

NOVEMBER 2011

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FIVE STAR GASTRONOMY GUIDE INSIDE





Zaffron at Oasia.



Zaffron Platter (from front): Fish Tikka, Murg Podina, Chicken Tikka, Malai Tikka and Sheekh Mutton Kebab.

(\$7.50), crunchy cauliflower cooked with garam masala, paprika and fengreek. But the pièce de résistance was the Dum Chicken Briyani (\$10) where basmati rice and chicken thigh are sealed with a thin layer of dough and lightly baked: the crusty covering keeps the rice moist, the chicken tender and encloses all the wonderful flavours inside.

The hook: A kid's play area, nursing facilities and a child friendly menu where the little ones are given their own order cards with meal selections in the form of stickers. 135/137 East Coast Road. Tel: 6440 8786

THE NAME GAME

These two new restaurants—Zaffron and Zaffron Kitchen—may share similar names but their offerings are as different as night and day. Here's the lowdown.

ZAFFRON KITCHEN

The look: The 96-seater restaurant houses an eclectic mix of colourful tables and chairs while warm shades of orange and brown lend the place a cosy feel. There is also a semi alfresco dining area, which converts into an air-conditioned enclosure on muggy evenings.

The food: North, South and local Indian favourites with starters like the Papdi Chaat (\$6), a popular street food in North India made from homemade fried dough wafers topped with potato, yogurt and vermicelli-like crisps. Among the variety of naan flavours like garlic and cheese, our favourite was the slightly sweet Kashmiri naan (\$6.50), made from cashew nuts and sultanas which went well with the Khatti Meethi Gobi



Zaffron Kitchen interior.

ZAFFRON

The look: Located in the new Oasia Hotel that caters to business travellers and medical tourists, the restaurant is designed by Takashi Sugimoto of Super Potato. The interior is made up of natural and contemporary furnishings like cubes of wood, stacked up rods and burnished metal.

The food: The all-day dining restaurant boasts a good selection of à la carte items including local and western selections but the international buffets (\$35 for lunch/\$45 for dinner) and country themed dinner buffets are the main attractions here. In October, Zaffron ran a French dinner buffet that included specialities like *poulet roti*, *boeuf bourguignon* and *tarte tartin*. This month, look forward to the Spanish Dinner Buffet (\$49 per person) that offers an assortment of hot and cold tapas, seafood paella, potatoes aioli and chorizo *diablo*. One of the highlights is the 30-month-aged jamón ibérico (most jamón is usually aged for only 12 months); the meal also includes two glasses of white or red sangrias.

The hook: The quiet and chic ambience makes this a perfect place to discuss business over a meal. A private meeting room with a screen and projector is ideal for lunch seminars. 8 Sinaran Drive, Level 1 Oasia Hotel. Tel: 6664 0348