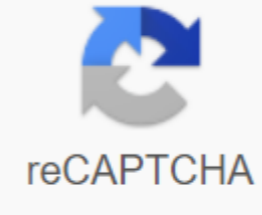




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Ginger root restaurant appleton

I had a family member over who wanted to eat in and suggested Asian. Our usual taste of Thai was closed, so we looked for an alternative and heard good things about Gingerrootz from friends and family. I ordered an order from Chicken Satay.... Korean Tofu Hotpot, Thai Style Curry, and Kung Pao Trio. The order came quickly, which was the only thing to notice. Satay was fine, just because we like satay sauce. However, at the base of the satay aperitif was a ton of naked iceberg salad that was brown and clearly old. Needless to say, I didn't eat it. Thai Curry was the best entrée by far. Still, it wasn't Thai. It was generic, Chinese style curry you would get for much cheaper from a more traditional American-Chinese-style restaurant. All were ordered hot and spicy and none of them were. Kung Pao Chicken and Hotpot were insanely bland to the point where I was constantly reaching for salt or soy sauce. We talked about cutting our own ginger and adding some other aromatic spices would be garlic, but since we ordered the takeout, we didn't want to put in extra effort to try and save a disgusting dish. Vegetables were all part of these frozen oriental packages and when you're paying \$14 to \$15 per entrée, I was hoping for something fresh. Meat cried out to be cooked, not grilled (why did you boil meat)? I can understand the hot pot where the chicken flavor absorbed, but the hot pot soup was tasteless trash. It didn't taste like even basic soup stock. It was just water with some chili flakes sprinkled in, which means I was basically eating unseasoned frozen vegetables, boiled chicken, and freezer-burnt shrimp with the most insipable soft tofu you could imagine. Yuck. Save your money if you want Americanized Chinese/Asian-style cuisine and go to a small mom & pop shop in a strip mall. Otherwise, head to a specialty restaurant, which focuses on just one type of Asian cuisine, would be Eggrolls Inc. or Taste of Thai. Anything is better than this personification of depression in the form of food. Avoid this place at all costs. More is not what I remembered. It was the last time at a PF in Phoenix 20 years ago. The memory might be broken, but I remembered a bright and delightful dinner. Couldn't have been more disappointed in my Appleton visit. Poorly lit up to the point of ridicule. Food experience... was on par with Fazois, and that's not a compliment. The apps were abundant and good, although I expect ours was frozen and shipped in. Surprisingly small choice of entries. My wife, though marked as spicy was not bad, though not hot by any means. Some Chinese vegetables were visibly absent. My lobster shrimps were and simply gentle. Even fried rice was poorly executed. Fried wasn't. It was simply white rice mixed with some soy sauce and a little green onion. They didn't stir everything up when they were served. The service was ok, but many better Asian experiences in the city. From the list. More What a glorious day! It is a Wise and benevolent (and beautiful) Empress blogosphere! Happy birthday, darling! However, this is not about what a sweet and special Empress woman is this is about where we dined tonight. The subject of tonight's review is a restaurant called Ginger Rootz on the northeast side of the Appleton. It fits a good restaurant. You come in and you will know that the institution serves food that is worth considering and will prepare you for treatment. The ceilings are high and there is brushed aluminum, which gives way to a modern artsy feel to it. The Empress and I were sitting. I ordered a ginnetonic and empress a rootbeer. Ginnetonic was flat, but the empress delirious about her rootbeer. First, it was served in an ice-free glass and secondly the rootbeer was cold and good. It was a rootbeer made in Monroe WI. My second Ginnetonic was visibly better, but still the tonic water was missing bubbles. However, the proportion of gin to tonic was about right, I could taste gin, but a lime was good instead of an olive. Dale waited for us and waited for us before. Dale has a good sense of humor, engages in conversation, and does what a waiter should do. I intended to tip it well, but it just gave the standard tip. I can calculate strongly, but not quickly. In a word, excellent. I ordered two rolls of vegetables and they were good. The hot and sour soup I had was really good, too. Who I ordered were grilled sea bass and XO shrimp and clams. Hmmm, sarap na! I ordered XO shrimp and clams. The menu claimed it was a spicy dish and I found it wanting. However, the sauce was assertive and came with pea pods, green onions, and asparagus. I ordered a chablis with dinner and the association was divine. The sea perch came with two dollops of mashed potato wazabi. That was a spicy touch for the Empress, but not for me. Again, I found assertive spuds in the flavor, but most Northeastern Wisconsinites should be able to handle it. The sea perch came grilled with a dark garlic sauce and I thought the sauce an overwhelming touch compared to the sea perch, which had a very delicate flavor. Next time we go the Empress will order sea bass again, but steamed with a soy sauce instead of grilled. I think the sauce will better bring out the delicate flavor of the fish. Since it was the birthday of the Empress's noodles, they were mandatory. Ginger Rootz has a bowl menu of noodles where you can order your favorite noodles with a sauce, vegetables, and a meat (or tofu). The Empress ordered a bowl of these and that was a table in itself. While it wasn't once cheap we found prices more reasonable here than in our previous restaurant experience. Ginger Rootz has a wide range of prices. A couple can get 50.00 but our mass of sea perch, shrimp and clams, noodle bowl, two ginnetonics, two glasses of chablis, root beer, and the tip set us back about \$90.00. I have been to Ginger Rootz in the past continue to visit. I highly recommend Ginger Rootz if you are looking for a good sit down general oriental restaurant. Very simply just go and enjoy! Enjoy!