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TOP TABLES

Singapore's finest restaurants



Orchard



Ki-sho

&MADE ★★★★★

Western. #01-04 to 06 Pacific Plaza, 9 Scotts Rd., 6690-7566, www.andmade.sg. All-day daily. \$\$ From celebrity chef Bruno Ménard comes a casual Yankee burger-and-fries joint re-imagined with European sensibility for a liberal dose of escapist fun. Look forward to gourmet goods like the B burger, with beef, onion confit and Comte cheese, sandwiches and salads. End on a sweet note with desserts



&MADE

such as hot caramel lava cake and lollipop waffles. Plus, house wines are better quality and value than at a lot of the more upscale restaurants.

BALZAC BRASSERIE ★★★★★

French. #01-01 Rendezvous Gallery, Rendezvous Hotel, 9 Bras Basah Rd., 6336-0797, www.balzacbrasserie.com. Lunch and dinner daily. \$\$

This dimly-lit, romantic outfit has vintage furnishings imported from France and old books by French writer

Honoré de Balzac—whom it's named after—which serve as quite the ideal complement to comforting bistro classics courtesy of chef Jean-Charles Dubois. We reckon if you can do the traditional stuff right, you're a winner in our book. Take our advice and swing by at least once with that special someone.

BEDROCK BAR & GRILL

★★★★★

American. #01-05 Pan Pacific Serviced Suites, 96 Somerset Rd., 6238-0054., www.bedrock.com.sg. Lunch and dinner Mon-Sat. \$\$\$ If you can look past the cartoon-



LA CANTINE

LA CANTINE NEW ★★★★★

French. #01-01 Asia Square Tower 1, 8 Marina View, 6690-7567, www.lacantine.sg. Lunch and dinner Mon-Fri. \$\$\$

Celeb chef Bruno Ménard's second offering is undoubtedly more swanky than its sister establishment &MADE, with elegant furnishings alongside quirky elements like red, inverted rooster lights hanging from the ceiling, making it fancy enough for a business lunch but not too stuffy for a first date. A modern brasserie through and through, both the food and drinks menus are well thought out with starters including Ménard's signature Cévennes onion soup on foie gras royale with truffle-scented Chantilly—the impressive, French-leaning wine list showcases 10 by the glass options. If you usually pass on dessert, make an exception for the classic baba au rhum; easily the best rendition in town.

LEVEL33 ★★★★★

Western. #33-01 Marina Bay Financial Centre Tower 1, 8 Marina Blvd., 6834-3133, www.level33.com.sg. Lunch and dinner daily. \$\$\$

At what's supposedly the highest microbrewery in the world, you'll find both proper sit-down table settings and classic barstools wrapped around the main defining features of this establishment, a row of towering brewing tanks, two brewing kettles and a whole lot of shiny metal. While you might be tempted to ignore the food offerings here in favor of some liquid gold, that would be a mistake, because they serve some mean dishes like the signature Back & Belly.

MAJESTIC BAY SEAFOOD RESTAURANT NEW ★★★★★

Chinese. #01-10 Flower Dome, Gardens by the Bay, 18 Marina Gardens Dr., 6604-6604,

www.majesticbay.sg.

Lunch and dinner daily. \$\$\$

The emphasis at this bright and airy modern Chinese eatery with nautical-inspired touches is on fresh seafood, so expect to find dishes like baked rice with assorted seafood with chef's recipe sauce, and the signature kopi crab. Also on offer are dim sum items (only available during lunch) by Guangzhou chef Li Shou Tai like seared chili crab meat bun. A tasteful, versatile location that works for family get-togethers, visiting out-of-towners and even business associates (there's a private room for up to 14).

THE MOLUCCAS ROOM

★★★★★

Indonesian. #01-81 Galleria Level, Marina Bay Sands, 2 Bayfront Ave., 6688-7367, www.themoluccasroom.com. Lunch and dinner daily. \$\$

If you have a craving for Indonesian fare, this is just the ticket. A fine dining yet relaxed contemporary Indonesian restaurant with rattan-backed chairs, dark wood tables, parquet flooring and batik-inspired motif pillars make for a pretty spot. Reliable bets include the Angus saté, as well as the confit Sakura ayam tuturaga (a rich and citrusy Sakura chicken confit curry with roasted new potatoes). The appealing ambiance and delectable food, at attractive prices to boot, make it well worth a visit.

