



# Friends unite in trendy venture

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FOUR friends have combined their melting pot of skills with a common love for food, music and fun to come up with a funky new restaurant in Paddington.

Musician Hong Ma and his marketing wife Kiky Shen met chef Kai Lau and his fiancée, architect Renee Lau, a year ago and their friendship and common interests led to the opening of JazzCat Restaurant at the start of September.

"We met a year ago and just get along really well together," Ms Lau said.

"None of us have opened a restaurant before.

"It's a brave move but we believe - if we provide good food, good service and good music - it will work."

Ms Lau said Friday and Saturday night diners were loving the live music played by Mr Ma on the baby grand piano.

"It's a music restaurant. It's about music and it's about food and having a good



FOOD AND MUSIC: JazzCat Restaurant owners - chef Kai Lau and piano player Hong Ma.

time," she said.

"We serve modern Asian-Australian food with a creative twist.

"We are passionate about

food, music and enjoying life with people we love - hence our motto 'Eat well, relax and be jazzy free'."

JazzCat Restaurant is at 14

Collingwood St, Paddington, and is open from Tuesday to Saturday for lunch and dinner and extends to breakfast on the weekends, including

lunch on Sunday.

To make a booking, phone 3161 8361 or email [bookings@jazzcat.com.au](mailto:bookings@jazzcat.com.au)



## JAZZCAT RESTAURANT

### CHEF KAI LAU'S GYOZA - PORK & GINGER PAN FRIED DUMPLINGS (MAKES 6-8 PIECES)

#### INGREDIENTS

125g plain flour  
85ml water  
100g mince pork  
40g cabbage sliced  
30g ginger paste  
10g shallot finely chopped  
1/2 tablespoon salt  
1 tablespoon oil

#### METHOD

In a mixing bowl, mix water and flour to make dough. Cover with a wet towel and stand for 20 minutes.

Finely slice cabbage and shallot, mix into bowl with mince pork, ginger paste, water and salt. Mix well.

Cut the dough into 6-8 small pieces, roll out thinly with rolling pin to make gyoza pastry.

Place a spoonful of filling onto pastry, wrap pastry around filling by sealing the top with water and leave both sides open to make gyoza.

Heat up 1 tablespoon of oil in frying pan. Place gyoza in pan and add 1/4 cup of water. Cover pan on low heat until water has simmered and gyoza is cooked through.

Turn heat on high until bottom of gyoza becomes brown.

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