

《高考英语阅读理解真题10(含答案解析)》

2023年全国甲卷 A

Where to Eat in Bangkok

Bangkok is a highly desirable destination for food lovers. It has a seemingly bottomless well of dining options. Here are some suggestions on where to start your Bangkok eating adventure.

Nahm

Offering Thai fine dining, Nahm provides the best of Bangkok culinary(烹饪的)experiences. It's the only Thai restaurant that ranks among the top 10 of the world's 50 best restaurants list. Head Chef David Thompson, who received a Michelin star for his London-based Thai restaurant of the same name, opened this branch in the Metropolitan Hotel in 2010.

Issaya Siamese Club

Issaya Siamese Club is internationally known Thai chef Ian Kittichai's first flagship Bangkok restaurant. The menu in this beautiful colonial house includes traditional Thai cuisine combined with modern cooking methods.

Bo.tan

Bo.tan has been making waves in Bangkok's culinary scene since it opened in 2009. Serving hard-to-find Thai dishes in an elegant atmosphere, the restaurant is true to Thai cuisine's roots, yet still manages to add a special twist. This place is good for a candle-lit dinner or a work meeting with colleagues who appreciate fine food. For those extremely hungry there's a large set menu.

Gaggan

Earning first place on the latest "Asia's 50 best restaurants" list, progressive Indian restaurant Gaggan is one of the most exciting venues(场所) to arrive in Bangkok in recent years. The best table in this two-story colonial Thai home offers a window right into the kitchen, where you can see chef Gaggan and his staff in action. Culinary theater at its best.

21. What do Nahm and Issaya Siamese Club have in common?

- A.They adp modern cooking methods.
 - B.They have branches in London.
 - C.They have top-class chefs.
 - D.They have based in hotcls.
- 22.Which restaurant offers a large set menu?

- A.Gaggan.
- B.Bo.Lan.
- C.Issaya Siamese Club.
- D.Nahm.

23.What is special about Gaggan?

- A.It hires staff from India.
- B.It puts on a play every day.
- C.It serves hard-to-find local dishes.
- D.It shows the cooking process to guests.

答案及解析：

21. C. They have top-class chefs.

文章中提到Nahm的Head Chef David Thompson曾在伦敦获得米其林星级，而Issaya Siamese Club是国际知名的泰国厨师Ian Kittichai的首家旗舰餐厅。因此，两者共同点是它们都有顶级的厨师。

22. B. Bo.Lan.

根据文章中的描述，"For those extremely hungry there's a large set menu"提到了Bo.tan餐厅有为非常饿的顾客提供大份套餐菜单，因此答案是Bo.tan。

23. D. It shows the cooking process to guests.

文章中关于Gagan的描述提到，“The best table in this two-story colonial Thai home offers a window right into the kitchen, where you can see chef Gagan and his staff in action.”

这表明Gagan的特色是它能让顾客直接看到厨房内的烹饪过程，因此答案是D。

