

T D I N I N G

SINGAPORE TATLER

THE BEST RESTAURANTS ISSUE

FERMENTATION IN FOCUS | LUXURIOUS FARM ESCAPES | WHISKY FOR WOMEN



\$13.00



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SINGAPORE TATLER DINING.COM

Australian/Modern

WHITEGRASS

01-26/27 Chijmes, 30 Victoria Street, S(187996)

TEL: 6837 0402

whitegrass.com.sg

Chef Sam Aisbett shows his mastery of flavours with a five-course menu that takes diners on a journey. The first course of raw Japanese yellowtail and radish is stellar; the freshness of the fish and the surprise with each bite is delightful. The next course shows his playfulness, as he adds cornflakes for added crunch and sweetness to a salad of violet artichoke with a slow-cooked egg (at 63 degrees for an hour), Iberian ham and hazelnuts. Mains-wise, the Japanese sea bream is flavoured ever so lightly, triggering the taste buds to recall the comforting yet fresh flavours of steamed fish, Teochew-style. Meanwhile, the South Australian organic grass-fed beef is tender, and seasoned with a veal broth and mushrooms.

Chinese

YAN TING

The St. Regis Singapore,
Level 1u, 29 Tanglin Road, S(247911)

TEL: 6506 6887

yantingrestaurant.com

The plump pan-seared scallops, served with corn and teriyaki sauce, are firm and tender, and make an enjoyable start to the meal. In a league of its own is the luxurious and exquisitely gelatinous braised superior bird's nest, accented with pumpkin sauce and garnished with aromatic black truffles. The pan-fried chicken is another stellar dish, with the delicate fungi providing an earthy touch. Seafood lovers will enjoy the tender lobster steamed in wok-fried rice, made richer with the addition of a spicy XO sauce. The compact wine list features a good range of by-the-glass options, with Chinese wines available upon request.

Singaporean/ Modern

WILD ROCKET

Hangout Hotel,
10A Upper Wilkie Road, S(228119)

TEL: 6339 9448

wildrocket.com.sg

Chef-owner Willin Low continues to purvey his distinct brand of modern Singaporean fare in dishes such as a spinach salad dressed in palak (Indian spinach sauce), with toasted squares of halloumi standing in for traditional Indian paneer (cottage cheese). He riffes on Singaporean favourites like Hokkien prawn noodles and beef rendang, turning them into comfortingly modern creations such as prawn stock-infused pigta and slow-cooked short ribs. Since Low started the restaurant in 2005, his menu has evolved to include inspirations from his many travels—think Shanghaiese kao cai with quinoa and Filipino adobo in cannelloni.

Italian

ZAFFERANO

Ocean Financial Centre, Level 43,
10 Collyer Quay, S(049315)

TEL: 6509 1488

zafferano.sg

Zafferano's forte is contemporary Italian cuisine. Roulades of skewered sardines sit amongst orange and fennel salad, with fleshy red pomegranate seeds adding to the creativity. Italian rice prepared with squid ink is firm, yet tender with a slightly salty taste. The shiny black rice, offset by the green fava bean purée, plays host to a crown of chewy mild calamari pieces. Thick rings of al dente calamarata pasta with jumbo prawns are enriched by aromatic Sicilian pesto and fresh mint. Try the Iranian saffron in a dome of almond sponge, enveloped by honey mousse with whispers of raspberry jelly.

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