

**FOOD EDITOR TAN HSUEH YUN RECOMMENDS****NO FRILLS THAI FOOD**

Thai pop music plays loudly in the no-frills, no air-conditioning restaurant and if you do not get there early enough, be prepared to queue.

Lots of discerning customers know to head to Nakhon Kitchen for gutsy Thai food at fair prices. The restaurant opened in 2008 in Hougang and has since spawned five other branches; in Bedok, Pasir Panjang, Marine Parade, Holland Village and Ang Mo Kio.

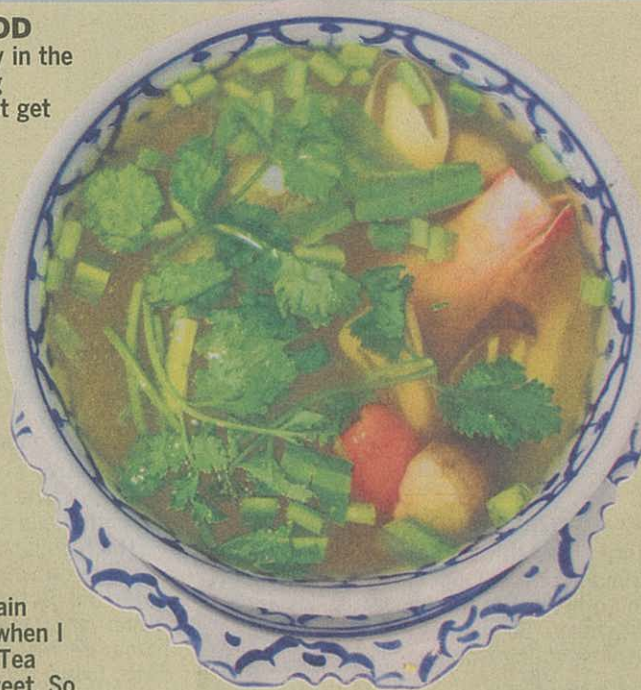
After my meal at the Ang Mo Kio branch, all I want to do is go back.

The first indication that this restaurant should remain firmly on my radar comes when I take a sip of the Thai Iced Tea (\$3) and it is not overly sweet. So many versions of cha yen threaten to send customers into diabetic shock, but Nakhon holds back and that is a very good thing.

Thai Prawn Cake (\$12 for four) are so very light and greaseless, a good way to start the meal. Clear Tom Yam Soup (right) with seafood is a steal at \$6 and the broth is aromatic and very moreish from the Thai lime juice in it. There is a good amount of prawns, fish and squid in the soup, and succulent pieces of straw mushrooms too.

Deep Fried Red Fish With Thai Chilli Sauce (\$12) is another well-priced dish, with a kicky topping and expertly fried fish.

A dish of Stir Fried Kang Kong Thai Style (\$6) has great wok hei but, alas,



the vegetables are overcooked. I am also puzzled by the mussels in Stir Fried Mussels With Sweet Basil Leaves (\$12). The fresh molluscs are inexpensive, but I suspect the restaurant uses the cooked, frozen kind, which come on the half shell. They don't taste great cooked twice.

Still, that is but two dud dishes in a meal full of good things. If there is room for dessert, order Sweet Tapioca (\$3), a generous portion of the candied tubers topped with cool coconut cream. It has a down home taste that hits the spot.  
**Where:** Nakhon Kitchen, 01-2371, Block 529 Ang Mo Kio Avenue 10 **MRT:** Ang Mo Kio **Tel:** 6451-1332 **Open:** Noon - 3pm, 5.30 - 10pm, closed on Wed

**food  
picks  
for  
food****YUZU IN A BEER**

When the weather is hot and dry like it has been the last couple of weeks, I look forward to rain. If that is not forthcoming, a beer will have to do.

So on a scorching Sunday afternoon, I head down to beer tavern JiBiru and order Hitachino Nest Saison du Japon (from \$9 for 300ml). The Japanese brewery's White Ale, Weizen and Red Rice Ale are among my favourites, but this latest offering, on tap, is really right up my alley. It is flavoured with yuzu, my favourite citrus fruit.

The saison-style beer, a type of fruity pale ale, perks me up immediately. I only wish there is more yuzu in it. That might well happen, as the brewery is still tinkering with the blend.

To get a taste, go to JiBiru today or from Monday. It is celebrating its fourth anniversary tomorrow and Sunday, so the beer will not be available.  
**Where:** JiBiru, 01-26, 313@Somerset, 313 Orchard Road **MRT:** Dhoby Ghaut **Tel:** 6732-6884 **Open:** Noon - 11pm (Sun - Thu), Noon - 1 am (Fri & Sat)

**DEALS**

Take advantage of these dining offers exclusively for bookings made through Chope Online. Reservations at SoShiok.com, or through the SoShiok app.

**TESS BAR & KITCHEN**

Get \$10 off your total lunch bill with every \$30 spent in a single bill. This offer is not valid with other ongoing promotions.

**Where:** 38 Seah Street **MRT:** Esplanade  
**When:** Until March 31, Mon - Fri, 11.30am - 2pm  
**Tel:** 6337-7355 **Info:** email@chope.co

**RED HOUSE PRINSEP STREET**

Enjoy a complimentary order of the Takesumi Chilli Crab Bun with any purchase from the Dim Sum menu. This offer is valid only during weekday lunch hours and is limited to one offer redemption per reservation. The offer is not valid with other ongoing promotions.

**Where:** 68 Prinsep Street **MRT:** Dhoby Ghaut  
**When:** Until March 31, Mon - Fri, 11.30am - 2.30pm **Tel:** 6336-6080 **Info:** email@chope.co

**MY LITTLE TAPAS BAR**

In March, enjoy a complimentary sangria sampler featuring one red and one white selection, with every \$100 spent a diner (for example, a diner who spends \$300 will receive three samplers). This offer is not valid on Fridays, or with other ongoing promotions.

**Where:** 42 Club Street **MRT:** Chinatown **When:** Until March 31 **Tel:** 6223-8048 **Info:** email@chope.co