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**ZAAFFRAN LEVEL 2, HARBOURSIDE SHOPPING CENTRE, DARLING HARBOUR. PH: 9211-8900**

If you thought Indian was just bowls of unidentifiable meat sauces, Zaafran will open your eyes to a whole new world. Each dish produced by chef and partner Vikrant Kapoor is a combination of well-balanced flavours served with inordinate amounts of wow factor. We started with the mini poories, \$10.80, crisp shells filled with moong beans and potatoes and doused in tamarind liquor, and tandoor glazed king prawns on a nashi pear salad, \$16.50. For mains we indulged in lobster coconut curry, \$39.50, served with rice stringhoppers, and chicken biryani, \$23.80, baked under flaky pastry. Vikrant's mission to prove that Indian cuisine can be as subtle and finely balanced as any of the world's greatest cuisines has been realised.

## Grand night

Head to the Swissôtel's Crossroads Bar every Thursday between 5.30pm and 8.30 and enjoy some bubbles and baby grand. Level 8, 68 Market St. [swissotelsydney.com.au](http://swissotelsydney.com.au)

## Top Drop

As the name suggests, **Aja**, \$20, pronounced "Asia" was developed to match the delicate ingredients found in Asian cuisine. This white varietal counterbalances spicy dishes with a crisp smooth citrus flavour, cleansing the palate after every mouthful. [ajawines.com.au](http://ajawines.com.au).

