



# THE Traveling Fork

- BILL BLACKWELL



Today, we will feature an eating experience at the **Green Papaya** Restaurant at 8635 Blanding Boulevard just off I-295. This restaurant features Thai and Sushi cuisine, and it has a very pretty pictorial menu showing each particular menu item. The menu is extensive in content and our orders matched the pictures in the menu.



Marcia and I both like most ethnic foods and our appetites were well served here. The only problem (and it's a nice problem to have) is there are so many food entries on the menu and they are so attractively displayed by the pictures that choosing the orders is made difficult.

We started with a shared Green Papaya Sampler featuring 2 egg rolls, 2 fresh spring rolls, 2 skewered chicken strips, 2 crab Rangoons, 2 coconut shrimps with Thai garlic sauce and a peanut sauce, and an order of seaweed salad. Marcia ordered a Philadelphia Sushi Roll with smoked salmon, avocado and cream cheese. I got a Drunken Noodle dish made of rice noodles stir fried with fresh Thai basil, green peppers, onions, scallions, bean sprouts, and scallops seasoned to a #4 level ("heat index").



For dessert we ordered an ice cream item called "Mochi Ice Cream" in an adventurous spirit. It was served on a plate with a vanilla cream in the center, surrounded by strawberry, green tea, and mango mochi balls, with flavored ice cream in the center encapsulated in mochi rice coatings. As ice cream lovers, we were not fans of this dessert item. We would rather have the ice cream with no mochi rice coverings. Other than our dessert, we were well pleased with this eating adventure. We plan to go back to try some of the many other interesting menu items.

