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Kome Japanese Dining Keppel Club

Opened on 29 Feb, Kome is an infant establishment compared to its fine-dining counterparts. At its helm, though, is Chef Lawrence Chia, who has had 18 years of training in Japanese culinary skills, including a stint under the renowned Yoshio Nogawa.

Because he's the ownerchef- entertainer all rolled into one, you know you'll get 101% out of your Kome dining experience; from the décor, to the menu, to the evening's entertainment, right down to personal presentation and name of restaurant. Kome means rice, Asia's staple, hence a symbol of wealth.

Modern minimalist furnishings are compensated by floral-motif wallpapered panels at the counter seating area. With his trademark tie underneath his chef's coat, Chef Chia is a mark of true professionalism, and entertainment. You will want to take a seat behind the counter if you're not to miss any of his antics.



Kome's offerings are authentically Japanese with an unexpected subtle local twist, all designed by Chef Chia through extensive research and regular discussions with his master. For instance, the Pidan Tofu is egg and crabmeat topped with pureed century egg, a very Chinese ingredient – the effect is something unique, light and refreshing. The home-made Cod- Roe Mayonnaise on Clam, garnished on the side with a "net" of baby sardines, is creamy and crunchy all at once. The simple Leek Consommé comes with a dash of fresh citrus to flavour and offers a distinctive but light aroma and taste. Several ingredients Chef Chia is partial to include, uncharacteristically, citrus sauce and "gocce di tartufo bianco" (white truffle olive oil, apparently great with salads).

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Fuurin Japanese Restaurant Laguna National Golf and Country Club

First things first. The best seats in the house are those along Fuurin's full-height windows. You'll be dining to a liberal view of a tranquil lake set on the neatly-manicured golf course. By day, this vista conjures a cheery atmosphere; by dusk, a romantic ambience. With only four such tables, reservations are highly recommended, particularly on a-la-carte buffet days (Wednesdays) that draw the largest crowds.

The modern minimalist overall setting is counterbalanced by counter seats that offer a traditional Japanese dining experience. A private room that accommodates 15 caters to large or exclusive gatherings. With Laguna National's large Japanese membership, Fuurin orientates towards authentic traditional Japanese fare and is accustomed to receiving special requests for dishes not listed on the menu. Such requests require a three-day lead time and are personally attended to by head chef Sam Lee. Backed by 26 years of experience in the food and beverage industry, including a training stint in Japan, Lee has served four years at Fuurin.





A typical complete course at the Fuurin covers appetiser, salad, sashimi, steamed dish, grilled dish and dessert. There are several dishes you will not want to omit from your course. For appetiser, try the crispy Salmon Skin Salad with Chuka (vinegar). For a touch of meat, opt for the Kurobuta Nabe, a soupy hot pot with sweet-tasting Snake River Farm kurobuta pork (Japanese black hog that's 100% Berkshire pork). Finish off your meal with Mixed Fruit with Japanese Mochi D — its bursts of thick pasty and refreshingly natural textures in your mouth are simply delightful.

Whatever you do, though, don't turn down the chef's offer of his very own home-made plum wine, all proudly displayed near the restaurant's entrance.

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Nogawa Restaurant Sentosa Golf Club

Touted to serve the most authentic Japanese cuisine in Singapore, Nogawa Sentosa is Singapore's third Japanese restaurant by Master Chef Yoshio Nogawa, Singapore's most respected Japanese chef. Neither overly contemporary nor mundane, Nogawa exudes calmness through natural finishes of stone, wood and glass.

Nogawa Sentosa typically sees an after-5 crowd that streams in after an afternoon of golf. If you prefer a quieter time, come when the course is closed. One of the first peculiarities you may notice on entry is the 100% Japanese conversation drifting from the fully-occupied counter seating area - a tell-tale sign of the restaurant's large Japanese clientele.

Beyond this, Nogawa Sentosa is full of other surprises. The very first page on its menu presents the Chef's Recommendations, with the advice that you state your budget for the chef to arrange your course accordingly. Prices range between \$70 and \$100 for lunch and from \$120 to \$200 for dinner. A complete course here features a wonderful balance of seafood and vegetables not found anywhere else.

Among other dishes on the current seasonal menu are Japanese Sweet Corn and Tomato. Beneath their rich natural colours and flawless skins lie a solid, yet succulent, texture that bursts into amazing sweetness. The Steamed Winter Melon Soup - the entire melon is a soup vessel containing white fungus, abalone, fish and scallop — is the Japanese version of the Chinese Buddha Jumps Over the Wall.

Must-try items on the regular menu include the Kobe Beef served with Japanese Chilli (Shishito pepper) and Ponzu Sauce with Light Vinegar. Thinly sliced tender meats wrapped around spring onions do not fall apart when bitten into. Another is the natural fishplant union of Sweetfish with Water Pepper Leaf Dip (Ayu tade) - the fish (Ayu) swims in rivers lined with these leaves (Tade).

For those with a sweet tooth, Nogawa Sentosa has the widest range of desserts, including seasonal Loquat (Pipa), and traditional Red Bean and Japanese Chestnut (Kuri Zensai).

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www.sentosagolf.com/dining/nogawa.htm

Izumi Japanese Restaurant Jurong Country Club

The unassuming interior of Izumi masks an expected exquisite treat to all who walk through its doors. Regular patrons comprise mainly top management from high-tech corporations in the Jurong and International Business Park vicinity, adding a touch of formality to the ambience. Most of these regular patrons are Japanese too, so you can expect quality and authenticity here.

Dark black walls with matching furnishings give Izumi's square space that quaint atmosphere of old Japan, while expansive windows overlooking a refreshing pool help to brighten things up. Along one wall, a stretch of cosy but comfortably-sized private rooms make for more intimate dining. Alfresco tables offer something for those who prefer eating in the open.

Izumi has an amazingly extensive menu that you can never hope to exhaust. It offers items from authentic Japanese dishes like sashimi to favourites like bentos and sushi platters. A seasonal menu is also available, offering the exotic.





Several aspects give this restaurant that extra special touch. When placing your orders, knowledgeable staff are ever ready to explain and recommend items on the standard, as well as seasonal, menus. Izumi takes food preparation seriously. As an example, the tempura is fried just right with a special Japanese oil — and remains crispy even when left untouched for 15 minutes or longer. Complimentary coffee and ice-cream help to end a meal here nicely.

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www.jcc.org.sg/dining/izumi.html

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