

NEW LOOK. NEW MENU. NEW EXPERIENCE

The Cathay Restaurant undergoes a décor makeover after 4 years, since its opening in 2007. Along with its new look, the restaurant has also launched a brand new menu with as many as sixty eight new food items added to their *dim sum*, ala carte and desserts selections. Be wowed by delectable new kids on the block like the Baked Chicken with Raw Salt that is served in a stone pot to preserve and enhance its natural aromatic flavour and a intriguing Deep Fried Chrysanthemum Sea Perch that is complemented with a sour spicy sauce. Whilst enjoying delightful Cantonese dishes, diners can also enjoy the convenience of purchasing movie tickets right at the comfort of their table. No need to dash off to collect your movie tickets anymore as tickets are printed right on the spot!

THE CATHAY RESTAURANT

2 Handy Road, #02-01 The Cathay. Tel: 6732 7888/ 6732 6623
Opens from 11.30am to 3pm and 6pm to 11pm daily.



A CASSEROLE OF GOODNESS

Chef Anthony Yeoh, previously one part of the dynamic Funky Chefs duo, strikes out on his own to bring us rustic flavours of French provincial cuisine. Ensnconced in corner of Little India that imparts ethnic appeal to its rustic charm, Cocotte provides for communal dining with dishes to share over picnic style tables while checkered napkins and old wine crates set the mood for a pleasant meal. Be transported to the French countryside with dishes like the Fried Tripe with Tomato Coulis and the Roast Pork Collar that is cooked in creamy Dijon mustard sauce and served with Brussel Sprouts Amandine and Crushed Potatoes. One of highlights is the Poulet Roti. Made from a whole organic hormone free chicken that is marinated for two days and roasted with fresh herb butter, this wholesome dish is served with roast baby potatoes and haricot vert.

COCOTTE

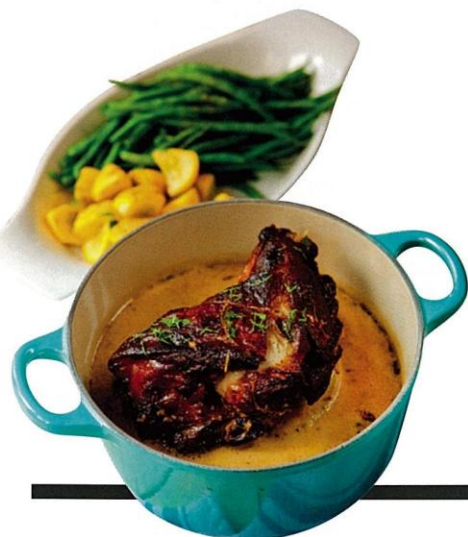
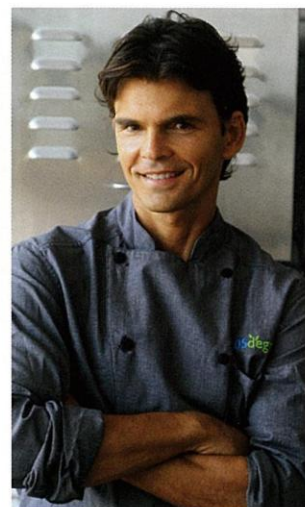
No.2 Dickson Road, Tel: 6298 1188. Opens from 12pm to 2.30pm, 6.30pm to 10.30pm (Mon-Sat), (Closed on Sundays.)

HOLISTIC LIVING

In a bid to live healthily, consider dining at One-Ninety Restaurant at the Four Seasons Hotel Singapore and explore the exclusive creations by guest chef Matthew Kenney from 11 to 17 October. The pioneer proponent of organic, vegetarian and sustainable dining is here to champion the 'Raw Food' cuisine that he is famous for. The acclaimed author and founder of avant garde healthy lifestyle eating "Matthew Kenney Cuisine" will focus on presenting seasonal plant-based ingredients cooked at low temperatures of 40°C to ensure food retains its nutrients. Signature creations include the Kim Chi Dumpling, Ocean Vegetables, Cream of Masutake Soup and Caribbean Conch Chowder. He will also be presenting private cooking demonstrations for of up to 20 persons on 11, 12, 14 and 15 October from 4pm to 6pm at the Four Seasons Hotel Singapore.

ONE-NINETY

190 Orchard Boulevard, Lobby Level, Four Seasons Hotel Singapore. Tel: 6831 7250.
Open from 11am to 10:30pm daily



AVANT-GARDE EXPERIENCE

Bringing behind-the-scenes cooking processes to the limelight in the live studio laboratory counter at Carousel, diners can now experience for themselves the very same avant-garde techniques championed by Spanish chef Ferran Adria. Experience the technique of using liquid nitrogen in poaching and making ice-cream, and even spherification, a process of creating balls of ravioli or caviar beads and more with a liquid centre to create an explosion of flavour in the mouth. Priced at \$58 for dinner on weekdays and \$70 on weekends.



CAROUSEL

25 Scotts Road, Lobby Level, Royal Plaza On Scotts. Tel: 6589 7799.
Open from 6.30am-10am (breakfast), Noon – 2pm (lunch), 3.30pm – 5.30pm (high tea) and 6.30pm-10.30pm (dinner)