

SOUTH FLORIDA SunSentinel

Food

Dining Scene around South Florida — By Susan Bryant



HENRYS/COURTESY

Mandarin orange chicken salad with lo mein and Thai peanut vinaigrette is a summer lunch dish at Henry's west of Delray Beach.

Southeast Asia influences menu

Henry's

16850 Jog Road, west of Delray Beach, 561-638-1949, HenrysOfBocaRaton.com

Burt Rapoport's 16-year-old restaurant is offering a summer menu and discounts until October.

"A lot of the flavors are from Southeast Asia, where I lived for the first 12 years or so of my life," executive chef Dan Moore says.

His new favorite is sweet-ginger-glazed pork tenderloin with Chinese eggplant and lo mien (\$24). "This dish takes me back to my childhood," he says. "I remember the flavors from Newton Circus, a street-food market that my family used to eat at in Singapore."

He also prefers the shrimp and pan-

cetta orecchiette (\$25), re-created from his teens in Milan, Italy. "The goat cheese, balsamic gastrique, pancetta and cherry tomatoes tie together incredibly well," he says.

The mandarin orange chicken salad for lunch is labor-intensive with lo mein and Thai peanut vinaigrette (\$11). "That is my Thai influence. I was born in Bangkok," Moore says.

New cocktails are ultra watermelon margarita (\$14), skinny fresh margarita (\$14) and cucumber martini (\$15).

Summer promotions include a rotating selection of \$20 wine bottles, half off wine bottles on Wednesdays, 11 items for \$11 each for weekend brunch and weekday lunch, and kids younger than 13 eat free with entree purchase.