



Interior of Saint Julien

### Openings

We welcome the addition of chic **Saint Julien** (3 Fullerton Rd., The Fullerton Water Boathouse, 6534-5947) to Singapore's smart dining scene. Former deputy executive chef of Raffles Hotel Julien Bompard returns to his French classical roots with a menu serving up baked escargot in potato shell and pinot noir reduction (\$20), gratinated onion soup (\$18) and roasted codfish a la Provençal (\$34). The traditional French fare combines well with the restaurant's understated modern elegance, paving the way for what restaurant director Edith Lai calls an "urban dining" experience.

Chill out on plush seats at **En Lounge** (#01-59/60 UE Square, River Valley Rd., 6238-1728/6732-6863) and partake of a menu of unique fusion dishes, inspired by Japanese and international cuisine. Specially whipped up by chef Masa, the menu includes notable dishes such as beef carpaccio (\$16); deep-fried prawn with caviar (\$12-19); wafu spaghetti (\$13), pasta tossed with spicy cod roe (mentaiko) and Japanese herbs (ohba); and the signature deep-fried spicy soft shell crab (\$15). Don't leave without sampling En Lounge's exclusive selection of cocktails such as Liquid Love (\$13), Crimson Rising (\$15) and Red Velvet (\$10).

Be glad that Duchess Anne decreed Brittany a buckwheat growing country—buckwheat is used to make the delicious crepes you can now enjoy at **Creperie Ar-men** (37 Duxton Rd., 6227-3389). Hot favorites include Complete (\$10.95), with ham, cheese and egg, sunny side up; Armor (\$18.95), filled with scallops flambéed with Calvados; and Korrigan (\$14.95), with juicy escargots in Provençal style tomato fondue. Your sweet tooth will love the poached peach crepe with raspberry sorbet (\$12.95) and caramelized apple crepe with homemade apple sorbet (\$11.95). Instead of rounding off your meal with wine, try some exclusive French cider such as AOC cider (\$21.95) in a bolee (a traditional cup used for drinking cider) or Cerveise (\$19.95), the Mozart of all beers, made in France from a 2,000-year-old recipe.

Planning a function? **Fostre** (#03-10 KA Foodlink, 171 Kampong Ampat, 6288-0133) brings you good food and personalized service. Catering to corporate and private functions, pick from a wide selection of menus or simply customize your own. Choose a buffet spread (from \$10/person), an elegant cocktail (from \$12/person), a high tea party (from \$6/person), or banquet menus (from \$30/person). If you're a slave to work, order in an Asian, Western or Vegetarian bento set (\$12). For more information, check out [www.fostre.com](http://www.fostre.com).

### New Menus

Adding to their delectable fish dishes, **Pierside Kitchen&Bar** (#01-01 One Fullerton, 1 Fullerton Rd., 6438-0400) offers freshly shucked oysters topped with a chili lime garnish (\$21/half dozen). For something more filling, sample beef tataki with added zest from freshly chopped green chili (\$18) or the signature dish, snapper pie combined with truffled white wine oil (\$29). Busy execs can choose from two course (\$28) or three course (\$35) lunch meals. Mon-Fri 11:30am-2:30pm.

**Cafe Cartel** (#01-32 Plaza Singapura, 68 Orchard Rd., 6336-2682) has expanded your meal options. Try worthwhile seafood combos such as soft-shell crab and prawn (\$15.90), fish and prawn (\$14.90), or the massive seafood platter with fish, prawns, calamari, mussels and scallops (\$48.50). For the sweet tooth, try the new desserts including Praline Marquise (almond nougatine, chocolate sponge and peaches, \$6.30). The comfy lounge chairs and Cafe Cartel's array of coffee frappes (\$4.90) entice you to stay. Serving up a new breakfast menu as well, enjoy a cozy morning with French Toast Delight—French toast, eggs, chicken sausages and ham (\$6.95). All breakfasts come with free flow coffee, tea and homemade bread.

Drop by your nearest **Pizza Hut** and whet your appetite with their new menu of salads (from \$4.95), appetizers (from \$3.95), pasta (from \$8.95), baked rice (from \$8.95) and desserts (from \$2.50).

**Doc Cheng's** (#02-20 Raffles Hotel Arcade, 1 Beach Rd., 6412-1261) introduces new dishes under the direction of new chef de cuisine Yong Bin Ngen. Fusion fare is represented in mouth-watering appetizers including a trio of hamachi tartare, gazpacho and soya egg custard (\$25) served uniquely in shot glasses, while Maine lobster gets an Asian twist with coconut sauce and wok-fried Thai chili pineapple (\$48). What's a meal without a sweet ending? Try chilled green tea raspberry soup and lychee sherbet (\$12), a mixture of tangy and invigorating flavors. Sample Doc Cheng's new menu with an affordable two-course set lunch (\$34) or four-course set dinner (\$68). Mon-Fri noon-2:30pm, Mon-Sat 7-10pm, Sun 6-10pm.

