

As featured in:

ST GEORGE & SUTHERLAND SHIRE †
Leader

Thursday 8th May 2014

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Out & About



Culinary reputation: Oatley Chinese and Malaysian have been cooking traditional cuisine with a modern twist for 29 years.

Picture: Alison Lyons Photography

Flair, finesse, fine flavours

By **Tamara Gasser**

INCORPORATING traditional cooking techniques with a modern twist has proved to be recipe for success for Oatley Chinese and Malaysian restaurant.

The family-owned restaurant has been serving traditional Cantonese food for 29 years.

Having made the *The Sydney Morning Herald* Good Food under \$30 guide for 2014, the restaurant has proved to be a step above your average suburban Chinese restaurant.

Chef Phillip Tang said the restaurant served fine produce using Cantonese and Western techniques.

"We're just doing what we do and have been doing for so long it doesn't seem like anything special but good-quality food and good produce that is cooked well," Mr Tang said.

"Suburban Chinese restaurants have a stigma that it is cheap and typical and people would have that view until they come and eat with us."

One way the menu deviates from the average suburban Chinese restaurant is the list of signature dishes which includes the Singapore chilli mud crab (market price) and long eye fillet steak with broccoli and mushrooms in black pepper sauce (\$20.80).

Mr Tang recommends

customers try the cumin lamb backstrap seared with cumin seeds, garlic and chilli (\$24.80).

Also recommended is the stuffed eggplant with black bean sauce — the firm prawn filling finished with a black bean sauce and hint of chilli (\$22.80).

All the suburban Chinese specialities are there too.

"When it comes to stir frying we use traditional Cantonese style and it's a lot to do with caramelisation of produce and the sauces," Mr Tang said.

**Oatley Chinese and Malaysian,
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