Jaipur's service, music atmosphere pleasurable

From page 9.

Everything from the hand-painted murals and soft music to the freshly prepared food and exceptional service make Jaipur a pleasure for the experienced or novice diner.

Don't be intimidated by the number of menu items.

Most of what you will see is really the same main dishes repeated using a different protein source (i.e. chicken, lamb, shrimp, etc) or served vegetarian.

Then there are the appetizers, breads, rice and accompaniments that are an essential part of any Indian meal.

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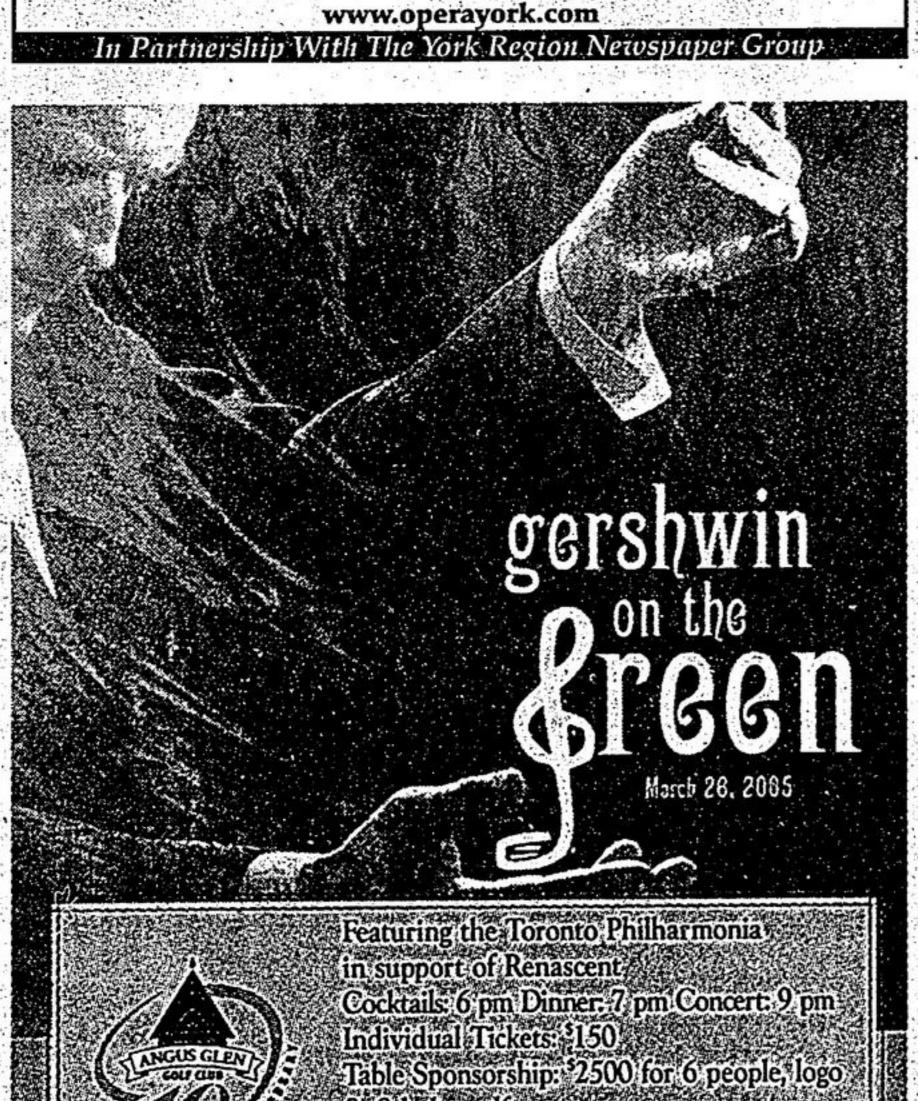
Full Production in Italian with English Surtitles

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Fri. Apr.1 8:00 pm & Sun. Apr.3 2:00 pm, Tickets: \$30

Markham Theatre for Performing Arts 905-305-7469 to order tickets.



Hop on over and join the Easter Bunny for Brunch.

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For reservations

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Be sure to ask for help, the staff at Jaipur are only too happy to assist in creating a meal perfectly balanced for flavour, spice and variety.

While you peruse the menu, enjoy munching on the complimentary papadum that are brought to the table along with two dipping sauces.

Papadum, which translates to "elephant ears", so named because of their size and shape, are India's answer to flatbreads — only tastier.

The food served at Jaipur is typical Punjabi fare with a sprinkling of Kashmiri selections

Simply put, Punjabi food is what we typically think of as Indian – flavourful curries, daal, naan and a variety of meats, often prepared in a tandoor, while the Kashmir influence can be seen in the rice-based dishes such as the biryani.

Although dishes look small when brought to the table, the rich sauces and large pieces of meat are quite filling and I'm always surprised to find we rarely finish all we order.

The samosas were oversized, overstuffed fragrant triangles of crisp pastry that ran a very close second to my neighbour's homemade version.

We started with an order of vegetable samosas (\$2 for two) and Jaipur pakora (\$5 for a plate of delicate fritters).

The samosas were oversized, overstuffed fragrant triangles of crisp pastry that ran a very close second to my neighbour's homemade ersion.

