

# 食尚品味

Gourmet Living



**Serenity**  
Spanish Bar & Restaurant  
Suckling Pig for Takeaway



## 家常年菜迎祥龙

Gear up for festive feasting!

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FESTIVE  
PROMOTION





### Zaffron Kitchen

Kids will feel pretty much at home at this very kid-friendly restaurant because they are treated as important customers. From the design of the amenities to the menu, the restaurant has kept the little ones in mind. A kid's meal (\$6.50) consists of a main, drink and ice-cream. To order, they simply stick the sticker image of their choice in an order card and hand it to the staff. On weekends, they can look forward to freshly popped

corn made in a bright red popcorn machine. The washrooms even have a private cubicle just for kids and within the 96-seater restaurant, there is a 'cottage' playhouse complete with pinewood picket fence and furnished with toys.

While the kids are at play, hungry adults can pick what they want from its all-day dining menu which features a good mix of North, South and local Indian favourites. Lost for choices when faced with the huge tandoor selections? Think no further and go for the Zaffron tandoori platter (\$38) which can easily satisfy the hunger of three or more with its succulent chicken tikka, fish tikka and spicy mutton kebab. On the plate you will also find *malai tikka* which is chicken cubes marinated with cottage cheese, coriander and yoghurt, and also *murg pudina* which is diced chicken breast marinated in curd, *chaat masala*, fennel seeds, ground mint, cashew, cumin and fenugreek leaves.

The dum chicken *briyani* (\$10) is creatively presented at Zaffron Kitchen – the spice-flavoured basmati rice, chicken thigh and hard-boiled egg is sealed with a thin layer of dough and lightly baked resulting in a crusty covering that keeps the rice warm and all the flavours in.

The restaurant offers an extensive range of breads, such as garlic naan (\$3.50) and Kashmiri naan (\$6.50), all made à la minute. Going very well with the naans is the *khatti meethi gobi* (\$7.50) – a dish of cauliflower cooked with garam masala, paprika and fenugreek leaves. Another recommendation would be the *kadhai jhinga* (\$14) which consists of fresh shrimps sautéed in an onion tomato masala; spiced with crushed cumin, coriander and chilli flakes.

Besides the sweet or salted lassi normally served in Indian eateries, Zaffron Kitchen offers three other flavours such as mango (\$5.50), strawberry (\$5) and banana (\$5). Those who desire a tippie will be pleased to know the restaurant also offers red and white wines, champagnes, whiskies and beers.

135/137 East Coast Road, Tel: 6440 6786

### Maison Ikkoku

Hawaiians and US President Barack Obama are probably no strangers to the *musubi* (\$3) served at this quaint cafe in the colourful Kampong Glam area. A popular snack and lunch food commonly sold near cash registers in convenience stores in Hawaii, Maison Ikkoku's version uses Japanese short grain rice with light seasoning and, similar to the Hawaiian version, has a piece of Spam ham on top. You can enjoy this favourite snack of Obama along with aromatic artisanal coffees brewed from Brazilian and Ethiopian coffee beans. Each cuppa tastes as good as it looks because the baristas have been trained by Hiroshi Sawada, a Japanese celebrity barista and latte art specialist. Coffee connoisseurs will be delighted to know that the baristas employ four different brewing methods – filtered, french-press, drip and syphon. For non-caffeine addicts, go for the iced lemon tea (\$5.50) which has the right balance of sweetness and lemony flavour. A recommended eat is its spicy chicken and Gruyère sandwich (\$12.90) which has Cajun chicken strips, Gruyère cheese, rocket drizzled with extra virgin olive oil, and fresh tomatoes sandwiched between your choice of bread (ciabatta or wholemeal). Each sandwich is served with the salad of the day. For breakfast, its eggs Benedict (\$16.90) will make a great start for the day. Served with asparagus, the toasted English muffins are topped with prosciutto de Parma and doused in a homemade hollandaise sauce. The highlight is the egg which has been expertly poached to achieve a runny yolk with a hardening crust and no raw white remaining. The 40-seater café is part of a three-in-one concept. A menswear boutique sits above the café. The third level will see a semi-alfresco cocktail bar.

20 Kandahar Street, Tel: 6234 0078

### 鼎泰丰

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说起鼎泰丰, 人人对其品种丰富的小笼包可说是情有独钟。皮薄馅多, 汁丰味美是它最大的特色。

这次新推出的开胃小吃有葱香鸭卷和煎酿青椒; 小笼包有鸡肉小笼包、丝瓜虾仁小笼包和鲜鱼蒸饺。最喜欢的是丝瓜虾仁小笼包(10个/\$9.50; 6个/\$6.80), 虾的鲜美和丝瓜的清甜搭配得刚好, 即使不沾酱就直接入口也很好吃。红油燃面是一道撒有芝麻酱, 不带汤汁, 素面干吃的四川风味小吃。

此外, 具有亚洲风味的香辣娘惹咖喱鱼头(\$26); 滑嫩的铁板黑椒牛肉(\$19.80); 改良自宫保鸡丁的宫保腰果鸡丁(\$14.80), 有了腰果的搭配, 在少了辛辣的同时带出了鸡嫩豆脆的口感; 脆皮虾酱鸡(\$8.80); 铁板密制豆腐虾(\$16.80); 清蒸鳕鱼(\$21.80); 鲜甜的荔枝虾球(\$14.80)以及酸酸甜甜的香酥咕佬肉(\$14.80)。

饮料和甜品方面有柠檬香茅汁、玫瑰茄花饮料、伯爵柠檬茶和以芹菜、红萝卜和黄梨搅成的新鲜果汁, 甜品则有芒果布丁和杏仁布丁。