MORTON'S OF CHICAGO, THE STEAKHOUSE ★★★★★

American. 4/F Mandarin Oriental, Singapore, 5 Raffles Ave., 6339-3740, www.mortons.com. Dinner daily. \$\$\$

Tanjong Pagar



L'Entrecôte

BINOMIO SPANISH RESTAURANTE NEW ★★★★★

#01-02 Craig Place, 20 Craig Rd., 6557-0547, www.binomio.sg.

Lunch Mon-Fri; dinner Mon-Sat. \$\$

One of the more recent arrivals on Craig Road, this Spanish establishment houses a smart main dining room and a chilled-out bar space. We're partial to the latter, which dishes out a compact menu of tapas. Spring for the tapas tasting which is great for sharing; \$69 gets you six different items of your choosing including ham and chicken croquetas, as well as pork-beef meatballs in squid ink sauce. Come prepared to order just about everything.

BISTRO SOORI ★★★★★

European, Fusion. 2 Teck Lim Rd., 6438-3802, www.bistrosoori.com. Lunch Mon-Fri; dinner Mon-Sat; brunch Sun. \$\$

A fabulous 30-seater gem which occupies an unassuming shophouse in the heart of Chinatown, with minimalist, refined décor. Don't expect fussed-over plates, just food that's understated in presentation but not in flavor. The wine-poached pear filled with foie gras mousse is one of those rare offerings that will have you cleaning your plate shamelessly. We especially appreciate the open-concept kitchen and the attentive wait staff.

BRASSERIE GAVROCHE

★★★★★

French. 66 Tras St., 6225-8266, www.brasseriegavroche.com. Lunch Mon-Fri; dinner Mon-Sat. \$\$
Francophiles will adore this place, full of touches such as a 1930s wooden bar counter rescued from the original Parisian

Café de la Paix and black-and-white photos that channel an old school brasserie perfectly. Aside from the usual suspects like escargots de Bourgogne, you can also look forward to forgotten classics made using recipes passed down from Colin's grandpa Henri like baked pork terrine pie and fish quenelles with crayfish sauce. The food and service are excellent, but it's the charming ambiance that you'll find particularly hard to resist.

BROTH ★★★★★

Australian. 21 Duxton Hill, 6323-3353, www.broth.com.sg. Lunch

Mon-Fri; dinner Mon-Sat. \$\$
One of the most civilized and underappreciated after-hours venues in the city, BROTH (a.k.a. "bar restaurant on the hill") has long been a haunt for fans of modern Aussie cuisine. It

INITALY BAR RISTORANTE

★★★★★

Italian. 38 Craig Rd., 6423-0918, www.italy.asia.

Lunch and dinner daily. \$\$

A rustic, homey spot that's well put together, with marble-topped tables and brown leather chairs. In the same spirit of things, what's coming out of the kitchen isn't overly fussy, just generous portions of tasty Italian food. Think crowd-pleasing fare like crostino, crisp focaccia with melted Taleggio cheese, prosciutto and black olives, and homemade beef-filled ravioli with Chianti sauce. Plus, lunch sets are a real steal; two courses will set you back a mere \$15.

KAIXO NEW ★★★★★

Spanish. 96 Tanjong Pagar Rd., 6225-0545, www.facebook.com/kaixokulinary.

Lunch Mon-Fri; dinner Mon-Sat. \$\$

A cozy, unassuming 30-seater, with weathered-looking wooden tables and simple black chairs, helmed by Le Cordon Bleu alum Issachar Lee who cut his teeth at Michelin-starred establishments such as San Sebastian's Restaurant Martin Berasategui. Lee's devised a Basque-inspired menu including a changing selection of their specialty pintxos. Other highlights include a classic Spanish omelet with potatoes, and sous vide organic egg with burdock chips, jamon and chicken broth. Admittedly, service can be a bit patchy, but it's a firm



Buyan Russian Haute Cuisine & Caviar Bar

contender on the tapas front, and not too pricey, either.

KEYSTONE RESTAURANT

★★★★★

European. 11/12 Stanley St. 6221-0046, www.keystonerestaurant.com.sg.

Lunch Mon-Fri; dinner Mon-Sat. \$\$\$

This fine dining arrival in the CBD is a happy union of progressive techniques and European flavors, with some Asian elements occasionally making an appearance. That roughly translates into dishes such as foie gras with textures of seaweed. To top it off, the elegant setting and competent service lend themselves well to occasions like an important business meeting or even a romantic evening.



Keystone Restaurant

L'ENTRECÔTE ★★★★★

French. 36 Duxton Hill, 6238-5700, lentrecote.sg. All-day Mon-Fri; dinner Sat. \$\$

A Parisian-style bistro with one, and only one, main menu item: their signature steak frites. Other highlights include their foie gras terrine, duck rillettes and for dessert, the waffle with salted butter caramel and vanilla bean ice cream. A complimentary glass of Kir is an especially nicertouch: No bookings are taken, and yet this so-intimate-it's-almost-claustrophobic space is full most nights of the week.