Thai cuisine has reached new gastronomic heights at the elegant **Patara** (3/F, Raffles City Shopping Centre, 2 Stamford Rd., 6339-1488 and #03-14 Tanglin Mall, 163 Tanglin Rd., 6737-0818). A recently introduced menu boasts the likes of lemongrass-marinated NZ rack of lamb, accompanied with a spicy green papaya salad (\$22); and pomelo salad with Norwegian smoked salmon (\$16). This is not fusion fare, but a marriage of traditional Thai flavors with imported meat and seafood. Don't leave without sampling the savory black olive fried rice (\$15); creamy seafood bouillabaisse in coconut cream and galangal (\$24); and the buffet selection of Thai desserts and sweets (\$6).

### Special Deals

Besides serving all things good from down under, **The Moomba Tuckshop** (#B1-01 Bank of China Building, 4 Battery Rd., 6536-5235) just made us happier with teatime treats. Moist banana, caramel walnut carrot or chocolate almond fudge cakes paired with Hampstead organic tea or coffee for only \$3.50 mean light lunches from now on. You can even take the whole cake back to the office if you order two days in advance. Mon-Fri 3-6:30pm.

You can have your spa and bento too, at **Ikukan** (23 Mohamed Ali Lane, 6325-3362)—especially when **Earth Sanctuary Day Spa** (86 Club St., 6324-7933) does the pampering. Earth Sanctuary's customers have their palates pleased by four healthy Japanese bento sets offering delightful

combinations of yakitori, sashimi, unagi, prawns and charcoal grilled codfish. Just order at the spa before going for your treatment and in an hour your bento lunch box is ready to be eaten or taken away. Prices range from \$17-47. **Through Dec 31**, noon-8pm (last order).

Satisfy that sweet dessert craving with **Dairy Queen's** Strawberry Cheesecake Passion Blizzard (\$2.55-\$3.05), which blends strawberries and bite sized chunks of cheesecake into a swirly dessert. For those who prefer their strawberries with a more substantial crunch, the Strawberry Cheesecake Passion Royal Treat (\$4) offers luxurious slices of cheesecake, strawberries, dollops of whipped cream along with their signature soft serve ice cream. Both products will be available only **through Oct 31**. Smoothie lovers should check out **Orange Julius**, which offers a juicy blend of strawberries, bananas and orange juice that is the Strawberry Banana Julius Classic Smoothy (\$2.90). **Through Oct 31**.

Master the art of sake at **Restaurant Suntory** (1/F, Hotel InterContinental, 80 Middle Rd., 6431-1064) by trying any or all three Sake Samplers (\$25)—Kubota, Dry or Aromatic—offered here. Enhance the authentic Japanese experience and indulge in the five-course set dinner menu (\$78) of Kobe beef and sashimi with sake, or opt for a lighter choice of the Sake Palettes (\$25), which includes fresh sashimi and the restaurant's popular appetizers. **Ongoing**. Daily 6-10pm.

Weekends are a weighty affair at **The Buffet** (2/F, M Hotel, 81 Anson Rd., 6224-1133/6241-6226), with a sumptuous buffet spread (\$28) whipped up by executive sous chef Alan Sim. Choose from bak kut teh and a diverse selection of dim sum, which includes homemade Eight Treasures Glutinous Rice, lor mai kai, siew mai, har kow and freshly prepared popiah. **Ongoing**. Sat-Sun, 11:30am-2:30pm.

### On the Shelves

The humble soya bean and green tea get an update, while traditional green bean dessert soup now comes in a can, courtesy of **Yeo's**. Black Soy drink made from black beans tastes surprisingly light and creamy, while the Soykids range features soya bean milk flavored with peach, strawberry and banana. Jus Tea features green tea spiked with lemon for a refreshing twist on a healthy drink, and classic green bean soup (with real beans) is sweetened with brown sugar. Prices range from \$0.55-\$0.65 for canned drinks, and \$1-\$1.20 for bottled drinks.

**Vee Food** Chicken Chunks (35g sachet, \$0.90; box of six sachets \$4.90) helps kitchen neophytes whip up poultry dishes in a jiffy. Truly convenient, these frozen skinless and boneless chicken thigh chunks come in four marinade flavors—teriyaki, Chinese barbecue, garlic and pepper, and Chinatown (a five spice mix). Available in the frozen foods section of leading supermarkets.



Rack of lamb from Patara

Send F&B news and information to [dining@asia-city.com.sg](mailto:dining@asia-city.com.sg).