

IS  
TOP  
TABLES

Singapore  
restaurant  
guide 2014

**I-S** MAGAZINE  
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In this food crazed city of ours it's hard to keep up with all the new openings. It's even harder to identify the truly great restaurants, rather than those that simply have the best PR. Based on *I-S Magazine's* honest—and anonymous—reviews, this guide is a celebration of what we think really are the best spots in town, once you strip away all the hype.

Dinner is served

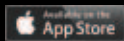
This year, we went out of our way to reward places that offer diners a different experience, in the choice of cuisine or in concept. Top Tables 2014 has also been tailored to include more accessible venues—it's not all about fine dining—and is a reflection of Singapore's maturing dining scene, with a hunger for places with more character.

And in addition to breaking things up by location, cuisine and star rating, there's a spanking new addition this year: A Top 10 list, picked by a secret panel of experts, including restaurateurs, chefs, hardcore foodies—and us. While the celebrity chef spots still hog the limelight, there's a few welcome surprises, too. So dig in!

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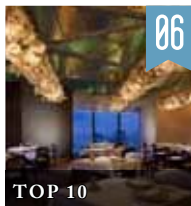
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**On the cover:**  
Symmetry  
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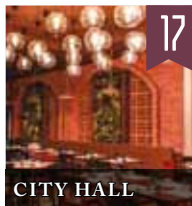
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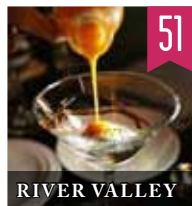
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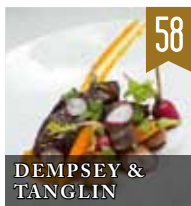
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## OUR PROMISE

All our reviews are impartial. In true I-S tradition, we do not accept invitations or solicit payments for inclusion into the guide—our reviews are conducted without the restaurants' knowledge and we pay out of our own pockets. Our reviewers are typical foodies who love to eat, just like you.

## LEGEND

**NEW** Restaurants opened in the last six months

## PRICE GUIDE

\$	Under \$40
\$\$	\$40-80
\$\$\$	\$80-120
\$\$\$\$	\$120-200
\$\$\$\$\$	\$200 and up

(Price per person, including one drink, appetizer, main course and dessert. Prices do not include bottles of wine.)



## FORTNIGHT ★★☆☆

Western. 78 Horne Rd., 9004-7827, [www.facebook.com/onefortnightonly](http://www.facebook.com/onefortnightonly). Open Tue-Sun noon-3pm, 6-9pm. \$

Tucked away at the back of Windowsill Pies, this spot is a little cutesy (a fake pine tree, miniature stage and pastel-colored Smeg refrigerators figure largely in the decor) but the food is a breath of fresh air in this celeb-chef worshipping city. As the name suggests, the menu changes every two weeks, and each edition centers around a different theme. But from the color-coded Orange and Green—a mix of carrots and caramel from the “salad” edition—to the scotch eggs with curry mayo from the “poultry” round, everything we’ve tried here has been thoughtful and well-balanced, showcasing a level of technical skill rarely seen at such casual joints.

NEW

## MORSELS ★★★

Fusion. 35 Mayo St., 6396-6302, [www.facebook.com/morselsinsingapore](http://www.facebook.com/morselsinsingapore). Open Tue-Thu 6-10pm; Fri-Sat 6-10:30pm. \$\$

Run by Singaporean couple and chef-owners Bryan Chia and Petrina Loh, this 40-seater serves up fusion recipes like their justifiably famous grilled octopus and squid ink risotto with salted egg sauce. Loh graduated from Le Cordon Bleu in San Francisco, and Chia studied at the Culinary Institute of America so you can be sure the chefs know their stuff.



## MUSTARD ★★☆☆

Indian. 32 Race Course Rd., 6297-8422, [www.mustardsingapore.com](http://www.mustardsingapore.com). Open Sun-Fri 11:30am-3pm, 6-10:45pm; Sat 11:30am-10:45pm. \$

There’s no shortage of decent Indian eateries along Racecourse Road, and this restaurant specializing in Bengali and Punjabi cuisine is one of its brightest stars. Occupying a modest space in the shadow of its bigger and better known neighbors, eating here is a truly delightful experience. Service, while good, plays second fiddle to the mouthwatering food. You’d do well to order yourself the rich and spicy coconut prawn curry, a moreish dal tadka and kosha mansho (sautéed mutton curry). The best mid-priced Indian establishment in town.