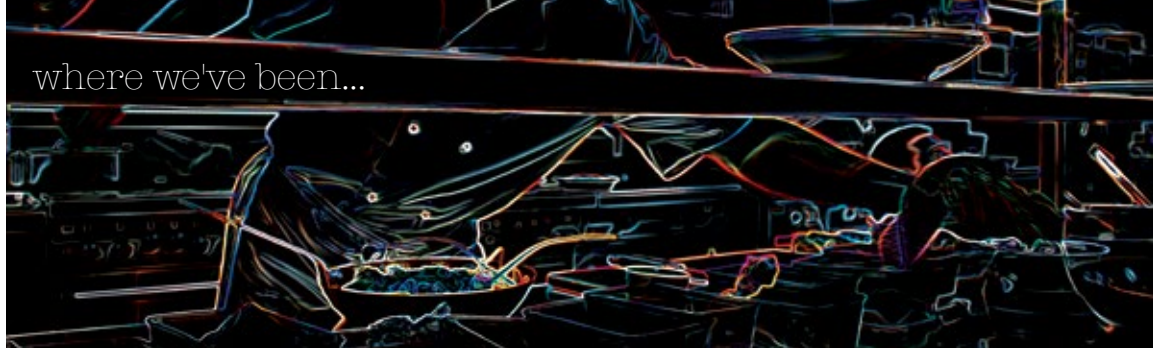


where we've been...



KYŪBI MODERN ASIAN Campbelltown

My daughter Brooke and I are huge fans of Kyūbi Modern Asian inside Campbelltown Catholic Club. Not as huge as Brooke's friend Asil, who was close to being a weekly diner at Kyūbi pre-Covid. Asil is partially responsible for Brooke's fandom - as am I. When Kyūbi announced their reopening post Covid Lockdown II on Facebook, I saw my Brooke's love heart reaction. "When are we going?" I posted to her. The following week we were walked past the sparkling bar and shown to our table in one of the famous booths.

After chatting with Supervisor, Tima, it seems we were fortunate to have waited that one week after the reopening. "The first few days were crazy," she conceded. This Wednesday night, the room was reasonably busy but there was no stress on the staff. Tima was even training a new member while we dined. She had an attentive, smiling shadow for the evening.

Brooke and I had only seen each other once since the 100+ days of lockdown - and that was with other family members, not just us two. We had lots of catching up to do. Sparkling water helped us through the first half an hour, but it was time to order. After some discussion, Brooke asked if she could do the ordering. "Yep - I'm more than happy with anything on this menu." We ended up with too much food, but damn it was delicious!

Of course we ordered drinks too. For Brooke a glass of DeBortoli King Valley Prosecco NV and for me, a glass of Langmeil Della Mina

Sangiovese, Barbera from McLaren Vale. I love red blends. Our chatter continued until the food began to arrive. My Brooke is an up and coming star of the international marketing world. We are of course, connected by DNA and there is a lot of overlap. It's a unique conversation with someone who shares so much of your personality - and possesses the intellect to discuss it.

Our first round of dishes were from the small plates: Pan fried Shanghai soup dumplings; Barbecue duck pancakes; Bulgogi Korean lamb ribs with a delicious Kimchi. Brooke tricked me into giving up the third Duck Pancake in exchange for me finishing off the other two dishes. "I'm saving myself for the second round," she explained. While I knew her strategy was sound, how could I leave those gorgeous oversized soup dumplings and moorish lamb ribs? I ate them all and I already I knew I was not going to make it through the whole meal.

Round two consisted of: South Coast Silver Dory fillet with green chillies, Thai basil and wilted greens; Kyūbi's Special fried rice; Miso eggplant with chilli, coriander and sesame; Wok scorched snake beans with mushroom sambal, black bean and garlic chives. This was a feast for royalty and we were the King and Princess of Macarthur for the night.

There is no report of dessert. I was as full as I had been for quite some time. Our highlights included the Duck Pancakes - so tasty and light. I loved the kimchi with the lamb ribs. The Miso eggplant should be on everyone's



order at Kyūbi. It's an outstanding dish.

The staff were more than happy for us to pack up a little takeaway for the leftovers. Brooke's husband Ryan was over the moon with his Kyūbi fried rice and snake beans. He had no idea what the one piece of Miso eggplant was - but loved it. Ryan is a vegetarian and that is no barrier to eating like a king at Kyūbi - maybe a prince.