

Operating Hours:
Lunch: 11.30am – 2.30pm
(Mon– Sat)
11am – 3pm (Sun)
Dinner: 7pm – 10pm
(Mon – Sat)

Reservations:
Recommended

BYO:
\$35 (purchase a bottle of
wine for every BYO bottle)

Credit Card:
AE, DC, JCB, MC, V

Price Category:
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Alfresco:
Yes

BAR & BILLIARD ROOM

Established since 1896

Raffles Hotel, 1 Beach Road Tel: 6431 6156/ 6331 1612

At first glance, this looks like a dark-wooded English pub; albeit on a grander scale with chandeliers dangling majestically from the ceiling and reminiscent of the old colonial style in keeping with the Raffles hotel. Dimmed lighting creates a relaxing calm in its cosy mellow orange-yellow glow. In the background was a gentle eclectic music mix. From the buffet, the lobster pancakes were simply stunning accompanied by the piquant passion fruit sauce—unusual yet it works spectacularly. The lobster bisque was also a success with its rich cognac flavours. Other favourites were the Japanese baby squid, the tender and tasty lamb and beef stews and gnocchi with a mushroom sauce. Enticing in its prettiness, the dessert buffet offered an excellent crème brûlée. The style of service was perhaps a tad familiar. However, the piece de la resistance had to be the perfect bread and butter pudding which managed to impart just the right amount of sweetness and moistness.

WINE: A comprehensive, high-end, wine list

Operating Hours:
Lunch: Noon – 2.30pm
(Mon – Fri)
Noon – 5pm (Sat & Sun)
Dinner: 6.30pm – 10.30pm
(Mon – Sun)

Reservations:
Recommended

BYO:
\$30

Credit Cards:
AE, MC, V

Price Category:
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Alfresco:
No

CAFÉ GEORGES

Established since 1983 Level 3, Le Meridien Singapore,
100 Orchard Road Tel: 6733 8855

Most international buffets might have the odd French dish, like French onion soup, as one of their buffet items, but Cafe Georges goes the whole hog on Thursdays and introduces a whole French-themed buffet. Upon closer inspection, not everything was French and it felt more like a European spread, but the food quality makes up for that stretch of definition. The cold dishes like cheese with lentils, a selection of cold meats with pickles and the like were more than decent. The Hungarian Goulash stood out and people evidently took to it, with a big queue forming for the soup. The best part of the buffet are all the meat items—duck in peppercorn sauce, soft and flavourful beef cheeks and beef stew. There was an odd item at the pasta station that had some weird Japanese curry pasta that was best to be avoided, as were the salmon and the chicken provencale that had little taste. While the standard was a definite step-up from normal buffets and the effort made to make some sort of theme scores it brownie points. Overall, it is a good place for a different kind of buffet, especially when you're tired of seeing salmon sashimi, seemingly prevalent in every buffet around town.

WINE: Although not huge, the wine list offers a selection large enough to accommodate many different tastes.