



# Rhetorical Simulation: Writing a Restaurant Critique

[Click Here to Begin](#)

*You are writing a critique. The subject is a local restaurant which serves south Asian cuisine. When evaluating the restaurant you want to consider the quality & affordability of the food, the quality of the service, and the overall experience of dining at the restaurant. Your primary audience are students & staff at your college who might consider going to this restaurant. Select the paragraphs which best meet the requirements of the assignment.*

Once upon a time East Asian (or “oriental”) cuisine meant egg rolls or sushi. One of the most exciting developments in food culture is the infusion of cuisine from East Asian countries other than Japan or China—specifically Thailand and Vietnam. Faculty, students, and staff at the college have a unique opportunity to experience this culinary expansion by visiting the South Sea Diner on Middle Street. South Sea specializes in cuisine from those countries that lie between China and India. The food served at South Seas has the zesty flavor often found in food from warmer climates where spices are often found.

When I go to a restaurant, the first thing I think about is price--can I afford the meal? Restaurant prices—like the cost of everything else—has gone up significantly in the past few years. Consequently, people need to be more selective about when and where to dine out. Recently, I visited the South Sea Diner, located on Middle Street, a cheap, inexpensive place to go if a meal between \$10 and \$20 doesn’t break the bank for you. If it does, than you should probably stick to the fast food places. They will always be more affordable.

The South Sea diner is a restaurant located on Middle Street about 5-7 minutes walk from campus. I’ve been there once on Sunday and liked it. The food is good and the décor very exotic. I went there with my friend Janet who spent a semester studying in Hong Kong where she acquired a taste for the sort of cuisine you can find at South Sea. One think Janet pointed out was that similar meals in Hong Kong would be less expensive than they are here, although the meals at South Sea Diner are reasonably price.

You chose this paragraph.



Now select another paragraph to go with it.

Once upon a time East Asian (or “oriental”) cuisine meant egg rolls or sushi. One of the most exciting developments in food culture is the infusion of cuisine from East Asian countries other than Japan or China—specifically Thailand and Vietnam. Faculty, students, and staff at the college have a unique opportunity to experience this culinary expansion by visiting the South Sea Diner on Middle Street. South Sea specializes in cuisine from those countries that lie between China and India. The food served at South Seas has the zesty flavor often found in food from warmer climates where spices are often found.

The walls of the restaurant are peach-colored with bamboo tables and lighting which gives off a soft, hazy glow like a late summer afternoon. The dining area consists of two mid-sized rooms which reflect the cultures of the two countries-- Vietnam and Thailand--whose food is found on the menu. This includes such traditional dishes such as Lemongrass (Vietnam) and Roast Duck with Red Curry (Thailand). Both dishes were available on the lunch and dinner menus and cost under \$15 (on the lunch menu). The servers are also very attentive and never far off if you have a request.

The South Sea Diner is a modestly priced bistro with lunch dishes costing no more than \$15 and dinner prices no greater than \$30. The menu is typical Asian cuisine, the decor is pleasant (in an Asian theme) and the service for dinner is good (I haven't been there for lunch.) I would encourage even people who don't normally try Asian food to dine here because the food is so satisfying. Also the service, on the whole, is also pretty decent. The rooms in the restaurant are also quite interesting. Just make certain you get a good parking space in the lot around the corner.

Chinese cuisine, unlike Thai cuisine, makes greater use of pork. Thai cuisine distinguishes itself by heavy use of peanut oil. However both Chinese and Thai food (as well as Vietnamese) makes extensive use of vegetables. The South Sea Diner does not disappoint in this regard. Also, the serving staff seems nice enough; however, if you have any questions about the history of either Vietnamese or Thai food, they may not be able to help. I had one or two questions about use of curry in Thai foods but none of the servers available were able to give me a satisfactory answer which was disappointing.

You chose this paragraph.



Now select another paragraph to go with it.

