



SPOTLIGHT ON...

Celebrating 15 Years!

Immediately greeting guests like family, Thai Bistro welcomes its visitors to take a comfortable seat in the newly renovated restaurant and savor fresh, flavorful cuisine prepared to order. Celebrating its 15th anniversary this year, this charming establishment has grown in size and taste with recent expansions, allowing the restaurant to accommodate various types of dietary restrictions, including vegan and gluten-free. Using a traditional wok, each dish on the menu is made fresh and cooked close to Thai roots with the use of fragrant, home-grown ingredients like Thai basil. With entrées flavored by your choice of beef, chicken, pork, seafood, tofu or mixed vegetables, Thai Bistro has something cooking in the kitchen for everyone.

Upon arrival, customers will find plenty to admire in the charmingly remodeled interior, offering the choice of booth seating or a cozy table for two. Large picture windows in the dining area allow natural light to illuminate vibrant Thai décor all around. Originally beginning with three tables, Thai Bistro's recent expansion also involved opening up sections of the ceiling to allow even more space into the restaurant, resulting in a welcoming atmosphere for its patrons to enjoy.

Owner Kwan Taylor (top right) and Chef Natthasit invite customers to savor traditional entrees such as Green Curry, a favorite that includes basil leaves, green pepper and zesty zucchini. Try a unique Pad Thai topped with Lobster Tail or Duck along with crisp bean sprouts and scallions. Relax and treat yourself to a Thai Iced Coffee or famous Thai Iced Sweet Tea. When dining in, venture over to the bar and you'll find various wines, hot or cold sake, and popular Thai beers such as Singha and Chang are served.



Kwan knows finding fresh, healthy eats can be difficult with food restrictions, so she takes special measures to accommodate vegan, gluten-free and other dietary needs. "We have an entire vegan menu and separate kitchen with designated cookware where all special entrees are cooked to order," says Kwan, "Since everything is made upon request, guests can customize their meal based on their preferences. If they would like to remove, add or swap different ingredients or wish to increase or decrease the spice level, they can. We can change any entrée."

It is easy to see that Kwan is passionate about serving each customer an exceptional taste of authentic Thai cooking. Developing a variety of signature recipes, she brings to the menu her own creations like Yum Peanut Chicken, a unique salad graced with tangy peanut and sweet-and-sour sauce mixed with select fresh vegetables. Happy Crab and Happy Fish, her own original seafood entrees, are topped with Massaman Curry Sauce and sautéed with choice vegetables. Seal the deal and indulge in the heavenly dessert options of mango sticky rice (in season only), fried bananas, delectable Thai donuts and homemade coconut ice cream.

Beyond the kitchen, Thai Bistro has been recognized with the 2018 Herald-Tribune Venice Readers' Choice award as the Best Local Thai Restaurant. "We wish everyone a happy New Year," says Kwan, "and thank our customers for 15 successful years so far." Head in today for a deliciously unique experience, or schedule Thai Bistro to cater or host your next event!

WRITTEN BY MONICA M. MEDINA
PHOTOS BY KELLI TINDALL, FOOD PHOTOS BY THAI BISTRO
VENICE GULF COAST LIVING MAGAZINE

It's Thai Time!



For more information about this advertorial, log on to ThaiBistroVenice.com or call 941.484.8458. Located at 537 B East Venice Avenue, Thai Bistro is open for lunch from 11 a.m. to 2:30 p.m. Monday through Saturday, and for dinner from 5 to 9 p.m. Sunday through Thursday and 5 to 9:30 p.m. Friday and Saturday.