

The Soup Spoon Restaurant in Victor NY...Designed to Please



Designer ingredients to add to your soup

A while ago, I read that the Cambodian soup *Pho* has become all the rage in many metropolitan areas, and I've been anxious to try it. Yesterday, friend [Marci Diehl](#) and I happened upon the grand opening day of a new restaurant in Victor, NY called [The Soup Spoon](#) that specializes in this Cambodian delicacy.

The family-owned restaurant, run by Chhaya En, brother

Steven En and cousin Choramay Hem serves a combination of Cambodian *Pho*, French onion soup, chili, Asian-inspired appetizers and *Num Pang* (traditional Cambodian sandwiches). Tea, locally-roasted [Finger Lakes Coffee](#), soda and desserts made by [Gourmet Goodies](#) round out [The Soup Spoon's menu](#). The attractive, tranquil and tastefully decorated restaurant includes both comfy chairs in which to relax as well as tables at which to work or dine, making it a welcoming place for lunch, dinner or to pop in



Select shrimp, beef, these tasty meatballs or a combination

for a cup of coffee.



steamed noodles are then bathed in home-made beef broth

I always enjoy hearing the story behind a new business and Chhaya shared that the restaurant has been a long-time dream, but that they hadn't planned to open it quite so soon. When the space became available on Main Street, they jumped at the opportunity. Preparations to open were a bit challenging since the birth of his and wife Bri's new son, Alexander Neakeera coincided. Chhaya laughs as he tells me the real CEO of the organization is his three-week-old son, whose middle name means "boy dragon," referring to the sign of the Asian zodiac under which he was born (surely a good omen!).

Not knowing anything about *Pho*, I learned that it is a designer soup where *you* create your own meal. Tasty steamed rice noodles are bathed in home-made beef broth. You determine what meat is added – shrimp, beef, meatballs or a combination of the three. On the table is a condiment tray with dried onions, sugar and pepper, as well as a generous bottle of hot sauce. A tray is brought with lemon wedges, bean sprouts, cilantro and green onions. We were encouraged to add a bit

of each condiment to the soup, but I passed on the hot sauce. We started with an order of spring rolls that were made with fresh tasty veggies wrapped in rice paper. We had the option of dipping them in two different sauces – one sweet and one zesty. When I tasted the soup, I was almost tempted to add no additional ingredients, but I wanted "the Pho experience," so I added a bit of this and a dash of that until I arrived at a taste that was simply delectable! Our bill for two *Phos* (one with shrimp, one with beef) two sodas and a shared appetizer of two spring rolls each (which left us both pleasantly full) came to a very reasonable \$26 total.



Chhaya and Bri with son and CEO Alexander



The Soup Spoon is located on the lower level of [10 Main Street in Victor](#) and it is open Monday and Tuesday from 8:30 AM to 3:00 PM, Wednesday and Thursday from 8:30 AM to 8:00 PM, Friday from 8:30 AM to 10:00 PM, Saturday from 10:00 AM to 10:00 PM and Sunday from 10:00 AM to 2:00 PM.

All photos and text copyright 2012 © Carol White Llewellyn.

traditional seating, comfy chairs, a fireplace and Asian art add to the ambiance

This entry was posted in [Cities & Towns & Villages](#), [VIPeople](#), [Wine & Dine](#) and tagged [Cambodian Pho Soup](#), [Cambodian Restaurant Victor](#), [Charanaya Hem](#), [Chhaya En](#), [Finger Lakes Travel Maven](#), [Num Pang](#), [Pho](#), [Restaurants in Victor NY](#), [Steven En](#), [The Soup Spoon Restaurant in Victor](#), [Victor NY](#). Bookmark the [permalink](#)



Bookmark the [permalink](#)