

THE ARIZONA REPUBLIC

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New eatery offers yet another take on Asian

Need more evidence that Americans love Asian food? Welcome to Ling & Louie's, Randy Schoch's (Roy's, Thaifoon) newest venture.

"Not for boring people," warns the Scottsdale restaurant's tagline, referring to the "Asian-inspired cuisine with a contemporary American twist."



Randy Schoch

The fare is aimed at mildly adventurous mainstreamers, not ethnic foodies or homesick expatriates.

Schoch hopes the concept is mass-market enough to catch on — there's a branch in Denver — and franchise nationally. With just about every dish under \$15, it's certainly priced right.

Appetizers range from coconut shrimp (\$7.99) to lettuce wraps (\$6.99) to spicy ahi tempura roll (\$7.99).

Main dishes include Hop Sing's Meatloaf (\$10.50), Evil Jungle Princess Chicken (\$10.99), sizzling Korean salmon (\$14.99), firecracker shrimp with broccoli and red chile sauce (\$11.50) and a seafood hot pot (\$14.50). You'll also find noodles in the form of Jeweled Beef (\$12.99) and pad Thai (\$11.99).

If you went to Thaifoon, you know exotic beverages are a big part of the Schoch formula.

At Ling and Louie's you'll find Wong Island iced tea (\$5.49), a mix of citrus rum, vodka, tequila, gin and Coke, as well as a frozen concoction called the Thai mai (\$5.49).

Details: Ling & Louie's Asian Bar and Grill, 9397 E. Shea Blvd., Scottsdale, 480-767-5464.

Hours: 11 a.m. to 10 p.m. Sundays through Thursdays; 11 a.m. to 11 p.m. Fridays and Saturdays.

— Howard Seftel