

South Indian chain has got sizzle

Anjappar Chettinad



LOCATION: 3090 Eglinton Ave. E.(West of Markham Rd.), Scarborough, 416-265-2695, anjappartoronto.com.
(Second branch in Brampton)

HOURS: Mon..to Fri..11:30a.m. to 11:00p.m.; Sat.and Sun..10a.m. to 11.p.m.

CREDIT CARDS: Cash, Debit, Visa, MasterCard and American Express

NOISE: Background Bollywood party music complement the decor

TAKEOUT: Yes

DELIVERY: No

WHEELCHAIR ACCESS: yes

FIRST IMPRESSIONS: Located in Southernmost tip of India, the region of Chettinad (Tamil Nadu) is hard to find. It seems only fitting that the 2.5 year old Anjappar Chettinad compensates by standing majestically on a spacious lot in Scarborough for all to see.

The first Canadian location (a Brampton location opened four months ago) of an international 30-restaurant chain, Anjappar is proud of its 12chefs trained by the Indian head office and imported on rotation to various locations worldwide.

More Aromatic and less reliant on cream-based sauces than northern fare, Chettinad cuisine revolves around pepper-corns, cardamom, nutmeg with cinnamon, bay leaves and curry powder directly delivered from back home.

The richly flavoured basmati rice biriyani (\$7 or \$8) is served in a stainless steel bowl with a boiled egg and your choice of fish, chicken, shrimp or mutton topped with bits of coriander.

The meats, rice and curry spices are thrown in to a pot until the water evaporates, trapping the aromatic flavours for half an hour before serving to the customer, says owner Gopal Arumugam.

The chefs sparingly use red and green chilies in every dish here, so make sure you specifically ask for “medium” if you like really spicy foods. Even mild burned my dining mates tongues, forcing us to pack up.