



## YUM CHA DRAGON Waterfront City - Docklands Ph: 9329 6868

Docklands, in its short history, has provided mixed blessings for restaurants before the area has even come of age.

One casualty was Mama Wok on the corner of the courtyard of Waterfront City.

Stepping up to take its place is a more sophisticated contender in the form of Yum Cha Dragon, with a completely new fit-out that speaks of its Chinese heritage with strong colours and dragon water feature, but tasteful lack of extra glitz.

Comfortable flexible chairs draw up to lined tables, except for several faux-marble group tables equipped with lazy Susans.

### ■ Yummy prospect

Obviously yum cha should feature strongly, and it is served at both lunch and dinner. Trays are circulated regularly but, thankfully, you can order from the menu.

In the unrushed smaller format here this is a relief, and a delight to enjoy dishes without threat of missing out.

The various gow gee are exemplary, with soft translucent wheat starch skins and crunchy-fresh fillings of sparkling purity of flavour.

Sui mai was of similar quality, but

duck spring rolls were light on duck flavour and the pastry was slightly chewy.

A tasty Shantou fish and prawn cake seems more western than Chinese.

Stir-fry tiger prawns in ginger, chives and palm sugar defies expectation as it is dressed in a thickened creamy sauce lacking ginger flavour or the zest hoped for. Good prawns though.

From the grill, the twice-cooked quail meat is haunted by star anise and a master stock sauce, a simply lovely rendition.

### ■ Sweets with passion

Unlike most Chinese restaurants, care and attention has been given to the sweets.

A passionfruit and egg custard tart doesn't follow the Chinese custard model, but looks and tastes like a tarte citron.

Black rice risotto with coconut anglaise mixes French and Italian nomenclature, but is a traditional sticky rice pudding lightened by the coconut cream, and could have done without the topping of nuts. Another western touch sees cheese plates available.

The wine list is limited to wines from large companies or major

distributors, but has a more than decent selection, and short sharp range by the glass.

### ■ Warm welcome

Staff are so friendly I started to expect they had sussed me out but, watching the room, there was a consistency of attentive service that showed no favour to any table.

The proprietary service from all the staff gave added warmth and enjoyment to a relaxing afternoon.

The yum cha menu carries enough options to create a full Chinese degustation – indeed much is repeated among the entrees – from delicate seafood dumplings to duck and suckling pig.

But venture into the wok and grill for more options that introduce some modern creative touches from a chef who obviously likes fine produce, and handles it well.

Yum Cha Dragon has been open only six weeks but already lifts the prospects of the Docklands.

Price is \$50 a person. Visit [www.yumcha.net.au](http://www.yumcha.net.au)

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