The fritters were crisp and we enjoyed them with the sweet tamarind dipping sauce.

For entrees, we mixed it up a bit and tried some staples, house specialties and more unusual dishes.

The traditional dishes included chicken tikka masala (\$10) – juicy barbecued chicken pieces in a delicate buttery sauce and lamb curry (\$9).

This is one of my all-time favourite dishes and Jaipur's lamb curry was perfection.

We were served tender pieces of lamb stewed in a thick, fragrant sauce with a hint of cinnamon.

One of the many vegetarian dishes offered is the palak paneer (\$9).

Mild and creamy, paneer is a soft cheese featured in a variety of Indian dishes.

Our paneer dish was one of the favourites of the evening, featuring sautéed

onions, garlic and spinach.

We chose the beef Jaipur Balti (\$11), a house specialty that combined a healthy serving of beef with a thick sauce made with ginger, chillies and coriander.

One of the more unusual dishes was the fish Madras (\$11).

The texture of the fish pieces was a bit firm for our liking but the sauce was pure heaven, almost tropical with its fragrant coconut overtones.

As you no doubt noticed, this food has a lot of delicious sauces, hence the need for a plate or two of rice and some hot, chewy naan with which to scoop it all up.

Room for dessert?

Indian desserts tend to be quite sweet. One exception is the kalfi (\$4), a creamy frozen dessert in a variety of flavours (we liked pistachio) that offers the perfect contrast to the intensity of the meal.

Non-bowlers can watch TV sports

From page 9.

and drinking spot, with a massive bank of TVs showing sporting events above the bar in the lounge area.

Those not bowling can watch the screens with a meal in the dining area adjacent to the bar, which also features pool tables and more than 20 10-pin lanes.

Just a few blocks south is Vaughan's Interchange area at Hwy. 7 and Hwy. 400, home to Dave & Buster's and Windy O'Neills Irish pub, two other mega-sized watering holes.

The massive 65,000-square-foot Dave & Buster's is primarily an arcade for adults with a dazzling array of arcade games in The Midway.

Children are allowed, but they have to be accompanied by an adult in the midway because there is a bar in the middle.

Set away from the arcade is the rest of the facility, with dining areas around the main bar area as well as billiard rooms, meeting rooms and a virtual golf range.

Despite its size, tables are not crowded together but the establishment retains the warmth and coziness of a traditional Irish pub.

A stone's throw away is Windy O'Neill's, an Irish pub seating 450 people, with room for another 150 on its patio during the summer.

Despite its size, tables are not crowded together but the establishment retains the warmth and coziness

of a traditional Irish pub.

The pub has numerous areas, nooks and crannies, including the Cottage Pub, an area set apart from the rest of the operation.

Here, true to its name, the patron is transported to rural Ireland, complete with fieldstone floors and rustic furniture.

Entertainment consists of live Celtic music three times a week.

"We like to encourage conversation," Paul O'Neill said shortly after the pub opened.

He's the younger brother of the late Thomas "Windy" O'Neill, a member of the 1944-45 Stanley Cup-winning Toronto Maple Leafs for whom the pub was named.

"Here you look into a person's eyes, not the TV," Mr. O'Neill said. "We feel this is as good as it gets."

Advertising Feature



Proud Markham Canadians Celebrate Flag's Birthday Participants at the 8th annual "Salute to our Flag" as part of the Proud To Be Canadian Celebration of our flag's 40th birthday. Gust speaker Judge Reid

Scott who served on PM Pearson's flag design committee. Performing for the audience of 300 at the Markville Shopping Centre were 50 PTBC students and teachers from Markham's Wismer Public School. Taking part were Markham Veterans, Peacekeepers, 748 Army Cadets, 9th Markham Guides, 2nd Markham Pathfinders, Olympians, Government representatives, Chiefs of Police and Fire Departments, RCMP, Sir John A. MacDonald (actor) and our champion Town Crier.

FUTURESHOP

CORRECTION NOTICE

Toshiba P30-RG1 Notebook 1005180/12. This product does not feature an Intel Pentium 4 with HT Processor (3.2GHz) or 80GB Hard Drive as advertised on p. 8 of our Mar. 4th flyer. It has an Intel Pentium 4 Processor (3.06GHz) and 60GB Hard Drive.

We sincerely apologize for any inconvenience this may have caused our valued customers.

BEST CORRECTION NOT

To our valued customers: We apologize for any inconvenience caused by an error in our flyer dated: February 25 - March 3

Product: Kingston 512MB Data Traveller USB 2.0 Drive. This product does not feature 11Mpbs Read 7Mpbs Write Speed as advertised on pg. 15 of our Feb. 25th flyer. It has 6Mpbs Read/1.5Mpbs Write Speed. Also, the correct model code is "KUSBDTI/512CR" and not "KUSBDTII/512MBCR" as advertised. SKU: KUSBDTII/512MBCR: 10047525



To our valued customers: We apologize for any inconvenience : caused by an error in our flyer dated: February 25 - March 3

Product: Gateway 504GR Computer Package. This computer does not have 1024MB DDR Memory as advertised on pg. 18 of our Feb. 25th flyer. It has 512MB DDR Memory. SKU: 10055275

