

ASIAN EDITION OCT 2014

# GoodFood

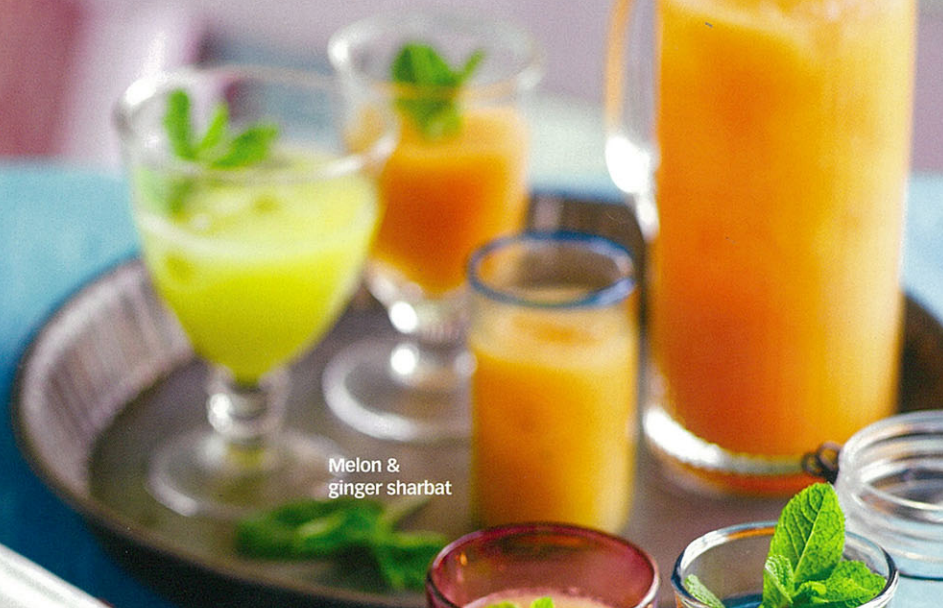
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- Midweek meal solutions
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## 87 RECIPES YOU'LL LOVE

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- Hands-on Christmas cooking
- An Indian feast with Tony Bilson



Melon & ginger sharbat



Battered Amritsari fish

# Easy Indian cuisine

Traditional & modern dishes for Diwali

SGD 7.50 | MYR 15.00 | THB 245

PPS 1770/09/2012 (022836)



9 772010 237011



# Top tables

Take a break from cooking and get inspired by food outside of your kitchen.

## Alkaff Mansion Ristorante

The two-storey Tudor style mansion atop Telok Blangah Hill is a grand sight to behold, and it's apparent why couples favour this lavish location as a wedding venue. Originally built in 1918, Alkaff Mansion was a weekend retreat bungalow owned by the illustrious Yemeni Alkaff family of spice traders. A number of changes have since taken place, the most recent one being a takeover of the property by LHN Culinary Concepts in 2009. Over \$5 million was spent restoring the iconic heritage mansion to its glorious splendour, and a Grand Marquee is also available to accommodate all personal and corporate needs.

With over 20 years of culinary experience, newly-appointed Executive Chef Simone Depalmas from Sardinia in Italy uses only quality fresh produce at Alkaff Mansion Ristorante, especially evident in the antipasti selections such as the Seafood Platter (\$62) for two. Comprising plump tiger prawns, tuna tatare, sea bass carpaccio, octopus salad and lobster chunks in a zesty citrus dressing, this appetiser is a wonderful celebration of the fruit of the sea. Or, if solely octopus is preferred, the Fresh Octopus Carpaccio (\$24) is a light and refreshing option with thin slices of lightly steamed Sardinian octopus on a bed of frisee salad, San Francisco cherry tomatoes and orange wedges drizzled with aged balsamic reduction.

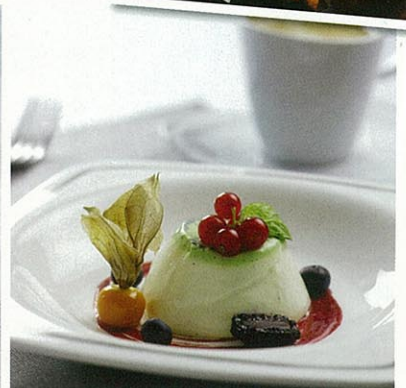
True to his Italian roots, Chef Depalmas serves up wonders with the pastas. The Porcini Mushroom Risotto Superfino Acquerello With Thyme (\$28) is a star dish here, gathering nods of approval

from around the table. Chef Depalmas has picked out the Superfino Acquerello as his choice of grain, as it absorbs liquid well while still retaining its fluffiness. Together with thick, fragrant and creamy mushroom sauce, each spoonful of risotto is silky and luxurious. On the other hand, fregola is used in the Sardinian Pasta With Assorted Seafood (\$28) for a nutty and wheaty flavour that complements well with the clams, prawns, squid and scallops.

