



# Guide to Executive Living Presents DINING OUT

## “Ni Hen How” Phonetically Means “I Like You” Yangming

By Whitney Nagel Ingram

Having moved to Philadelphia just recently, I am in the process of finding great restaurants enticing enough to warrant leaving my Rittenhouse Square home and venturing out of the city to experience. I was pleased to discover such a dining option recently.

It was Yangming, which I had read was one of the country's finest Chinese restaurants, and was located within the esteemed Main Line area.

My husband and I decided to explore the area, and culminate with dinner at Yangming's.

Yangming is located at 1051 Conestoga Road (Tel. 610-527-3200).

We were pleased at the large parking lot which offered plenty of easy to pull in spaces. That is something I've learned to appreciate since moving to the city.

Yangming's owner, Michael M. Wei, recently performed a number of aesthetic renovations, achieving both an elegant and warm restaurant setting.

As we walked through the front door of Yangming, we were greeted by friendly staffers at the host stand. No wait. Our reservation brought a quick ushering to our four-person table. (We were to be joined by new friends who live in the area.)

I noticed in passing to our table the large bar area. It was crowded with fun Friday night crowd. And the liquor shelves housed an enormous collection of choices.

Our friends arrived, and after some chit-chat on Yangming's long-established history, our drink order was placed. (As a mom to 3 small children, a dinner drink is something I've come to greatly appreciate.) I chose to go with one of the advertised drink specials, a “Pravda Bleu Dirty Martini”.

I consider myself to be somewhat of a connoisseur of the dirty martini, as it is my drink of choice most every time I go out.

I could not have been happier with the one offered at Yangming. It was the perfect amount of “dirty”, housing not a single ice chip (though it was a perfectly chilled temperature), and it arrived with a delicious blue cheese stuffed olive garnish. The lady friend dining with us ordered an Apple Martini, which looked to be an equally enjoyable choice. She liked it so much, but refrained from an offered second. She was her husband's assigned driver.

Soon after our drinks arrived, we were personally table-side greeted by Alan Huynh, the general manager of Yangming. He was business friendly- especially after our male companion spoke a few Chinese sentences to them. (Think the English translation was “How are you? and “I like you.”). He was noticeably eager to provide a memorable dining experience.

Alan later formally introduced us to restaurant owner, Michael Wei. Both men take enormous pride in their establishment. They seem committed to upholding a high standard of culinary excellence.

As I flipped through the menu, I was intrigued by how extensive it was.

Many of the options were not the same generic Chinese restaurant choices that I am used to encountering.

I was so interested I opted to order not one but two appetizers prior to my entree coming!

The first, a cup of Shrimp Coconut Soup (\$6.95) was the perfect choice for a cold winter night.

It had flavors of Thai basil, lemongrass, and coconut. Quite good. I was just as pleased with my second appetizer, a delicious Baby Spinach and Goat Cheese Salad (\$8.95) from the “Winter Menu”.

I also sampled each of my three companions' appetizer choices. All were definitely commendable, most especially the Chicken Curls in Lettuce (\$9.95) and the Grilled Lamb Chop and Orange Mayo Shrimp (\$13.95).

Each of the four entrees ordered at our table were artistically presented!

I went with the \$21.95 Seafood in a Flower Basket. This dish offers fresh lobster meat, jumbo shrimp, scallops, and mixed veggies, all beautifully housed in an intricate noodle basket.

My lady friend complimented her Jumbo Shrimp with Honey Walnut (\$18.95), and her husband was also pleased with his Grilled Japanese Five Spiced Rack of Lamb (\$29.95).

Our fourth counterpart (a new name for my husband, Bob), reported that the “General Tso's Spicy Chicken (\$14.95) was “simply perfect”.

Full and done from the meal (It was an adventure), we had just consumed, I doubted anyone would have room for dessert.

But our server surprised us with an unexpected sweet sampler for each of us. The three-bite sampler offered a small taste of Apple Tart, Chocolate Mousse, and a Cream and Berry dish.

We left Yangming wanting to applaud the owner and staff for a job well done and hopefully will be going back for another delectable evening.

The parking is free. Major credit cards are welcome.

For larger private and business functions, there is a second floor accommodation good for over 100 guests.

Reservations are recommended. (Yangming is busy.) Call 610-527-3200.

Web is [www.Yangmingrestaurant.com](http://www.Yangmingrestaurant.com).

E-mail to [yangmingrestaurant@yahoo.com](mailto:yangmingrestaurant@yahoo.com).



Yangming owner Michael Wei (L) and General Manager Alan Huynh.

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