



LIFE'S A BEACH

DESPITE ITS SLICK NEW SETTING, THIS OLD TIMER IS STILL WOWING THE CROWDS WITH AUTHENTIC SEAFOOD DISHES. BY *SUNITA SHAHDADPURI*

THERE might not be a palm or a beach in sight at the new One Fullerton location, but back in the 1950's when Palm Beach Seafood first opened, it was located at East Coast beach; hence the name. In 1991 it moved to Kallang Leisure Park and just recently to its current spot, with another branch at Millenia Walk. The new venue, steps from Raffles Place, definitely sees more suits than flip-flops, but the fresh seafood is still the main attraction – think huge, Sri Lankan crabs done several ways.

As they say, location, location, location. Palm Beach Seafood at One Fullerton scores big with its great waterfront setting – the Merlion right out in front, with Marina Bay and the CBD skyline as a backdrop. The breezy alfresco area takes advantage of this. Inside, classic black and beige furnishings with black and gold chandeliers create a classic look.

Head Chef Tay Jun Hua has been with Palm Beach for eight years, and has over 13 years of experience with Singaporean cuisine. His new menu showcases unique dishes prepared with local spice; the braised beef cheek in five spices broth is an appetising starter of marinated sliced Australian beef cheek served with garlic dressing, leek and chilli.

From the seafood selection, the Assam Fish features fresh grilled Tilapia topped with a thick paste of assam (tamarind) onion, garlic, and chilli. It was delicious with steamed white rice. Another winner is the Laksa Crust Prawns; huge, fresh prawns coated in a tasty mix of breadcrumbs, butter, turmeric, ginger and laksa leaves, and then baked.

A new attraction available only at One Fullerton is the new Seafood Bar, which serves seafood either cooked or as sashimi.



Guest can enjoy geoduck, salmon, prawns, Tasmanian and Canadian Oysters or cooked Australian scallops, mussels, bamboo clams and Alaskan king crab. For the undecided, the artfully-presented Seafood Deluxe Combination offers a selection of the best. The communal platter comes with three homemade dips - cocktail sauce, green mayo and wasabi, all of which complement the seafood perfectly.

While there are several new dishes on the menu, loyal fans of Palm Beach Seafood will be pleased to know that they can still enjoy the award winning Coco Lobo - live lobster with vermicelli in superior stock. Let's just say I went loco for the Coco Lobo and you will too. Other signature dishes include Double Baked Crab a la Singapura, Honey Tangy Fish, Chilli Crab and Fragrant Tofu.

The executive set lunches are great value, with prices ranging from \$28++ to \$88++, inclusive of two appetisers, a soup, a choice of main course and a dessert.

To end your meal on a sweet note, try the new and irresistibly tempting 'Burbur Cha-Cha' with a twist. Palm Beach's rendition of this traditional speciality of steamed yam and sweet potato served in coconut milk and sweetened with palm sugar is served frozen with a scoop of either homemade *chendol* or coconut ice cream. ■

PALM BEACH SEAFOOD

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