

DINING
GUIDE

Artisan American cheeses in the Ingredients Room of Regent Singapore's Manhattan.

BRUNCH WITH A PUNCH AT MANHATTAN

A lavish menu of unlimited craft cocktails, beers, wines and gastronomic pleasures — from oysters to Bloody Marys — is available for your delectation.

Every Sunday starting Aug 10 at S\$150 per person. Regent Singapore. Call 6725 3377 for dining reservations.

AZUR'S BOUNTY OF THE OCEAN BUFFET FEAST IS BACK

Dive into yet another impressive array of seafood dishes at this dinner buffet, with live stations, carvery and incredibly fresh seafood for just S\$68. Try the crowd favourite, the Crowne Soup Kettle, a piping hot Summer crab bisque with sweet corn, served with a fistful of corn tortillas.

Aug 22 to 24, and Aug 29 to 31. Azur, Crowne Plaza, Changi Airport. Call 6823 5354 for dining reservations.

TASTE OF SPAIN AT RAFFLES GRILL

Not only is there a new tapas menu featuring items such as royal sardines with fennel pesto on crispy golden bread, a three-course business lunch is also available (eat under an hour), priced at S\$58 per person.

Ongoing, Raffles Grill, Raffles Singapore. Call 6412 1816 for reservations.

For the full listing, visit <http://tdy.sg/todayfood>

FOOD REVIEW: PINCE & PINTS

Lobster four ways



To really taste the quality of the restaurant's star shellfish, it's recommended you have it steamed.



Chilli lobster served with fried mantou.

This new restaurant and bar sure knows how to cook a fine lobster

SINGAPORE — In a city where new restaurants and cafes sprout at a rate of two to four a week, a venue that draws a real buzz in its first week of opening is rare indeed.

On the second day of operations at the new Pince & Pints Restaurant & Bar along Duxton Road, a queue could be seen snaking outside its convivial premises, eager for a taste of what's already widely regarded as Singapore's answer to London's popular Burger And Lobster chain.

Owner Frederick Yap has smartly placed just three items on the menu: Whole lobsters served steamed or grilled, a New England-style lobster roll, and the Singapore-style chilli lobster served with fried mantou. Each dish uses a whole lobster of about 600 grams and costs S\$48.

With such lean pickings, one expects the kitchen to make each dish impeccably well — and, thankfully, they don't disappoint.

As the tables are set quite close to one another, we overheard plenty of praise for the lobster roll, with its sweet, lemony meat laced with just enough mayonnaise and tucked between an outstanding butter-drenched bun made by an old bakery in Chinatown.

While the lobster roll was spectacular, restaurant manager Ben Tan recommended that we order the lobster steamed, so as to really taste the quality of Pince & Pints' star shellfish.

Certainly, when it comes to cooking lobsters, the kitchen doesn't miss a step. In every rendition, the meat was perfectly cooked so that it lifted easily from the shell and buckled readily to each sweet bite.

Our steamed lobster came with a side of mesclun salad in a sour cherry and balsamic dressing, a voluptuous herbed butter sauce, and the only lapse in an otherwise faultless meal — shoestring fries that had been left standing out long enough to turn them into something akin to cardboard.

The chilli lobster was also remarkable, served in a large clay pot and with more than enough sauce — vibrantly nuanced with ginger, lemongrass and garlic, and not a note too spicy — to mop up with the accompanying fried mantou.

Most of the service staff here look like they're still in school but they bring to the dining experience a surprising fresh energy and eagerness that is sorely lacking in our island's dour service environment. Add to that a bar menu of 14 cocktails, a couple of craft beers, and red and white wines, and it's easy to see why the buzz that surrounds Pince & Pints is unlikely to peter out anytime soon.

ANNETTE TAN ★★★★★

Pince & Pints Restaurant & Bar

Where: 32/33 Duxton Road

Telephone: 6225 7558

Opening hours: Daily 5pm to 11pm, closed on Sunday

tuckshop.sg

booze.bar...&beyond

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