

taste of asia

advertising feature

Take a tour of Asia without leaving town

When it comes to Asian cuisine, Sydneysiders are spoilt for choice, writes **Carla Grossetti**.

When it comes to enjoying Asian cuisine, Sydneysiders are spoilt for choice.

From low-key eateries serving classic Chinese dishes, to a hawker-style hub and high-end Indian, here are a few Asian restaurants you should try.

HOUSE OF CHOW

The Sans Souci stalwart remains unchanged since 1977, which is how long the Lee family have been involved with the under-the-radar restaurant. David Lee, who is now head chef at the restaurant, says his mother Kwai Yung migrated to Australia from China to make gow gee at The Mandarin Club, one of

the first restaurants to introduce yum cha to Sydney. David adheres to his now-retired mum's recipes and says dishes such as salt and pepper squid, beef and black bean sauce and gow gee remain perennial crowd-pleasers. **507 Rocky Point Rd, Sans Souci, 9529 3553.**

GOOD LUCK CHINESE RESTAURANT

You will have to get your pointy elbows out to get a table during peak hour at this Enfield institution. Although the decor is a tad dated, you will be transported back to your childhood to that special occasion when your Dad proudly ordered the Peking duck with a mountain of pancakes. Here, it's still the duck that pulls the crowds (note: it costs \$70, must be pre-ordered, includes 10 pancakes and is enough to feed four people). The Chinese sher ping pancakes



stuffed with pork mince and chives are also popular (\$2.20 per one). **182 Liverpool Rd, Enfield, 9747 4625.**

ABHI'S

Abhi's opened its doors in 1990 with a menu that was ahead of its time. More than two decades on, chef Kumar Mahadevan's modest dining room still hums with people travelling from all over Sydney to enjoy his contemporary take on the southern Indian cuisine he grew up with.

Mahadevan is not bound by any rigid adherence to tradition.

Instead, he plays with the kick and fire of chilli with dishes such as the prawn and okra curry, which has a whisper of spice, and the palak patta chaat, which has been on the menu since Abhi's opened.

163 Concord Rd, North Strathfield, 9743 3061, abhisindian.com.au

INDU

Forget your obsession with your local slap-up curry house. Now practice your Bollywood moves and dance past the corporate wallahs into this oh-so-glam Indian eatery that may prompt you to



perform a puja to the Hindu deity Ganesh. Chef Bimal Kumar cooks peasant cuisine from the villages of India and Sri Lanka with panache: try sesame-crusted okra, cumin and burnt chilli salt and Goan pork belly curry with coconut milk, cashews, cardamom and cinnamon. Amma's daal has also travelled well.

Reason enough for a visit is that Indu supports owner Dr Sam Prince's initiative to assist women in rural villages in Sri Lanka. **Basement, 350 George St (enter off Angel Place), Sydney. 9233 0158, indudining.com.au**

CONGRATULATIONS TO THE TOP 100 RESTAURANTS OF AUSTRALIA

From one to one hundred, become a connoisseur of cuisine as you experience the definitive guide to the top restaurants throughout Australia.

VIEW THE PROGRAM NOW

at australiastoprestaurants.com

FINANCIAL REVIEW

AUSTRALIA'S TOP

RESTAURANTS

— PRESENTED BY —



SEPIA





KOPI-TIAM SPICE ALLEY

A new generation of Asian-Australian chefs are busy proving themselves on the CBD periphery in the creative hub that is Chippendale (the C is silent). Here, the food and the fit-out are a contemporary take on Asian street food culture. Satisfy your cravings at the outdoor eat street with a mod take on Hainanese chicken at Alex Lee Kitchen, an iced Milo and fried snacks on sticks at Old Jim Kee, papaya salad with



chicken ribs at Bang Luck or slow-cooked brisket and tendon at Hong Kong Diner. In addition to this four-part hawker hub, where patrons nosh on food around the \$10 price point, you can take your pick from a pinwheel of pop-ups. The alley behind Kensington St, Chippendale, kensingtonstreet.com.au

LAZY SUZIE

Malaysian food has had a makeover in Sydney thanks to the creative efforts of chefs such as Zachary Tan (of Devon Cafe and Devon on Danks). Fitting that the

restaurant is named after the revolving piece of furniture designed to bring dishes within easy reach: Lazy Suzie is all about sharing and Tan is the master of making Malay food accessible. Have your chopsticks at the ready for the nasi lemak with chicken curry, pork belly satay skewers and coconut-spiced chicken. No, the tables are not fitted with timber turntables, but there is a nod to the lazy Susan in the form of a neon-lit sculpture suspended from the ceiling. 78 Stanley St, Darlinghurst, instagram.com/lazysuziesydney



From left: Abhi's tandoori kingfish with mung dal and grape salad; Indu's pumpkin and green mango curry; Lazy Suzie's spicy chicken kerabu salad; Lazy Suzie share-plates. rice, Hainan style and the juicy fried boneless chicken with nahm jim jeow. 155 Victoria St, Pott's Point, 9240 3000, merivale.com.au/msgs

LOTUS THE GALERIES

What better way to finish than at the dessert bar at Lotus The Galleries where Tiffany Jones has just come on board as head pastry chef. Jones is not just flipping Asian flavours on their head: she's done a front somersault with three full twists with options such as jasmine tea bavaiois with poached apple, compressed apple, matcha sponge, apple cider jelly and a burnt vanilla crisp. The yuzu brulee with coconut cake, salted white chocolate, coconut ice cream and yuzu paper is equally exquisite. Dumpling lovers should try the fire-cracker macaron with pineapple jelly. Level 1, The Galleries, 500 George St, Sydney, 9267 3699, lotusrestaurant.com.au/the-galleries/



N01 Curry Laksa (Chicken)



C02 Roti Canai with Curry Chicken



R05 Pappa Special Nasi Lemak (2 Dishes) with Curry Chicken and Sambal Prawns



N04 Pappa Char Koay Teow



R01 Pappa Chicken Rice with Steamed Chicken

Come dine with Pappa today

TOP 5 MUST TRY
MALAYSIAN
FAVOURITE DISHES
AT PAPPARICH

NEW SOUTH WALES
Bankstown • Broadway • Chatswood
Westfield Parramatta • Macquarie Centre

Now Open PappaRich Westfield Sydney Central Plaza (Express)

VICTORIA
Chadstone • Doncaster Road • Westfield Doncaster (Express)
Glen Waverley • Westfield Knox City • Northland
Nunawading • QV Square

The finest taste of Malaysia.

papparich.net.au
PappaRichAus