When I go to a restaurant, the first thing I think about is price-- can I afford the meal? Restaurant prices—like the cost of everything else—has gone up significantly in the past few years. Consequently, people need to be more selective about when and where to dine out. Recently, I visited the South Sea Diner, located on Middle Street, a cheap, inexpensive place to go if a meal between \$10 and \$20 doesn't break the bank for you. If it does, than you should probably stick to the fast food places. They will always be more affordable.

The walls of the restaurant are peach-colored with bamboo tables and lighting which gives off a soft, hazy glow like a late summer afternoon. The dining area consists of two mid-sized rooms which reflect the cultures of the two countries-- Vietnam and Thailand--whose food is found on the menu. This includes such traditional dishes such as Lemongrass (Vietnam) and Roast Duck with Red Curry (Thailand). Both dishes were available on the lunch and dinner menus and cost under \$15 (on the lunch menu). The servers are also very attentive and never far off if you have a request.

The South Sea Diner is a modestly priced bistro with lunch dishes costing no more than \$15 and dinner prices no greater than \$30. The menu is typical Asian cuisine, the decor is pleasant (in an Asian theme) and the service for dinner is good (I haven't been there for lunch.) I would encourage even people who don't normally try Asian food to dine here because the food is so satisfying. Also the service, on the whole, is also pretty decent. The rooms in the restaurant are also quite interesting. Just make certain you get a good parking space in the lot around the corner.

Chinese cuisine, unlike Thai cuisine, makes greater use of pork. Thai cuisine distinguishes itself by heavy use of peanut oil. However both Chinese and Thai food (as well as Vietnamese) makes extensive use of vegetables. The South Sea Diner does not disappoint in this regard. Also, the serving staff seems nice enough; however, if you have any questions about the history of either Vietnamese or Thai food, they may not be able to help. I had one or two questions about use of curry in Thai foods but none of the servers available were able to give me a satisfactory answer which was disappointing.

You chose this paragraph.



Now select another paragraph to go with it.

The South Sea diner is a restaurant located on Middle Street about 5-7 minutes walk from campus. I've been there once on Sunday and liked it. The food is good and the décor very exotic. I went there with my friend Janet who spent a semester studying in Hong Kong where she acquired a taste for the sort of cuisine you can find at South Sea. One thing Janet pointed out was that similar meals in Hong Kong would be less expensive than they are here, although the meals at South Sea Diner are reasonably price.

The walls of the restaurant are peach-colored with bamboo tables and lighting which gives off a soft, hazy glow like a late summer afternoon. The dining area consists of two mid-sized rooms which reflect the cultures of the two countries-- Vietnam and Thailand--whose food is found on the menu. This includes such traditional dishes such as Lemongrass (Vietnam) and Roast Duck with Red Curry (Thailand). Both dishes were available on the lunch and dinner menus and cost under \$15 (on the lunch menu). The servers are also very attentive and never far off if you have a request.

The South Sea Diner is a modestly priced bistro with lunch dishes costing no more than \$15 and dinner prices no greater than \$30. The menu is typical Asian cuisine, the decor is pleasant (in an Asian theme) and the service for dinner is good (I haven't been there for lunch.) I would encourage even people who don't normally try Asian food to dine here because the food is so satisfying. Also the service, on the whole, is also pretty decent. The rooms in the restaurant are also quite interesting. Just make certain you get a good parking space in the lot around the corner.

Chinese cuisine, unlike Thai cuisine, makes greater use of pork. Thai cuisine distinguishes itself by heavy use of peanut oil. However both Chinese and Thai food (as well as Vietnamese) makes extensive use of vegetables. The South Sea Diner does not disappoint in this regard. Also, the serving staff seems nice enough; however, if you have any questions about the history of either Vietnamese or Thai food, they may not be able to help. I had one or two questions about use of curry in Thai foods but none of the servers available were able to give me a satisfactory answer which was disappointing.

## Version 1-4

Once upon a time East Asian (or “oriental”) cuisine meant egg rolls or sushi. One of the most exciting developments in food culture is the infusion of cuisine from East Asian countries other than Japan or China—specifically Thailand and Vietnam. Faculty, students, and staff at the college have a unique opportunity to experience this culinary expansion by visiting the South Sea Diner on Middle Street. South Sea specializes in cuisine from those countries that lie between China and India. The food served at South Seas has the zesty flavor often found in food from warmer climates where spices are often found.

