

For Authenticity, Tempt Your Taste Buds at Sala Thai Restaurant and Noodle Bar

If one expects an ethnic dining experience to be truly authentic, then look to Sala Thai Restaurant and Noodle Bar to help satisfy that craving.

Owners Ket and Douglas Alford, along with son Glenn Robinson, have created a Thai-food offering unlike any other in the Valley. Here one can always anticipate and receive top-notch service and the most tantalizing dishes.

"Sala, in the Thai culture, is like a house, a hut, a home, a place where you relax, to get away from all the burning sunshine," Ket explains. "You need somewhere to go in and cool off and relax. You go to the Sala, to get away from all that heat."

Today, this Southwest Valley Sala has a tranquil ambience. It, too, is a respite from the heat, where one may unwind to soothing music, sipping a refreshing, fruit-smoothie mocktail, until entrees arrive.

"A real Thai food experience is what we offer," says enthusiastic Ket. "Thai food is a fusion of sweet, sour, salty and spicy flavors. Fresh ingredients are essential to this cuisine. Thai food takes a lot of skillful preparations. We use cherished family recipes direct from Thailand. Dishes are made fresh and cooked up uniquely for each customer.

"When you come to Sala Thai Restaurant in Goodyear, we have real decorations from



Owner, Ket Alford (far right), along with her son, Glenn Robinson, and Kaew Klockmann offer customers a real Thai food experience surrounded by authentic decor from Thailand.

Thailand. Huge wooden elephants line the enchanted entrance. Two gilded Thai girls, with hands clasped together, offer the traditional Thai hello or 'sawaddee' greeting."

Ket grins her trademark smile, as she explains that Thailand is called The Land of Smiles. "Thailand is a friendly place with wonderful food. This is what we want our customers to experience."

Ket was adopted by Americans and lived in the States for a few years, before they all returned to Thailand. After high school, she moved to England because it was a new adventure. Ket has run Thai-food restaurants in Thailand, England and America. Sala Thai Restaurant in Goodyear bubbles with all her experiences.

The restaurant's vast menu of at least 100 items includes such signature

dishes as Tom Yum Soup, which is a unique, hot and sour soup with Thai herbs, mushrooms, and chicken or spareribs. The Tom Kra Gai Soup features chicken in a coconut-milk soup with Thai herbs.

"Thai food offers lots of options from salads and soups to noodles like Phad-Thai and rice dishes like Thai Fried Rice," says Ket. "Other favorites are red and yellow curries. The lime leaves for panang curry come from our own home-grown plants."

Daily, customers may dine in, order out, or call to place an order for delivery. Catering options are available, even to military personnel at Luke Air Force Base for a 10% discount. Families, large groups and private parties are always welcomed.

A special area in the restaurant can be turned into a karaoke lounge or into a disco dance floor. There are English and

Thai books on display, authored by the owners. And, on special occasions, customers can get their names written in the Thai language for free.

On Mondays and Tuesdays, they offer a 20% savings on the bill for seniors; government and state workers; school and hospital employees; and fire, police and military staff. Take advantage of the Sala Thai Loyalty Reward Program, where after seven visits, one may receive up to \$20 in free food.

Ket concludes, "We want the customers to connect with the tastes and experiences of Thailand."

To please all your senses, Monday-Sunday, 10:30 am to 9:30 pm, come to 432 N. Litchfield Rd., in Goodyear. For further information, phone 623-882-1339 or visit online at www.trythai-ketco.com to see full-menu details.