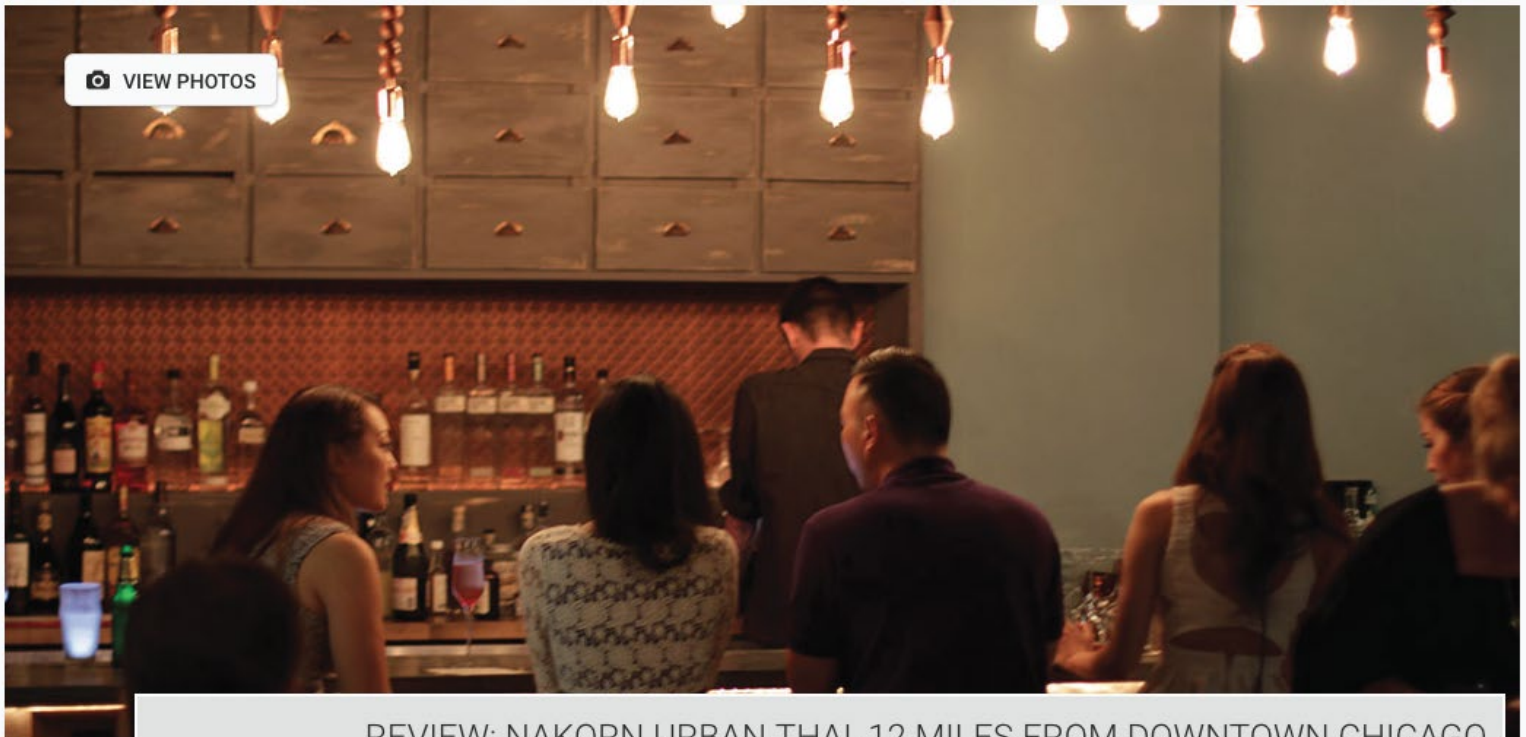




- ADVERTISEMENT -

webdam MORE CREATIVE LESS PROCESS **More creative. Less process.** [GET THE GUIDE](#)

[NEW AUCTION - 5 NIGHTS FOR 4PPL AT LIGURIA HOLIDAY HOMES, PIGNA, ITALY >](#)



[VIEW PHOTOS](#)

## REVIEW: NAKORN URBAN THAI, 12 MILES FROM DOWNTOWN CHICAGO

© JANUARY 15, 2017

92

FACEBOOK LIKES



For a wonderful taste of Thailand the next time you're in Illinois, NaKorn Urban Thai is the restaurant to try. Offering delicious Thai cuisine in a modern, urban space there is a considerable buzz about the place right now. They are located in the city of Evanston just 12 miles north of downtown Chicago.

NaKorn only opened in November 2016 and already has made its name as the restaurant to go for authentic Thai food in modern surroundings. NaKorn means "metropolitan" in Thai and this is certainly reflected in the décor and vibe; this is urban dining with style. The food is beautifully presented, the ingredients are traditional and the resulting food – well, simply divine! The interior is reminiscent of 1970s Thai shophouses with a distinct urban edge and somehow manages to feel both formal and relaxed at the same time. Enjoy alfresco dining in the sunshine or cooling shade of the lush green garden, or spend romantic moments dining by candlelight inside in the evenings.

Its co-founders, Mina Sudsaard and Sam Rattanopas are old school friends who immigrated from Bangkok to the United States back in 1996. They passionately believe that authentic and delicious Thai food should be found across the globe and not just in Thailand itself. With a combined background in restaurant management and branding and design, it should be no surprise that their restaurant looks so good and the food tastes so good! Service is also vital here; there is a friendly, welcoming atmosphere, the team love what they do – and it shows.

As for the food itself, the dynamic menu offers a mix of bold flavours and modern presentation, with traditional recipes from Southern Thailand and of course the finest ingredients. Dishes to try include their Taro Chicken, Homemade Pandan Tapioca Pearl Crackers and the Coriander Crispy Shredded Beef Brisket, and for a little something sweet, their light and refreshing Mousse and Parfait desserts are highly recommended. They also offer signature liquid desserts; the Phuket Punch is definitely worth sampling; watch out for the kick! The full-service bar features a well-chosen wine and beer list featuring several local craft beers.

They are open from 11am to 2pm for lunch every day and for dinner from 5pm until 9:30pm Tuesdays to Thursdays, until 10:30pm Friday and Saturday and until 9pm Sunday.

Next time you fancy a taste of Thailand without actually going there, pay NaKorn a visit for an exceptional dining experience that is vibrant both in mood and food!

[> NaKorn Urban Thai](#)