

SPRING FOOD

“Hunger is the best sauce in the world.” - Cervantes



LOCAL RESTAURANT PAMPERS ALL YOUR TASTE BUDS

Brian Chiasson

Twin Fish is a restaurant that has nothing to do with fish, although seafood is on the menu. (I'll explain later.)

The staff loves to cook and provide high-quality service, always going the extra mile. They know that if the customer feels highly valued, they want to return.

Nothing is considered more rewarding than a satisfied customer with pampered taste buds.

Regarding the restaurant name, “Twin” refers to the owners, Henry and Anne Duong - they share identical interests

in serving God in their business. The word “Fish” represents one of the symbols of Christianity.

Henry and Anne started the business to bless others, if just because God has blessed them.

And now, for yet another twist, most customers appear to be caucasian - the place gets crowded at lunch time (they really need more space).

Some of their customers claim it's the best restaurant in all of the GMA (Greater Mississauga Area).

To be safe and avoid a possible line-up, you really should

make reservations by calling: (905) 670-2395

Two final thoughts to consider:

► Twin Fish is a Thai restaurant not focusing on hot spices, although they are available. They create dozens of mild and tasty meals.

► They also cater events, whether you want traditional Thai favourites or inspired and innovative menu creations.

Twin Fish is located in a plaza off of Hurontario, south of Courtneypark Drive East and north of Annagem Blvd.

Brian Chiasson has 24 years in newspapers & radio.

**RESTAURANTS:
ARTISTIC FLAIR,
SCIENTIFIC MIX**



Chris Bohren

Cooking, at its most basic, is the process of preparing food by heating it.

However, there are two different approaches to cooking food: the scientific and the artistic.

Recently, I explored the two approaches and how restaurants value their preparation.

► Are they mad scientists working on one experiment or another?

► Are they artistic with a flair for the dramatic - plating from deep within themselves?

► Or, do they practice a combination?

The art of cooking is the creative side of making a meal. A chef thinks certain flavours will blend into a wonderful dish.

Art comes from the heart and soul, be it a culinary masterpiece or a painting on your wall.

Artistic menus are generally found in fancy restaurants.

However, science is usually found in less expensive restaurants where the food always meets marketing expectations - always tastes the same.

You won't get a Wendy's hamburger with Swiss Chalet sauce because that doesn't taste as you expect it.

Scientific means that the food is always prepared in the same way, every time. Nobody experiments.

When a specific measurement of one ingredient (chemical) mixes with another, the flavour is always the same.

However, the final product is not always easy to control. Baking, for example, is more scientific than cooking a stew, where the number of carrots or potatoes is not always the same.

Now, if you consider the creativity and methodology employed in your next meal, will it enhance your dining experience, or not?

Chris Bohren is a food fun feature writer.

TWIN FISH

THAI CUISINE

Tantalize Your Taste Buds

***FREE APPETIZER!**

APPETIZERS

- Coconut Tiger Shrimp
- Lamb Satay w/ Peanut Sauce
- Thai Spring Roll
- Shrimp Cold Rolls
- Mango Salad
- Shrimp Salad
- Chicken Tom Yum Soup

Mon to Thurs 11am - 10pm
 Fri 11am - 11pm
 Sat 11am - 11pm
 Sun Closed

80 Courtneypark Drive East Unit K2
 Phone: 905.670.2395
 www.twinfish.ca

*Present this ad to receive your free appetizer. Limit 1 appetizer per patron or group per visit with minimum order of 1 entree. Platters not included.