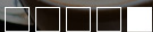


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Review: Pince & Pints Introduces Truffle Lobster Roll

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October 12, 2015

One of the first eateries to bring the concept of the lobster roll to Singapore, Pince & Pints Restaurant and Bar recently celebrated its first anniversary. OLIVIA LIM makes her first visit to the restaurant to try the limited edition Truffle Lobster Roll, available from now till January 2016.



I was looking forward to trying this as I had heard good things about the restaurant's original Lobster Roll (S\$58++). Apparently there had been long queues just to get a table, and rumours of an hour-long wait for food to be served.

But back to the Truffle Lobster Roll (S\$68++) at hand. I was impressed by the generous chunks of lobster meat, as I had previously wondered if a whole lobster could fit into a bread roll. My question was thus answered.

To prepare the lobster roll, a whole lobster is blanched for three to four minutes before being plunged into an ice bath, then just before serving, it's seared in butter and house-made truffle sauce.

The lobster flesh is chewy and sweet without being fibrous, and the topping of caviar, truffle shavings and truffle sauce is seriously decadent. The roll (made by a local bakery) is soft and light, a perfect foil to the rich, buttery lobster. It's not something to eat every day, but makes a lovely treat for seafood lovers. The roll is served with fries and salad, with more of the truffle sauce to dunk your fries into.

If you're one of those who have been put off by the rumours mentioned above, here's a tip: go during off-peak hours. I went on a Saturday afternoon at around 3pm, and only three to four tables were occupied.

And if you are looking to dine there in large groups, you'll be happy to know that the restaurant has just opened their second floor expansion, adding 30 seats to their 46-seater space.

Pince & Pints has also just opened its first outlet in Kuala Lumpur, Malaysia, adding Lobster Noodles in superior broth to their menu of four signature dishes: Lobster Roll, Grilled and Steamed Lobster and Chilli Lobster.

Pince & Pints Restaurant and Bar

32-33 Duxton Road
Tel: [65 6225 7558](tel:6562257558) (no reservations, walk-in only)
Mon-Fri: 5pm-11pm (dinner only)
Sat & PH: 12pm-11pm (all day)
Cuisine: Lobster dishes
Price: from S\$58++

www.pinceandpints.com

Looking for more dining places around Duxton Road? Check out our review of [MEATliquor](#).

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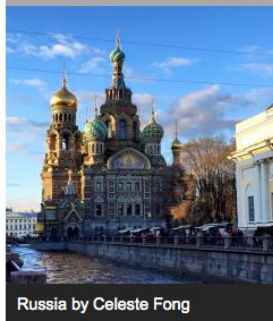
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