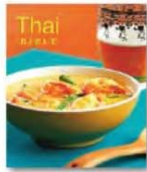


Return pan to low heat and simmer until toffee melts, then add palm sugar and continue to simmer until dissolved. Add half the coconut cream and simmer on low heat for 1-2 minutes. In a large non-stick pan heat the butter or oil, add the fruit and warm on high heat, turning once. Add the caramel syrup and simmer for a minute or two, to glaze the fruit. Stir in a pinch of salt into the remaining coconut cream. Serve the fruit with the coconut cream drizzled over.



Thai Bibble, \$19.95 (Penguin Australia)

Enjoy a night out with the girls at 25th Floor

Restaurant and receive complimentary house

cocktails* every Thurs and Fri between 5.30-7pm.



Top Drops

Forget your G&T, Bella Coppia Arneis from the boutique winery First Drop Wines is a pithy, dry white that will quench your thirst and cleanse your palate with citrus, lime zest and notes of nashi pears. Available from Vintage Cellars and most restaurants including Matt Moran's Aria. firstdropwines.com.

Events around town

Japanese fusion restaurant Rise is celebrating its fifth anniversary with a **seven-course degustation** menu for only \$39, April 6-11. Visit riserestaurant.com.au. Learn the art of **matching cheese and wine**, while indulging in gourmet cheeses accompanied by a selection of wines from Australia's best boutique wineries. April 21. Tickets \$35. Visit kumpai.com.au/Wine-and-cheese-indulgence. Don't settle for greasy pizza. Try the recently opened Doughboy (88-94 New Canterbury Rd, Petersham) offering **authentic and healthy thin-crust pizza** made from the freshest seasonal produce. doughboypizza.com.au.



GUSTO BAR & KITCHEN • 27 MILITARY RD, WATSON'S BAY • PH: 9388 8827

If you've been toying with the idea of a holiday, I highly recommend a trip to Gusto. In one afternoon, the head chef, Paolo Petane, took our tastebuds on a tour of Sicily that had us packing our bags for the Mediterranean. Paolo prides himself on seasonal cuisine and each dish is a testament to his Italian heritage. After a shared mezza plate, we dipped into crab and avocado filled ravioli served with a capers and lemon sauce, \$25.50, and penne pasta with eggplants and slow-baked crumbled ricotta, \$15.90. Satisfied, but eager to try more we sampled the grilled swordfish steak (above), \$33.95, and veal escalopes cooked in muscat wine, \$25.50. Dessert wasn't needed, but we couldn't resist. And when a waiter queried whether we'd finished, all we could manage was "leave the cannoli".

Party of 10 or more? Try the slow cooked sucking pig – superb.

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Terms and conditions: \$49.50* per person valid Monday-Friday lunch buffet only, \$55.00* per person valid Sunday-Thursday dinner buffet only. Normal children's prices apply. One car park voucher per table. All car park vouchers are valid for self parking and subject to availability, valid parking will incur additional cost. Valid until 30th April 2010 excluding Easter Weekend 2-6 April 2010. Starwood Privilege will receive their normal discount off the full price buffet and will be eligible for special parking rates. Not valid with any other promotional offers. Sheraton on the Park is located at 101 Elizabeth St, Sydney. ©2010 SPG