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NEW REVIEW

Consider The Lobster

Jul 21, 2014

Pince & Pints on Duxton Road hedges its bet on the lobster and it pays off by miles.
By Denise Kok

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Pince & Pints isn't the kind of restaurant that floors you with a 30-course tasting menu. It does so deftly with four dishes (they don't even serve dessert) — all variations on the theme of lobster. But the lobsters, wild-caught and flown in twice-weekly from Boston, Maine, and Canada, tick all the boxes for sound provenance. Two-to-three hundred of them breathe their last in two large tanks parked in the kitchen. The tank-to-plate philosophy, a practice long championed by Chinese seafood restaurants, translates into fresh, succulent lobsters on the plate.



You can choose to have the whole lobster steamed, but we enjoyed ours grilled, dipping hunks of its sweet, slightly smoky flesh into warm pools of melted butter. The pleasure is primal, proving that less is certainly more.



There's also lobster to be had in a sweet, slightly spicy, and viscous tomato sauce reminiscent of what you'll find in a traditional chilli crab dish. The addition of Roma tomatoes sweeten the sauce considerably while an aromatic hint of lemongrass plays off well with the natural sweetness of the lobster. The dish is served with fried mantous — great for sopping up the sauce. The pièce de résistance of the menu? The lobster roll. Think a fluffy, toasty, well-buttered bun (sourced from a traditional Chinese bakery) pregnant with the flesh of a whole lobster.

While the kitchen at this young restaurant is holding up well, the bar needs more time to find its feet. The cocktails, while theoretically promising, lacked balance and finesse in execution. For now, opt for the compact list of craft beers and wines. They are certainly more worthy partner to the restaurant's fine lobsters.

Pince & Pints. 32/33 Duxton Road. Tel: 6225 7556.

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