

on the menu



talking shop

At Sydney's latest kitchen shop, Chef and the Cook, there's plenty you'll want to get your (oven) mitts on - the bargain-priced refurbished KitchenAids (left) for starters, along with these icing stencils (above, \$6 for four). 28-32 Mallet St, Camperdown, NSW, (02) 8004 6085, chefandthecook.com.au.

Danks Street's Jared Ingersoll is spreading his wings with Cotton Duck, a new 60-seater in Sydney. Expect more intricate fare, such as his take on fish 'n' chips - house-smoked cod and deconstructed tartare sauce. 50 Holt St, Sunny Hills, NSW.

SUITE LIFE

Part cafe, part small bar, The Suite is the latest venture by Perth hospitality consortium Darkhorse Developments. The main room is an intimate space, furnished with oak flooring, comfy Chesterfields and pendant lighting. It's open daily from breakfast until late, with a concise menu offering a variety of casual, shared-plate grazing options. Salmon cured in tequila, and sticky pork belly with pineapple typify the eclectic and well priced fare. 208a Nicholson Rd, Shenton Park, WA, (08) 9381 2170, darkhorsedevelopments.com.au.



Why all the fuss about...

Momofuku

MATT PRESTON'S GLOBAL RESTAURANT PRIMER

Why it matters Only one chef made *Time* magazine's 'World's Most Influential People' list this year. It wasn't Thomas Keller or Mario Batali, but 32-year-old David Chang of Momofuku.

What makes it special

The New York-based empire started with a simple noodle bar and has grown into four restaurants and a milk bar. Chang's unerring ability to deliver bold, counter-meal flavours with sexy textures is seriously exciting. His is American food seen through a Korean or Japanese lens - or maybe it's the other way round! Above all, it is simple and delicious. **Location** East Village as well as uptown. **Must-order** Pork buns at Noodle Bar; *bo ssam* (slow-cooked pork shoulder with oysters and kimchi dressing) at *Ssäm Bar*; and the shaved frozen foie gras with lychees at *Ko*. **Bookings** Reserve online for *Ko* and *Má Pêche*. Noodle and *Ssäm Bars* don't require table bookings, but signature dishes are limited, so book online to make sure. **Bottom line** Noodle Bar, small dishes from \$10.50; *Ssäm Bar*, small dishes from \$9; *Má Pêche*, small dishes from \$14. *Ko*, degustation only, from \$145 for dinner, plus \$110 for wine pairing. **The facts** *Má Pêche* and *Milk Bar*, 15 West 56th St; *Noodle Bar*, 171 First Ave; *Ko*, 163 First Ave; *Ssäm Bar* and *Milk Bar*, 207 2nd Ave, New York, USA. momofuku.com.



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