



Rockfish with quinoa tabouli.



Dark chocolate ganache.



Seared scallop carpaccio.

DINE BY THE PIER

Tingle your palate with some of Pierside Kitchen and Bar's new menu items. Group chef Robin Ho promises patrons nothing but the freshest of ingredients in his signature exciting and adventurous style. A new favourite is oysters Rockefeller (\$21), dressed in a delicate, smoky-flavoured cream sauce. Shellfish lovers should not miss the seared scallop carpaccio appetiser (\$18) topped with Granny Smith apples, asparagus, mint and Matsuhisa dressing. Another must-try is the pan-roasted rockfish with dukkah, quinoa tabouli, salsa verde and beurre blanc (\$28). The quinoa, a protein-rich grain dates back to ancient Inca times, tastes like couscous and plays up the meaty texture of the rockfish. Don't forget dessert. End your meal on a sweet note with the dark chocolate ganache with nougatine and almond sable (\$14) — sinful but definitely worth the calories.

#01-01 One Fullerton, 1 Fullerton Road, 6438-0400, www.marmaladegroup.com, Opens Mon-Fri, 11:30am to 2:30pm; Monday to Thursday, 7pm to 10:30pm; Friday to Saturday, 7pm to 11pm.



BOOKS TO HAVE

Satisfy your wanderlust with the following books...

■ **SHANGHAI CHIC** (Archipelago Press)
Shanghai is fast becoming this millennium's go-to place. Before visiting the Paris of the Orient, get up to speed with the city's hip and trendy places showcased in this book.

■ **BLUE LIST.** (Lonely Planet)
A treasure trove of intrepid travel experiences found around the world, this book contains information on where to go for the best adrenaline rushes, where to get naked and even where you can find

Hobbit House, a live music bar owned and staffed by dwarves.

■ **SPASTYLE ASIA-PACIFIC** (Editions Didier Millet)
If you're hooked on spas, this book is for you. Not only does it detail all the top spa properties around Asia, it also contains a slew of healthy spa cuisine recipes that can be easily reproduced in the comfort of your own kitchen.



PHOTOGRAPHY: JOE LLOW



Antonin Bonnet



Rubino brothers

CATCH THE FEVER

Food lovers should not miss The World Gourmet Summit 2006. Taking place from 10 to 28 April, it will be a time spent savouring fine cuisine, exceptional vintages and unique dining experiences. This year's line-up stars master chefs like Laurent Tourondel (BLT, New York City), Antonin Bonnet (The Greenhouse, London) and Susur Lee (Susur, Toronto), all set to cook up a storm. Other events include a Macallan whisky masterclass, iconic dinners by three-Michelin-star chefs, Santi Santamaria (Can Fabes, Barcelona) and Philippe Legendre (Le Cinq, Paris), and a celebrity chef dinner by Discovery Travel & Living personalities, the Rubino Brothers (Made to Order). Log onto www.worldgourmetsummit.com for more information.

