

Legends are made of these ...

Good Cantonese food at affordable prices in a lush setting

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GOOD food should not be kept a secret – which is why we're introducing Legends Garden at The Legends Fort Canning Park. This is also probably why the members' club allows the public to dine in its four restaurants.

**eat
out
TODAY**

Tucked away on lush Fort Canning Hill, Cantonese restaurant Legends Garden

serves up innovative, yet traditional, cuisine in a colonial building that used to be the British Army's Headquarters during World War II.

Now, after a multi-million-dollar renovation, The Legends Fort Canning Park – with its sprawling patios and gorgeous greenery – is a reprieve at lunch-time and the perfect setting to unwind after work or after dusk, whichever comes first.

The club's general manager Herbert Hofer also pointed out that the elegant, contemporary decor of the restaurants did not indicate prices beyond the general public.

In fact, his team aims to deliver top-notch hotel cuisine at a mid-range price ... and they did.

Steaming hot, delicate *dim sum* overseen by Hong Kong master chef Fook Yun – formerly from the Tung Lok Group – were available at lunch-time for light bites.

The pan-fried yam cake with preserved meat, with its unique taste and crispness, comes highly recommended. Of course, the *dim sum* staples of *har gau* and *siew mai* with black mushrooms were succulent



The Legends Garden kitchen (above), which serves up excellent Cantonese cuisine, including dim sum (left).

dish is a winner both for its explosion of flavours and texture.

Another seafood must-try is the fried codfish with salted pepper (\$8 per piece). Fried skilfully to a crisp, golden brown and coated with just the right amount of salted pepper, the crispness of the crust brought out the smoothness of the codfish – which was still steaming when you cut into the fillet.

While one might disagree with frying codfish – as it already has a high oil content – the dish was so good that my dining companions finished off every last bit.

The litmus test of any good Cantonese restaurant is said to be its soups – and the Legends Garden passed this test with flying colours.

The melon soup (\$10 per portion) came served in half a yellow gourd, hollowed out to both steam and contain a generous portion of the flavoursome soup.

with fresh and tasty fillings. Other unique offerings on this menu included crispy mashed prawn and beancurd with XO sauce. All came in portions of three for \$3.

For more substantial mains or business lunches – the restaurant also has five private dining suites – there is an ample choice of soups, roast-meat platters, seafood, poultry, and rice and noodle dishes.

The deep fried prawn balls with *wasabi* (\$26 for small) were a treat. The prawns were big, crunchy and crispy on the outside and succulent on the inside. Coated with a layer of *wasabi* mayonnaise and fish roe, this