

Take your tastebuds to Vietnam

Holly Butcher

Features Editor

When you walk inside, your eyes are greeted by walls of green: flowers, plants and paintings all radiate a pleasant shade of green. The appetizing smell of Asian delights welcomes your nose as you are quickly directed to your table.

This is the Binh Minh Vietnamese Restaurant on 5211-C West Market Street.

With a multi-page menu, there is something for everyone: meat-eaters can find options like steak or chicken; seafood lovers have several choices of fish and mussels; and vegetarians will be happy with the alternative entrees such as tofu, vegetarian chicken (a soy-based

meat alternative), vegetables, and a variety of noodle and rice dishes.

Binh Minh falls into the moderately priced category. I went there with a friend and we ordered soups, spring rolls, and entrees that totaled \$35 including tip. The dinner was definitely worth it.

The food was delicious. I chose the egg drop soup, while my friend had wonton; we both agreed they were very tasty. For an appetizer we went with vegetarian spring rolls, an excellent choice. Wrapped in a clear noodle, these rolls were filled with mint leaves, noodles and eggs. It was accompanied by a great peanut sauce. Our main dishes were, of course, the highlights of the meal. I ordered vegetarian chicken in a ginger sauce, which came with

lettuce and white rice. The sauce had a little kick to it that complemented the ginger flavor nicely.

Along with excellent food, the service at Binh Minh was great. We were seated immediately, and throughout the dinner we had friendly and helpful waiters. Our food came out quickly, especially consid-

ering that the dining room was reasonably full when we arrived.

With pleasant staff and wonderful food, I would recommend Binh Minh to anyone. It's easy to get to, and they serve large quantities of terrific Asian food that work well as leftovers. ☼

PREVIOUSLY PUBLISHED IN THE GUILFORDIAN

Good in Greensboro

Have you had your Boba today?

Katie Elliott

Alumni Contributor

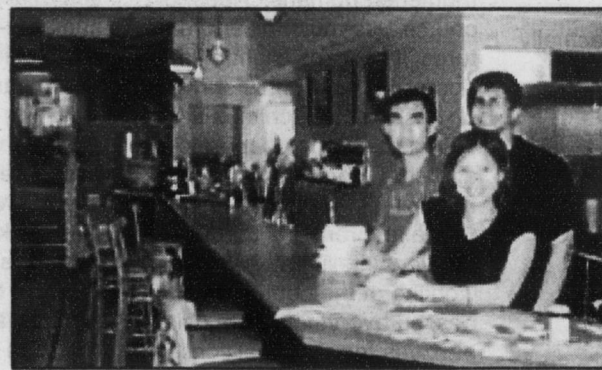
You walk in, glance around at the blue-sky, white-cloud interior, and sit down beside a fully-mirrored wall. Your server comes immediately and hands you two menus, one for food and the other, on luxuriously colored rice-paper, for beverages. Then you flip open the menu and do a double take.

The menu looks normal. It's arranged just as it would be at any restaurant, into categories like beef, chicken, seafood, and noodles. But there's a catch: this restaurant is all-vegan.

This is the Boba House, Greensboro's newest and most surprising addition to vegetarian cuisine. Located on 332 S. Tate Street, the Boba House opened late this summer and is busy impressing the meat out of this town.

The front of the menu informs the salivating diner of the restaurant's mission and explains the menu's organization.

"All ingredients used in Boba House's kitchen are soy-based products, gluten, and seasonal vegetables. Dishes are described in ways



MEGAN MILLER/GUILFORDIAN

The staff at Boba House welcome diners

that our guests are accustomed to and NOT with the intention of creating any false impression."

Right. The hard part's next: deciding what to order.

There is the "Poultry in Motion" soup, fried shrimp, lemongrass chicken, garlic beef, the "Tate Street Melting Pot," and much, much more. This is the Boba House's one difficulty: you want it all.

After some quality menu-time, my dining companion and I finally settled on a starter and drinks, and got a wonderful surprise with their arrival.

I sipped on a steaming cup of jasmine green tea. My friend opted for

the specialty the Boba House is named for, a glass of guava-flavored Boba tea (\$3).

Also called bubble tea, pearl tea, or 'zhen zhu nai cha,' Boba tea first originated in Taiwan in the early 1980's and features fruit juice textured with tapioca bubbles.

Greensboro's Boba

House offers an extensive list of drinks, served in both juice and smoothie form. Flavors range from the expected strawberry and peach to the exotic honeydew, cantaloupe, and avocado.

After our drinks, we split an appetizer of lettuce wraps (\$5.95), which the menu described as "finely chopped beef, stir-fried and mixed with carrots, cellophane noodles, shiitake mushrooms, cilantro, and mint leaves, served with fresh lettuce to wrap it all in."

We laughed at our messiness as we wrapped the stir-fry in torn lettuce leaves, dipped it in the tangy, soy-based sauce, and dropped bits

of food all over the table.

We barely finished before our entrées came and, with them, another pleasant surprise.

I chose a dish of crispy spring rolls with rice noodles, served cold atop a huge bowl of fresh vegetables with a fabulously tasty house dressing.

My dinner companion went for a delicious entrée of "chicken" simmered in a spicy sauce of ginger, garlic, and onions. Each meal cost between \$6 and \$6.50, a small price for the incredible quality of food.

All of the Boba House's dishes are reasonable, ranging from an extensive list of soups and salads for \$3.50, to Paradise Island "Beef," the most expensive dish, at \$10.50. Daily lunch specials are offered between 11 a.m. and 2:30 p.m. on weekdays and feature a choice of entrée, salad, and spring roll for \$5.50.

This is the best new restaurant in Greensboro, and the back of the menu poses the all-important question: Have you had your Boba today? ☼

ORIGINALLY PUBLISHED NOV. 14, 2003