

WHAT WE'RE EATING

Our favourite plates this month



1 Jwaneh dejaj (\$S12) from **ANAR** Singapore's revamped menu. Inspired by the barbecued chicken wings sold at our hawker stalls, executive chef Khalid Amori's dish of sautéed wings are equally moreish, but feature a distinctly Middle Eastern twist with the addition of spices such as coriander and paprika.

#01-291, 26 Sentosa Gateway.
Tel: 65/6884-6989



2 Dum chicken biryani (\$S11) at **Zaffron Kitchen**, which we think is a flawless rendition of the Indian classic. We cut through the ghee-slicked baked dough cover (it helps to seal in all that flavour) to find a tender, juicy chicken thigh tucked snugly among grains of pillowy, spice-kissed basmati rice. Delicious.

135/137 East Coast Road.
Tel: 65/6440-6786



3 iberico buta no misozuke (\$S45) from **LP-Tetsu**, a new venture by Michelin-starred French chef Laurent Peugeot and Japanese restaurant Tetsu. Served on a bed of soy-glazed root vegetables, the iberico de Bellota strip loin is artfully flavoured with miso and meltingly tender, and goes perfectly with its miso egg yolk crown.

#03-18 Tanglin Mall, 163 Tanglin Road.
Tel: 65/6836-3112 or 65/6799-8782



4 The mini iberico pork & foie gras burgers (\$S25) from **Esquina** are our new favourite burgers. Juicy iberico patties sandwiched within golden toasted buns along with a succulent mound of pulled pork and crunchy pickles. What's not to like?

16 Jiak Chuan Road.
Tel: 65/6222-1616

BBC

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Good Food

96

RECIPES
YOU'LL
LOVE

*Weekend
Pleasures*

*Relaxed girls' night in
Valentine's Day meal for two
Breezy Italian party menu*

*Spicy Asian
dinners*

Breakfast in
a pan

Breakfast in bed with *Celina and Kok*



3 PAGES