

8

DAYS



N^o 1097
 OCT 27, 2011

Which local
 DJ needs a
bodyguard?
 (No, not Glenn Ong)

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**"Can I bribe
 you not to
 print this?"**

(Sorry, GEORGE YOUNG)

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**"He looks
 like a durian
 uncle"**

(Which A-list star is
 Fiona describing?)

Pant, Pant

FIONA XIE is our
Shirtless Guy Girl
 of the week

WHERE TO EAT



savouries like Chakli. The Lamb & Almond Shorba is next, followed by a main course of Chicken Roulade, Coastal-Style Prawns Curry, Orisya Fried Lotus Rings, Shahi Kofta Curry & Gujarati Kadhi. Complimentary tasting portions of Deepavali sweets are served as part of dessert. Available at \$59 per person for dinner till Sun (Oct 30).

DEEPAVALI DELIGHTS

☉ Casserole

SHANGHAI'S RASA SENTOSA RESORT. TEL: 6875-5973

Sous Chef Pradeep Kumar, who cut his teeth in the kitchens of luxury hotels in India, offers two four-course set dinner menus — vegetarian and non-vegetarian — at \$50 per person (minimum two people). The non-veg menu includes Butter Chicken and Indian Fish Fry, while veggie-chompers will getummies like Vegetable Briyani Rice and Palak Paneer. All the dishes are served in sharing portions via a casserole dish, the



CASSEROLE'S BUTTER CHICKEN



☉ Heritage Feast of India

PEAKSEAS BUFFET RESTAURANT, GRAND MERIDIAN ROXY SINGAPORE. TEL: 6344-3000

Gather your clan and head for the daily lunch and dinner buffet at Feast@East Buffet Restaurant by guest chef Bhairav Singh Rajput from Novotel Mumbai Juhu Beach. Sling on Butter Chicken and Malbari Fish Curries, kebabs like Chicken Tikka, and rotis. There are a minute eats on rotation at the live station, too, like freshly



SONG OF INDIA'S DEEPAVALI SWEETS

restaurant's signature style. Or opt for the simpler Briyani Sets (\$32 each; minimum two people) and choose from chicken, prawn, fish, lamb or vegetable briyani. The four-course menus are available till Oct 31, while the briyani sets are only offered this Tue (Oct 25), Wed, Fri and Sat.

☉☉ The Song of India

33 SMOOTHS RD. TEL: 6636-0059

Mumbai-born exec chef Manjunath Mural presents a four-course dinner starting with delicacies like Chicken Reshmi Kebab and Fish Tikka, served with traditional Deepavali



PLAY WITH EMMANUEL STROOBANT

101-01 CENTRAL MALL, 3 MANGALDI RD. TEL: 6439-0827

Catch chef-owner Emmanuel Stroobant with his new dining concept — **Chef Emmanuel Stroobant's Playground at Saint Pierre** — where he plays your private chef. It's a rare opportunity to sample food by the blonde Belgian these days, since he focuses more on restaurant consultation work, and er, sun salutations at

his yoga school Updog Studio. He will serve exactly six diners per meal, the maximum capacity of the bar area that'll be cordoned off for your lunch or dinner. The menu is omakase-style, and you choose between nine (\$290 per person), 12 (\$350) or 15 (\$450) courses of modern French cuisine prepared with seasonal ingredients like white truffle and ocean trout. Make reservations a week in advance.



OCEAN TROUT

wrapped Kathi rolls with chicken, vegetable or paneer. The buffet is priced at \$40 per adult (with a bottle of Pepsi Twist), \$20 per child and \$32 per senior citizen for lunch (\$44; \$23; \$35 for dinner), and is available till Fri (Oct 26).

☉ Zaffron Kitchen

126-127 EAST COAST RD. TEL: 6440-6789

A resolutely hip joint to celebrate Deepavali in style, this place looks more like a mod French bistro. At press time, they have no plans for Deepavali specials, but you can get their usual set meals (\$22) with a choice of roti or briyani paired with meats like tandoori chicken, along



with an appetiser and dessert as well as Masala Tea. If you decide to order a la carte, try the delectable Tandoori Mixed Grill (\$22). ■

