



**FOR THOSE GOLFERS WHO HAVE TASTED THE CULINARY CREATIONS OF CHEF LAU SIAW** Dee at Orchid Country Club's driving range and wondered where he had disappeared to (with his signature Lobster Porridge) won't have to look too far. The good news is that the golf-playing Chef hasn't left these shores but has popped up in the kitchens of Jing Dian Seafood restaurant which serves delightful food and is tucked away in a quiet spot near Warren and NSRCC Kranji golf clubs.

**REASONABLE**

Check out the wide range of contemporary Chinese food on offer, which Malaysian-born Chef Lau describes as 'Chinese food eaten in the Western way'. In addition, since opening the restaurant back at the end of April, the chef has added a number of other superb items to the menu which are available from this month.

His Lobster Porridge is the pièce de résistance though and I thoroughly recommend this dish which has large pieces of fresh lobster meat still in their shells together with superior stock which contains an aromatic tinge of sesame oil and French white wine. It also features a number of secret herbs and ingredients and is a dish which Chef Lau invented a few years ago winning him a number of local and regional awards in the process. It's easy to see and taste why. The flavours are quite intense which you need for such a meaty style of seafood and they undoubtedly do the lobster justice. Chef Lau has done that and more by creating something very special and I thoroughly recommend it.

**NEW**

New dishes on the menu include the light and healthy Tofu with Spring

Onions and Prawns (\$5) which is an ideal way to start your meal as an appetiser. Try the Scallops with Tapioca and Wasabi (\$24) which seems to be de rigueur at so many contemporary Chinese restaurants – the difference here is that Chef Lau hasn't overpowered the delicate taste of the scallops with the strong Wasabi, but rather it's blended perfectly with mayonnaise which then coats the scallops. Others include the fabulously tasty Crispy Soft Shell Crab (\$12), Duck Crepes with Mango and Blueberry Coulis (\$15) and the Honey Peppered Wagyu Beef (\$32) which feature generous slices of meat rolled up and sprinkled with sliced capsicum and served with pepper sauce-filled tomatoes. Delicious!

If you have room for dessert then you must try Chef Lau's unique Lobster Ice-cream (\$6). Shreds of fresh lobster meat are mixed through vanilla ice-cream and served with toasted almonds and passion fruit sauce. I easily devoured a scoop of this as the savoury taste of the lobster did offset some of the ice-cream's sweetness, and beautifully complemented the nuttiness of the almonds.

When dining at a restaurant with excellent cuisine, I always feel that the presentation is so important rather than everything thrown together on a plate. Here Chef Lau doesn't disappoint by serving the food on pristine different-shaped white plates and platters with a range of distinct garnishes.

**EXTENSIVE**

There are both contemporary and traditional favourites on the a la carte menu and it covers many bases. Lobster, crab, prawn and fish dishes can be prepared in a variety of ways – in fact, Chef Lau revealed that he had 20 ways to cook lobster – and for those

non-seafood lovers there are venison, beef and mutton items. While the a la carte is diverse and reasonably priced, do try one of the promotional set lunches or dinners (no GST or service charge included) which range from \$38 for two to \$128 for six diners. The more traditional sets featuring Shark's Fin, Sea Cucumber and Steamed Garoupa etc range from \$88+ to \$698+. There is also an extensive beverage list with wines, beers and spirits available at low prices. A jug of Tiger beer is \$13.80 Nett

per jug, Chilean wine starts off at \$26 a bottle and you can pick up a 750ml bottle of Johnnie Walker Black Label for \$90. There are three private rooms with free KTV, seating 12, 20 or 25, and the main restaurant, together with its al fresco setting, can hold around 120 people.

In terms of the food and service, Jing Dian lives up to the English translation of its name - Exquisite or Classic. While it may seem off the beaten track for many, you'll soon find out why it's worth the trip.

**JING DIAN SEAFOOD PTE LTD**

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**Opening Hours:**  
1100am to 1030pm  
Monday to Sunday

**Signature Dishes:**

Signature Lobster Porridge,  
Crispy Soft Shell Crab, Honey Peppered Wagyu Beef,  
Scallops with Tapioca and Wasabi, Lobster Ice-cream

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