

## A clean, well-lighted place -- and great food

February 19, 2006

### *Feng Shui*

*380 Chief Justice Cushing Highway, Cohasset*

*781-383-3328*

*Major credit cards accepted*

*Handicapped-accessible*

*Open Sunday through Thursday, 11:30 a.m. to 10 p.m.; Friday and Saturday, 11:30 a.m. to 11 p.m.*

The first thing I noticed about Feng Shui, the new Asian restaurant in Cohasset, is how clean it is. My view was aided by the lighting, which was a little too bright, on a recent weeknight visit to the expansive restaurant that occupies the former Shoe Market store in Cohasset Plaza, near Sohier Street on Route 3A.

Because Chinese food is all about sharing entrees, I brought along a few friends who have logged many hours in Asian restaurants in and around Boston and are known to usually have a takeout container or two in their refrigerators.

The beef and mushroom dish (\$10.95) was a unanimous hit. It was served with plenty of fresh mushrooms and high-quality beef and was notable for its lightly colored tangy sauce.

The Imperial Couple, noted as a spicy "must try" on the menu, was loaded with fresh shrimp and scallops, but it wasn't terribly spicy. You can order spicy items in mild, medium, or extra spicy. We ordered mild; next time, I'd go a little spicier.

Feng Shui has seating for 130, plus a cozy bar. It has large mosaic tiled columns that separate two large dining areas. The bright lights were dimmed at about 8 p.m., a half-hour after our arrival.

Feng Shui was opened last September by co-owners John Wong and Stephen Dong. Wong previously managed The Ginger Tree, an Asian restaurant in Brookline that is owned by his father.

The spinach fried rice (\$7.95), also noted as a "must try," was a generous portion with whole pieces of fresh spinach. It wasn't the least bit greasy.

The chicken with asparagus (\$9.95) was mild, but the chicken was tender and the asparagus crisp. While notably more bland than our other choices, it was praised for its quality and freshness and was a good choice for less adventurous eaters.

Feng Shui has a large offering of Japanese entrees. A selection of sushi was brought to our table on a long, attractive wooden boat and earned raves for flavor and freshness.

The restaurant also offers an all-you-can-eat lunch buffet (8.95) daily and a Sunday dinner buffet

(\$14.95) from 5 to 8 p.m. A traditional Chinese banquet can be arranged for parties of 10 or more for \$30 per person.

The only dish that did not earn praise was minced shrimp with pine nuts (\$12.95). Served with crisp lettuce wraps and hoisin sauce, the shrimp was nearly tasteless and completely overwhelmed by the dark hoisin sauce.

Our server was pleasant and efficient but forgot to bring the appetizer we were going to share -- steamed egg-flour dumplings stuffed with ground pork, shrimp, and vegetables.

He also brought our check without asking if we wanted coffee or dessert. That was OK, since we were very full from our meal and satisfied with a plate of two-toned fortune cookies.

Despite a couple of missteps, and one disappointing entree, Feng Shui earned high praise from my friends. They described it as "authentic" and "head and shoulders" above some other local choices.

I agree and will definitely go back.

MARY MULKERIN DONIUS ■