LE PETIT CANCALE ★★★★★

French. 37 Duxton Hill, 6534-7671, www.lepetitcancale.sg. Lunch Mon-Fri; dinner Mon-Sat. \$\$\$

An oyster bar that's a homage to the unofficial oyster capital of Brittany, Cancale, from restaurateur Olivier

Bendel—he's the man behind places like Sabio, L'Entrecôte and 8MADE. It's well-dressed chic, just like the clientele; making it perfectly suited for lunch with your business associates or tai tai gal pals. The focus here is firmly on crustaceans and bivalves. Try their signature Le Petit Cancale, a handsome, chilled seafood platter, paired with the French wine list and over 20 champers; all of which make quite the ideal partners to the brininess of the seafood.

LOLLA NEW ★★★★★

Mediterranean. 22 Ann Siang Rd., 6423-1228, www.lolla.com.sg.

Lunch and dinner Mon-Sat. \$\$\$

Another supporter of the small plates movement, Lolla's a nice space with de rigueur industrial chic décor, an open-concept bar counter/kitchen and a semi-private dining room with a large communal table in the basement. Food here is simple, if modestly-portioned, which is where they excel with items such as scrambled eggs crowned with generous shavings of bottarga. To wash it all down, there's an excellent collection of wines from countries like Spain, Portugal and France. Despite the patchy service, they're packed almost every night.



Sabio Tapas Bar & Restaurant

SABIO TAPAS BAR & RESTAURANT ★★★★★

Spanish. 5 Duxton Hill, 6223-4645, sabio.sg. All-day Mon-Fri noon-midnight; dinner Sat. \$\$ Despite the fact that they don't take reservations and it's a compact space, it's usually so full at Sabio that its crowd of fashionable diners spill out of the stylish black-and-white setup onto the sidewalk. Order the embutidos mixtos, the moreish patatas alioli and pincho moruno de pollo al ajillo (chicken skewers draped with melted Manchego), ideal accompaniments for the selection of Spanish wines and cocktails to be had. While the wait staff could be more attentive, it's hard not to be won over by the vibe and infectious energy of the place.



Salta

SALTA ★★★★★

Argentine. #01-56/57 Icon Village, 12 Gopeng St., 6225-8443, www.saltaparrilla.com.sg. Lunch and dinner Mon-Sat. \$\$ Named after a region in Argentina, this beef specialist offers meat from cows that graze freely on grass in the open plains. A massive five-meter parrilla (grill) greets you the moment you enter—so you know that they mean business. If you love your meat, just cut to the chase and order the lomo (tenderloin). Each cut of beef comes naked, served on a plain white plate—the better to appreciate its handsome form. It's all remarkably well-executed, making it one of the best contemporary steakhouses in town.

SENSO RISTORANTE & BAR ★★★★★

Italian. 21 Club St. 6224-3534. www.senso.sg. Lunch Mon-Fri; dinner daily; brunch Sun. \$\$\$ Senso's a Club Street institution, with a loyal following. Food

here is a joy, as is the service, and in such a charming space (they occupy five adjacent shophouses and the courtyard is gorgeous), too. Not only do they offer great lunch sets, their Sunday brunch with free-flowing Prosecco is also worth a visit.

THANYING RESTAURANT ★★★★★

Thai. 2/F Amara Hotel, 165 Tanjong Pagar Rd., 6222-4688, singapore.amarahotels.com. Lunch and dinner daily. \$\$ Without a doubt one of the best restaurants for Thai food but certainly not the cheapest. Look past the (charmingly) dated décor and you'll find quick, efficient service and tasty fare—but it all works together. Make sure to try the sweet and spicy mango salad and spicy curries, while the dessert buffet will have you eating more than you should. Better suited for larger groups like family get-togethers or a meal with colleagues.

TONKOTSU KING ★★★★★

Japanese. #01-19 Orchid Hotel, 1 Tras Link, 6636-0855. Lunch and dinner daily. \$ The second Singapore offering from Tokyo-based chef Keisuke Takeda, TV Tokyo's Ramen King of 2011, this petite 18-seater ramen joint channels an old school if clichéd Japanese vibe. There's only one pork-based soup stock, but it's fantastic and well-worth the 10-20 minute wait (it's strictly first-come, first-served). There's something to be said for going back to basics and Tonkotsu King's got our tick of approval.