



The Concept

Susanna Foo Gourmet Kitchen, located in the Radnor Corporate Center on Philadelphia's Main Line, opened in November 2006. It is a family-friendly spot inspired by the fresh, simple, flavorful dishes that Susanna loved to eat when she was growing up in the northern Chinese province of Shanxi and on the island of Taiwan. Water purified by General Ecology's Seagull V system is used throughout the entire restaurant. Susanna selects the produce herself from local markets in order to ensure absolute freshness, with healthful ingredients at their peak of flavor.

Gourmet Kitchen's menu is filled with the type of innovative dishes for which Susanna is known, including many hand-crafted dumplings, sushi, and a large variety of Asian small dishes. Entrees emphasize authentic regional Chinese dishes done in Susanna Foo's signature style. The food has been influenced by other Asian cultures, such as Vietnamese, Thai, Korean, and Japanese cuisines.

For lunch, Gourmet Kitchen offers a selection of dumplings, sandwiches, salads, sushi, noodles and rice. Express Chinese lunch boxes (very popular among Chinese during business lunch time) are also available, and include a choice of entree, rice, vegetables and soup.

The restaurant boasts a modern 27-foot bar and lounge area, ideal for that happy hour after work or as weekend destination. The bar menu features a wide selection of unusual cocktails, draft and Asian bottled beers, wine by the glass, and an assortment of sake. It features a wine list of more than 60 labels. And of course, Susanna Foo Gourmet Kitchens full menu is available at the bar.

The Design

The restaurant is a combination of modern design with an authentic Chinese flair, created by renowned Philadelphia-based interior design and architecture firm, Daroff Design Inc.; the setting evokes the sophistication of a modern restaurant in today's cosmopolitan Shanghai or Beijing. Melding a sleek, chic, yet beautiful contemporary look with rich hues of gold and red, polished wooden floors, variegated stone, it is enhanced by brass gongs and artifacts personally selected at many Beijing antique markets by Susanna herself. The maitre d' station features hand blown glass by Andromeda International, from Murano. The dining room is defined by tall stalks of black lacquered bamboo, Madagascar ebony wood dining tables, authentic silk lanterns from China and original etched glass made by a Chinese artisan from Beijing.

The Gourmet Kitchen completes Susanna's vision, combining an authentic Chinese dining experience with a comfortable family-friendly atmosphere. Spread over 10,000 square feet, the restaurant features a 27-foot bar, two lounges, two private enclosed beautiful courtyard areas, landscaped with native bamboo for outdoor dining and a private room for larger parties. The main dining room seats 150; it has an open display kitchen that allows guests to watch food being prepared. There is also a separate takeout counter with two display cases featuring cakes, desserts, and prepared sandwiches, and Chinese antipasti is available for guests to enjoy while waiting to be seated or to take out. Three large flat-screen panel TV's overhang the main dining area; they can be used as a visual aid to teach cooking techniques for cooking classes; these classes will be offered to groups, families and for children.