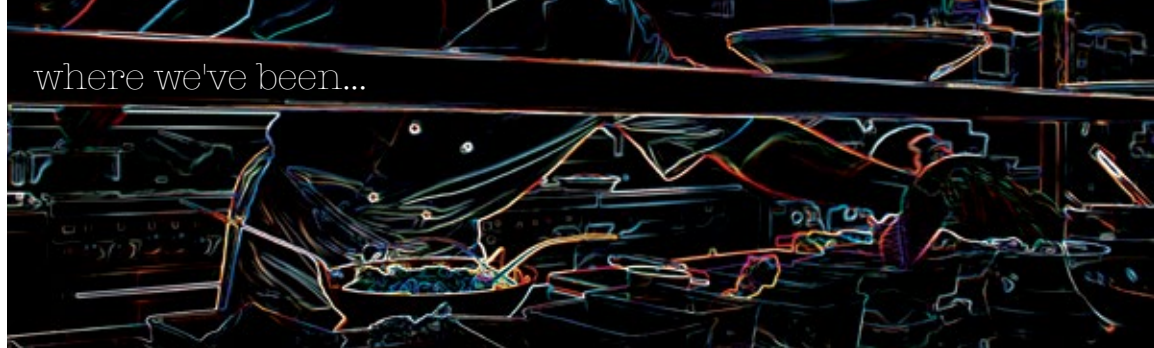


where we've been...



THAI INFINITY Gregory Hills

The new Guru and I met at Thai Infinity for our seasonal chat. You can read that on page 24. But read on here for what we ate. I like Thai Infinity because it offers something outside the standard Thai menu - which I can rattle off in my sleep. The specials at Thai Infinity are just that - special.

When you sit down you have the regular menu, which is already fairly adventurous and then you have the 'specials' list. The new Guru is only young so you'll have to excuse his Thai Fried Rice with Chicken. As nice as it is, that dish defies my claim. Thanks Paul :)

My dish on the other hand, was Krapow (or Kra Pao) Moo Krob, a spicy stir fry with deep fried pork belly (moo krob). I actually thought it was Mee Krob I was ordering, a salty, sweet and sour noodle dish that you don't see around very often. As soon as the young lady serving us asked if I wanted rice with it, I realised it must be a different dish. It is. Krapow Moo Krob is a spicy, slightly sweet veggie stir fry with crispy deep fried pork belly. I was ordering from the main menu and the young lady informed me that Krapow Moo Krob is available on the lunch menu accompanied by steamed rice. "Sounds perfect," I smiled, knowing that the main meal dish would probably be too big for me anyway.

It was indeed perfect. Spicy by Westerner standards, but nowhere near the heat Krapow Moo Krob would carry in Thailand. For me it

was tasty hot rather than burn hot. Very mild. If you like it hot, let the waitstaff know, but don't get carried away.

If you love Thai but get a bit bored (Thaired) with the traditional menus, try Thai Infinity. It's a casual space with booths down one side. Take a chilled bottle of Adelaide Hills Sauvignon Blanc or maybe a Margaret River Semillon Sauvignon Blanc. Enjoy!