

8
DAYS

WIN
a Japanese
dinner date
with **GEORGE
YOUNG**

Meet
MAGGIE CHEUNG
(Please eat some)



SORRY,
**ADRIAN
PANG's**
not free

2 Fast 2 Dubious

One of them's a wilful
speed demon & the other's
pretended to be an F1 driver
to score with chicks

Which actress
wears mittens
while driving
her Mercedes
convertible?

p76

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8 887457 881282
S\$2.00 (incl. GST) RM4.90

N° 1092
SEPT 22, 2011

WHERE TO EAT

INDIAN

Zaffron Kitchen

135/137 EAST COAST RD. TEL: 6440-6786

This hip restaurant that looks more like a mod

French bistro than Indian diner is great for the health-conscious. The chefs here don't douse their food with ghee and you won't see a pool of oil on your plate post-meal. Hits include the Tandoori Mixed Grill

(\$22), a platter of moist, well-marinated chunks of chicken, dory and seekh mutton kebab. To calm your tummy, end off with a Moong Dhal Halwa (\$9) — milky, warm lentil pudding served with a generous dollop of Ben & Jerry's vanilla ice cream.



TANDOORI MIXED GRILL

ZAFFRON KITCHEN

with the free-flow rice and veggies slopped onto a banana leaf. For something less touristy, try the

Squid Black (\$9) and the fleshy Masala Chicken (\$5.20) coated in a tongue-tingling paste. The staff may seem brusque at first, but they have a sense of humour and warm up to you quickly.

The Banana Leaf Apolo

54 RACE COURSE RD. TEL: 6293-8682

This no-frills eatery has one glamorous claim to fame — Mel Gibson dined here. Then there's the food. They do a robustly spicy-sour Fish Head Curry (\$22) that goes well

8 DAYS PICK



Punjab Grill By Jiggs Kalra

B1-01A THE SHOPPES AT MARINA BAY SANDS. TEL: 6688-7395

Ready to splurge? Go for elegant yet soul-satisfying food from Punjab Grill. Its founder Jiggs Kalra is a celebrity of sorts, at least in India. The large menu offers plenty of tandoor-roasted meats and creamy curries. The Murgh Tikka Punjab Grill (\$38) — tandoor roasted chicken tikka — is sultrily perfumed with smoke and spices. Also try the Chaamp Taajdar (\$40), cottony lamb chops massaged with a lovely spice marinade, then kissed with smoke and char. The curries are also impressive, particularly the Patiala Shahi Machchi (\$38) brimming with the zingy flavours of dried plum and tomato.

