

Thai Delight

There's nothing unlucky about Thirteen Church Street. Stuart May and Pitak Sing Saeng have been running their bijou Thai restaurant, wine bar and coffee lounge since just before Christmas and business is booming.

The decor is contemporary with stylish furnishings and whilst this is clearly a smart restaurant there is a pleasant, welcoming atmosphere. We were warmly greeted by Thirteen's owner/manager Stuart who takes care of front of house. In addition to the very appealing menu there are a range of specials and it was hard to choose as everything sounded wonderful. Many but not all of the dishes are a modern take on fine Thai cuisine, heavily influenced by chef and co-owner Pitak.

Jeff opted for one of the specials to start, Plaa Goong Salad with seared Tiger Prawns, green apple, lime, chilli, mint, fresh coriander and peanuts. The combination of sweet and sharp flavours and the contrast between the juicy prawns and crunchy peanuts was excellent.



I chose minced chicken and prawn cakes, fried in a light batter with a sweet and spicy chilli and garlic dip. The cakes were firm and a

generous size and the sauce was hot without being fiery. The pretty orchid garnish added to the beautiful presentation which didn't falter throughout the meal. Thirteen offer a good choice of wine and we chose a white Pinot Grigio which was dry and a little zesty, perfect to accompany the spicy, rich Thai flavours.

For main course Jeff again picked a special; Plaa Raad Prik a pan fried filet of sea Bass with chilli and ginger sauce served with holy basil and a separate bowl of sticky rice. The fish was substantial and beautifully cooked complemented by the piquant sauce and a fresh coriander garnish. My chicken Penang was superb. Thinly sliced chicken breast in a rich Penang sauce flavoured with coconut milk, sweet basil and chilli with a bowl of sticky rice. I understand Thirteen even sell their Penang paste so you can create your own at home!



I opted for a simple dessert of slivers of pineapple with organic yoghurt and fresh mint sugar which was a refreshing end to my meal. Jeff chose the special, sweet sticky rice with cold tangy mango drizzled with Pandan leaf sauce and peanuts. Again both desserts were beautifully presented with a delightful combination of flavours and textures. We were very impressed with the food, friendly service and pleasant ambience of Thirteen. Be sure to book early to avoid disappointment.

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