

# WHERE TO EAT

## + CASUAL FRENCH

### Le Bistrot Du Sommelier

#01-01 PRINSEP PLACE, TEL: 6333-1982

It's wedged between noisy pubs along the Prinsep stretch so no points for ambience, but the country French fare here makes up for it. Particularly heart-warming is the Vegetable Soup with Dumplings (\$16), a clear veggie broth bobbing with cheese ravioli, chicken dumplings and croutons. A dish we've returned for, the Roasted Chicken With 40 Garlic Cloves (\$26) is a winner. The meat is braised with the garlic and onion slices with a splash of wine. Ask for extra baguette to spread the softened sweet garlic cloves on, or to mop up every last bit of the garlicky chicken juices.

### Le Bistrot

#01-03, SINGAPORE INDOOR STADIUM, TEL: 6447-0018

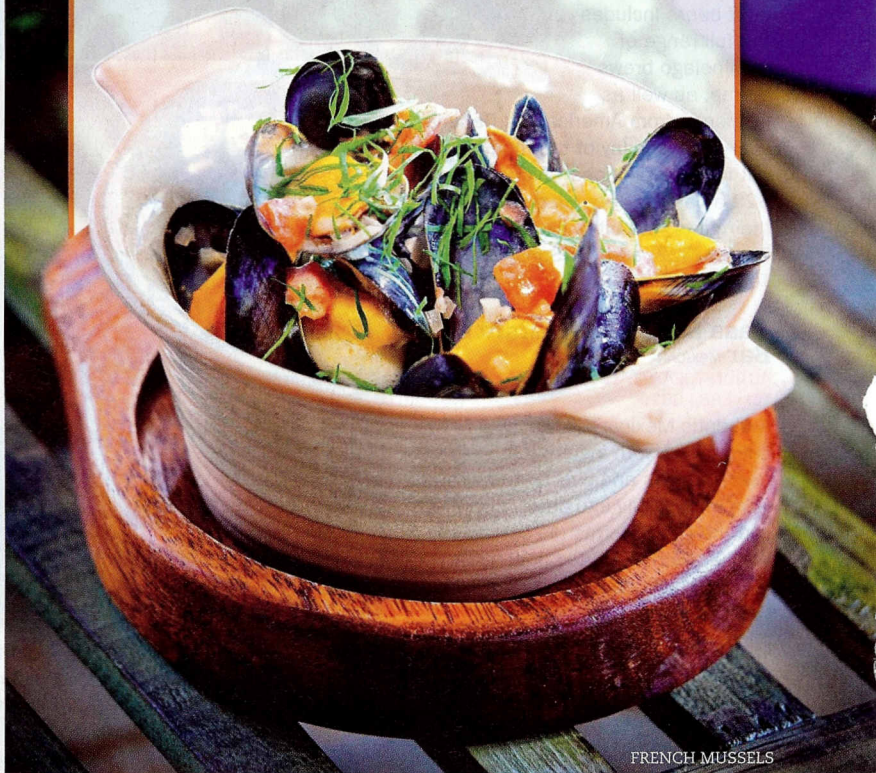
Located in a quiet corner, this bistro serves inventive French in pretty surrounds enhanced by quaint art, a grand piano and a giant chalk board wall. The Prix Fixe menu starts at \$50 for two courses. Start with the Salmon Gravlax which stars pink loops of dill- and gin-cured fish topped with a deep fried soft boiled egg. It's a heavy main, but the Braised Wagyu Beef Cheeks with fork-tender meat and potatoes simmered in duck fat is sublime. Take a walk by the Stadium Waterfront after the meal to help you digest your dinner.

### Cocotte

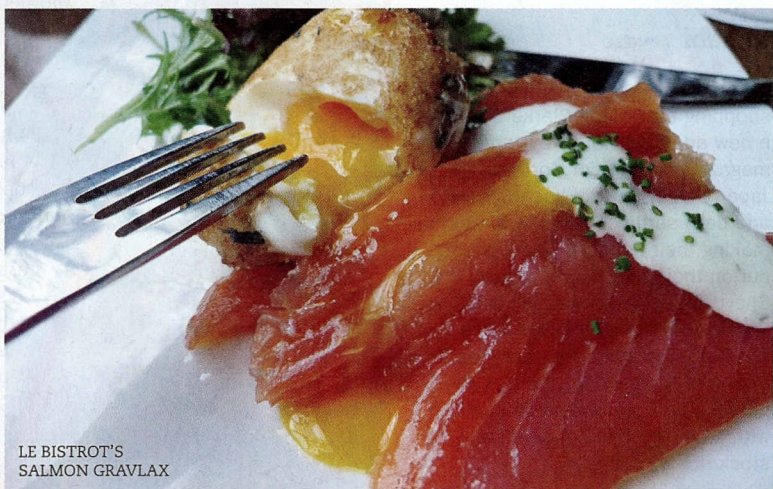
WANDERLUST, 2 DICKSON RD, TEL: 6298-1188

An affordable rustic French diner in hotelier Loh Lik Peng's newest boutique hotel, Wanderlust. The name (say 'koh-kot') refers to the little Le Creuset cast iron pots meals are served in (it also means prostitute, but try not to snigger). Communal dining is encouraged here. Start off with a pot of French Mussels (\$22) slow-cooked in apple cider and dig into mains like the Roast Chicken (\$43 for a medium and big enough to feed three or four). The bird is left to soak in a brine seasoning for 12 hours before hitting the oven with rosemary. If you aren't put off by offal, the juicy Fried Tripe (\$10) is slow cooked in bouillon till tender and then breaded and deep fried.

EDITOR'S PICK



FRENCH MUSSELS



LE BISTROT'S SALMON GRAVLAX