

# food & travel

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cook in ♦ eat out ♦ dine away

## Destination

Petaling Jaya - Seafood lovers' port of call

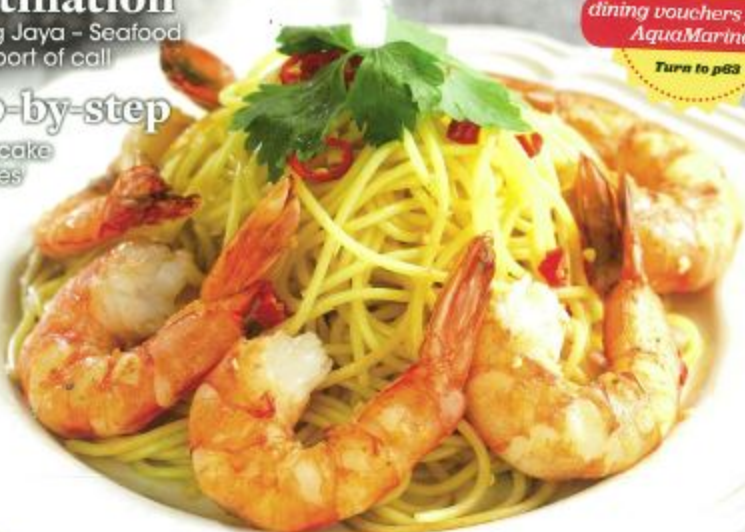
## Step-by-step

 Cheesecake  
popsicles

**win**

 dining vouchers from  
AquaMarine

Turn to p63



# Flavours of the sea

 Get hooked on ocean-fresh recipes  
made with ingredients from Giant Online

Regent

 MARCH 2015  
\$5.90 (incl. GST)


## PappaRich Plus in the east

After much success of the concept in Plaza Singapura, PappaRich Plus has opened another outlet at OneKM. If dining out with a group of friends or loved ones, the Four Heavenly Kings with sambal belacan (a fiesta of textures with aubergine, ladies finger, long beans and petai, S\$11.90) and curry fish head (S\$34.90) are newly introduced must-order dishes. PappaRich's rendition of the latter combines Middle Eastern and Indian influences, slow-cooked for four hours with 22 spices resulting in an aromatic and robust curry, which complements the sweet red snapper seamlessly. We also recommend the wok-hei laden kampung fried rice (S\$10.90) and the well-balanced sweet and sour chilli crab meat fried rice (S\$11.90), which uses shredded pincer meat, fresh tomatoes and chillies. The sweet and savoury sambal aubergine (S\$9.90) with a mild chilli kick is also great for sharing among two to three diners.

◆ #01-60/61/62 OneKM, 11 Tanjong Katong Road.  
Tel: 65/6702-7666 [www.papparich.com.sg](http://www.papparich.com.sg)



## Cake of the month

For the months of March and April, the Raspberry Chocolate Tart joins Lady M Confections's divine display of saccharine delights. Imagine luscious layers of milk chocolate mousse and dark chocolate ganache encased in a buttery shortbread crust and fragrant almond financier base and topped with plump, tart raspberries finished with a delicate dusting of icing sugar. Priced at S\$8 per slice; also available whole (9", S\$75; orders to be placed via the website three days in advance).

◆ Visit [www.ladym.com.sg](http://www.ladym.com.sg)  
for list of locations and for more information.



## Hidden gem

Following a four-month renovation hiatus, traditional rotisserie Shelter in the Woods reopened in November last year and has since been very well-received by both regular patrons and new diners. Helmed by renowned Japanese chef Masashi Horiuchi, the menu has also been revamped, and now features more European dishes as compared to French previously. We started with the Shelter charcuterie board (S\$34) comprising pork rilette, foie gras au torchon, and pate en croute. The pate en croute, which features a mix of foie gras, pork, veal, forest mushrooms, pig liver, and consommé jelly encased in pastry, won us over on first bite. Another highlight is the restaurant's signature quiche (S\$14.50) featuring forest mushrooms, Swiss gruyere cheese, garlic and herb butter, eggs and Swiss cream, housed in a delicious short crust pastry.

For mains, the rotisserie sucking pig (S\$35 or S\$68) turned out to be one of the best we've had. The crisp skin crackled invitingly and gave way to richly flavoured meat, and paired perfectly with the accompanying rotisserie pineapples, confit onions, and gravy. Other must-try dishes from the menu include the seafood casserole (S\$39), rotisserie rack of lamb (S\$43), and the roasted chicken (S\$40). Happily stuffed, we soldiered on to dessert - the thin crispy apple tart (S\$12) featuring a short crust pastry topped with Fuji apple, butter, and brown sugar, served with a scoop of vanilla ice cream. We weren't let down.

◆ 22 Greenwood Avenue. Tel: 65/6466-6225  
[www.shelterinthewoods.com](http://www.shelterinthewoods.com)