The walls of the restaurant are peach-colored with bamboo tables and lighting which gives off a soft, hazy glow like a late summer afternoon. The dining area consists of two mid-sized rooms which reflect the cultures of the two countries--Vietnam and Thailand--whose food is found on the menu. This includes such traditional dishes such as Lemongrass (Vietnam) and Roast Duck with Red Curry (Thailand). Both dishes were available on the lunch and dinner menus and cost under \$15 (on the lunch menu).

## Version 1-5

Once upon a time East Asian (or “oriental”) cuisine meant egg rolls or sushi. One of the most exciting developments in food culture is the infusion of cuisine from East Asian countries other than Japan or China—specifically Thailand and Vietnam. Faculty, students, and staff at the college have a unique opportunity to experience this culinary expansion by visiting the South Sea Diner on Middle Street. South Sea specializes in cuisine from those countries that lie between China and India. The food served at South Seas has the zesty flavor often found in food from warmer climates where spices are often found.

The South Sea Diner is a modestly priced bistro with lunch dishes costing no more than \$15 and dinner prices no greater than \$30. The menu is typical Asian cuisine, the decor is pleasant (in an Asian theme) and the service for dinner is good (I haven't been there for lunch.) I would encourage even people who don't normally try Asian food to dine here because the food is so satisfying. Also the service, on the whole, is also pretty decent. The rooms in the restaurant are also quite interesting. Just make certain you get a good parking space in the lot around the corner

## Version 1-6

Once upon a time East Asian (or “oriental”) cuisine meant egg rolls or sushi. One of the most exciting developments in food culture is the infusion of cuisine from East Asian countries other than Japan or China—specifically Thailand and Vietnam. Faculty, students, and staff at the college have a unique opportunity to experience this culinary expansion by visiting the South Sea Diner on Middle Street. South Sea specializes in cuisine from those countries that lie between China and India. The food served at South Seas has the zesty flavor often found in food from warmer climates where spices are often found.

Chinese cuisine, unlike Thai cuisine, makes greater use of pork. Thai cuisine distinguishes itself by heavy use of peanut oil. However both Chinese and Thai food (as well as Vietnamese) makes extensive use of vegetables. The South Sea Diner does not disappoint in this regard. Also the serving staff seems nice enough; however, if you have any questions about the history of either Vietnamese or Thai food, they may not be able to help. I had one or two questions about use of curry in Thai foods but none of the servers available were able to give me a satisfactory answer which was disappointing.



## Version 2-4

When I go to a restaurant, the first thing I think about is price-- can I afford the meal? Restaurant prices—like the cost of everything else—has gone up significantly in the past few years. Consequently, people need to be more selective about when and where to dine out. Recently, I visited the South Sea Diner, located on Middle Street, a cheap, inexpensive place to go if a meal between \$10 and \$20 doesn't break the bank for you. If it does, than you should probably stick to the fast food places. They will always be more affordable.

The walls of the restaurant are peach-colored with bamboo tables and lighting which gives off a soft, hazy glow like a late summer afternoon. The dining area consists of two mid-sized rooms which reflect the cultures of the two countries--Vietnam and Thailand--whose food is found on the menu. This includes such traditional dishes such as Lemongrass (Vietnam) and Roast Duck with Red Curry (Thailand). Both dishes were available on the lunch and dinner menus and cost under \$15 (on the lunch menu).

## Version 2-5

When I go to a restaurant, the first thing I think about is price-- can I afford the meal? Restaurant prices—like the cost of everything else—has gone up significantly in the past few years. Consequently, people need to be more selective about when and where to dine out. Recently, I visited the South Sea Diner, located on Middle Street, a cheap, inexpensive place to go if a meal between \$10 and \$20 doesn't break the bank for you. If it does, than you should probably stick to the fast food places. They will always be more affordable.

