

时尚品味

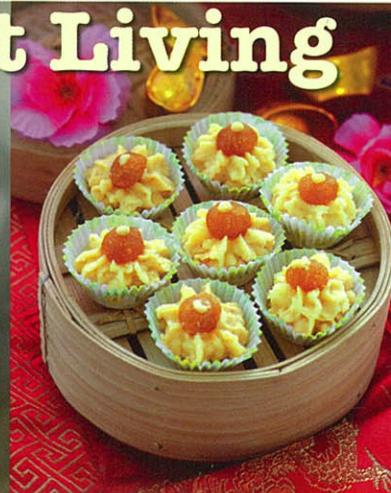
Gourmet Living

超级奶爸食谱

田园美食

BLACK SUGAR

FOOD MATTERS



Special Feature

Timeless Flavours

明星厨师何添财

素食亮丽上桌

InfoMedia publishing pte ltd



PappaRich

The third outlet opened its doors at Suntec City Mall much to the delight of fans of Malaysian street food. One will be able to taste classic dishes prepared with authentic ingredients. For example, its signature Ipoh *kuay teow* soup uses noodles from Ipoh while its Penang *assam laksa* uses chilli paste from Penang.

Without a doubt, must-tries are the traditional coffee shop-styled Pappa Hainan steamed bread that is freshly baked just for the restaurant chain. Slathered with homemade *kaya* and a slab of indulgent butter, the soft moist bread brings this combination to heavenly heights. Its bestselling Super Richo Combo is also irresistible with its crispy well-marinated fried chicken drumstick, tender braised beef, curry potatoes, okra, squid, *sambal* and hard-boiled egg. Finally, its organic soya milk is another signature you must not leave without.

3 Temasek Boulevard, #02-386 Suntec City Mall
Tel: 6532 3323



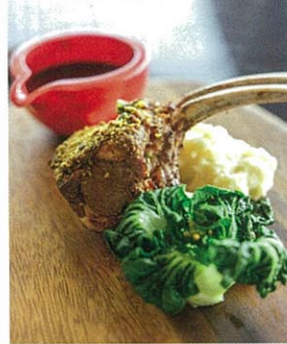
西得利招牌油条 卡滋作响

94年前，在振瑞路上用手推车沿街贩卖油条的曾祖母把手艺传授给女儿。在1966年，这门手艺继续传承至家族的第三代，即Valerie的父亲许振西。传承至第四代，从原先的“金文泰油条”改名为“西得利”，源自于Valerie父亲和第四代的名字。

看似简单，咬下去卡滋作响而且不油腻的油条却大有学问。每一条油条以优质原料为选，以百分百手工制作。炸油条最重要的材料是油，因此必须每天换新油。在炸的时候，还需要不停地翻动油条，使其受热均匀，外形更好看。

如今，西得利提供的煎炸小吃更多样化。香甜的糯米饼是其中的代表作，另外还有炸成迷人金黄色的煎枣、麻煎与炸香蕉等。也别错过自制豆浆，口感细腻且香味浓郁。

西得利
1 HarbourFront Walk, #03-18 VivoCity (inside Food Republic)
Blk 448, Clementi Ave 3, #01-39



Spuds & Aprons

Get to the top of Mount Faber and up your happiness index with a Mountain of Happiness (\$48) – 16 scoops of Ben & Jerry's ice cream topped with mixed nuts, fruits and decadent sauces! Other temptations at this casual restaurant serving international and

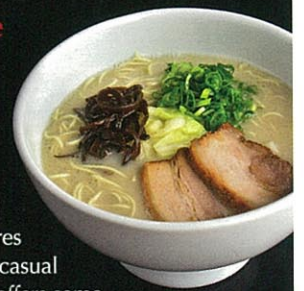
modern Asian cuisine include chilli crab in a tux (in potato skins; \$12), wicked fries and gravy (lashed over with 6 types of cheese; \$8), and homemade chicken liver pâté (\$12) that goes very well with the accompanying raisin pesto. Another must-try is its crispy white bait salad (\$12), given a lift with a wasabi yuzu dressing.

Those who can eat like a horse must go for its *tobiko*-crusted cod fillet (\$28) which will also give you that omega 3 goodness. It is a happy match with the green tea soba and aged ponzu. Another great choice is its grilled *char siew* lamb rack (\$38; pictured here). And it is never a bad idea to wash it all down with ice-cold beers at -5°C.

8 Mohamed Sultan Road, #01-01, Tel: 6735 1035

Ippudo SG @ Westgate

"Westerners" in Singapore have never had it so good because they now need not travel far to get their fix on *shimomaru motoaji*, *akamaru shinaji* and spicy *tonkotsu* ramen – the three signatures from Ippudo. In addition, the casual restaurant in Jurong East also offers some of its best sellers from its other two outlets, as well as an array of gyoza flavours and soft-serve ice cream for the little ones.



3 Gateway Drive, #03-03 Westgate, Tel: 6465 9308