

PHILADELPHIA JULY/AUGUST 2005

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Ask someone what his or her favorite restaurant is in Chinatown and don't be surprised if you hear "Vietnam." The handsome bi-level restaurant, a haven of traditional Vietnamese fare like *pho* (noodle soup), *com tam* (broken rice) and *bun* (rice vermicelli), has a soothing quality and a polished look missing from most of its neighbors, especially during the summer when the second floor windows are thrown open to entice a breeze. The chicken clay pot; tender salt-baked shrimp in their shells, fiery with Vietnamese chili; and grilled pork meatballs are not to be missed. If you need to cool down, an exotic cocktail mixed up fresh at the bar may do the trick. Then again, a lemongrass martini might be just the thing to get us all fired up again. *Vietnam*, 221 N. 11th St., 215-592-1163. —K.M. Henri

runners up

- **Aden** 614 N. Second St., 215-627-9844
- **CinCin** 7838 Germantown Ave., 215-242-8800
- **Susanna Foo** 1512 Walnut St., 215-545-2666
- **Dahlak** 4708 Baltimore Ave., 215-726-6464



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Vietnam's barbecue platter