The South Sea Diner is a modestly priced bistro with lunch dishes costing no more than \$15 and dinner prices no greater than \$30. The menu is typical Asian cuisine, the decor is pleasant (in an Asian theme) and the service for dinner is good (I haven't been there for lunch.) I would encourage even people who don't normally try Asian food to dine here because the food is so satisfying. Also the service, on the whole, is also pretty decent. The rooms in the restaurant are also quite interesting. Just make certain you get a good parking space in the lot around the corner.

## Version 2-6

When I go to a restaurant, the first thing I think about is price-- can I afford the meal? Restaurant prices—like the cost of everything else—has gone up significantly in the past few years. Consequently, people need to be more selective about when and where to dine out. Recently, I visited the South Sea Diner, located on Middle Street, a cheap, inexpensive place to go if a meal between \$10 and \$20 doesn't break the bank for you. If it does, than you should probably stick to the fast food places. They will always be more affordable.

Chinese cuisine, unlike Thai cuisine, makes greater use of pork. Thai cuisine distinguishes itself by heavy use of peanut oil. However both Chinese and Thai food (as well as Vietnamese) makes extensive use of vegetables. The South Sea Diner does not disappoint in this regard. Also the serving staff seems nice enough; however, if you have any questions about the history of either Vietnamese or Thai food, they may not be able to help. I had one or two questions about use of curry in Thai foods but none of the servers available were able to give me a satisfactory answer which was disappointing

## Version 3-4

The South Sea diner is a restaurant located on Middle Street about 5-7 minutes walk from campus. I've been there once on Sunday and liked it. The food is good and the décor very exotic. I went there with my friend Janet who spent a semester studying in Hong Kong where she acquired a taste for the sort of cuisine you can find at South Sea. One think Janet pointed out was that similar meals in Hong Kong would be less expensive than they are here, although the meals at South Sea Diner are reasonably price.

The walls of the restaurant are peach-colored with bamboo tables and lighting which gives off a soft, hazy glow like a late summer afternoon. The dining area consists of two mid-sized rooms which reflect the cultures of the two countries--Vietnam and Thailand--whose food is found on the menu. This includes such traditional dishes such as Lemongrass (Vietnam) and Roast Duck with Red Curry (Thailand). Both dishes were available on the lunch and dinner menus and cost under \$15 (on the lunch menu).

## Version 3-5

The South Sea diner is a restaurant located on Middle Street about 5-7 minutes walk from campus. I've been there once on Sunday and liked it. The food is good and the décor very exotic. I went there with my friend Janet who spent a semester studying in Hong Kong where she acquired a taste for the sort of cuisine you can find at South Sea. One think Janet pointed out was that similar meals in Hong Kong would be less expensive than they are here, although the meals at South Sea Diner are reasonably price.

The South Sea Diner is a modestly priced bistro with lunch dishes costing no more than \$15 and dinner prices no greater than \$30. The menu is typical Asian cuisine, the decor is pleasant (in an Asian theme) and the service for dinner is good (I haven't been there for lunch.) I would encourage even people who don't normally try Asian food to dine here because the food is so satisfying. Also the service, on the whole, is also pretty decent. The rooms in the restaurant are also quite interesting. Just make certain you get a good parking space in the lot around the corner.

## Version 3-6

The South Sea diner is a restaurant located on Middle Street about 5-7 minutes walk from campus. I've been there once on Sunday and liked it. The food is good and the décor very exotic. I went there with my friend Janet who spent a semester studying in Hong Kong where she acquired a taste for the sort of cuisine you can find at South Sea. One thing Janet pointed out was that similar meals in Hong Kong would be less expensive than they are here, although the meals at South Sea Diner are reasonably price.

Chinese cuisine, unlike Thai cuisine, makes greater use of pork. Thai cuisine distinguishes itself by heavy use of peanut oil. However both Chinese and Thai food (as well as Vietnamese) makes extensive use of vegetables. The South Sea Diner does not disappoint in this regard. Also the serving staff seems nice enough; however, if you have any questions about the history of either Vietnamese or Thai food, they may not be able to help. I had one or two questions about use of curry in Thai foods but none of the servers available were able to give me a satisfactory answer which was disappointing.