

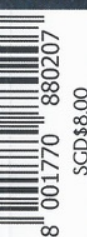
THE FOOD JOURNAL



Seafood Galore

- ⑤ From kelong to plate
- ⑤ Slurp on Singapore oysters
- ⑤ 17 Questions with chef Virgilio Martinez
- ⑤ Sniff your way to a cocktail

ISSUE 1



SCD\$8.00

NEW BLOOD

AT SAINT

PIERRE

After relocating Saint Pierre from Quayside Isle in Sentosa to the swanky One Fullerton earlier this year, chef-owner Emmanuel Stroobant brings in a new executive chef to inject fresh ideas to the contemporary French restaurant. Together with Stroobant, Mathieu Escoffier is introducing new creations like the French take on a very local dish of *Babi Buah Keluak*. Think 12-hour sous vide Iberico pork served with potato puffs and *buah keluak* transformed with foie gras, nashi pears and herbs. Three-course lunch from \$58 and six-course dinner from \$158. #02-02B One Fullerton. Tel: 6438 0887



THAI TAPAS

Forget the ubiquitous tom yum goong or pad thai for a moment. Instead, head to Talay Thai, one of the first Thai tapas restaurant-bars in Singapore for an impressive menu of 50 tapas bites and cocktail concoctions.

First, the drinks. There are 10 Thai-inspired cocktails to pick from, including the Lychee Rambutan Cocktail Duo, a tropical take on the mojito that serves two (\$28) and the Summer Dragon (\$16) dragonfruit concoction.

All the better to wash down the tapas dishes here, which include the Aroi Mak Tasting Platter (\$28), handmade Thai Fish Cakes (\$12), Golden Fried Prawn Toast (\$10) and the Spanner Crab Miang Kham (\$16). The last is a rare find in Singapore and comes wrapped in fresh betel nut leaves and garnished with peanuts, lime, chilli and dried shrimps.

3E River Valley Road, #01-05 Traders' Market. Tel: 6337 1838

