

Anjappar Chettinad Restarurant a great addition to Indian scene

By Lori Lockrey

An industrious group has moved into Scarborough. With four restaurants in the Chennai region of India, are looking to expand to other countries and showcase southern indian cooking.

The location is called Anjappar Chettinad Restaurant – Anjappar for the late chef who started it all and Chettinad, reflecting the ancient style of cooking.

At first glance, the dining area has stark, but on reflection, it is neatly decorated with understated color. Golden yellow washed the walls and the table were all set with silver placeware, right down to the water glasses. It is a touch that is not only unusual, but attractive.

Anjappar Chettinad has a selection of flavourful soups to start. A home-made tomato number, a classic chicken rasam, and a crab soup were among the offerings (\$3 and up).

Starters incorporate mainly chicken and vegetables, such as chicken lollypop (\$6), deep-fried chicken wings with lemon and crisp fried vegetables (\$3.50).

The main dishes were built around seafood, chicken and mutton. We tried a spectacular pepper chicken (\$7.50), redolent with black pepper, cardamom, curry leave and garlic. It was a fiery dish and we cut the heat with rice and naan bread (\$2). The naan was among the best I have eaten, hot, thin, and wonderfully crisp.

We decided to treat ourselves to lamb and ordered the paya kuruma, which turned out to be lamb trotters. Thinking it could be the shank of the lamb, it actually did turn out to be the hood portion of the animal.

Although I am sure the preparation of the dish was excellent, it wasn't to our taste (\$8). I gamely tried the gravy, hoping to pair it with the bread, but still was not fond of the flavour.

We were prepared to pay for our error, but the waiter whisked it off our bill and presented us with mutton masala (\$7.75). The sauce had delicious depth from the stewing process, but the meat was a tad tough and there was little to be found on the bone. A product of our North American upbringing, we are conditioned to having a heartier serving of meat.

We were pleased with our meal overall and would certainly go back and stick to the chicken and prawn dishes. The Indian bread selection, with eight choices (\$2 to \$3) is reason enough to head here.

The restaruant already has it followers, as it was quite busy.

Anjappar Chettinad is a great addition to the Indian scene and I wish them continued success in their expansion plans.