For mains, go for the Slow Cooked Sardinian Style Suckling Pig (\$46), slow roasted at 70 degrees Celsius to allow for a moist, fork tender meat and perfectly crisp skin, or the Oven Baked Lamb Rack With Caramelised Onions And Homemade Prune Sauce (\$45) which has just the right balance of flavours. Cooked to medium pink, the lamb's savoury flavour paired well with the slight acidity and pleasant sweetness of the prune sauce.

We ended the decadent affair with a Fresh Mint Vanilla Panna Cotta (\$14), a modern twist on a classic Italian dessert. We were told that the mark of a good Panna Cotta is that it remains firm yet wobbly. True enough, when we shook the dessert, it wobbled fluidly yet retained its shape. Structure aside, we like how the minty flavour cleanses and refreshes the palate after a rich meal. Of course, for those who prefer something more traditional, the signature Alkaff Mansion Tiramisu (\$14) is available too. **RL**

**10 Telok Blangah Green,**  
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## PappaRich Plus

The PappaRich brand has come a long long way from its Malaysian kopitiam roots. From just one outlet in Kuala Lumpur in 2005, PappaRich now has more than 100 outlets worldwide in countries like Australia, Indonesia, United States, China and Brunei, offering Malaysians (and Singaporeans) an authentic taste of home halfway around the globe.

PappaRich Plus is the more upscale spin-off concept of the chain, located at the entrance of Plaza Singapura, where the short-lived Bull and Butcher used to be (You might remember it was Café Cartel before that). With its sleek Peranakan-inspired mod interiors and almost hipster-esque vibe, you could easily mistake it for an expensive chi-chi restaurant.

But it is anything but pretentious, from the warm service (many of them friendly aunts) to the mind-bogglingly extensive menu of local comfort food and drinks. What sets PappaRich Plus apart from the regular chain is the additional section of communal-style dishes you would more typically find in a *zi char* stall. With a side of rice, order up the Curry Fish Head (\$34.90) which features the fleshy head of a red snapper cooked for hours in a curry with 22 different spices like fenugreek seeds and candlenut, resulting in a deeply rich and savoury stew. The Ayam Masak Merah (\$12.90) is a deceptively fiery-looking dish of melt-in-the-mouth chicken thigh pieces that have thoroughly absorbed the flavor of the tomato and chilli paste it's been cooked in. Also good is the Curry Lamb (\$9.90) if you're in the mood for something meatier, though a little on the tough side,

the chunks of lamb are flavourful and pleasantly gamey.

It's the vegetables that really steal the show here though. Try the Sambal Aubergine (\$9.90)—large slices of brinjal are first flash-fried before being stir fried with the addictively sweet and spicy sambal, the extra step giving the purple skin a slightly crispy, caramelized texture—and the Four Heavenly Kings In Sambal Belacan (\$11.90). The latter is a truly epic stir-fry of aubergine, okra, long beans and garlicky bitter petai beans in an umami dried shrimp sambal.

If you find yourself dining alone though, the Super Rich Combo (\$16.90) is no less satisfying with a fragrant turmeric-scented yellow rice accompanied by a perfectly crisped and juicy fried chicken drumstick, braised beef, sweet and spicy squid, potato, hard-boiled egg, lady finger, papadum and sambal—what a mouthful, literally! Even the humbler Kampung Fried Rice (\$10.90) boasts a smoky wok hei and is delicious served up with crispy salty ikan bilis, sliced chicken, kang kong vegetables and a runny sunny side up.

This has all left us with the longing for something a little sweet, and though it's usually breakfast food, the Pappa Hainan Steamed Bread with butter and kaya (\$3.90) with cold-brewed Black Gold Coffee (\$5.50) or iced Rich Layer Tea Latte (\$4.50) really hits the spot. We'd return just for this iced tea—a three-layered drink of milk and freshly brewed tea, sweetened by a coconut-ty palm syrup from Sarawak. **RT**

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