

## Eat beat



culinary Lookout Center, is just a year old this December, and joins a fresh wave of culinary sophistication in the area by offering its own brand of Asian haute cuisine.

Coolly subdued Asian lines, subtle earth tones, a mix of woods and comfortable booths provide a serene backdrop for the drama of the glass-walled kitchen where guests can view chefs at work and the food itself, which takes centre stage.

In spite of where you've been in South Africa, Fu.shi is a unique eating experience, largely owed to the expertise

of Executive Chef Vani Padayachee, who has exercised her poetic licence to create such yummy concoctions as caviar topped sushi, Chinese stir-fried beef wrapped in roti and cumin infused fruit salad.

Her poetry extends to the menu where descriptions conjure up exotic images like "stolen moments of ecstasy", (black tiger prawns cooked in saffron and lemongrass cream with glass noodles) or "gambolling through fields of green" (twice-pressed lamb in korma sauce) and "winged flights of fantasy" (Fu.shi's version of Peking duck served with a lemongrass infused broth), that pique appetites and expectations. Happily the beautifully arranged presentations and satisfying flavours live up to the billing.

Selecting a starter from the tempting choices won't be easy. Three Asian chefs are responsible for their respective specialties, sushi – indulge in the salmon roses with caviar topping; roti, made on the spot; and dim sum, "Imperial Soldiers" served with traditional sauces, so the flavours and techniques are authentic.

Worth mentioning, too, are the maddeningly addictive tempura vegetables accompanied by a light and spicy peanut sauce and, everybody's favourite, "Enchanted Moments": prawn cakes with Asian greens and chili sauce. Speaking of greens, Padayachee takes full advantage of Plett's proximity to organic farms and insists that all the produce, including the

always an easy task with cuisine that is based on a meld of all four basic flavours – sweet, sour, salty and bitter. Japanese sake is also offered as well as local Bramon Cap Classique – a flinty bubbly made from Sauvignon Blanc.

Mostly locals make up the staff and considerable progress has been made since the wobbly start. Servers are personable, confident and knowledgeable about the food and wine.

Fu.shi spills out onto the terrace – BoMa – where guests can cocoon in Alveo deck chairs and take in the heady views of the bay or people-watch while sipping sake with their sushi. BoMa offers lighter fare from the Fu.shi terrace menu while the snazzy bar churns out equally snazzy looking cocktails.

Average price of two courses is R130.

## THE STORE

SILVERVAUSE CENTRE, SILVERTON ROAD, BEREA, DURBAN

Open lunch and dinner Tues – Fri, Sat breakfast, lunch and dinner.

BYO R30 (two bottles only)

Tel: 031 202 6182

BY FRANK CHEMALY

ROAD, BEREA, DURBAN

Open lunch and dinner Tues – Fri, Sat breakfast, lunch and dinner.

BYO R30 (two bottles only)

Tel: 031 202 6182

BY FRANK CHEMALY

The Store has come a long way from when it was a clothing shop that sold coffee, to a coffee shop that sold clothes, to a ladies lunchtime meeting spot. Now it has matured into a good boutique restaurant. It's fun, funky and even a little quirky. It comes from the hands-on approach of owners Sherwin Brussow and Monique Kuvers. You feel they're sharing part of themselves with you.

The menu is always interesting, changing every three weeks, depending on what's in season and what chef is experimenting with in the kitchen. It's fresh, light and contemporary fare with lots of herbs and leaves. Essentially

### CLASSIC CONTEMPORARY

FOOD:	Haut Asian
AMBIENCE:	Streamlined Asian-inspired casual comfort with a view
SERVICE:	Capable and personable