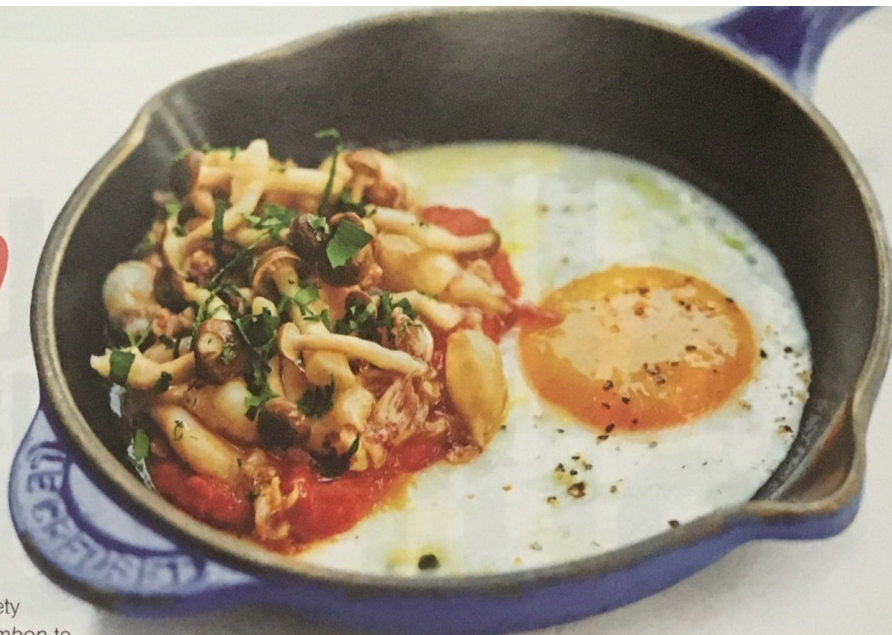




Sabio
5 Duxton Hill
6690 7562 | sabio.sg

This casual Spanish tapas bar is a great place to unwind with friends after work. The cosy space is an inviting mix of contemporary elements like neo-industrial chairs, graphic mirrors and traditional Spanish design featuring painted Catalan tiles – perfect to relax in while you eat your way through an extensive tapas menu, which features a variety of hot and cold tapas, from chorizo and *jambon* to the traditional favourite, *paella*; also on the menu are select dishes by culinary host and TV personality, Angela May.

We started the evening with the simple but delicious **pan con tomate** (fresh tomato bread, \$7) and **croquetas de jamon** (ham *croquetas*, \$14); the latter were equal parts creamy and crispy, and went down easily. We also tried the **pulpo con sofrito** (\$15), a delicious dish of baby octopus, sunny-side-up egg and *sofrito* mushroom pickle from Chef May's menu. The highlight, however, was the **beef meatballs in spicy tomato sauce** (\$13); each succulent meatball coated in tomato sauce was an explosion of flavour in the mouth.



We washed it all down with a couple of glasses of **sangria** (\$12 per glass; \$49 for a jug). If, however, you prefer beer, wine or cocktails, they have those too.

Must-try: Beef meatballs in spicy tomato sauce.

Tip: They don't take reservations, so go early and preferably in a group to avoid being seated on the uncomfortable bar stools.

Smita DeSouza

Pince and Pints
32-33 Duxton Road
6225 7558 | pinceandpints.com

If it's luscious lobster you're after, you must try this place. Its simple menu of three choices means you won't spend ages deliberating over what to have: it's all fresh, and it's all good. Your lobster is served in one of three ways: either as a

classic lobster roll with garlic aioli, as a whole lobster grilled or steamed with an addictive herbed butter sauce, or as a **chilli lobster** – each paired with a classic side salad and **hand-cut fries** for \$58.

Must-try: The **truffle lobster roll** (\$58). Truffles are now in season, so try this dish before it leaves the menu at the end of January. Succulent, meaty bites

of lobster in a classic soft sub, with a generous dollop of truffle mayo, laced with truffle shavings. A special mention goes to the **truffle butter**, which made a beautiful accompaniment to the leftover fries; we had to ask for another jug-full – it was that moreish!

Tip: If ordering the rosé wine, opt for a magnum (\$156), extravagant as it may sound, as the wine carafes (\$59) soon add up, and the magnum may prove more cost-effective, especially for a group. They mix a mean cocktail here too, and the bar staff are on hand to guide you with your choice; they're one friendly and helpful bunch. *Pssst...* they don't serve starters or puddings here (please, can we see these added to the menu, Pince and Pints?), so go easy on those cocktails!

Emily Finch



Pince and Pints now accepts reservations, thanks to the recent opening of a second level – so you should be able to snare a table without trouble.