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FOOD · WINE · LUXURY

new look!



new year, new delights

FANCY FESTIVE
FLAVOURS:
PINEAPPLE TART
MACARONS

8 AMAZING
REUNION
RECIPES

WIN!
A trip for
two to
Melbourne



Anar

WHAT'S NEW: The non-halal restaurant's Executive Chef Khalid Amori recently revamped his Arabic and Persian menu and introduced a range of new dishes. "We have created a menu that diners can identify with, without compromising on the authenticity of our culinary traditions," says Toufik El Youssef, General Manager.

MUST-TRIES: Appetisers such as jawaneh djajj, a lip-smacking chicken wing dish marinated with garlic, coriander, paprika and lime juice; combination platter of falafel, fried rolls with four cheeses (haloumi, feta, goat's cheese and mascarpone) and fried pastry filled with spiced minced beef; and the kufte Anar made from minced Angus beef, lentils, rice and pistachios. The juicy meatballs are seared then slow-cooked for three hours in thick tomato sauce. For mains, opt for the succulent spring chicken marinated with garlic, Arabic oregano and thyme, served with a light garlic sauce, and char-grilled kebabs of chicken breast seasoned with saffron and lime and wagyu beef tenderloin. Complete your meal with flaky baklava and tea before heading out. 26 Sentosa Gateway #01-291. Tel: 6884 6989



Zaffron Kitchen

WHAT'S NEW: The latest brainchild of the folks behind Prata Wala and Ottoman Kebab & Grill, this outfit boasts an industrial-chic setting. The culinary team, led by North Indian head chef Sheikh Asabulla, serves affordable treats from North and South India, plus local favourites such as pratas.

MUST-TRIES: The dum chicken biryani, baked beneath a thin layer of prata dough and cradling a well-marinated chicken thigh, is moist and flavourful, as is the malai tikka, a tangy, smoky dish of tandoori chicken marinated in paneer cheese, and kadhaj jhinga (prawns). If you're after smaller bites, go for tandoor-cooked black pepper poppadum, or the papdi chaat, a popular North Indian street food of homemade fried dough wafers topped with sev (vermicelli-like crispy bits) and a refreshing tamarind sauce.

PLUS: This family-friendly place has a dedicated play area for kids, interactive cards for young ones to place their food orders, and fresh popcorn treats on weekends. 135/137 East Coast Road. Tel: 6440 6786

Crystal Jade Golden Palace

WHAT'S NEW: With the Christmas feasting behind us and Chinese New Year just around the corner, Crystal Jade's nourishing, wholesome offerings will offer some reprieve to your diet. Dishes are built on a foundation of lean meat, fish, fruit and vegetables, and are double-boiled, sautéed, simmered, steamed or stewed.

MUST-TRY: Assorted grains in pumpkin broth. This hearty stew of pumpkin, Chinese yam, corn wheat and brown rice is hearty, comforting and a meal in itself. #05-22 Paragon Shopping Centre, 290 Orchard Road. Tel: 6734 6866

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