

Grab a Table

Modern European or Indonesian? **CHEF D'TABLE** and **TABLE AT 7** may sound like two generic new restaurants, but the food is a cut above the rest.



Chef d'Table

#01-29 CHIJMES, 30 VICTORIA ST. TEL: 6338-4898.

WHAT: This charming little restaurant tucked away beside the chapel may just be the thing to get serious diners returning to forgotten old Chijmes. The name means Chef's Table, a nod to the frequently changing menu built around what's freshest in the market.

THE LOOK AND VIBE: If you're dining here on a cool evening, ask for a seat outside facing the calming greenery. Otherwise, the air-conditioned dining room is simply appointed, with leather chairs and white walls dotted with abstract art.

THE FOOD: Veteran chef Jason Lee helmed the now-defunct Seven on Club restaurant on Club Street. He also cut his teeth at renowned kitchens in London, including the Michelin-starred Seven Park Place — and it shows. His food is simple, yet full of finesse and flavour. And with five- to six-course

degustation menus that go for \$65 and \$85, it is great food that's affordable. His **Grilled Prawns with Angel Hair Pasta**, cold konbu-infused noodles, brims with layers of wonderful flavours — from the umami-rich konbu and the intense savouriness of the grilled prawns, to piquant notes of chopped vinegared onions and tomatoes on the side. We could eat this on its own and be very happy. Of the hearty main courses, the **Parma Ham-Wrapped Monkfish** is our favourite as the meaty fish remains moist beneath the salty ham. The accompanying mashed potato also has just the right texture — not too runny, not too stiff. Save room for dessert because Jason serves a mean selection of popular favourites including cheesecake and that ubiquitous molten chocolate cake, all of them very yummy.

GRILLED PRAWNS WITH ANGEL HAIR PASTA



PARMA HAM-WRAPPED MONKFISH



VERDICT: ★★★★★ Great food in a nice, quiet ambience, and at down-to-earth prices too.