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Zaffron Kitchen
135-137 East Coast Road
6440 6786 | zaffronkitchen.com

We chose to take the kids for Sunday lunch at this slick Indian eatery, where booking is essential. (It was busy!) There's a small play area with a TV to keep the tines entertained, plus a kids' menu that offers some Western options, too, for those less-adventurous palates.

We could smell the aromas from the open kitchen as soon as we walked in, and they smelt *good*! To start, we devoured a portion of **papdi chaat** (\$6.50) – little fried wafers topped with a dollop of sweet yoghurt and mint chutney – and papadums with a selection of chutneys (\$4.50), followed by our staunch family-favourites: **butter chicken** (\$17), **palak paneer** (\$13), **garlic and cheese naan** (\$5.50), **Kashmiri pilaf** (\$5.50) and **chicken tikka** (\$14.50).

The open kitchen means you can see (and smell!) your order being made. The



food was fresh, and had that comforting homemade flavour to it. Ordering is done via an iPad, which was quite fun and made it all super-easy.

Star dish: It has to be the **lamb shank**

biryani (\$21.50). The meat literally fell off the bone and was accompanied by a thick, flavoursome gravy – hearty, tender and oh-so juicy. This is a must-try!

– Emi Finch

Maziga Indian Bar & Grill
#01-10 and #02-03, The Cannery @ Clarke Quay
3C River Valley Road
6253 7307 | maziga.com.sg



Clarke Quay may be bursting with dining options, but Maziga is a must if you're looking for something unconventional. This North Indian gastrobar infuses classic Indian flavours into modern dishes that are stunningly presented; it's Indian street food on a whole new level!

Most of the dishes make great tapas, like the **masala pasta fries** (\$9.50) we enjoyed as an appetiser; fusilli pasta is first fried then tossed in spices and salsa – it's an addictive combination of crunch, heat and acidity, and was wolfed down in minutes. For a main, we opted for the **sweet and sour tandoori jerky lamb ribs** (\$24.90). These are a little on the heavy side, but they're also undeniably delicious – a mix of sweet, sticky and smoky, the best way to do ribs, really!

To drink, we ordered Maziga's signature **Negroni Version 2** (\$18), a specialty cocktail made with homemade botanical syrups and bitters. This unique beverage has an almost floral perfume, and it pairs really well with the ribs. Also try the refreshing **Chai Pani Shots** (\$18), a vodka-infused Earl Grey tea with Kahlua, lime and apple juice. We rounded off our meal with a show-stopping dessert, **masala chai kulfi white forest candy floss** (\$13.90), featuring candy floss, Indian ice cream and hot espresso.

Star dish: **Paneer chili tikka** (\$16.50) – cubes of lightly charred paneer cheese with tamarind and mint yoghurt sauce; the texture was light like tofu, and the medley of flavours divine.

– Anthia Chng