

# RESTAURANT REVIEW: CHINESE WITH A JAPANESE TWIST

by Aline Talatinian

I finally got the chance to use the restaurant gift certificate that I was so lucky to win at the AWC Christmas Bazaar. The restaurant was Pak-Ka spisehuset on Halmtorvet. Although it was a Tuesday night, my husband Jon and I made reservations for seven o'clock.

As we were parking the car, you couldn't help but think that you were in "Little Thailand". There was a Thai grocery store, a Thai travel agency and a Thai restaurant, all within meters of each other. But as it turned out, our restaurant was Cantonese. I had heard of the reputation of the area it is situated in, but it felt more like one of those zones in town that were being "renovated" than a dangerous red light district. As we entered Pak-Ka, we were greeted by a very kind and welcoming waitress who led us to a table by the window. The whole place exuded calm, simplicity, zen. It was minimalist, without the overwhelming décor one would expect from a Chinese restaurant in Copenhagen. We were almost the only people there, and it was still very agreeable that the air was smoke free.

The menu was a bit hard to choose from for someone who was in an impatient mood: without counting the page of soups and main dishes, there were forty items under "Dim-sum", many without a description, although they were accompanied by a Chinese text. Prices for dim-sum ranged from DKK 30 to 60. Luckily they had a menu-of-the-month for DKK 168 that sounded very tempting: a chicken and corn soup for starters, then 4 pieces of dim-sum, followed by a noodle stew with pork and fish balls, then a beef filet Chinese style, served with rice. The whole thing was topped off with taro ice cream and coffee. The waitress informed us that taro is a kind of purple potato. Jon, who had studied the dim-sum list long and hard, wanted to order more. The waitress advised us to wait and see if we had any space left. That was good advice indeed! The portions were ample – and this is coming from a big eater- and the food delicious. Jon, who is not very keen on corn, asked if he could get the wonton soup instead. Lucky him! Neither of us could recall the last time we had had such perfectly cooked shrimp! (Of course I tasted!) Each wonton wrapped at least five or six shrimps and each bite was like peeking your head into the clouds of heaven.

As my previous experiences with Chinese restaurants have been reasonably uniform when it comes to dishes on the menu, I was very curious about what the stew would be like. The fish balls were firm and tasted very good, and so did the pork balls. They were swimming in a soupy-sauce with glass noodles. Not bad! As for the filet, it was tender pieces of beef in a familiar combination with onions, yellow peppers and spring onions in a starch thickened sauce.

It did take a while to get served, but I ascribed that to the fresh preparation. And the waitress *did* come a couple of times to apologize for the wait. (I overheard the comments of a Chinese couple who had another Chinese couple as guests bragging about how fresh the ingredients always were in this restaurant). The place didn't become more crowded during our stay. Slow week-night, I guess. Anyway, Jon and I were having a good time, so the wait wasn't a bother.

We left the restaurant at around 21:30. The meal cost DKK 384 in all, and that included Chinese beer, mineral water, tea and coffee (the menu listed a long page of wines, though).

All in all, it was a very enjoyable evening, both for the senses and the taste buds. We'll definitely go there again, even without a gift certificate!

Pak-Ka spisehuset,  
Halmtorvet 36-38, Kbh V  
Tel: +45 7023 2888 info@pak-ka.dk

## CROSS ROADS

general store | home accessories | just another soup bar

marshmallows, oreo cookies, all natural chips, oreo cereal, all natural pancake mix, doritos, pancake sirup, cake mixes, big red chewing gum, peanut butter, reeses peanut butter cups, gourmet balsamic vinegars, hungry jack dinners, instant noodles, coffee, baking soda, baking chocolate morsels, dr pepper, frappacino, pecan halves, self-rising flour, iodized salt, home accessories, toys, tom's toothpaste, nature's gate shampoos & conditioners, witch hazel, body lotions, good ole american service with a smile  
...we also have tennis balls, golf balls, protein bars, etc.

**Monday-Friday 10-6, Saturday 11-4**  
25. TEEHARVAESGADE 8 21 00 COPENHAGEN © TEL: 35260067

advertisement