

ROYAL FLUSH

This tandoor restaurant's offerings are grand enough for a king – or a queen.

SERENE HUANG

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QUEEN'S Tandoor Restaurant is where you are made to feel like a Maharajah. The plush chairs, the imported Indian artwork, the excellent table service and the spread of food are good enough for royalty.

Yet, the restaurant also feels like home, and wearing jeans (which I did) is permissible.

I ordered the *raan-e-bahar* (\$39.90). This leg of lamb dish, a speciality of New Delhi, is cooked long and slow enough for it to get cosy with its marinade of spices. The meat falls off the bone and there is none of the rank of mutton, only billows of aromatic spices.

The rich vermilion gravy is best eaten with *naan*. From a smorgasbord of Indian breads (from \$3.10 to \$5.10), I enjoyed *roomali roti* or handkerchief bread (\$4.10), and *misi roti* (\$ 5.10), made with gram flour.

However, 27 choices for bread alone do not bode well for an indecisive diner. The patient servers here wait quietly but attentively while you make up your mind.

However, not all of them are familiar with the menu – and I don't blame them as it goes into nearly 30 pages – so recommendations are not always accurate.

On a separate visit, I had tried the chicken *malai kebab* (\$16.90) that failed to pass muster, and the mushroom *koliwada* (\$13.90), a disappointment because canned button mushrooms were used instead of fresh ones.

The rest of the menu is in the good hands of chefs who came over from the flagship Queen's Tandoor Restaurant in Jakarta, where it has a loyal following. The restaurant is popular for its fine dining atmosphere and its array of choices on the menu with any customisations to the dish that you want happily done to boot.

The near-neon green *palak paneer* (\$15.90) would make Pop-eye glow with envy. *Paneer*, an indigenous Indian cheese, may seem strange bedfellows with spinach, but in this case, the odd couple marries well.

eat
out TODAY



PHOTOS JASON HO

QUEENLY DELIGHTS: Co-owner Karishma Kirpalani (right) dishes out food fit for royalty such as (clockwise from top left) cassatta ice cream, kebab sampler, *misi roti* and *raan-e-bahar*.



You would also love the kebab sampler (\$24.90); it's a no-brainer and you get to try an assortment of kebab.

The feast doesn't end with the savouries.

As satiating as the dishes were, there is always space for dessert. Especially for one such as this: An ice cream saturated with the arresting orange hue of saf-

ron – the cassatta ice cream (\$6.10). This precious spice is the most expensive in the world. A tiny pinch of it is enough to light up the ice cream and you see that it's a palatial dessert that would give Italian *gelato* a run for its money.

I ended my royal feast on a sweet note with a thick and luscious mango *lassi* (\$7).

Do you know of any good makan place?
Tell us at food@newstoday.com.sg

WHERE: QUEEN'S TANDOOR RESTAURANT
#01-18/29 ROBERTSON WALK, 11 UNITY STREET
TELEPHONE: 6235 3003
OPENING HOURS: 11.30AM TO 2.30PM (LUNCH);
6.30PM TO 10.30PM (DINNER) DAILY, CLOSED FOR
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FOODNOTES

SWENSEN'S NINE REASONS TO GET UP FOR BREAKFAST

Swensen's Park Hotel Orchard, the popular 24-hour restaurant on Orchard Road, is offering nine new breakfast sets.

The breakfast menu, offered from 6.30am to 11am daily, includes tummy-fillers like the Big American Breakfast (\$19.90), omelette and toast (\$11.90), and pancakes with nuts and maple syrup (\$12.90).

The Big American Breakfast (picture) consists of ham, sausages, eggs, baked potato, pumpkin potato gratin, mesclun salad and fruit. You also get a choice of either orange or apple juice to go with your meal.

For diners who prefer a light start to the day, there's the Fruit Yoghurt Bowl (\$9.90).

Swensen's also recently expanded its Asian menu, available from 11am to midnight daily, with eight new main courses like chicken rice (\$13.90), *mee goreng* with sirloin chunks (\$15.30), and lamb chops curry (\$17.90).

Selected Asian Delights main courses, desserts and beverages are also available for breakfast and supper (from midnight to 6.30am). The breakfast sets and Asian Delights series are only available at Swensen's Park Hotel Orchard. Call 6836 3320 for more information.

