows no more

about Chinese food than he does about the political situation on Venus, we felt it best I cover that part of the menu.

Entering the restaurant we were greeted by Kelly, who proved to be an efficient and good-humoured waitress. We were led to the best table in the house and were immediately offered cool, clear water.

Upon being presented with the bar menu Ken gave it several minutes of careful consideration and ordered a beer. Kaye, on the other hand, requested more water. Ken's response to many of your rapidly growing déclassé opinions was "the beer was imported."

Enough with the intro; on with the meal.

I (Kaye) began with the wontonsoup, and quite frankly, it was the best soup of its kind I have ever eaten. The veggies were fresh and the wontons were firm. I am at a loss for words. Unlike Ken however, no one in the restaurant could hear me eat.

I then had my main course, the Bamboo Terrace Super Combo which consisted of fried rice, chicken balls, garlic spare ribs, chow mein and an egg roll — the cost of which was very reasonable. (I may be cheap but I am hard to please).

The rice was a tad bland but by adding the Kikkoman soy sauce (from Montreal according to a restaurant source) it



was more than passable; nor was it sticky but light and firm.

Though not usually a fan of chicken balls I was pleasantly surprised to find them to be of the non-greasy variety and without the usual batter abuse — a habit most restaurants indulge in.

Their egg rolls proved to be quite delicious. They were riddled with firm and spicy fillings that 'worked for me'.

The garlic spare ribs' flavour was on the mediocre side. If one positive comment can be made it is that they were less fatty than most restaurants'.

The chow mein on the other

hand was el supremo! The noodles were as crispy as fresh taco chips (trust me its a compliment!).

The portions of each were more than adequate; I could not finish the Combo. Had I not had the soup prior to the main course, however, I am sure I could have finished. Ken on the other hand, could have (with ease) finished both, twice over. May I add that after Ken had his three meals he ordered a cookie and ice cream. Note readers, I only ordered coffee and a teensie almond cookie.

To sum up, for a very little money I had a much better than average meal and was more than satisfied.

After scanning the menu I (Ken) selected filet mignon with mushrooms as my main course and grilled pork chops as an appetizer. Let me warn you now. The menu may say it offers all those meals from the grill, but we were promptly informed that due to a lack of demand for such food they did not have them in stock.

Hence, I went on to order grilled minced sirloin steak with fried onions; a cheese burger; lobster roll; and onion rings.

The onion rings were brought out first, and let me

say this, these were the greatest onion rings I have ever eaten. They were sexual.

After tossing back the rings I went after the cheese burger with zest. I launched a bite into that burger that would fill many a wild beast. The after effects were titillating. The beef was thick and (excuse the boring adjective) beefy. I might add that the cheese topping was phenomenal; almost to the point of masking the burger's taste.

After inhaling the previous two courses the lobster roll was easy prey. Approaching it carefully, I hurled my jaws upon the unsuspecting roll and found it to be delightful; I am devoid of accurate superlatives. The lobster pieces were crispy, fresh tasting and yes 'succulent'.

On a less than humorous note, I regret to say that the grilled minced sirloin steak cannot be recommended by this writer. 'Nuff said.

I concluded this meal with two scoops of ice cream, pierced by maraschino cherries with a mini swashbuckling sword. This was an appealing touch since it proved to ease my slurping back the cherries and take my time with the creamy, yet evasive, ice cream.

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