



Upstairs at Angel Thai.



Adnan Mutlu-Ross of La Vista.

**Location:** 41 1a Tamaki Drive (upstairs)

**Phone:** 575 7998

**Cuisine:** Thai

**Rave:** "Ask for a window seat if you can because the views out to Rangitoto are so beautiful as night falls. The food is really nice, the sweet and sour duck and the flaming duck are probably my favourites. My fiancé and I have been here a few times. It's quite small so you don't have to compete with noise levels, excellent food, service and views. And it's very reasonably priced." ([www.dineout.co.nz](http://www.dineout.co.nz))

**Chef's speciality:** One local's favourite: the green chicken curry – and great curry puffs.

## ANNABELLES

Susan Cho has owned Annabelles since 1998 and she knows the local patrons very well. Susan puts a strong emphasis on seasonal dining, changing the menu and the wine list regularly to keep the choices fresh and appetizing. Whitebait has just come onto the menu for spring and the extremely popular wine-tasting evenings have just finished for the winter – but they'll be back on for next year. Susan is already looking forward to Christmas Day, for which she already taken some bookings, and is about to finalise the set brunch menu for that day.

"We have won New Zealand Beef and Lamb awards four times," says Susan, "so we are particularly well-known for our eye fillet and our lamb rack. Those are very popular choices for dinner during winter, when we like to do warming, comfort food. In the summer there could be crayfish or sashimi and the fish changes daily. The specials blackboard is different every day, which means that you can order something new every time you come in."

**Location:** 401 – 411 Tamaki Drive

**Phone:** 575 5239

**Cuisine:** Predominantly European with an emphasis on fresh seafood and exotic dishes.

**Rave:** "Boasts one of the best restaurant positions in the bays... Consistently offering top-quality food, an excellent choice of drink and a comfortable welcome atmosphere... patrons will return again and again." (The Bays magazine)

**Chef's speciality:** Michael Scott is the chef at Annabelles, having started in May, and he has over 20 years experience as a restaurant chef. His recommendation is the duck served with a mushroom, roasted garlic, spinach and truffle oil risotto.

## LA VISTA

La Vista has been a St Heliers stalwart for eight years, bought by current owner Adnan Mutlu-Ross three years ago. Since then, the restaurant has undergone a gradual makeover, most recently a new kitchen and new glass frontage. The view is outstanding even in wet weather, though Mutlu-Ross says that he doesn't often get time to turn around and appreciate it. The eatery does a great trade in brunches but it's the coffee that sells like hot-cakes. The food style is influenced by Mutlu-Ross's own well-travelled background.

"Years ago when I was working in Germany, I worked with Spanish people," he explains. "Also, my mother-in-law's background is Spanish,