



First impressions count for a lot. Ask executive chairman of Tung Lok Group, Andrew Tjioe, who first met Susur Lee when the latter was invited to Singapore as a guest chef for the 1997 World Gourmet Summit. His prowess at showcasing the best of oriental ingredients in his personal style impressed Tjioe enough to appoint Lee culinary consultant of the Tung Lok Group. Lee went on to be heralded as one of the "Top Ten Chefs of the Millennium" in *Food and Wine* magazine's famous list in 1999.

With the success of that partnership, Lee is collaborating once again with the Group with the opening of Chinois by Susur Lee in Resorts World Sentosa's gleaming establishment – Hotel Michael. Combining contemporary innovation with the essence of Chinese fine dining, Chinois offers more than 90 dishes created by Susur Lee including avant-gardes such as braised shredded abalone in crab claw with sea urchin sauce, and roast-marinated baby lamb loin served with Sichuan eggplant stew and Hainanese fragrant rice. Classics are not forgotten – the crisp-fried yam basket with wok-fried mushrooms, dried shrimps and vermicelli is sure to please fans of traditional fried yam.

The restaurant's sophisticated decor plays with stone and wood accents for a Mediterranean and Zen ambience, juxtaposing Spanish red hues against rich wood tones for an Oriental yet worldly ambience best suited for celebrating life's fine pleasures.

Oriental Gastronomy

As Susur Lee's first fine dining foray out of North America, **CHINOIS** is well worth the wait and is poised to take the standard of Asian cuisine through the roof



The restaurant also sports a long bar, further proof of Chinois' evolutionary edge. At the bar, diners can delight in a specially-created tapas menu as well as a dessert menu featuring radically tasty combinations – barbecued eel and taro squares glazed with sweet soya, crispy crab meat and cheese dumplings, and green tea crème brûlée with sabayon of lemon and berries are just some of the offerings that showcase the genius of a chef awarded the industry renowned GAA Four Diamond Award for seven consecutive years from 2002 to 2008, and who owns some of the most highly-rated restaurants in Toronto, New York and Washington DC. ■

CHINOIS BY SUSUR LEE
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All Photos
Chinese cuisine
at Chinois by
Susur Lee

