

**WIN A DOUBLE PASS
TO THE ADVANCE SCREENING ON
THURSDAY, OCTOBER 12TH AT 10:00PM
PARAMOUNT CINEMAS**

HEADS UP

→ RESTAURANTS ARE RATED SATISFACTORY, GOOD, OUTSTANDING OR FLAWLESS.

THANKSGIVING GIVING

Those with much to be thankful for — or those without anyone to give thanks with — this holiday weekend might consider lending a hand to the Daily Bread Food Bank, which is seeking volunteer sorters for its Thanksgiving food drive on Oct. 8, 9 and 14. Call 416-203-0050 for information on how to help out.

FINDING THE UPPER CRUST

The Village at Blue Mountain is searching for the “quintessential Canadian apple pie,” with a contest this Oct. 8 — those who think their recipe (or their mom’s) is best are encouraged to enter. Top prize includes a KitchenAid mixer and a gift card to Oliver & Bonacini. See www.bluemountainschamber.ca for information.



**REST-O-RANT
'CUISINE WITHOUT BORDERS'**

BY ALAN A. VERNON

KULTURA'S HANIF HARJI AND CHEF ROGER MOOKING PROVIDE A CULINARY JOURNEY THAT JETS ACROSS TIME ZONES.

KULTURA **RATING:** FLAWLESS **ADDRESS:** 169 KING E **PHONE:** 416 363 9000

DINNER FOR TWO: \$120 **HOURS:** Mon-Wed 6-10:30pm, Thu-Sat 6-11:30pm, Brunch Sun 10am-3pm
WHEELCHAIR ACCESSIBLE: One step up to dining room **RESERVATIONS:** Recommended

Tapas-sized, global-fusion food is still all the rage, but none will bless your belly like that of Roger Mooking. An unfamiliar name, perhaps, but after one meal at Kultura, we expect Mooking will soon share the spotlight with the likes of Jamie Kennedy, Susur Lee and Mark McEwan.

Mooking cut his teeth at intimate Leslieville boites like Barrio Lounge and Verveine, and on the corporate side at Fairmont Royal York's elegant, French-themed Epic. But he most recently caught our attention at Doku 15, where he proved he's ready to come out of the shadows and take his place among the best chefs of this town.

In addition, Kultura sits in an historic edifice. Designed by Commute Home and Core Architects, the rustic space includes a communal table made of 200-year-old wood — a stunning showcase befitting a building that dates back to about 1820.

Thankfully, that's where historical accuracy stops: Mooking's “cuisine without borders” menu is all about reinvention. His flaky samosas (\$11) are not only given a Mediterranean twist with the addition of chicken and Asiago, they are

also lent an East Asian accent with a silky, perfectly balanced chutney of spiced apple and gari (pickled ginger). His Jamaican chicken risotto (\$12) also crosses culinary time zones, a marvel of moist, sweetly spiced fowl partnered with arborio rice oddly fragrant with lemon and coconut. This potentially disastrous pairing is amazingly harmonious with the Island-spiced chicken.

Another cross-cultural dish is tender grilled shrimp (\$13) anointed with a Southeastern Asian sambal oelek hot sauce before being given a Caribbean twist with sweet 'n' fragrant banana. More straightforward are the lobster ravioli (\$14) whose filling, though skimpy, bursts with seafood flavour. And chunks of tender tandoor beef (\$12) go on a pan-Asian whirlwind tour after being dredged through a tamarind dip then shredded coconut. Even small plates have big taste, with not one flavour repeated.

Mooking shows his playful side with three tiny morsels of tilapia (\$12), crispy from a cloak of razor-thin Yukon gold potatoes, with dazzling sides of truffle oil-scented tar sauce and a dollop of emerald shiso-and-mint purée that mimics

mushy peas. Mexico meets Vienna in a tiny stack of tender lemon schnitzel (\$11) sided with smoky chipotle sauce streaked with yogurt. And South Africa meets Asia in a generous, flavourful pork chop (\$14), fanned into slices and zapped with Szechuan cider and a spicy red-pepper harissa hot sauce sweetened with dried pineapple.

Desserts are a less polyglot lot, but they're strong nevertheless. A respectable apple crumble (\$8) is highlighted by a sidecar of flavoured plum ice cream studded with walnuts. Three savoury “cheesecakes” (\$12) are more of a cheese course than a dessert, but these teeny balls of smooth, unsweetened whipped cheeses impress despite being buried under a pile of fruit from the priced-to-sell bin. The kitchen redeems itself with sugar-dusted donut holes (\$7) that must be what Timbits taste like in heaven.

Owner Hanif Harji, of Blowfish fame, and business partner Mooking have pooled their efforts with brilliant results. Mooking demonstrates cleverness without preciousness and his plates deliver on all fronts. Kultura's global gastronomic jaunt is a taste trip you'll gladly go on again and again.

WITH FILES FROM DON DOULOFF

THE GRUDGE 2
FRIDAY OCTOBER 13

SAM RAIMI AND COLUMBIA PICTURES PRESENT A GHOST HOUSE PICTURES PRODUCTION A FILM BY TAKASHI SHIMIZU
“THE GRUDGE 2” AMBER TAMBLYN ANIELLE KEBBEL JENNIFER BEALS EDISON CHEN SARAH ROEMER
AND SARAH MICHELLE GELLAR MUSIC BY CHRISTOPHER YOUNG PRODUCERS MICHAEL KIRK DREW CREVELLO SHINTARO SHIMOSAWA
EXECUTIVE PRODUCERS JOE DRAKE NATHAN KAHANE ROY LEE DOUG DAVISON BASED ON “28 ON THE GRUDGE” WRITTEN AND DIRECTED BY TAKASHI SHIMIZU
PRODUCED BY BILL BANNERMAN PRODUCED BY STEPHEN SUSCO PRODUCED BY SAM RAIMI ROB TAPERT TAKA ICHISE DIRECTED BY TAKASHI SHIMIZU
GHOST HOUSE PICTURES COLUMBIA PICTURES
DoYouHaveAGrudge.com

**IN THEATRES
FRIDAY OCTOBER 13**

TO ENTER, EMAIL CONTEST@EYEWEEKLY.COM BY MIDNIGHT, SUNDAY, OCTOBER 8TH. INCLUDE YOUR NAME, AGE, TELEPHONE NUMBER AND TELL US WHAT JAPANESE FILM IS THE GRUDGE A REMAKE OF?

EYE WEEKLY
NO PURCHASE NECESSARY. GO TO EYEWEEKLY.COM FOR DETAILS

FOOD